

## GENERAL INFORMATION

The Crowne Plaza's flexible facilities can comfortably accommodate from 12 to 1,200 people, and we take care of the details! You're assured of a successful event that will be talked about for a long time to come, whether it is a seminar, exhibit, wedding reception or awards banquet. Our Sales and Catering Department is an experienced group of professionals dedicated to planning everything from the simplest meeting to the most elegant reception.

### MENU SELECTION

Final selection of menus must be made no less than 14 days prior to commencement of the function.

- A minimum of 12 people is required for a planned banquet meal.
- Quoted prices shall not be binding upon the hotel after 90 days from the date of agreement unless stated otherwise in writing.
- To enhance your most memorable occasions, our chef can create and prepare complete meal packages or specific entrees on request. We can accommodate your needs from special group requirements and pricing to seven-course dinners.
- The patrons and guests agree not to bring any food or beverage of any kind into the hotel.

### GUARANTEES

We need your assistance in making your banquet a success. To assure proper service and meal preparation, please specify the exact number to be in attendance, 3 business days in advance.

For Saturday, Sunday and Monday functions, guarantees are due the Wednesday prior to the function. The number given to the hotel will be considered a guarantee, not subject to reduction. If a guarantee is not received by 4:00 p.m. on the date due, the previously estimated attendance figure will be considered the guarantee. The hotel will set for 2% over the guaranteed number when possible.

NOTE: Appropriate sales tax and 20% gratuity will be added to all food and beverage functions.

### CANCELLATION POLICY

Cancellation of a function agreement requires written notification to the hotel by the date specified on the function agreement, or the cancellation fee will apply.

### CREDIT INFORMATION

A credit card or check payment is required to confirm arrangements for functions at the time of signing the contract. The balance should be paid incrementally in accordance with the advance deposit schedule determined by the catering representative. Payment in full must be made thirty days prior to the day of function. If credit is desired a completed credit application must be submitted with the signed contract.

# ***BREAK PACKAGES***

***Starter Breaks are Designed for 60 Minutes in Duration.  
Mid-Morning and Afternoon Breaks are  
30 Minutes each. Minimum of 20 Guests.***

## **EXECUTIVE BREAK PACKAGE**

### **Starter**

Apple, Cranberry and Orange Juices  
Freshly Baked Scones, Danish Pastries and Muffins  
Preserves and Butter  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

### **Mid - Morning**

Assorted Soft Drinks, Bottled Water,  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

### **Afternoon**

Otis Spunkmeyer Cookies, Fudge Brownies  
Assorted Whole Fruits, Assorted Soft Drinks, Bottled Water  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon  
\$20.00 per person

## **PRESIDENTIAL BREAK PACKAGE**

### **Starter**

Apple, Cranberry and Orange Juices  
Cut Fresh Fruit and Berries with Maple Yogurt Dip  
Freshly Baked Scones, Danish Pastries and Muffins  
Preserves and Butter  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

### **Mid - Morning**

Assorted Soft Drinks, Bottled Water  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

### **Afternoon**

Otis Spunkmeyer Cookies, Fudge Brownies  
Vegetable Crudités with Ranch Dip, Tortilla Chips  
and Roasted Tomato Salsa  
Assorted Whole Fruit, Assorted Soft Drinks, Bottled Water  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

\$22.00 per person

# CONTINENTAL BREAKFAST

*Continental Breakfasts are Designed for 60 Minutes in Duration.  
Minimum of 20 Guests.*

## **TRADITIONAL**

Apple, Cranberry and Orange Juices  
Freshly Baked Scones, Danish Pastries  
and Muffins  
Preserves and Butter  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon  
\$14.00 per person

## **AMERICAN**

Apple, Cranberry and Orange Juices  
Cut Fresh Fruit and Berries with Maple Yogurt Dip  
Freshly Baked Scones, Danish Pastries and Muffins  
Preserves and Butter  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon  
\$16.00 per person

## **GRAND CONTINENTAL**

Apple, Cranberry and Orange Juices  
Cut Fresh Fruit and Berries with Maple Yogurt Dip  
Freshly Baked Scones, Croissants, Danish Pastries and Muffins  
Preserves and Butter  
(Choose one)  
Tortilla Wraps of Scrambled Eggs, Sausage and Cheddar  
Cheese or Sausage or Ham Cheddar Biscuits  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon  
\$19.00 per person



# BREAKS

***Breaks are Designed for 30 Minutes in Duration.  
Minimum of 20 Guests.***

**SOUTHWESTERN SNACK - \$14.00 per person**

Warm Green Chile Queso with Tortilla Chips, Jalapeños,  
Sour Cream, Guacamole and Salsa  
Vegetable Crudités with Ranch Dip  
Cinnamon Sugar Churros  
Lemonade and Iced Tea with Lemon

**FRENCH COUNTRYSIDE - \$16.00 per person (minimum 40 people)**

Whole Raspberry Jam Baked Brie  
Presented with Gourmet Crackers and Sliced Baguettes  
Lemonade, Freshly Brewed Coffee and Decaffeinated  
Coffee  
Assorted Teas and Lemon

**HEALTHY ALTERNATIVE - \$16.00 per person**

Assorted Yogurts  
Diced Fresh Fruits and Berries with Low Fat Maple Yogurt Dip  
Fresh Vegetable Crudités with Ranch Dip  
Nutri-Grain and Granola Bars, Mixed Nuts  
Carafes of Orange Juice and Apple Juice  
Strawberry Smoothies

**THE SWEET SHOP - \$15.00 per person**

Otis Spunkmeyer Cookies, Variety of Dessert Bars, Assorted Candy Bars, M&M's,  
Fresh Strawberries with Warm Chocolate Fondue  
Ice Cold Milk  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

**BUILD YOUR OWN FLOAT - \$15.00 per person**

Hand Dipped Vanilla Bean and Chocolate Ice Cream  
Raspberry, Caramel and Chocolate Sauces  
Ice Cold Root Beer and Coca-Cola  
Whipped Cream, Cherries,  
Freshly Brewed Coffee and Decaffeinated Coffee  
Assorted Teas and Lemon

**KNOX COUNTY FAIR - \$14.00 per person**

Jumbo Soft Pretzels with Mustard,  
BBQ Sausage Bites  
Freshly Popped Popcorn  
Powder Sugar Dusted Funnel Cake "Fries"  
Ice Cold Sodas and Bottled Water  
Iced Tea with Lemon and Pink Lemonade

# A LA CART BREAK SELECTIONS

## FOOD ITEMS

Danish, Assorted Freshly Baked	35.00/dozen
Muffins, Assorted	35.00/dozen
Bagels with Cream Cheese	36.00/dozen
Sticky Cinnamon Rolls	35.00/dozen
Ham or Sausage Cheddar Biscuits	40.00/dozen
Sausage Gravy and Biscuits	4.00/person
Tortilla Wraps with Scrambled Eggs, Sausage and Cheddar Cheese	46.00/dozen
Grits	2.00/person
Yogurts, Assorted	2.50 each
Boxed Cereals and 2% Milk	3.00 each
Whole Fruit, Assorted Seasonal	2.00 each
Cut Fresh Fruit and Berries with Maple Yogurt Dip	4.50/person
Granola Bars, Assorted	2.25 each
Otis Spunkmeyer Jumbo Cookies	35.00/dozen
Double Fudge Brownies	36.00/dozen
Dessert Bar Assortment	38.00/dozen
Potato Chips	16.00/pound
French Onion or Ranch Dip	21.00/quart
Dry Roasted Peanuts	20.00/pound
Mixed Nuts	36.00/pound
Tri-Colored Tortilla Chips	16.00/pound
Candy Bars to include: Snickers, Kit Kat, Hershey Bars and Plain M&M's	3.00 each
Chocolate Dipped Strawberries	34.00/dozen

## BEVERAGES

Fruit Juices (Apple, Orange, Grapefruit and V-8)	23.00/liter
Lemonade	34.00/gallon
Strawberry Lemonade	36.00/gallon
Milk (Skim, 2% or Whole)	3.00/carton
Fruit Punch	34.00/gallon
Smoothies (Peach or Strawberry)	24.00/liter
Soft Drinks, Assorted and Bottled	2.75 each
Coffee or Decaffeinated Coffee	48.00/gallon
Hot Teas, Assorted or Iced Tea	38.00/gallon

*Prices Do Not Include 20% Gratuity and Applicable Taxes*

# **SERVED BREAKFAST**

*All Entrees accompanied by Orange Juice, A Basket of Muffins and Danish  
Pastries, Butter, and Fruit Preserves  
Regular and Decaffeinated Coffee and Assorted Teas with Lemon.*

## **SIMPLE COMFORT**

Scrambled Eggs  
Applewood Smoked Bacon  
and Sausage  
Country Style Breakfast Potatoes  
\$17.50 per person

## **SOUTHERN LIVING**

Scrambled Eggs  
Applewood Smoked Bacon Strips  
Biscuit with Sausage Gravy  
and Cheddar Grits  
\$18.00 per person

## **CITY LIFE**

Petite Grilled Filet Mignon  
with Sautéed Mushrooms  
Scrambled Eggs with Chives  
Country Style Breakfast Potatoes  
\$28.00 per person

## **BOURBON STREET FRENCH TOAST**

Topped with Bananas Foster  
served with  
Applewood Smoked Bacon  
\$17.50 per person

## **TENNESSEE BENEDICT**

Fluffy Biscuit topped with Country Sausage Patties,  
Scrambled Eggs and Sawmill Gravy  
Served with Skillet Potatoes  
\$18.00 per person



# ***BREAKFAST BUFFETS***

*All Buffets include Freshly Brewed Coffee and  
Decaffeinated Coffee,  
Assorted Teas and Lemon.*

## **THE ALL AMERICAN**

Apple, Orange & Cranberry Juice  
Fresh Cut Fruit and Seasonal Berries Display  
Freshly Baked Scones, Danish Pastries and  
Muffins, Preserves, and Butter  
Scrambled Eggs, Applewood Smoked Bacon,  
Sausage Patties  
and Country Style Breakfast Potatoes  
\$18.50 per person  
(minimum 30 guests)

## **THE SUMMIT BUFFET**

Apple, Orange & Cranberry Juice  
Fresh Cut Fruit and Seasonal Berries Display  
Assorted Yogurts, Assorted Cereals and Milk,  
Freshly Baked Scones, Danish Pastries  
and Muffins, Preserves and Butter  
French Toast with Warm Syrup  
Cheddar Grits, Scrambled Eggs  
Applewood Smoked Bacon  
and Sausage Patties  
Country Style Breakfast Potatoes  
Southern Biscuits with Sawmill Gravy  
\$20.50 per person  
(minimum 30 guests)

## **BREAKFAST BUFFET ENHANCEMENTS**

Chef Prepared Omelets add 8.00 per person  
with 45.00 Chef's fee per 50 guests

# BRUNCH

*Brunch Includes Freshly Brewed Coffee and  
Decaffeinated Coffee  
Iced Tea with Lemon*

## BRUNCH

Apple, Cranberry and Orange Juices  
Fresh Cut Fruit and Seasonal Berries  
with Maple Yogurt Dip  
Pasta Salad  
Flavored Bagels, Freshly Baked Scones, Danish Pastries  
and Muffins  
Preserves, Assorted Flavored Cream Cheeses and Butter  
Scrambled Eggs  
Spinach and Mushroom Quiche  
with Scallion Cream Sauce  
Applewood Smoked Bacon and Sausage Patties  
Tuscan Chicken Breast with Tomato Basil Coulis  
Seasonal Fresh Vegetable Medley  
Country Style Potatoes  
\$27.50 per person  
(Minimum 50 guests)

## BRUNCH ENHANCEMENTS

Chef Prepared Omelets to order add 8.00 per person\*  
Champagne add 7.00 per person  
Mimosas add 7.00 per person  
Sliced Baked Ham add 7.00 per person\*  
Roast Prime Rib of Beef, Au Jus add 14.00 per person\*  
Peel and Eat Shrimp with Cocktail Sauce  
add 11.00 per person

\*45.00 Chef's Fee per 50 guests

*Prices Do Not Include 20% Gratuity and Applicable Taxes*



# SERVED LUNCHES

*All Entrees include your choice of Salad, Chef's Selection of Appropriate Fresh Vegetable and Starch (unless specified), Rolls and Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon*

## **SALAD SELECTIONS**

Garden Salad with Select Greens, English Cucumbers and Grape Tomatoes, Choice of two Dressings

Classic Caesar Salad Tossed with Tender Romaine Hearts, Herb Croutons and Parmesan

Spinach Salad with Pickled Red Onion, Toasted Almonds, Crisp Smoked Bacon, Dried Cranberries and Raspberry Vinaigrette

## **PAN SEARED TUSCAN CHICKEN BREAST**

With Pomodoro Sauce, Reggiano Parmesan  
\$21.50 per person

## **GRILLED CHICKEN BREAST ALFREDO**

Served with Herbed Angel Hair Pasta  
\$21.50 per person

## **ROASTED PORK LOIN DIJONNAISE**

Dijon and Thyme Roasted Pork Loin  
with Apple Demi Glace  
\$24.00 per person

## **TENNESSEE GRILLED SALMON**

Jack Daniels, Brown Sugar and Honey Glaze  
\$24.50 per person

*(continued on next page)*

## ***SERVED LUNCHES (CONTINUED)***

### **ROAST SIRLOIN OF BEEF**

served with Woodland Mushroom Sauce  
\$25.00 per person

### **PETITE FILET AND CHICKEN OSCAR**

5 Ounce Filet Mignon, Cracked Pepper Demi  
Glace Paired with Grilled Chicken Breast  
and Lump Crab Fondue  
\$34.00 per person

### **GRILLED NEW YORK STRIP**

10 ounce topped  
with Caramelized Bourbon Onions  
\$30.00 per person

### **PORTOBELLA MUSHROOM STRUDEL**

Braised Portabella Mushrooms,  
Roasted Zucchini,  
Herbed Farmer's Cheese and Cous Cous  
wrapped in Flaky Pastry and Tomato  
Coulis  
\$20.50 per person

### **SOY GLAZED MAHI MAHI**

Sweet Chile and Mango Salsa  
\$23.50 per person

### **LUNCHEON DESSERT SELECTIONS**

Tennessee Cheesecake with Strawberry Sauce  
Double Chocolate Layer Cake  
Southern Pecan Pie  
Carrot Cake with Cream Cheese Icing  
Red Velvet Layer Cake

*Prices Do Not Include 20% Gratuity and Applicable Taxes*

## ***BOXED LUNCHES***

### **HAM CIABATTA**

Ham and Swiss Cheese on an Italian Roll,  
Southern Potato Salad,  
Sun Chips, Apple,  
Chocolate Chip Cookie and Soft Drink  
\$20.00 per person

### **TURKEY CROISSANT**

Turkey Croissant with Swiss,  
Southern Potato Salad,  
Sun Chips, Apple,  
Chocolate Chip Cookie and Soft Drink  
\$20.00 per person

### **GRILLED VEGETABLE WRAP**

Tortilla with Grilled Squash and Mushrooms,  
Lettuce, Tomato, Cucumber, Southern Potato  
Salad, Sun Chips, Apple, Chocolate Chip Cookie  
and Soft Drink  
\$19.00 per person

### **SOUTHERN FRIED CHICKEN**

Three Pieces of Boneless Fried Chicken,  
Honey Mustard Dipping  
Southern Potato Salad  
Sun Chips, Apple,  
Chocolate Chip Cookie and Soft Drink  
\$22.00 per person



# **COLD LUNCHES**

*All Cold Entrees Served with Your Choice of Dessert and  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

## **LUNCHEON QUARTET**

Tuna Salad, Egg Salad, Cranberry Chicken Salad and Baby Field Greens  
with Baby Tomatoes and English Cucumbers, Balsamic Vinaigrette  
\$21.00 per person

## **TRADITIONAL COBB SALAD**

Smoked Turkey, Cheddar Cheese, Avocado, Tomato, Hard Boiled Egg and  
Sweet Corn served over Garden Greens  
with Peppercorn Parmesan Dressing  
\$20.00 per person

## **GRILLED CHICKEN SALAD**

Marinated Chicken Strips served over Garden Greens with Tomato,  
Cucumber, Hard Boiled Egg and Mild Bleu Cheese served with a choice  
of Vinaigrette or Buttermilk Ranch Dressing  
\$20.00 per person

## **SOUTHWESTERN TURKEY WRAP**

Smoked Turkey, Monterey Jack Cheese and Shaved Romaine rolled in a  
Flour Tortilla with Chipotle Mayonnaise served  
with Tortilla Chips and Roasted Tomato Salsa  
\$20.00 per person

## **CROISSANT CLUB SANDWICH**

Shaved Smoked Turkey, Swiss Cheese, Bacon, Mayonnaise, Lettuce  
and Tomato served with Italian Pasta Salad  
\$20.00 per person

## **DELI BAGUETTE**

Baguette Roll with Shaved Ham, Smoked Turkey, Salami,  
Provolone and Cheddar Cheeses, Red Onion, Bibb Lettuce  
and Tomato served with Southern Potato Salad  
\$20.00 per person

*Prices Do Not Include 20% Gratuity and Applicable Taxes*

# LUNCH BUFFETS

*All Lunch Buffets are Served with Freshly Brewed Coffee,  
Decaffeinated Coffee and Iced Tea with Lemon.*

## **DELI BUFFET**

Fresh Homemade Soup, Mixed Greens with Ranch, Italian Dressings,  
Home Style Potato Salad, Cole Slaw  
and Italian Pasta Salad  
Sliced Turkey Breast, Smoked Ham, Roast Beef, Salami and Capicola,  
Sliced Swiss, Cheddar and Provolone Cheeses. Relish Tray with Lettuce,  
Tomato, Onions, Green and Greek Olives, Pepperoncini, Dill Pickle  
Spears, Mayonnaise, Mustard and Horseradish Sauce  
Assorted Sliced Breads and Rolls and Chef's Choice Assorted Desserts  
(Minimum 25 Guests)  
\$25.00 per person

## **HOME STYLE BUFFET**

Tossed Garden Salad with Assorted Dressings  
Home Style Potato Salad, Cole Slaw and Tomato & Cucumber Salad  
Home Style Meatloaf, Crispy Fried Chicken  
Mashed Potatoes, Southern Green Beans,  
Yeast Rolls and Biscuits, Freshly Made Fruit Cobbler with Ice Cream  
\$23.50 per person\*

## **SOUTH OF THE BORDER**

Fiesta Corn and Black Bean Salad  
Warm Green Chile Queso with Tortilla Chips  
and Roasted Tomato Salsa  
Chicken and Beef Fajitas, Soft Flour Tortillas, Shredded Lettuce,  
Cheddar Cheese, Pico de Gallo, Guacamole, Sour Cream, Jalapeños,  
Cheese Enchiladas, Spanish Rice and Refried Beans, Cinnamon-Sugar  
Churros with Warm Caramel Sauce  
\$26.50 per person\*

## **ITALIAN BUFFET**

Rotini, Parmesan and Sun Dried Tomato Salad, Traditional Caesar Salad  
Farfalle Pasta with Clam Sauce  
Pan Seared Tuscan Chicken Breast Pomodoro, Penne Pasta with  
Parmesan and Olive Oil, Three Cheese Meat Lasagna, Italian Mixed  
Sautéed Vegetables,  
Garlic Toast, Tiramisu  
\$26.50 per person\*

\* Minimum 30 guests

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## ***LUNCH BUFFETS (CONTINUED)***

### **VOLUNTEER BUFFET**

Tossed Garden Salad with Assorted Dressings,  
Italian Pasta Salad, Roast Round of Beef,  
Woodland Mushroom Sauce, Marinated  
Herbed Grilled Chicken Breast, Fresh Vegetable  
Sauté, Roasted New Potatoes, Chef's Choice of  
Desserts

\$28.50 per person\*

### **BALLPARK BUFFET**

Potato Salad, Cole Slaw, Macaroni Salad  
Grilled Hamburgers and Chicken Breast,  
Nathan's Famous Hot Dogs,  
Molasses Baked Beans  
Tomato, Lettuce, Pickles, Onions, Mayonnaise,  
Mustard, Ketchup, Hamburger Buns, American  
Cheese, Bags of Assorted Chips,  
Otis Spunkmeyer Cookies  
Iced Bottled Water and Canned Soft Drinks

\$24.00 per person\*

### **SOUP, SALAD AND SANDWICH BAR**

An Assortment of Composed Salads to Include:  
Caesar Salad, Marinated Vegetable Salad, Pasta Salad,  
Fruit Salad, Tuna Salad, Cranberry Chicken Salad,  
Egg Salad, Mixed Salad Greens  
Diced Beets, Garbanzo Beans, Croutons, Cucumbers,  
Baby Tomatoes, Ranch, Balsamic Vinaigrette and  
Italian Dressings  
Assorted Breads, Rolls and Condiments for Sandwiches  
Chef's Soup Selection of the Day and Dessert Selection  
\$26.50 per person\*

\* Minimum 30 guests

# ***SERVED DINNER ACCOMPANIMENTS***

## **SALADS**

### **GARDEN SALAD**

With Spring Greens,  
English Cucumbers and Grape Tomatoes

### **CLASSIC CAESAR SALAD**

Tender Romaine Hearts,  
Herb Croutons and Parmesan

### **SPINACH SALAD**

Young Spinach Leaves with Crisp Smoked Bacon,  
Pickled Red Onion, Toasted Almonds, Dried Cranberries  
and Raspberry Vinaigrette  
(2.50 additional per person)

## **SOUPS**

### **SMOKED CHEDDAR AND PALE ALE**

\$4.00 per person

### **TOMATO BASIL BISQUE**

\$4.00 per person

## **DINNER ENHANCEMENTS**

### **CHILLED MARINATED SHRIMP**

Served with Citrus Napa Slaw, Cognac Horseradish Sauce  
\$9.00 per person



## DUAL DINNER ENTREES

*Dinner Entrees Include choice of Garden Salad or Classic Caesar Salad, Chef's Choice Fresh Vegetable and Starch (unless specified), Rolls and Butter Rosettes, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon and Your Choice of Dessert*

### **PETITE FILET MIGNON AND GARLIC ROASTED SHRIMP**

Green Peppercorn Demi-Glace

\$48.00 per person

### **SLICED TENDERLOIN OF BEEF AND SEARED SALMON FILET**

Cabernet-Mushroom Sauce

\$46.00 per person

### **LEMON GRILLED CHICKEN AND ROASTED HERB COD**

Sweet Chili-Mango Salsa

\$40.00 per person

### **ROAST BEEF SIRLOIN AND DIJON CHICKEN BREAST**

Forest Mushrooms and Roasted Shallot Ragout

\$41.00 per person

### **PETITE SIRLOIN AND CRAB CAKE REMOULADE**

Port Wine Reduction and Roasted Red Pepper Remoulade

\$43.00 per person

### **GRILLED MEDALLION OF PORK AND BOURBON GLAZED CHICKEN**

Brown Sugar Glaze and Simmered Peach Ragout

\$38.00 per person



*Prices Do Not Include 20% Gratuity and Applicable Taxes*



# DINNER ENTREES

*Dinner Entrees Include choice of Garden Salad or Classic Caesar Salad, Chef's Choice Fresh Vegetable and Starch (unless specified), Rolls and Butter Rosettes, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon and Your Choice of Dessert*

## **TENNESSEE GRILLED SALMON**

Brushed with a Marinade of Jack Daniels, Brown Sugar and Honey  
\$39.00 per person

## **ROASTED PORK LOIN**

Sliced and served on a Sage Cornbread Dressing with Cranberry-Apple Cider Gravy  
\$34.00 per person

## **CHICKEN ORLEANS**

Sautéed Breast of Chicken topped with a Creole Ragout of Shrimp,  
Andouille Sausage and Tomatoes  
\$36.00 per person

## **TUSCAN CHICKEN**

Grilled Breast of Chicken in a Sauce of Artichoke Hearts, Fresh Herbs and  
Sun Dried Tomatoes on a Nest of Angel Hair Pasta  
\$34.00 per person

## **HERB ROASTED COD**

On a Bed of Sautéed Spinach and Mushrooms with a Light Anisette Cream  
\$36.00 per person

## **FILET MIGNON - 6 OUNCE**

Ruby Port Reduction scented with Roasted Garlic and Porcini Demi-Glaze  
\$42.00 per person

## **FILET MIGNON - 8 OUNCE**

Ruby Port Reduction scented with Roasted Garlic and Porcini Demi-Glaze  
\$56.00 per person

## **ROAST PRIME RIB OF BEEF AU JUS**

10 Ounce Cut served with Au Jus and Horseradish Cream  
\$40.00 per person

## **ROAST SIRLOIN OF BEEF**

Madeira Demi-Glace  
\$35.00 per person

## **PORTOBELLA MUSHROOM STREUDEL**

Braised Portabella Mushrooms, Roasted Zucchini, Feta Cheese and Cous Cous wrapped in Flaky  
Pastry, Tomato Coulis  
\$26.00 per person

# ***DINNER DESSERTS***

## **SOUTHERN PECAN PIE**

Painted with Caramel Sauce  
and Finished with Whipped Cream

## **BOSTON CREAM PIE**

Decadent Vanilla Cream Layered Between  
Moist Yellow Sponge Cake  
and Topped with Chocolate Icing

## **TRADITIONAL KEY LIME PIE**

Garnished with Whipped Cream and Lime Slice

## **CARAMEL APPLE PIE**

Drizzled with Caramel and Chocolate Sauces

## **FLOURLESS CHOCOLATE CAKE**

Rich Creamy Chocolate topped with Whipped  
Cream and Chocolate Chips, Gluten Free

## **CARAMEL SEA SALT CHEESECAKE**

Smooth Vanilla Cheesecake Topped  
with Sea Salted Caramel

## **TENNESSEE CHEESECAKE**

Locally Baked Traditional Cheesecake

## **ITALIAN TIRAMISU**

Creamy Mascarpone Cheese Layered  
with Espresso Dipped Lady Finger Cookies



# DINNER BUFFETS

*All Dinner Buffets are served with Rolls and Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Iced Tea with Lemon.  
(Minimum 50 guests)*

## THE EPICUREAN BUFFET

Mixed Field Greens with Assorted Toppings and Dressings  
Classic Caesar Salad  
Honey and Lemon Drizzled Fruit Salad, Italian Pasta Salad  
Roast Strip Loin of Beef with Madeira Demi-Glace  
Sautéed Mushrooms and Caramelized Onions  
Grilled Chicken Breast Puttanesca  
Tennessee Grilled Salmon with  
Honey Glaze  
Fresh Seasonal Medley of Vegetables, Glazed Baby Carrots, Oven  
Roasted New Potatoes,  
Wild Rice Pilaf  
Premier Selection of Cakes and Pies  
\$46.00 per person

## OLD CITY BUFFET

Mixed Field Greens with Assorted Toppings and Dressings  
Southern Broccoli Salad and Macaroni Salad,  
Roast Round of Beef, Woodland Mushroom Sauce  
Herb Grilled Chicken Breast, Grain Mustard Sauce,  
Green Bean Amandine, Roasted Garlic Mashed Potatoes  
and Assorted Cakes and Pies  
\$40.00 per person



# THEMED DINNER BUFFETS

*All Dinner Buffets are served with Rolls and Butter, Freshly  
Brewed Coffee, Decaffeinated Coffee and  
Iced Tea with Lemon.  
(Minimum 50 guests)*

## **MARDI GRAS**

Seafood Gumbo,  
Peel and Eat Shrimp,  
Southern Relish Tray,  
Tossed Caesar Salad  
Mixed Field Greens with Assorted Toppings and  
Dressings  
Creole Macaroni Salad,  
Roast Strip Loin of Beef  
Deviled Crab, Bayou Shrimp Etouffee,  
Blackened Cod with Garlic Butter Sauce,  
Red Beans and Rice, Fried Okra, Fresh Vegetable  
Medley, Battered Sweet Corn Nuggets, Hushpuppies  
and Rolls  
Pecan Pie, Sweet Potato Pie, and Caramel Cheesecake  
\$56.00 per person

## **TENNESSEE BARBEQUE**

Mixed Field Greens with Assorted Toppings  
and Dressings  
Creamy Cole Slaw, Southern Potato Salad  
Hickory Smoked Pork Ribs,  
Sweet Barbecue Sauce  
Roasted Chicken, Fried Catfish Filets  
with Hushpuppies and Tartar Sauce  
Petite Corn on the Cob, Country Style  
Green Beans with Bacon and Onion,  
Molasses Baked Beans,  
Seasonal Fruit Cobbler with Ice Cream  
and Strawberry Shortcake  
\$44.00 per person



# RECEPTION PACKAGES

*All Receptions are Purchased by the Hour and  
all Foods will be Continuously Refilled.*

## **TRADITIONAL**

Imported and Domestic Cheese Display  
with Assorted Crackers  
Vegetable Crudités with Peppercorn Parmesan Dip  
Fresh Diced Fruit Display with Berries  
Swedish Style Meatballs, Chicken Tenders  
with Honey Mustard Sauce  
Snack Mix, Chips and Dip, Punch Station,  
Coffee Service  
(Minimum 25 guests)  
One Hour Service \$24.00 per person  
Two Hour Service \$29.00 per person

## **THE SUMMIT HILL**

Imported and Domestic Cheese Display  
with Assorted Crackers  
Vegetable Crudités with Peppercorn Parmesan Dip  
Fresh Diced Fruit Display with Berries  
Coconut Fried Shrimp with Sweet Chili Sauce  
Pork and Vegetable Egg Rolls with Chinese Mustard  
Swedish Style Meatballs, Chicken Tenders  
with Honey Mustard Sauce  
Chips and Dip, Roasted Peanuts, Punch Station,  
Coffee Service  
(Minimum 50 guests)  
One Hour Service \$31.00 per person  
Two Hour Service \$36.00 per person

## **THE PRESIDENTIAL**

Imported and Domestic Cheese Display  
with Assorted Crackers  
Vegetable Crudités with Peppercorn Parmesan Dip  
Fresh Diced Fruit Display with Berries  
Fresh Chilled Jumbo Shrimp with Lemon and Cocktail Sauce  
(Shrimp: 3 per guest one hour, 5 per guest two hours)  
Spanakopita  
Southwest Chicken Spring Roll with Salsa  
Cajun Battered Shrimp  
Deluxe Mixed Nuts  
Tri-Colored Tortilla Chips with Warm Artichoke and Spinach Dip  
Punch Station, Coffee Service  
(Minimum 75 guests)  
One Hour Service \$38.00 per person  
Two Hour Service \$43.00 per person

# HORS D'OEUVRES

*Prices Based per 50 Pieces*

## **HOT HORS D'OEUVRES**

Crab Filled Jumbo Mushrooms	\$195.00
Coconut Breaded Shrimp with Sweet Chili Sauce	\$135.00
BBQ Spiced Shrimp	\$195.00
Petite Crab Cake Remoulade	\$225.00
Breaded Chicken Tenderloin with Honey Mustard Sauce	\$130.00
Spicy Chicken Drumettes with Bleu Cheese	\$150.00
Swedish or Barbeque Meatballs	\$100.00
Beef & Mushroom Brochette	\$175.00
Mesquite Chicken Quesadilla Roll	\$160.00
Chicken Pot Sticker, Thai Chili Sauce	\$125.00
Barbeque Baby Back Ribs	\$150.00
Pork Egg Roll with Sweet and Sour Sauce	\$140.00
Breaded Mozzarella Batonnets	\$120.00
Vegetable Spring Roll with Sweet and Sour Sauce	\$120.00
Asparagus and Asiago Cheese in Phyllo	\$165.00
Breaded Cheese Ravioli	\$100.00
Artichoke and Spinach Stuffed Mushrooms	\$120.00
Greek Spanakopita	\$130.00

## **COLD HORS D'OEUVRES**

Mozzarella, Tomato and Olive Kebabs	\$125.00
Assorted Petite Sandwiches with Roast Beef,	
Smoked Turkey and Cured Ham	\$195.00
Southern Deviled Eggs	\$125.00
Chicken Salad Phyllo Cups	\$120.00
Handmade California Nori Rolls	\$195.00
Deviled Shrimp in a Phyllo Cup	\$130.00
Strawberry Half with Brie	\$120.00
Iced Jumbo Shrimp with Cocktail Sauce	\$175.00

## **DRY SNACKS**

Mixed Nuts	\$36.00/pound
Dry Roasted Peanuts	\$20.00/pound
Tortilla Chips	\$16.00/pound
Potato Chips or Pretzels	\$16.00/pound
Spicy Snack Mix	\$16.00/pound
Roasted Tomato Salsa Warm	\$20.00/quart
Artichoke Spinach Dip Warm	\$60.00/Half Gallon
Green Chile Queso Dip	\$60.00/Half Gallon
French Onion or Ranch Dip	\$21.00/quart

*Prices Do Not Include 20% Gratuity and Applicable Taxes*

# RECEPTION DISPLAYS

## IMPORTED AND DOMESTIC CHEESE DISPLAY

With Fresh Fruit Garnish and Assorted Crackers

25 servings	50 servings	100 servings
\$125.00	\$240.00	\$475.00

## FRESH VEGETABLE CRUDITÉS

Served with Ranch Dip

25 servings	50 servings	100 servings
\$50.00	\$100.00	\$200.00

## POACHED AND SMOKED

### SALMON DISPLAY

Served with Traditional Accompaniments of Red  
Onion, Hard Boiled Egg, Capers, Crème Fraîche and an  
Assortment of Crackers

Approximately 50 servings

\$295.00

## FRESH SEASONAL FRUITS AND BERRIES

With Maple Yogurt Dip

25 servings	50 servings	100 servings
\$95.00	\$175.00	\$325.00

## ANTIPASTO DISPLAY

Imported Olives, Marinated Vegetables, Cured Deli

Meats and Cheeses served with Crusty Bread,

Assorted Crackers and Grain Mustard

25 servings	50 servings	100 servings
\$195.00	\$275.00	\$525.00

## BAKED BRIE EN CROÛTE

Glazed with Raspberry Preserves and

Caramelized Apples, wrapped

in Puff Pastry and served

with sliced Baguettes and Fresh Grapes

Approximately 50 servings

\$200.00

## HANDMADE SUSHI DISPLAY

California Nori Rolls displayed with Fresh Vegetable

Garnishes and Appropriate Condiments

25 servings	50 servings	100 servings
\$125.00	\$195.00	\$380.00

# THE CARVERY

*Carving and \*Sauté Stations require a  
Chef Attendant at 45.00 per attendant per hour*

## **ROASTED TENDERLOIN OF BEEF**

Served with Petite Rolls, Horseradish Cream  
Sauce and Whole Grain Mustard  
Approximately 20 servings  
\$200.00

## **WHOLE ROASTED TURKEY BRESAT**

Sage Rubbed with Warm Biscuits  
and House Made Cranberry Sauce  
Approximately 40 servings  
\$195.00

## **CUMIN RUBBED PORK LOIN**

Mango Salsa  
Approximately 40 servings  
\$195.00

## **ROAST SIRLOIN**

Whole Grain Mustard, Horseradish Cream Sauce  
and Petite Rolls  
Approximately 100 servings  
\$375.00

## **PRIME RIB OF BEEF**

Served with Horseradish Cream Sauce  
Approximately 30 servings  
\$375.00





# THEME STATIONS

*All Theme Stations are priced Per Person based on a One Hour Reception. Theme Stations must be served with additional items to provide substantial fare for your guests and are designed to be purchased for your guaranteed attendance. .*

## **SOUTHWESTERN**

Chicken and Beef Fajitas, Grilled Onions and Peppers with Warm Flour Tortillas. Shredded Lettuce, Pico de Gallo, Salsa, Shredded Cheese, Sour Cream, Guacamole and Fresh Tortilla Chips  
\$16.00 per person

## **PASTA AMORE**

Your Selection of Two Pastas and Two Sauces: Tri Color Rotini, Farfalle, Penne or Cheese Tortellini with Alfredo, Tomato with Sweet Basil or Pesto Sauce  
\$14.00 per person

## **TENNESSEE TAILGATE**

Array of Snacks and Finger Foods to Include: Mini Hamburgers, Nathan's Famous Hot Dog Sliders, Franks in a Blanket, Snack Mix, Tortilla Chips, Kettle Chips, Salsa, French Onion Dip and Warm Spinach Artichoke Dip  
\$21.00 per person

## **SOUTHERN SHRIMP AND GRITS\***

Jumbo Shrimp Sautéed with Garlic Butter and our Slow Simmered Sauce of Smoked Sausage, Mushrooms and Tomatoes and served over Creamy Grits  
\$16.00 per person

*\*Sauté Stations require a  
Chef Attendant at 45.00 per attendant per hour*

# BAR OPTIONS

*All alcoholic beverages must be purchased from the hotel.*

*The Crowne Plaza Knoxville does not allow any alcoholic beverages to be brought into any of the public areas of the Hotel.*

*The Crowne Plaza Knoxville pours a 1.25 ounce shot per drink.*

## **HOST BAR\***

A host bar is an open bar that is no charge to the attendees of the function. The host is responsible for all charges at a per drink charge.

Call Brands	8.75
Premium Brands	9.75
Domestic Beer	4.75
Imported Beer/Premium Beer	5.75
Wine by the Glass	7.75
Soft Drinks/Juice	2.75

\*Bartenders are provided at a charge of \$80.00each for a period of up to four hours. The bartender will be waived for each bar that exceeds \$400.00 in sales We recommend one bartender for every 75 guests for host bars.

*A 20% Gratuity and Applicable Taxes Will be Added*

## **CASH BAR\***

A cash bar is provided at a per drink charge to the attendees.

Call Brands	9.00
Premium Brands	10.00
Domestic Beer	5.00
Imported Beer/Premium Beer	6.00
Wine by the Glass	8.00
Soft Drinks/Juice	3.00

\*Bartenders are provided at a charge of \$80.00each for a period of up to four hours. The bartender will be waived for each bar that exceeds \$400.00 in sales We recommend one bartender for every 100 guests for cash bars.



# BAR OPTIONS

## DRINK PACKAGES

### *HOURLY HOST BAR\**

A host bar is an open bar that is no charge to the attendees of the function. The host is responsible for all charges .

### *PREMIUM*

One Hour	25.00 per person
Two Hours	28.00 per person
Three Hours	36.00 per person
Four Hours	43.00 per person

### *BEER AND WINE ONLY*

One Hour	12.00 per person
Two Hours	18.00 per person
Three Hours	24.00 per person
Four Hours	30.00 per person

\*Bartenders are provided at a charge of \$80.00each for a period of up to four hours.  
The bartender will be waived for each bar that exceeds \$400.00 in sales We  
recommend one bartender for every 100 guests for cash bars.



# **BAR OPTIONS**

## **BEVERAGE SELECTIONS**

### **CALL BRANDS**

New Amsterdam Vodka  
Beefeater  
Bacardi Light  
Corazon Blanco  
Four Roses  
Seagrams 7  
Dewars  
Captain Morgan

### **PREMIUM BRANDS**

Tito's  
Tanqueray  
Bacardi Select  
Casa Noble Reposado  
Jack Daniels  
Crown Royal  
Dewars

*Additional Selections Available Upon Request*



*Prices Do Not Include 20% Gratuity and Applicable Taxes*

# ***MEETING BEVERAGE PACKAGES***

**ALL DAY COFFEE AND SODA**  
to run from 8:00 am - 5:00 pm  
Freshly Brewed Coffee and Decaffeinated Coffee,  
Assorted Hot Teas,  
Assorted Sodas and Dasani Water  
\$15.00 per person

**HALF DAY COFFEE AND SODA**  
to run from 8:00 am - 12:00 pm or 1:00 pm - 5:00pm  
Freshly Brewed Coffee and Decaffeinated Coffee,  
Assorted Hot Teas,  
Assorted Sodas and Dasani Water  
\$10.00 per person

**ALL DAY COFFEE AND Tea**  
to run from 8:00 am - 5:00 pm  
Freshly Brewed Coffee and Decaffeinated Coffee,  
Assorted Hot Teas  
\$12.00 per person

**HALF DAY COFFEE AND TEA**  
to run from 8:00 am - 12:00 pm or 1:00 pm - 5:00pm  
Freshly Brewed Coffee and Decaffeinated Coffee,  
Assorted Hot Teas  
\$9.00 per person

