CONTINENTAL BREAKFAST.

THE CROWNE PLAZA CONTINENTAL 18
Selection of Chilled Orange, Grapefruit, Cranberry Juice and Ice Water
New England Breakfast Basket
Assorted Muffins, Danish, Fruit Breads, Bagels
Fresh Creamery Butter, Cream Cheese, and Fruit Preserves
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee.
Selection of Tazo Tea with Honey and Lemon

DELUXE CONTINENTAL 20
Selection of Chilled Orange, Grapefruit, Cranberry Juice and Iced Water
Sliced Market Fresh Seasonal Fruits and Berries
New England Breakfast Basket
Assorted Muffins, Danish and Fruit Breads
Assortment of Freshly Baked Bagels
Cream Cheese, Fresh Creamery Butter and Fruit Preserves
Individual Assorted Fruit Flavored and Plain Yogurt with Granola
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee
Selection of Tazo Tea with Honey and Lemon

CONTINENTAL BREAKFAST ENHANCEMENTS
Individual Flavored Yogurts 3.50 each
Smoked Salmon with Assorted Bagels 3.50 each
Tomatoes, Bermuda Red Onion, Capers & Cream Cheese 3.50 each
Assorted Cold Cereals with 2% & Skim Milk 3.50 each
Cheese Filled Blintzes 3.50 each

LO-CARB LIFESTYLE CONTINENTAL ADD ON 6
Add Low-Carb Flair to your Continental with Assorted Meats Including Ham and Turkey, Hard-boiled Eggs and an Array of Hard and Soft Cheeses

HEALTHY START 20
Selection of Chilled Orange, Grapefruit, Cranberry Juice and Iced Water
Spring and Sparkling Bottled Water
Sliced Market Fresh Seasonal Fruits and Berries
Selection of Whole Fruit
Assorted Cereal with Skim and Whole Milk
Fresh Raisin Bran Muffins
Assorted Bagels with Fruit Preserves and Cream Cheese
Assorted Yogurts
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee
Selection of Tazo Tea with Honey and Lemon
Prices are per person. All prices are subjected to 14% gratuity, 8% taxable administration fee and 7% meal tax. All prices are subjected to change without notice.
BUFFET BREAKFAST.

THE CROWNE PLAZA CLASSIC        25
Selection of Chilled Orange, Grapefruit and Cranberry Juice
Display of Market Fresh Seasonal Fruits and Berries
Softly Scrambled Eggs
Apple Wood Smoked Bacon and Breakfast Sausage
Home Fried Potatoes with Peppers and Onions
Assorted Bagels with Cream Cheese
Freshly Baked Muffins and Danish
Fresh Creamery Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee and Decaffeinated Coffee
Selection of Tazo Tea with Honey and Lemon the peach slate

CHEF'S OMELET STATION
Fresh Whole Eggs and Egg Whites
Ham, peppers, onions, mushrooms, spinach, tomato, cheddar cheese
$7.25 per Guest

REQUIRES ONE STATION ADMINISTRATIVE FEE PER 50 GUESTS AT $75.00

HOT BREAKFAST BUFFET ENHANCEMENTS

Cinnamon French Toast with Vermont Maple Syrup  4.25 each

Belgian Waffles with Strawberry Sauce, Freshly Whipped Cream and Maple Syrup  5.25 each

Eggs Benedict Poached Eggs on Canadian Bacon Toasted English Muffin & Hollandaise Sauce  5.75 each

Eggs Florentine Poached Eggs, Steamed Spinach on an English Muffin topped with Hollandaise Sauce  5.75 each

Golden Pancakes with Vermont Maple Syrup  4.25

Prices are per person. All prices are subjected to 14% gratuity, 8% taxable administration fee and 7% meal tax. All prices are subjected to change without notice.
BRUNCH BUFFET

AN ADMINISTRATIVE FEE OF $50.00 WILL BE ADDED TO ALL BUFFET MENUS SERVED TO GROUPS WITH FEWER THAN 25 GUESTS.

Selection of Chilled Orange, Grapefruit and Cranberry Juice
Display of Market Fresh Seasonal Fruits and Berries
Assortment of Muffins, Danish and Fruit Breads
Fresh Creamery Butter and Fruit Preserves
Bagel & Cream Cheese, Smoked Salmon Display, Diced Onion,
Chopped Egg, Capers, Sliced Tomato
Softly Scrambled Eggs
Apple Wood Smoked Bacon and Breakfast Sausage Links

CHOICE OF TWO SALAD

Asian Rice Noodles & Vegetable Salad
Green Apple & Grape Waldorf Salad
Young Mesclun Greens with Roma Tomato, Cucumbers, Shredded Carrots, Sweet Pecans and Blue Cheese
Crumble with Buttermilk Ranch and Balsamic Vinaigrette Dressings

Classic Caesar Salad with Garlic Foccacia Croutons

CHOICE OF TWO ENTREES

Chicken Chardonnay
Chicken Breast with Roasted Garlic Tomato & Caper Sauce
Lemon Baked Scrod in Herb Cracker Crust
Roast Pork with Cranberry Chutney
Rosemary Strip loin with Balsamic Demi London Broil with Mushroom Sauce
Eggplant Parmigiana
Pasta Primavera
Cheese Manicotti

$35.95 per Guest

Add Mimosa Punch for your guests at $47.00 per gallon

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LUNCH.

BOXED LUNCH

Chicken Salad or Tuna Salad
Homemade Chicken or Tuna Salad with Crisp Lettuce and Tomato Served on a Bulkie Roll

Roast Beef and Boursin
Sliced Roast Beef with Boursin Cheese and Crisp Lettuce Rolled in a Flat Bread Wrap

Oven Roast Turkey
Oven Roast Turkey, Smoked Bacon, Crisp Lettuce and Tomato Served on Fresh Focaccia

Ham & Cheese
Smoked Ham, Swiss Cheese, Crisp Lettuce and Tomato Served on Marble Rye

Vegetable Wrap
Julienne Fresh Seasonal Vegetables & Greens with Hummus in a Tortilla Wrap

All Include:
A Piece of Whole Fresh Fruit
Individually Wrapped Cookies
Bag of Potato Chips
Soft Drink or Spring Water

$23 per Guest

LIGHT WORKING PLATED LUNCH

Light luncheons are served to a maximum of 25 people and include rolls & butter
Freshly Brewed Arabica Coffee, Decaffeinated Coffee and assorted Bigelow Teas Add a house salad or soup du jour or plated dessert for $3.50 per guest

Traditional Caesar Salad Topped with your selection of
Sliced Grilled Chicken 22
Lightly Marinated Shrimp 24
Marinated Steak Tips 23

Classic Cobb Salad
Grilled Chicken over Crisp Romaine Lettuce, Tomato, Avocado, Cucumber, Hard Boiled Egg, Bacon and Garlic Croutons with Ranch Dressings

Roast Beef and Boursin
Sliced Roast Beef with Boursin Cheese rolled in a Tortilla Wrap
Accompanied by Home Style Potato Salad

Oven Roast Turkey Sandwich
Oven Roast Turkey, Smoked Bacon, Crisp Lettuce and Tomato Fresh Focaccia Bread

Chicken and Broccoli Tortellini
Tossed in a Creamy Alfredo Sauce 23

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DELI BUFFET LUNCHEONS.

BOSTON DELI BUFFET  30
Thinly Sliced Roast Beef, Carved Ham and Turkey
Sliced Cheddar, Havarti and Swiss Cheeses
Selection of Sandwich Rolls and Breads
Potato Salad
Tossed Garden Salad
Deli Pickles, Sliced Tomatoes, Red Onion and Leaf Lettuce
Mayonnaise and Mustard
Cape Cod Potato Chips
Boston Cream Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

NORTH END DELI BUFFET  31
Tomato Basil Soup
Classic Caesar Salad
Tomato and Fresh Mozzarella
Italian Cold Cut Platter to include:
Salami, Roasted Rosemary Turkey,
Prosciutto di Parma and Capicola
Fresh Mozzarella and Havarti Cheeses
Roasted Peppers, Onions, Leaf Lettuce, Basil Tomatoes,
Assorted Olives and Olive Oil
A Selection of Sandwich Rolls and
Crusty Bread
Desserts to include: Tiramisu and Canolis
Coffee, Decaffeinated Coffee and Tea

THE EXECUTIVE DELI BUFFET  34
Sliced Fruit and Berries
Chophouse Salad with Blue Cheese and Bacon
Marinated Grilled Chicken
Sliced Roast Sirloin
Carved Ham
Havarti, Cheddar and Swiss Cheeses
A Selection of Sandwich Rolls and Breads
Deli Pickles, Sliced Tomatoes, Red Onion, Leaf Lettuce
Mustard and Mayonnaise
Chef’s Selection of Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

WRAP UP BUFFET  33
Roast Beef with Boursin Cheese Wrap
Caprese Sandwich with Pesto and Pine Nuts
Roasted Turkey Wrap
Ham and Swiss Cheese Wrap
Tuna Salad Wrap, Chicken Salad Wrap
Pasta Salad
Whole Grain Mustard Potato Salad
Tossed Garden Salad
Individual Bags of Potato Chips Chef’s Select Cookies and Brownies

All Buffet Menus require a minimum of 25 guests
A service charge of $50.00 will be added to buffets that do not meet the minimum

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HOT BUFFET LUNCHEONS

FAJITA BAR LUNCHEONS  34

Chips and Salsa
Fiesta Salad to include: Mixed Greens, Red Peppers, Scallions, Olives, Avocado and Tomatoes with a Southwest Ranch Dressing
Make your own Fajita Bar with Grilled Beef, Grilled Chicken, Sautéed Peppers and Onions
Warm Flour Tortillas
Shredded Lettuce, Cheese, Tomatoes, Onion, Salsa, Guacamole and Sour Cream
Spanish Rice and Beans
Coconut Cake and Banana Cream Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

WASHINGTON STREET LUNCHEONS BUFFET  35

Sautéd Chicken Verdicchio with Artichokes and Mushrooms
Chicken Francaise with White Wine Lemon Butter Sauce
Parmesan Coated Fresh Haddock with Tomato, Basil Butter Pesto
Spinach Stuffed Sole with Lemon Cream Sauce
Roast Loin of Pork with Rosemary and Apple brandy Pan Jus
Sliced Top Round of Beef with Bordelaise Sauce
Chefs Selection of Fresh Vegetables and Rice or Potato
Rustic Rolls and Butter
Chefs Selection of Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

NORTH END LUNCHEONS  35

Tomato and Fresh Mozzarella Salad with Olive Oil, Cracked Pepper and Basil
Tri Colored Pasta Salad
Classic Caesar or Garden Salad

All Buffet Menus require a minimum of 25 guests

A service charge of $50.00 will be added to buffets that do not meet the minimum

CHOICE OF 2 ENTREES

Sautéed Chicken Marsala
Chicken Parmigiana
Eggplant Parmigiana
Shrimp and Mussel Scampi and Pasta
Baked Manicotti with Red Sauce
Tortellini Primavera
Italian Braised Beef Brisket with Tomato Burgundy Sauce
Herb Roasted London Broil with Red Wine Mushroom Sauce
Chefs Choice of Rice or Potato
Chefs Choice Fresh Seasonal Vegetables
Focaccia Bread with Virgin Olive Oil
Desserts to include: Tiramisu, Cannoli
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Prices are per person. All prices are subjected to 14% gratuity, 8% taxable administration fee and 7% meal tax. All prices are subjected to change without notice.
### SOUPS & SALADS
- Mixed Field Greens
- Cucumber and Tomato Parmesan Cheese
- Classic Caesar Salad Garlic Croutons
- Roasted Tomato Bisque Garlic Foccacia Croutons
- Old Fashion Chicken Noodle
- Chef’s Soup Du Jour
- New England Clam Chowder Oyster Crackers

### DESSERTS
- New York Style Cheesecake Strawberry Coulis
- Tiramisu with Fresh Espresso Cream
- Carrot Cake with Cream Cheese Icing
- Boston Cream Pie
- Bread Pudding with Grand Marnier Cream
- Key Lime Pie with Berry Compote

### ENTREES
- **Traditional Boston Baked Scrod**
  Panko Crusted with Drawn Butter & Lemon  28
- **London Broil**
  With red Wine Mushroom Demi Glaze  32
- **Chicken Marsala**
  Boneless Chicken Breast with Marsala & Mushroom Sauce  26
- Chicken Roulade
  With Spinach, and Peppers Topped with a Basil Cream Sauce  28
- **Jumbo Shrimp Pasta**
  Jumbo Crab Stuffed Shrimp with Tomato Fusilli  33
- **Risotto Cake**
  Over Vegetable Ratatouille  25
- **Cajun Chicken Pasta**
  Blackened Cajun Chicken with Tri Colored Bow Ties  27
- **Grilled Atlantic Salmon**
  With Lemon Cream Sauce  31

The three course plated lunch includes your selection of either a soup or salad, freshly baked rolls & butter, entrée selection with chef’s selection of starch and vegetable, dessert and coffee & tea service

If two entrees are selected, please add $2.00 per entrée.

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