

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.

BREAKS

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

SOUTHWESTERN SNACK - \$100 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 - \$100 per person

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

HEALTHY ALTERNATIVE - \$100 per person

Assorted Yogurts
Diced Fresh Fruits and Berries with Low Fat Maple Yogurt Dip
Fresh Vegetable Crudités with Sun-Dried Tomato Hummus
Nutri-Grain and Granola Bars, Tropical Dried Fruit and Nut Mix
Carafes of Orange Juice and Apple Juice
Strawberry Smoothies

THE SWEET SHOP - \$100 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 - \$100 per person

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

KNOX COUNTY FAIR - \$100 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	34.00/dozen
Muffins, Assorted	34.00/dozen
Bagels with Cream Cheese	34.00/dozen
Bagels, Smoked Salmon and Cream Cheese	42.00/dozen
Sticky Cinnamon Rolls	34.00/dozen
Ham or Sausage Cheddar Biscuits	39.00/dozen
Sausage Gravy and Biscuits	3.50/person
Tortilla Wraps with Scrambled Eggs, Sausage and Cheddar Cheese	45.00/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	4.25/person
Granola Bars, Assorted	2.25 each
Otis Spunkmeyer Jumbo Cookies	33.00/dozen
Double Fudge Brownies	34.00/dozen
Dessert Bar Assortment	36.00/dozen
Potato Chips	14.00/pound
French Onion or Ranch Dip	21.00/quart
Dry Roasted Peanuts	16.00/pound
Mixed Nuts	26.00/pound
Tri-Colored Tortilla Chips	16.00/pound
Candy Bars to include: Snickers, Kit Kat, Hershey Bars and Plain M&M's	2.50 each
Chocolate Dipped Strawberries	30.00/dozen

BEVERAGES

Fruit Juices (Apple, Orange, Grapefruit and V-8)	22.00/liter
Lemonade	32.00/gallon
Strawberry Lemonade	34.00/gallon
Milk (Skim, 2% or Whole)	3.00/carton
Fruit Punch	32.00/gallon
Smoothies (Peach or Strawberry)	22.00/liter
Soft Drinks, Assorted and Bottled	2.75 each
Water Sparkling White Grape Juice	18.00/bottle
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
Parmesan Roasted Tomato
\$25.50 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
and Baked Granola Crunch Apples
\$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
Sticky Cinnamon Rolls
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
Waldorf Salad
Flavored Bagels, Freshly Baked Scones, Danish Pastries
and Muffins
Preserves, Assorted Flavored Cream Cheeses and Butter
Smoked Salmon Platter
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 6.50 per person
Mimosas add 6.50 per person
Carved Baked Ham add 7.00 per person*
Roast Prime Rib of Beef, Au Jus add 14.00 per person*
Poached and Smoked Salmon Display
add 9.50 per person
Peel and Eat Shrimp with Cocktail Sauce
add 11.00 per person

*45.00 Chef's Fee per 50 guests

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

Wilted Kale with Butternut Squash, Pickled Red Beets and Toasted Pumpkin Seeds and Olive Oil 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

CHICKEN AND MUSHROOM STRUDEL

Tender Chicken Breast, Feta Cheese, Wild Mushrooms, Cous Cous and Spinach Wrapped in Flaky Phyllo, Presented with Roasted Pepper and Tomato Coulis
\$24.50 per person

TENNESSEE GRILLED SALMON

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

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SERVED LUNCHES (CONTINUED)

ROAST SIRLOIN OF BEEF

served with Woodland Mushroom Sauce
\$24.50 per person

PETITE FILET AND CHICKEN OSCAR

5 Ounce Filet Mignon, Cracked Pepper Demi
Glace Paired with Grilled Chicken Breast
and Lump Crab Fondue
\$30.00 per person

GRILLED NEW YORK STRIP

8 ounce topped
with Caramelized Bourbon Onions
\$26.00 per person

PORTOBELLA MUSHROOM STRUDEL

Braised Portabella Mushrooms, Roasted
Zucchini, Spinach,
Herbed Farmer's Cheese and Cous Cous
wrapped in Flaky Phyllo, Roasted
Pepper 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 Biscuit
Shortbread
with Fresh Strawberries
and Whipped Cream

BOXED LUNCHES

HAM CIABATTA

Ham and Swiss Cheese on an Italian Roll,
Southern Potato Salad,
Sun Chips, Apple,
Chocolate Chip Cookie and Soft Drink
\$19.00 per person

TURKEY CROISSANT

Turkey Croissant with Swiss,
Southern Potato Salad,
Sun Chips, Apple,
Chocolate Chip Cookie and Soft Drink
\$19.00 per person

GRILLED VEGETABLE WRAP

Tortilla with Grilled Squash and Mushrooms,
Lettuce, Tomato, Cucumber and Hummus,
Southern Potato Salad, Sun Chips, Banana,
Chocolate Chip Cookie and Soft Drink
\$18.00 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
\$19.00 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
\$20.00 per person

TRADITIONAL COBB SALAD

Smoked Turkey, Feta Cheese, Avocado, Tomato, Hard Boiled Egg and
Roasted Sweet Corn served over Garden Greens
with Peppercorn Parmesan Dressing
\$19.00 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
\$19.00 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
\$19.00 per person

CROISSANT CLUB SANDWICH

Shaved Smoked Turkey, Ham, Swiss Cheese, Bacon, Mayonnaise,
Lettuce and Tomato served with Italian Pasta Salad
\$19.00 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
\$19.00 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 and 1000
Island 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 and Gravy, Southern Green Beans,
Corn Bread 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 with Chili con Carne, 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 Primavera,
Three Cheese Meat Lasagna, Italian Mixed Sautéed Vegetables,
Garlic Toast, Cannoli and 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, Chick Pea Salad with Fresh
Herbs, 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,
Deviled Ham Salad and Egg Salad
Mixed Salad Greens
Diced Beets, Garbanzo Beans, Croutons, Cucumbers,
Baby Tomatoes, Ranch, Balsamic Vinaigrette and
Thousand Island 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 Hard Boiled Egg,
Pickled Red Onion, Toasted Almonds, Dried Cranberries
and Raspberry Vinaigrette
(2.00 additional per person)

SOUPS

SMOKED CHEDDAR AND PALE ALE

\$2.75 per person

TOMATO BASIL BISQUE

\$2.75 per person

DINNER ENHANCEMENTS

CHILLED MARINATED SHRIMP

Served with Citrus Napa Slaw, Cognac Horseradish Sauce
\$8.50 per person

TUNA NICOISE

Searched Tuna Filet on a Salad of Baby Green Beans,
Poached Red Potatoes, Egg and Balsamic Dressing
\$8.50 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
\$46.00 per person

SLICED TENDERLOIN OF BEEF AND SEARED SALMON FILET

Cabernet-Mushroom Sauce and Peach Chutney
\$43.00 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
\$40.50 per person

GRILLED MEDALLION OF PORK AND BOURBON GLAZED CHICKEN

Brown Sugar Glaze and Simmered Peach Ragout
\$36.50 per person



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, Peach Chutney
\$38.00 per person

MEDALLION OF PORK TENDERLOIN

Bacon Wrapped Medallion with a Grain Mustard Sauce and
Crispy Tabasco Onions Sauce
\$37.00 per person

ROASTED PORK LOIN

Sliced and served on a Sage-Cranberry Cornbread Dressing with Apple Cider Gravy
\$32.50 per person

CHICKEN ORLEANS

Sautéed Breast of Chicken topped with a Creole Ragout of Shrimp,
Andouille Sausage and Tomatoes
\$33.00 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
\$32.50 per person

HERB ROASTED COD

On a Bed of Sautéed Spinach and Mushrooms with a Light Anisette Cream
\$33.00 per person

CHICKEN OSCAR

Grilled Breast of Chicken topped with a Low Country Crab Cake, Tender Asparagus
and Lemon-Thyme Aioli
\$34.00 per person

FILET MIGNON - 6 OUNCE

Ruby Port Reduction scented with Roasted Garlic and Porcini
\$39.50 per person

FILET MIGNON - 8 OUNCE

Ruby Port Reduction scented with Roasted Garlic and Porcini
\$44.50 per person

ROAST PRIME RIB OF BEEF AU JUS

10 Ounce Cut served with Au Jus and Horseradish Cream
\$36.00 per person

ROAST SIRLOIN OF BEEF

Madeira Demi-Glace
\$33.00 per person

PORTOBELLA MUSHROOM STREUDEL

Braised Portabella Mushrooms, Roasted Zucchini, Spinach, Feta Cheese and Cous Cous wrapped in
Flaky Phyllo, Roasted Pepper and Tomato Coulis
\$22.50 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
Baby Tomatoes and Fresh Basil with Virgin Olive Oil and Fresh
Mozzarella
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
Sun Dried Tomato Cream Sauce
Tennessee Grilled Salmon
Bourbon-Peach Chutney
Fresh Seasonal Medley of Vegetables, Orange Tarragon Glazed
Baby Carrots, Oven Roasted New Potatoes,
Wild Rice Pilaf
Premier Selection of Cakes and Pies
\$44.00 per person

OLD CITY BUFFET

Mixed Field Greens with Assorted Toppings and Dressings
Southern Broccoli Salad and Wilted Kale 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
\$38.00 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, Gulf Coast Seafood Display to
include:

Peel and Eat Shrimp, Oysters and Mussels on the Half
Shell and Spiced Crawfish
Southern Relish Tray,
Tossed Caesar Salad
Mixed Field Greens with Assorted Toppings and
Dressings
Creole Macaroni Salad,
Carved Prime Rib Au Jus
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, Cream Puffs and Praline
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
\$43.00 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 \$22.00 per person
Two Hour Service \$27.00 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 \$29.00 per person
Two Hour Service \$34.00 per person

THE PRESIDENTIAL

Imported and Domestic Cheese Display
with Assorted Crackers
Vegetable Crudités with Peppercorn Parmesan Dip
Fresh Diced Fruit Display with Berries
Chef Carved Roast Round of Beef
with Mini Rolls and Condiments
Fresh Chilled Jumbo Shrimp with Lemon and Cocktail Sauce
(Shrimp: 3 per guest one hour, 5 per guest two hours)
Asparagus and Asiago Cheese in Phyllo
Chicken Satay with Spicy Thai Peanut Sauce
Miniature Crab Cakes Remoulade
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

Prices Do Not Include 20% Gratuity and Applicable Taxes

HORS D'OEUVRES

Prices Based per 50 Pieces

HOT HORS D'OEUVRES

Oysters Rockefeller	200.00
Crab Filled Jumbo Mushrooms	175.00
Coconut Breaded Shrimp	
with Sweet Chili Sauce	125.00
BBQ Spiced Shrimp, Lemon Beurre Blanc	175.00
Petite Crab Cake Remoulade	200.00
Thyme Chicken and Red Grape Kebab	125.00
Breaded Chicken Tenderloin	
with Honey Mustard Sauce	120.00
Spicy Chicken Drummettes with Bleu	130.00
Cheese Chicken Satay	
with Spicy Thai Peanut Sauce	150.00
Bacon Wrapped Rosemary Beef Tenderloin	150.00
Swedish or Barbecue Meatballs	100.00
Beef & Mushroom Brochette	150.00
Mesquite Chicken Quesadilla Roll	160.00
Chicken Pot Sticker, Thai Chili Sauce	125.00
Barbecue Baby Back Ribs	150.00
Pork Egg Roll	
with Orange Sauce	140.00
Breaded Mozzarella Batonnets	120.00
Vegetable Spring Roll	
with Sweet and Sour Sauce	120.00
Asparagus and Asiago Cheese in Phyllo	145.00
Breaded Cheese Ravioli	100.00
Artichoke and Spinach Stuffed Mushrooms	120.00
Kielbasa en Crouete, Dijon Dipping Sauce	130.00
Greek Spanakopita	130.00
Korean Style BBQ Beef Tenderloin Lollipop	150.00

COLD HORS D'OEUVRES

Mozzarella, Tomato and Olive Kebabs	100.00
Assorted Petite Sandwiches with Roast Beef, Smoked Turkey and Cured Ham	175.00
Southern Deviled Eggs	100.00
Tarragon Chicken Salad Phyllo Cups	120.00
Handmade California Nori Rolls	175.00
Deviled Shrimp in a Phyllo Cup	120.00
Strawberry Half with Brie	120.00
Seasonal Oysters on Half Shell	175.00
Iced Jumbo Shrimp with Cocktail Sauce	175.00

DRY SNACKS

Mixed Nuts	26.00/pound
Dry Roasted Peanuts	16.00/pound
Tortilla Chips	16.00/pound
Potato Chips or Pretzels	14.00/pound
Spicy Snack Mix	16.00/pound
Roasted Tomato Salsa Warm	20.00/quart
Artichoke Spinach Dip Warm	45.00/Half Gallon
Green Chile Queso Dip	45.00/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
\$115.00	\$225.00	\$450.00

FRESH VEGETABLE CRUDITÉS AND GRILLED VEGETABLE DISPLAY

Served with Ranch Dip and Sun Dried Tomato Hummus

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, Dill Crème Fraîche and an Assortment of Breads and Crackers

Approximately 50 servings

\$275.00

FRESH SEASONAL FRUITS AND BERRIES

With Maple Yogurt Dip

25 servings	50 servings	100 servings
\$75.00	\$150.00	\$300.00

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
\$175.00	\$250.00	\$500.00

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
\$90.00	\$180.00	\$360.00

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
\$175.00

WHOLE ROASTED TURKEY BRESAT

Sage Rubbed with Warm Biscuits
and House Made Cranberry Sauce
Approximately 40 servings
\$175.00

CUMIN RUBBED PORK LOIN

Mango Salsa
Approximately 40 servings
\$195.00

ROAST ROUND OF BEEF

Whole Grain Mustard, Horseradish Cream Sauce
and Petite Rolls
Approximately 100 servings
\$325.00

PRIME RIB OF BEEF

Served with Horseradish Cream Sauce
Approximately 30 servings
\$350.00



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
\$14.00 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
\$12.00 per person

VIENNESE TABLE

Chocolate Truffles, French Tartelettes, Chocolate Dipped Strawberries, Cream Puffs and Eclairs, Mini Cheesecakes and a Selection of Layered Cakes
Gourmet Coffee and Tazo Tea Service
\$15.00 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, Popcorn, Tortilla Chips, Kettle Chips, Salsa, French Onion Dip and Warm Spinach Artichoke Dip
\$18.00 per person

FAR EAST STATION*

Shrimp and Chicken Sautéed with a Variety of Fresh Vegetables and your choice of Sweet and Sour or General Tsao's Sauces, Steamed Chicken Pot Stickers with Sweet Chili and Soy Dipping Sauces, Vegetable Egg Rolls, Fried Rice and Fortune Cookies
\$17.00 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
\$14.00 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	8.25
Premium Brands	9.25
Domestic Beer	4.50
Imported Beer/Premium Beer	5.00
Wine by the Glass	7.25
Soft Drinks/Juice	2.50

*Bartenders are provided at a charge of \$60.00each 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	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 \$60.00each 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 \$60.00 each 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

