



CROWNE PLAZA®
HOTELS & RESORTS

WEDDING EXPERIENCE

Complimentary suite on your wedding night

Preferred guest room rate for your guests

Complimentary parking

Wedding experts to plan and execute your event

Wooden parquet dance floor

Hurricane globe centerpieces and candles with mirrored tiles

Menu tasting

Complimentary cake cutting

Reception for bridal party

Four hour call brand bar

Domestic cheese and fruit display

2 butler-passed hors d'oeuvres

Salad

Choice of 2 entrees with accompaniments

Complimentary champagne toast

Chocolate covered strawberry to compliment your wedding cake

Rolls and butter

Coffee and tea





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**RECEPTION
STATIONS & DISPLAYS**
PRICING BASED ON ONE HOUR SERVICE

Warm Maryland Crab Dip • \$6.50 PER PERSON

Chesapeake crab dip with
French bread, crackers and lemon

Tahini Hummus • \$5.50 PER PERSON

With assorted olives, peppers,
vegetables and pita bread

Chef's Cheese Board with Fruit • \$6.50 PER PERSON

Domestic and imported cheese,
French bread and crackers

Vegetable Crudite • \$4 PER PERSON
with Chipotle ranch dip

Grilled Vegetable Display • \$5 PER PERSON

Shrimp Cocktail on Ice Display • \$8 PER PERSON

House made cocktail sauce and lemon

Spinach Artichoke Dip • \$4 PER PERSON

ADDITIONAL SELECTIONS

PRICING PER 50 PIECES

Vegetable Spring Roll • \$125

Vegetable Mini Samosa • \$150

Spanakopita • \$160

Tandoori Chicken Skewer with Chutney • \$160

Chicken Fingers • \$150

Bruschetta • \$125

Coconut Shrimp • \$225

Beef Wellington • \$175

Beef Empanada • \$155

Shrimp Cocktail

Bacon Wrapped Shrimp • \$145

Scallops wrapped in Bacon • \$250

Mini Maryland Crab Cakes • \$235





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THE SEVERN

ENTRÉES

VEGETABLE TORTELLINI

With rosé sauce or vegan red pepper coulis

CHICKEN PICATTA

Dusted in seasoned flour then pan-seared with lemon caper beurre blanc served with rice pilaf and chef's choice seasonal vegetables

SIRLOIN STEAK

Pan-seared 10 oz. sirloin steak with sauteed onion, mushrooms & garlic butter served with garlic mashed potatoes and chef's seasonal vegetables

LEMON PARMESAN ENCRUSTED COD

Lightly dusted in Panko bread crumbs, parmesan, and zesty lemon, with rice pilaf and chef's choice of seasonal vegetables





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THE MAGOTHY

ENTRÉES

FREE RANGE COQ AU VIN

Pan-seared chicken breast, simmered in red wine sauce, apple wood smoked bacon, tomato and pearl onion served with rice pilaf and chef's choice of seasonal vegetables

RIBEYE

Grilled Ribeye Steak with red wine shallot butter, served with mashed potatoes and chef's choice of seasonal vegetables

SALMON VERA CRUZ

Pan-seared salmon, roasted olive, tomato and capers ragout, served with herb-infused brown rice and chef's choice of seasonal vegetables





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SIDES

Wild rice pilaf

Roasted fingerling potatoes

Vegetable-pearl couscous

Green bean sauteed~Italian roma tomatoes

Asparagus spears

Seasonal roasted vegetables

Roasted acorn squash

Baby bok choy

Herb-infused brown rice

Roasted red bliss potatoes

Garlic mashed potatoes

Broccoli





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THE CHESAPEAKE

ENTRÉES

CHICKEN ANNAPOLITAN

Chicken breast topped with crab imperial and lemon butter sauce
served with roasted red bliss potatoes and steamed asparagus

FILET

8 oz. center cut filet chargrilled over potato-leek puree
topped with choice of roasted garlic demi glaze
served with garlic mashed potatoes
and chef's seasonal vegetables

SALMON VERA CRUZ

Pan-seared salmon, roasted olive, tomato and capers ragout,
served with mashed potatoes and chefs choice of vegetables





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SALADS

CAESAR SALAD

Fresh chopped Romaine lettuce, parmesan cheese, croutons and Caesar dressing

FRESH FIELD SALAD

Mixed greens lettuce, cucumbers, cherry tomatoes, onions, served with chefs choice dressing

TOMATO MOZZARELLA SALAD

Baby spinach tossed in extra virgin olive oil, cherry tomatoes, fresh mozzarella cheese, drizzled with balsamic glaze

