

CATERING MENUS

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BREAKFAST PLATED

EGGS BISQUITS & GRAVY

Fresh Florida Orange Juice
Scrambled Eggs
Breakfast Potatoes or Grits
Biscuits and Gravy
Butter and Preserves
Royal Cup Freshly Brewed Coffee
Assortment of Breakfast Teas
\$16 Per Person

THE ALL AMERICAN

Fresh Florida Orange Juice
Scrambled Eggs with or without Cheese
Smoked Bacon, Sausage or Turkey Sausage
Breakfast Potatoes Garnished with Herb Roasted Roma Tomatoes
Assorted Mini Muffins
Royal Cup Freshly Brewed Coffee
Assortment of Breakfast Teas
\$16 Per Person

THE CROISSANT

Fresh Florida Orange Juice
Sliced Ham, Egg and Cheese on a Flaky Croissant
Fresh Tropical Fruit Garnished with Berries
Hash Brown Potatoes
Royal Cup Freshly Brewed Coffee
Assortment of Breakfast Teas
\$16 Per Person

FLORIDIAN FRENCH TOAST

Fresh Florida Orange Juice
Cinnamon Swirl French Toast with Warm Maple Syrup
Fresh Tropical Fruit Garnished with Berries
Two Slices of Smoked Bacon
Royal Cup Freshly Brewed Coffee
Assortment of Breakfast Teas
\$16 Per Person

BREAKFAST BUFFETS

All Buffets Require a Minimum of 25 People
and include Royal Cup Freshly Brewed Coffee
Assortment of Breakfast Teas

THE CONTINENTAL BUFFET

Fresh Florida Orange Juice, Sliced Tropical Fruit Display, Selection of Danish, Pastries and Bagels,
Butter, Preserves and Cream Cheese
Hot Oatmeal and Raisins and Brown Sugar
\$15 Per Person

HEALTHY START

Fresh Orange, Grapefruit and Cranberry Juices, Grandma's Oatmeal
Scrambled Egg Beaters, Crispy Turkey Bacon, Assorted Yogurt with Swiss Granola Mix
Whole Wheat and Assorted Bagels
\$17 per person

THE MORNING MARKET BUFFET

Fresh Orange and Cranberry Juices, Sliced Tropical Fruit Display Garnished with Berries
Fluffy Scrambled Eggs, Choice of One: Bacon, Ham or Sausage
Breakfast Potatoes with Sautéed Onions and Bell Peppers
Selection of Assorted Breakfast Breads, Butter, Preserves and Cream Cheese
\$18 Per Person

TEX-MEX BREAKFAST BUFFET

Fresh Orange Juice, Scrambled Eggs and Mushrooms with a side of Salsa
Breakfast Potatoes with Sautéed Onions and Bell Peppers
Smoked Bacon or Sausage
Biscuits and Danish
\$18 Per Person

THE FARM FRESH BREAKFAST BUFFET

Fresh Orange and Cranberry Juices, Sliced Tropical Fruit Display Garnished with Berries
Scrambled or Cheddar Cheese Eggs, Country Sausage and Smoked Bacon
Breakfast Potatoes with Sautéed Onions and Bell Peppers
Cinnamon French Toast with Warm Maple Syrup and Powdered Sugar
Assorted Boxed Cereals, Skim and Whole Milk
Country Biscuits and Gravy, Assorted Muffins, Butter and Preserves
\$24 Per Person

**Groups smaller than 25, please add \$3 per person*

BREAKS

FOOD SELECTIONS

Fresh Fruit Muffins
Assorted Danish, Bagels or Doughnuts
Flaky Croissants or Mini Quiches
Mini Tropical Fruit Tarts
Double Fudge Brownies
Assorted Freshly Baked Cookies
\$28 Per Dozen

Sausage Biscuits or
Bacon, Egg and Cheese Croissants
\$45 Per Dozen

Fancy Assorted Mixed Nuts
\$21 Per Pound

Pretzels, Potato or Tortilla Chips
Served with Dips or Salsa
\$14 Per Pound

Gourmet Dry Snack Mix or Terra Chips
\$13 Per Pound

Assorted Granola or Power Bars
\$4 Each

Assorted Candy Bars
\$2 Each

Assorted Haagen Daz Ice Cream Bars
\$4 Each

Individual Fruit Yogurt
\$3 Each

Whole Fresh Fruit
\$2 Each

BEVERAGE SELECTIONS

Freshly Brewed Coffee
\$37 Per Gallon

Iced Tea with Lemons or Hot Tea
\$32 Per Gallon

Pink Lemonade
\$32 Per Gallon

Assorted Soft Drinks
\$3 Each

Fruit Smoothies
Choice of:
Strawberry, Banana or Pineapple
\$4 Each

Select Bottled Sparkling and Non Sparkling
Waters
\$3 Each

Bottled Chilled Gourmet Coffees
\$4 Each

Cranberry, Grapefruit, Orange or Tomato
Juices
\$17 Per Carafe

Assorted Energy Drinks
\$4 Each

BREAKS

THE ALL DAY BREAK

Morning

Assorted Muffins
Danish and Bagels with Butter, Preserves and Cream Cheese
Sliced Tropical Fruit Display
Fresh Orange, Grapefruit and Cranberry Juices
Royal Cup Freshly Brewed Coffee
Assortment of Select Teas

Mid-Morning

Assortment of Yoplait Yogurts
Assorted Soft Drinks
Royal Cup Freshly Brewed Coffee

Afternoon

Freshly Baked Cookies and Homemade Brownies
Assorted Soft Drinks
\$22 Per Person

SUNDAE BAR

Creamy Vanilla and Rich Chocolate Ice Cream
Hot Fudge, Caramel, Whipped Cream, Chopped Walnuts,
Cherries, Strawberries, Coconut Shavings,
Crushed Candy Bars and Oreo Cookie Crumbles
Lemonade
\$11 Per Person

THE BIG SNACK

Potato Chips and French Onion Dip
Tortilla Chips and Salsa
Cheddar Cheese Goldfish
Soft Pretzel Sticks & Nacho Cheese
Assorted Soda
\$10 Per Person

SHOELESS JOE'S BALLPARK BREAK

Buttered Popcorn, Mini Hot Dogs,
Jumbo Pretzels with Assorted Mustards
Cracker Jacks, Lemonade
\$12 Per Person

FUN FARE

Assorted Candy Bars
Premium Ice Cream Bars
Cocktail Peanuts and Tortilla Chips
Assorted Soft Drinks
\$15 Per Person

HIGH ENERGY SPA BREAK

Assortment of Individual Fruit Juices
Fresh Tropical Fruit Display
Assortment of Fruit Yogurts with Honey
Granola and Raisins
Assorted Granola Bars
Sports Drinks and Bottled Water
\$14 Per Person

PLATED COLD LUNCHES

Each Includes Royal Cup Freshly Brewed Coffee, Iced Tea and Dessert

BIG BOWL SALADS

All Big Bowl Salads served with Assorted Rolls and Butter

CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese and Garlic Croutons
With your choice of Grilled Chicken, Tuna, Salmon or Steak

PECAN CHICKEN SALAD

Roasted Chicken Salad with Assorted Fruit and Fresh Berries

COBB SALAD

Mixed Greens with Grilled Chicken,
Diced Tomatoes, Roasted Corn, Gorgonzola Cheese, Chopped Eggs,
Shredded Cheddar Cheese and Bacon Bits,
Served with Ranch Dressing

HAWAIIAN CHICKEN SALAD

Pecan Chicken Salad served with sliced Grilled Pineapples, mixed Field Greens and Cherry Tomatoes

THAI CHICKEN SALAD

Romaine Lettuce, Grilled Chicken, Water Chestnuts, Red Peppers, Cherry Tomatoes, Diced Mangoes,
Green Beans, Grilled Pineapples, Fried Wonton Julienne with Peanut Dressing

SANTA FE SALAD

Mixed Field Greens, Blackened Seasoned Chicken, Black Beans, Roasted Corn, Diced Tomatoes,
Tortilla Chips, Diced Green Onions
Served with Salsa Ranch Dressing

Your Choice:

\$18 Per Person

PLATED COLD LUNCHES

Includes Royal Cup Freshly Brewed Coffee, Iced Tea and Dessert
Soup or Small Salad May be added for an additional \$5 per person

QUICHE LORRAINE

Freshly Baked Quiche on a Bed
of Baby Greens
Seasonal Fruit Garnish with
Dressing
\$17 Per Person

GRILLED CHICKEN SANDWICH (SERVED COLD or HOT)

Grilled Breast of Chicken
Vine Ripened Tomatoes and
Red Leaf Lettuce
Served on a Kaiser Roll
Penne Pasta Salad with
Roasted Red Peppers and
Forest Mushrooms
\$17 Per Person

CAESAR WRAP OR WRAP DUO

Grilled Chicken with Romaine Lettuce,
Shredded Parmesan and Creamy Dressing
or
Albacore Tuna Salad and White Meat
Chicken Salad
Wrapped in Two
Veggie Tortillas
Potato Chips and Dill Pickle
\$18 Per Person

THE CROISSANT CLUB

Smoked Sliced Turkey Breast, Crisp
Bacon Strips, Swiss Cheese, Sliced
Tomatoes and Fresh Leaf Lettuce with
Honey Mustard Dressing or Mayonnaise
Sliced Melon
Potato Chips
\$17 Per Person

CLASSIC BUSINESS LUNCH

Deli Style Sandwiches on Hoagie Rolls
Your choice of
One Meat: Sliced Smoked Turkey
Breast, Roast Beef or Oven Roasted
Ham
and One Cheese: Swiss, Dill Havarti or
Munster
Includes Cranberry Cole Slaw and
Potato Salad
\$17 Per Person

PLATED HOT LUNCH ENTREES

All Entrees served with:
Rolls and Butter, Chef's Choice of Dessert
Royal Cup Freshly Brewed Coffee and Iced Tea
Soup or Small Salad May be added for an additional \$5 per person

CHICKEN ALFREDO

Your choice:
Grilled or Blackened Chicken
Linguine with Creamy Alfredo Sauce and
Shaved Parmesan Cheese
Julienne Vegetables
\$19 Per Person

WILD MUSHROOM MEATLOAF

Homemade Meatloaf with Roasted
Portabello Mushroom Sauce
Garlic Yukon Mashed Potatoes
Braised Savory Cabbage
\$19 Per Person

CHICKEN MARSALA

Tender Breast of Chicken Sautéed in Wine
and Mushroom Sauce
Creamy Gorgonzola Gnocchi
Julienne Vegetables
\$20 Per Person

GRILLED FLAT IRON STEAK

5 oz Flat Iron Steak
Served with Shitake Mushroom Sauce
Onion Rings
Vegetable Medley
\$22 Per Person

SEARED SALMON

Grilled Atlantic Salmon
Saffron Risotto with Butter Cream Nage
Julienne Vegetables
\$21 Per Person

ROASTED PORK TENDERLOIN

Marinated Pork Tenderloin with
Honey Mustard Marsala Sauce
Garlic Herb Roasted Potatoes
Vegetable Medley
\$25 Per Person

BOXED LUNCHES

25 Person Minimum Required

Also Available Served as Plated Lunch

THE VEGETARIAN

Grilled Balsamic Marinated Eggplant, Zucchini and Roasted Red Pepper

Served on Focaccia Bread

\$16 Per Person

CLASSIC DELI SANDWICH

Choice of One Meat:

Roast Beef

Smoked Turkey

Black Forest Ham

Choice of One Cheese:

Baby Swiss

Muenster

Dill Havarti

\$18 Per Person

CLUB WRAP

Carved Roast Turkey Breast and Swiss Cheese

Lettuce Tomato Bacon Wrapped in Flatbread

\$17 Per Person

GRILLED CHICKEN

Grilled Breast of Chicken with Vine Ripened Tomato and Red Leaf Lettuce

Served on a Focaccia Roll

\$18 Per Person

All Boxed Lunches Include:

Cole Slaw, Potato Chips or Penne Pasta Salad with Roasted Red Peppers and Mushrooms
Cookie and Whole Fresh Fruit

LUNCHEON BUFFETS

All Buffets Require a Minimum of 25 People
Each Includes Royal Cup Freshly Brewed Coffee and Iced Tea

**Groups smaller than 25, please add \$3 per person*

CITY OF PALMS

SOUP AND SALAD BUFFET

Your choice of One Homemade Soup:
Tomato Basil Bisque,
Roasted Corn Clam Chowder
Or Chicken and Wild Mushroom
Garden Salad with Assorted Dressings
Choice of Tuna, Chicken or
Lobster Salad
Tortellini Pesto Salad
Herbed Potato Salad
Tomato and Mozzarella with Balsamic
Vinaigrette
Garlic Bread sticks and Butter
Chef's Choice of Dessert
\$24 Per Person

THE YAWKEY WAY

Boston Bibb Salad with Dried
Cranberries and Cider Vinaigrette
Dressing
Fenway Dogs and all the Fixin's
Boston Baked Cod Fish
Sweet Italian Sausage with Grilled
Onions and Peppers
Green Monster Onion Rings
Sweet Buttery Corn on the Cob
Parker House Rolls and Butter
Boston Cream Pie
\$23 Per Person

SOUTH OF THE BORDER

TEX MEX

(BUILD YOUR OWN TACO)
Spicy Ground Beef Taco Meat
Texas Chili and Southwestern Chicken
Warm Flour Tortillas
Warm Taco Shells
Santa Fe Rice, Refried Beans
Guacamole, Shredded Lettuce, Diced
Tomatoes and Onions, Cheddar Cheese,
Jalapeno Peppers, Tomato Salsa, Sour
Cream and Black Olives
Kahlua Custard
\$25 Per Person

ALL AMERICAN BUFFET

Choice of Two:

Barbeque Chicken Breast
Barbeque Ribs, Hot Dogs
Hamburgers or Cheeseburgers

Served with:

Chicken Noodle Soup
Sliced Fresh and Tropical Fruit Display
Mixed Green Salad with Two Dressings
Corn on the Cob, Scalloped Potatoes and
Boston Baked Beans
Apple Pie Dessert
\$24 Per Person

LUNCHEON BUFFETS (continued)

**Groups smaller than 25, please add \$3 per person*

DELI MARKET BUFFET

Choice of 3 of the following:

Garden Fresh Salad with Two Dressings

Fresh Florida Fruit Display

Red Potato Salad with Bacon

Tortellini Roasted Red Pepper and Marinated Mushroom Salad

Tri Colored Tortellini with Roasted Red Pepper, Parmesan and Artichoke Salad

Includes All of the following:

Roast Beef, Smoked Turkey Breast

Oven Pit Roasted Ham, Pastrami

American, Swiss, Provolone and

Cheddar Cheese

Assorted Deli Breads and Rolls

Relish Tray Lettuce and Tomatoes

Chef's Choice of Dessert

\$25 Per Person

ROMA ITALIAN BUFFET

Antipasto Salad Display with Prosciutto, Pepperoni, Salami, Provolone, Mozzarella

Cheese, Sliced Tomatoes, Pepperoncini Peppers,

Italian Black and Green Olives

Roasted Peppers, Grilled Balsamic Marinated Eggplant, Marinated Mushrooms and

Artichokes in a Vinaigrette Dressing

Classic Caesar Salad with Shaved Parmesan Cheese and Garlic Herb Croutons

Grilled Chicken over Penne Pasta

in a Creamy Alfredo Sauce

Tri-Colored Tortellini with Pesto Sauce

Warm Oven Baked Focaccia Bread

Assorted Mini Italian Pastries

\$26 Per Person

DINNER APPETIZERS

CAPRICE SALAD

Sliced Ripe Tomato and Fresh Mozzarella Cheese over
Mixed Fresh Greens with Olives
Served with Balsamic Vinaigrette
\$5 per person

BRUCHETTA

Fresh Crostini topped with Tomato, Basil, Onion, Garlic and Asiago Cheese
\$5 Per Person

JUMBO SHRIMP COCKTAIL

Four Jumbo Gulf Shrimp
Served with Chef's own Cocktail Sauce
\$5 Per Person

MARYLAND CRAB CAKES

Atop Field Greens and Roasted Red Pepper Aioli
\$11 Per Person

SOUPS AND SALADS

All Plated Dinners include your choice of one of the following:
Or choose Soup and Salad for an additional \$5

CREAMY BAKED POTATO

CHIPOTOLE BLACK BEAN WITH SOUR CREAM AND CHIVES

CRAB BISQUE

CHICKEN AND WILD RICE

THYME ROASTED CHICKEN CORN CHOWDER

PASTA E FAGIOLI

BEEF BARLEY

TOMATO BASIL

FRESH GARDEN SALAD

Mixed Greens, Grape Tomatoes, Cucumbers and Croutons
Served with Choice of Dressing

CAESAR SALAD

Romaine Lettuce topped with Shaved Parmesan and Garlic Croutons Served with a Creamy Caesar
Dressing

SPINACH SALAD

Fresh Baby Spinach Leaves topped with Red Onions and Mushrooms
Served with a Warm Bacon Dressing

A 20% Taxable Service Charge and a 6% Florida Sales Tax will be added to all items.
Prices quoted are valid for functions held by December 31, 2013
Crowne Plaza Fort Myers at Bell Tower Shops

PLATED DINNER ENTREES

All Entrees Include:

Choice of Soup or House Salad and Dessert

French Mini Baguettes with Butter

Royal Cup Freshly Brewed Coffee

CAJUN PASTA (not too spicy)

Penne Pasta with Andouille Sausage,
Black-eyed Peas and Scallions
Topped with Cajun Grilled Chicken or
Grilled Shrimp
Served with Jalapeno Corn Bread
\$26 Per Person

SHRIMP SCAMPI LINQUINI

Succulent Shrimp in a Garlic and White
Wine Broth, Tomatoes, Fresh Herbs and
Toasted Crostini
\$28 Per Person

BISTRO CHICKEN

Roasted Chicken Breast topped with
Smokey Tavern Ham and a Creamy
Morney Sauce. Served with Sautéed
Vegetables and Wild Rice
\$28 Per Person

GRILLED CHICKEN SAUTEED IN MARSALA, TERYAKI, OR MORNAY

Tender Breast of Chicken Sautéed in
your choice of: Marsala Wine with
Mushrooms, Teriyaki Sauce or Morney
Cheese Sauce
Served with Wild and White Rice and
Bouquetiere of Vegetables
\$28 Per Person

CHICKEN NAPOLEAN

Grilled Chicken Breast Topped with
Eggplant, Crimini Mushrooms, Spinach,
Asiago Cheese and Tomato Sauce
Served with Creamy Garlic Capellini
and Broccolini
\$30 Per Person

ROASTED PORK TENDERLOIN

Tenderloin of Pork with Granny Smith
Apple and Calvados Sauce
Garlic Yukon Mashed Potatoes
Balsamic Marinated Vegetable Tower
\$30 Per Person

MACADAMIA NUT ENCRUSTED PACIFIC WHITEFISH

Fresh Pacific Whitefish lightly coated
with Toasted Macadamia Nut
Topped with Tropical Fruit Salsa and
Island Seasoned Couscous
Tender Baby Asparagus
\$28 Per Person

SUNSET CHICKEN

Tender Chicken sautéed with Pineapple
and Sweet Red Peppers in a Soy Ginger
Glaze. Accompanied by Seasonal
Vegetables and Wild Rice.
\$28 Per Person

PLATED DINNER ENTREES (continued)

HERB ROASTED FILLET OF SALMON

Delicately Seasoned and Baked Salmon with Tomato Basil Vinaigrette over Garlic
Yukon Mashed Potatoes
Served with Green Beans Amandine
\$29 Per Person

ROAST PRIME RIB OF BEEF

Medium Roasted Prime Rib
Served with Au-Jus
Horseradish Crème Sauce
Garlic Yukon Mashed Potatoes and Bouquetiere of Vegetables
\$35 Per Person

SEARED MARYLAND CRAB CAKES

Lump Crab Meat Crab Cakes served with Citrus Beurre Blanc Sauce, Herb Garlic
Roasted Fingerling Potatoes and Vegetable Bouquetiere
\$30 Per Person

GRILLED TOP SIRLOIN AND PROSCIUTTO

Petite Sirloin Cooked to Perfection Stuffed with Prosciutto and Spinach
Garlic Fingerling Potatoes and Broccolini
\$37 Per Person

GRILLED BEEF TENDERLOIN

Prime Beef Tenderloin
Topped with a Creamy Cognac Peppercorn Sauce served with
Potatoes Au Gratin and Green Beans
\$37 Per Person

DUET PLATED DINNERS

All Entrees Include:

Choice of Soup or House Salad and Dessert
French Mini Baguettes with Butter
Royal Cup Freshly Brewed Coffee

CHICKEN MARSALA AND GRILLED SALMON

Tender Breast of Chicken Sautéed in Marsala Wine Sauce
Grilled Salmon with Roasted Red Pepper Cream Sauce
Risotto Milanese
Ratatouille
\$34 Per Person

SEARED BEEF TENDERLOIN AND GRILLED CHICKEN

6 oz. Seared Tenderloin of Beef in a Pomegranate Infused Demi-glaze
Grilled Chicken Breast with Roasted Red Pepper Cream Sauce
Garlic Yukon Gold Mashed Potatoes and Sautéed French Green Beans
\$38 Per Person

BEEF TENDERLOIN AND SKEWERED GRILLED SHRIMP

6 oz. Seared Tenderloin of Beef with a Rich Bordelaise Sauce
Jumbo Shrimp drizzled with Garlic Oil
Basmati Rice
Steamed Asparagus
\$39 Per Person

NEW YORK STRIP STEAK AND PEPPER CRUSTED TUNA

8 oz. New York Sirloin Strip Steak
Sushi Grade Pepper Seared Tuna
Wasabi Whipped Potatoes
Braised Baby Bok Choy
and Finely Diced Tomatoes
\$40 Per Person

DINNER BUFFETS

All Buffets Require a Minimum of 25 People
Each Includes Royal Cup Freshly Brewed Coffee

**Groups smaller than 25, please add \$3 per person*

THE TRADITIONAL

Garden Green Salad with Assorted Toppings and Dressings
Spinach Salad with Mushrooms, Red Onion and Warm Bacon Dressing
Assortment of Rolls with Butter
Carved Roast Beef
Roast Pork Dijonnaise
Chicken Marsala
Rice Pilaf
Potatoes with Chives
Steamed Vegetables
Assorted Desserts
\$35 Per Person

Substitute: Attendant Carved Prime Rib
\$35 Per Person

TASTE OF ITALY

Marinated Mushroom, Roasted Red Peppers and Artichoke Salad
Antipasto Display to Include:
Salami, Prosciutto, Provolone, Pepperoni, Mozzarella, Roasted Red Peppers,
Pepperoncini, Black Olives, Sliced Tomato and Grilled Marinated Eggplant
Classic Caesar with Garlic Herb Croutons and Shaved Parmesan Cheese
Spinach Ravioli Filled with Ricotta Cheese and Served with Sundried Tomato Sauce
Grilled Fillet of Salmon with White Wine Caper Butter Cream Sauce and Diced Tomato
Grilled Sweet Italian Sausage accompanied by Tri Colored Peppers and Onions
Roasted Breast of Chicken Marsala with Sautéed Portobello Mushrooms
Parmesan Risotto Milanese
Garlic Sautéed Italian Spinach
Assorted Mini Cannoli and Tiramisu
\$37 Per Person

DESSERTS
HOUSE

Apple Pie
Carrot Cake
Chocolate Cake
Key Lime Pie

ADDITIONAL DESSERTS

Chocolate Mousse
Creamy Rich Chocolate Mousse
Topped with Fresh Whipped Cream
\$7 Per Person

Crème Brulee
Rich Creamy Custard
Drizzled with a Warm Caramel Sauce
\$7 Per Person

Viennese Dessert Table
Assortment of Tarts, Cakes, Pastries, Chocolate Truffles
Fresh Tropical Fruit with Chocolate Fondue
\$11 Per Person

Pineapple Fruit Tree
Assortment of Skewered Tropical Fruit
Yogurt and Chocolate
\$11 Per Person

Tiramisu
Light Fluffy Lady Fingers and Sponge cake
Layered with Marscarpone and Grated Chocolate
Drizzled with Grand Marnier Cream
\$7 Per Person

Chocolate Fountain - \$250 rental
Pineapple, Strawberries, Pretzels, Marshmallows, Rice Crispy Treats,
Mini Chimichanga Cheesecakes
\$11 Per Person

HORS D'OEUVRES

All Hors D'oeuvres require a Minimum of 50 Pieces of Each Item
Items with ~ May be Served Butler Passed

COLD ITEMS

	Price per 50 Pieces
* Stuffed Deviled Eggs~	\$100
* Assorted Mini Deli Rolls~	\$125
* Assorted Tea Sandwiches ~	\$125
* Rosemary Bruschetta with Roma Tomatoes and Black Olive Tapenade~	\$150
* Fruit and Cheese Kabobs~	\$150
* Turkey Tortilla Spirals~	\$150
* Beef Canapes with Cucumber Sauce~	\$180
* Antipasto Skewers~	\$190
* Tuna Poke Marinated in Sesame and Soy Sauce~	\$190
* Baby Asparagus wrapped in Roast Beef and Boursin Cheese~	\$200

HOT ITEMS

	Price per 50 Pieces
* Sweet and Sour Cocktail Meatballs	\$110
* Mini Beef Franks in Fluffy Pastry~	\$120
* Mini Asian Veggie Spring Rolls with Sweet and Sour Sauce~	\$120
* Chicken Tenders served with Honey Mustard and Barbeque Sauce~	\$120
* Chicken Wings with Blue Cheese Dressing	\$120
* Mini Chicken Quesadillas~	\$130
* Mac and Cheese Crispy Wedges~	\$130
* Spanikopita (Spinach & Feta Cheese in Phyllo Pastry) ~	\$130
* Mini Mexican Burritos with Salsa~	\$155
* Mini Sesame Crusted Chicken Skewers with Indonesian Peanut Sauce ~	\$150
* Portobello Grilled Mushroom on Flatbread with Gorgonzola Cheese~	\$150
* Brie and Raspberry Phyllo~	\$150
* Coconut Shrimp~	\$165
* Bacon Wrapped Scallops~	\$175
* Breaded Cheese Ravioli with Marinara	\$170
* Mini Raspberry Chimichanga Cheesecakes~	\$175
* Mini Teriyaki Beef Skewers~	\$175
* Seafood Stuffed Mushrooms~	\$190
* Mini Beef Wellington~	\$200

SPECIALTY BUFFETS

THE AFTER HOURS RECEPTION

Domestic Cheese Display with Crackers
Assorted Cold Canapés
Spinach and Artichoke Parmesan Dip with Mini Crostinis
Mini Franks in Puff Pastry
\$17 Per Person

THE KIDTASTIC CREATE YOUR OWN BUFFET

Make your own Burger

Burgers
Diced Tomatoes, Ketchup, Mayonnaise
Shredded Cheddar Cheese
Onion, Pickles, Lettuce
With Mini Bag O' Waffle Fries

Pizza Rounds: Pepperoni, Cheese, Sausage

Pudding Party:
Sprinkles, Chocolate Syrup, Whipped Cream,
Maraschino Cherries, Oreo Cookie Crumbs and Gummy Worms

Fabulous Fruit Kabobs
\$18 per person

PETITE ASIAN STYLE BUFFET

Asian Cole Slaw in Wonton Cups
Seared Tuna Tidbits with Wasabi Aioli
Fruit Skewers
Almond Cookies
\$25 Per Person

RECEPTION DISPLAYS

Fresh Vegetable Crudite Display

Served with Assorted Dipping Sauces

Small	(25-50 Guests)\$150 Each
Medium	(50-100 Guests) \$265 Each
Large	(100-150 Guests)\$395 Each

Assortment of Domestic and International Cheeses

Garnished with Tropical Fruit

Assorted Crackers and Sliced French Bread

Small	(25-50 Guests)\$180 Each
Medium	(50-100 Guests) \$350 Each
Large	(100-150 Guests)\$480 Each

Rainbow of Fresh Seasonal Sliced Tropical Fruits and Berries

Small	(25-50 Guests)\$185 Each
Medium	(50-100 Guests) \$325 Each
Large	(100-150 Guests)\$475 Each

Antipasto Salad Display

Includes Proscuitto, Pepperoni, Salami, Provolone, Mozzarella, Sliced Tomatoes, Pepperoncini, Italian Black and Green Olives, Grilled Eggplant, Marinated Artichoke Hearts, Roasted Peppers and Marinated Mushrooms with Italian Breadsticks

Small	(25-50 Guests)\$285 Each
Medium	(50-100 Guests) \$495 Each
Large	(100-150 Guests)\$695 Each

Display of Sushi and Sashimi

Served with Soy Sauce, Wasabi Mustard and Ginger

Small	(25-50 Guests)\$275 Per Tray
Medium	(50-100 Guests) \$450 Per Tray
Large	(100-150 Guests)\$625 Per Tray

CHILLED SHRIMP

Poached in White Wine Court Bouillon

Served with Horseradish Cocktail Sauce, Hot Sauce and Lemon
\$45 Per Dozen

RECEPTION DISPLAYS (continued)

BAKED BRIE IN A PUFF PASTRY

Served with a Raspberry Compote, Organic Mixed Greens & Balsamic Vinaigrette Dressing

\$7 Per Person

25 Person Minimum

RELISH TRAY

Green and Black Olives, Pepperoncini, Roasted Red Peppers, Sweet and Sour Pickles

Serves 50 Guests

\$95

TUNA SALAD or SHRIMP SALAD

Served in a Grande Bread Bowl with Gourmet Crackers

Serves 30 Guests

\$125

NORWEGIAN SMOKED SALMON

Served with Capers, Sour Cream, Chopped Onion and Crostini

Serves 30 Guests

\$150

PIZZA

Large Cheese Pizza (8 Slices)

\$16 Per Pizza

Additional Toppings Available:

Cheeses, Italian Sausage, Pepperoni, Beef, Mushrooms,
Garlic, Canadian Bacon, Onions, Peppers, Black Olives and Pineapple

\$1 Each

CREATIVE STATIONS

Station Prices are for a One-Hour Period - Minimum of 25 People Required
Add \$4 Per Person for Each Additional Hour
Chef's Fee of \$75 Per Station

ACTION STATIONS

CREPE STATION

Assorted Seasonal Berries, Fresh Fruit
Whipped Cream, Strawberry and Chocolate Sauces
\$7 Per Person

OMELET STATION

Omelets prepared to Order with Farm Fresh Eggs
Diced Ham, Bacon, Sausage, Peppers, Onions, Salsa, Spinach
Mushrooms and Shredded Cheeses
\$10 Per Person

PASTA STATIONS

Served with Warm Italian Bread and Garlic Rolls

Choice of Two Pasta Selections

Penne Pasta, Cheese Tortellini, Fusille Pasta, Linguini

Choice of Two Sauces

Italian Sausage, Roasted Red Peppers, Red Onion, Extra Virgin Olive Oil & Balsamic Vinaigrette

Classic Alfredo Sauce

Pesto Cream Sauce with Sun Dried Tomatoes and Julienne of Prosciutto di Parma

Spicy Marinara Sauce

White Clam Sauce

\$20 Per Person

****Add Shrimp, Scallops or Chicken****

\$3 additional per person

CARVING STATIONS

Carving Stations are meant to serve as Reception Enhancements
and are not based on Dinner Portions

Carver's Fee of \$75 Per Station

WHOLE ROASTED TURKEY

Served with Country Gravy,
Cranberry Compote, Stuffing and
French Mini Baguettes
Serves 25 Guests
\$175

BOURBON AND HONEY-GLAZED HAM

Served with Dijon Mustard,
Hawaiian Pineapple Salsa and
French Mini Baguettes
Serves 50 Guests
\$175

HERB-ROASTED PORK LOIN

Stuffed with Dried Apricots
Served with Mango Chutney
Serves 30 Guests
\$195

PEPPER-CRUSTED WHOLE PRIME RIB

Served with Roasted Garlic Aioli,
Horseradish Cream and
French Mini Baguettes
Serves 30 Guests
\$300

ROASTED BEEF TENDERLOIN

Served with Bearnaise Sauce,
Horseradish Cream and
French Mini Baguettes
Serves 25 Guests
\$295

STEAMSHIP OF BEEF

Served with Fresh Horseradish,
Au Jus and
Silver Dollar Rolls
Serves 150 Guests
\$600

BARS AND SPECIALITY BEVERAGES

HOST BAR		CASH BAR	
Call	\$5.00	Call	\$5.50
Premium	\$5.50	Premium	\$6.00
Super Premium	\$6.50	Super Premium	\$6.50
Liquor	\$6.00	Liquor	\$6.50
Specialty	\$6.50	Specialty	\$7.00
Domestic Beer	\$3.75	Domestic Beer	\$4.25
Imported Beer	\$4.25	Imported Beer	\$4.75
Wine by the Glass	\$4.75	Wine by the Glass	\$5.25
Soft Drink	\$2.25	Soft Drink	\$2.75
Juices	\$3.25	Juices	\$3.25
Mineral Water	\$2.75	Mineral Water	\$3.00
Champagne Toast/Glass	\$4.25	Champagne Glass	\$4.75

THE HOSTED BAR BY HOUR

Prices do not reflect a 20% Taxable Service Charge or 6% Sales Tax

BAR DESCRIPTION	1 HOUR Prices per Person	2 HOURS Prices per Person	EACH EXTRA HOUR Prices per Person
Call Brand Alcoholic Mixed Drinks, Domestic and Imported Beers, House Wines	\$15.50	\$21.50	\$7.00
Premium Brand Alcoholic Mixed Drinks, Domestic and Imported Beers, House Wines	\$17.50	\$23.50	\$7.00
Martini Bar	\$15.50	\$21.50	\$7.00

PLEASE ASK TO SEE OUR WINE LIST

BEER AND SPECIALTY ITEMS

Prices do not reflect a 20% Taxable Service Charge or 6% Sales Tax

Domestic Beers	\$275 per Keg
Imported Beers	\$300 per Keg
Champagne Punch	\$85 per Gallon
Bloody Mary's	\$85 per Gallon
Mimosas	\$85 per Gallon
Sangria	\$75 per Gallon
Tropical Fruit Punch	\$40 per Gallon
Margaritas	\$85 per Gallon

The Hotel, as a licensee, is responsible for the Administration of the sale of all alcoholic beverages in accordance with the Florida Alcoholic Beverage Commission's Regulations. It is a policy, therefore, that all liquor, beer, and wine must be supplied by the Hotel.
All Bars are subject to a labor charge of \$45 if a minimum sale of \$300 is not reached.

**We thank you for your
interest in
Crowne Plaza Fort Myers
and
look forward to the
opportunity
to host your event!**