



# CROWNE PLAZA®

## SYRACUSE

# Catering Menus



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# BREAKFAST BUFFET

## CONTINENTAL

FRESHLY BREWED REGULAR AND DECAF COFFEE

SELECTION OF HOT TEA

ASSORTED BAGELS  
WHIPPED BUTTER, PRESERVES, CREAM CHEESE

MODERN MALT BREAKFAST PASTRIES

WHOLE OR SLICED FRUIT

**\$13 PER PERSON**

## LEVEL 1 BUFFET INCLUDES CONTINENTAL

SCRAMBLED EGGS

BACON & SAUSAGE

ASSORTED CEREAL WITH MILK

HASH BROWNS

**\$18 PER PERSON**

## LEVEL 2 BUFFET INCLUDES CONTINENTAL INCLUDES LEVEL 1

BREAKFAST PASTRY FRENCH TOAST

SYRUP & HONEY

FLAVORED WHIPPED BUTTERS

BERRY COMPOTE

**\$20 PER PERSON**

UPGRADE:  
LOCAL SYRUPS & HONEY  
**\$2 PER PERSON**

## LEVEL 3 BUFFET INCLUDES CONTINENTAL INCLUDES LEVEL 1 & LEVEL 2

**(CHOOSE 2 BASES)**

CHIA SEED PUDDING

OATMEAL

GREEK YOGURT

**TOPPINGS INCLUDE:**

SEASONAL DICED FRESH FRUIT & DRIED FRUIT  
PEANUT BUTTER, CHOCOLATE CHIPS, ORANGE  
SLICES, SPICED KALE CHIPS, WALNUTS,  
CINNAMON, AGAVE SYRUP

**\$23 PER PERSON**





## BREAKS

### MODERN MALT BAKESHOP PASTRIES

SEASONAL FRESHLY BAKED BREAKFAST PASTRIES,  
WHIPPED BUTTER & PRESERVES

**\$10 PER PERSON**

### MODERN MALT BAKESHOP GRILLED MUFFINS

LARGE ASSORTED MUFFINS, SPLIT & GRILLED  
SERVED WITH WHIPPED BUTTER, HONEY-CINNAMON BUTTER & MAPLE BUTTER

**\$10 PER PERSON**

### HEALTHY CHOICE

(CHOOSE 2 BASES)

CHIA SEED PUDDING

OATMEAL

GREEK YOGURT

**TOPPINGS INCLUDE:**

SEASONAL DICED FRESH FRUIT & DRIED FRUIT  
PEANUT BUTTER, CHOCOLATE CHIPS, ORANGE SLICES, SPICED KALE CHIPS,  
WALNUTS, CINNAMON, AGAVE SYRUP

**\$10 PER PERSON**

### HEARTY TOAST

MODERN MALT BAKESHOP BREWERS BREAD &  
PASTABILITIES STRETCH BREAD

**TOPPINGS INCLUDE:**

SMASHED AVOCADO, GOAT CHEESE, BLISTERED TOMATOES, PEANUT BUTTER,  
BANANA SLICES, CHIA SEEDS, DICED HARD BOILED EGG, HOUSE-CURED  
BACON, SALSA ROJA

**\$12 PER PERSON**

### DONUTS & CEREAL MILK

INDIVIDUAL BAGS OF DONUT HOLES WITH  
CINNAMON SUGAR FOR SHAKING  
FULL-SIZE DONUTS  
CEREAL-INFUSED CHILLED MILK

**\$12 PER PERSON**

### MODERN MALT BAKESHOP SWEET TREATS

SEASONAL FRESHLY BAKED COOKIES,  
BAKED BARS, RICE KRISPY TREATS

**\$10 PER PERSON**

### CHIPS, PICKLES & BOOZE

ASSORTED SOFT DRINKS & BOTTLED WATER  
ASSORTED HOUSE PICKLED VEGETABLES

3 FLAVORS OF DIRTY CHIPS

EMPIRE CRAFT BREWS ON ICE

(ASSORTED BOTTLES)

1911 HARD CIDER ON ICE

**\$14 PER PERSON**

### PRETZELS, BEER CHEESE & BACON

ASSORTED SOFT DRINKS & BOTTLED WATER  
SOFT PRETZELS WITH IPA MUSTARD &

BEER CHEESE WITH HOUSE BACON

EMPIRE CRAFT BREWS ON ICE

(ASSORTED BOTTLES)

1911 HARD CIDER ON ICE

**\$14 PER PERSON**

### HUMMUS & CHEESE

ASSORTED SOFT DRINKS & BOTTLED WATER  
CHEF'S CHOICE ASSORTED HUMMUS FLAVORS

SEASONAL CRUDITÉ

DIRTY CHIPS

ASSORTED DOMESTIC CHEESE & PASTABILITIES STRETCH BREAD

**\$14 PER PERSON**

ADD CHARCUTERIE

**\$4 PER  
PERSON**

**ALL BREAKS INCLUDE**  
FRESHLY BREWED REGULAR AND DECAF COFFEE  
SELECTION OF HOT TEA





## LUNCH BUFFETS

### CHEF'S SANDWICH BUFFET CHEF'S SOUP OF THE DAY

(CHOOSE ONE)  
CAESAR SALAD  
HOUSE SALAD

#### HOUSE-MADE PICKLES ASSORTED DIRTY CHIPS

(CHOOSE TWO SANDWICHES: \$22 PER PERSON)  
(CHOOSE THREE SANDWICHES: \$24 PER PERSON)

FRIED CHICKEN, SHORT RIB GRILLED CHEESE ON PASTA'S STRETCH BREAD,  
IPA TURKEY CLUB, CUBAN, BAHN MI (V), CHICK PEA & AVOCADO (V)

### CHEF'S CHOICE MODERN MALT CAKE \$22 PER PERSON

### CHEF'S PANTRY ICED TEA OR LEMONADE

ROLLS WITH WHIPPED BUTTER

### CHEF'S CHOICE: GREEN SALAD OR SOUP OF THE DAY

MAIN ENTRÉE  
VEGETARIAN ENTRÉE

VEGETABLE

APPROPRIATE TRIMMINGS

### DESSERT \$22 PER PERSON

### STREET FAIR CHEF'S HOUSE SALAD

### SKEWERED SALT POTATOES MEXICAN STREET CORN

(CHOOSE THREE)  
TACOS (CARNITAS, CATFISH, TEMPEH, OR PORTOBELLO)  
HOFFMAN'S HOTDOGS WITH IPA MUSTARD  
SKEWERED SPIEDIE CHICKEN  
GIANELLI SAUSAGE WITH PEPPERS AND ONIONS  
HOUSE PULLED PORK WITH DINOSAUR BAR-B-QUE SAUCE

### INDIVIDUAL BAGS OF DONUT HOLES WITH CINNAMON SUGAR FOR SHAKING \$26 PER PERSON

### ITALIAN BUFFET CHEF'S HOUSE SALAD PASTA'S STRETCH BREAD & HERB DIPPING OIL

(CHOOSE ONE)  
CHICKEN PUTTANESCA, CHICKEN CACCIATORE,  
EGGPLANT OR CHICKEN PARMIGIANA,  
GIANELLI SAUSAGE & MEATBALLS

(CHOOSE ONE)  
RIGGIES, SPAGHETTI MARINARA  
CAVATELLI BECHAMEL, RISOTTO PARMIGIANA

(CHOOSE ONE)  
UTICA GREENS (VEG OPTION AVAIL)  
RATATOUILLE

### MINI CANNOLI DESSERT UPGRADE TIRAMISU ADD \$2 PER PERSON \$24 PER PERSON

ALL BUFFETS INCLUDE  
FRESHLY BREWED REGULAR AND DECAF COFFEE  
SELECTION OF HOT TEA





## PLATED LUNCH

NOTE: A MAXIMUM OF 3 CHOICES IS ALLOWED.  
ALL ENTREES WILL BE PRICED AT THE HIGHEST PRICED SELECTION.

### SMOKED BLUE TRUFFLE MAC & CHEESE (VEG)

PENNE, SMOKED BLUE CHEESE SAUCE,  
TRUFFLE OIL

**\$20 PER PERSON**

### SOFT POLENTA (V, GF)

PAN-FRIED VEGETABLES, BASIL

**\$19 PER PERSON**

### STIR FRY (V)

TEMPEH, VEGETABLES  
GOCHUJANG CHIMICHURRI

**\$19 PER PERSON**

### ROLLS WITH WHIPPED BUTTER SALAD COURSE

(CHOOSE ONE)

CAESAR  
ARUGULA  
HOUSE

### GRILLED FLANK STEAK

MASHED POTATO, STEM-ON CARROTS, TOMATO JAM

**\$24 PER PERSON**

### PORK TENDERLOIN

ENGLISH PEA PESTO

**\$22 PER PERSON**

### ROASTED CHICKEN

BONELESS, ASPARAGUS, MASHED  
POTATO, CHICKEN VELOUTE

**\$23 PER PERSON**

### SWEET HEAT SHORT RIBS

CAULIFLOWER STEAK, ASPARAGUS

**\$26 PER PERSON**

### BRACIOLE

SICILIAN TOMATO COMPOTE

**\$24 PER PERSON**

## SALAD ENTRÉES

THE FOLLOWING ENTRÉE OPTIONS HAVE  
SOUP OF THE DAY AS THE FIRST COURSE

### SEASONAL COBB SALAD

ROMAINE, SEASONAL INGREDIENTS

**\$20 PER PERSON**

### ARUGULA SALAD

ARUGULA, ROASTED BEETS, GOAT CHEESE  
CANDIED PECANS, BALSAMIC DRESSING

**\$22 PER PERSON**

### CAESAR SALAD

ROMAINE, SHREDDED PARMESAN  
HOUSE-MADE CROUTONS, DRESSING

**\$18 PER PERSON**

### PROTEINS AVAILABLE

CHICKEN

PORTOBELLO CAP

STEAK ADD **\$6 PER PERSON**

SHRIMP ADD **\$6 PER PERSON**

## DESSERT

CHEF'S CHOICE MODERN MALT CAKE

NOTE: MAXIMUM OF 3 ENTRÉE  
CHOICES

### ALL MEALS INCLUDE

FRESHLY BREWED REGULAR AND DECAF COFFEE  
SELECTION OF HOT TEA

ALL ENTRÉES WILL BE PRICED AT  
THE HIGHEST PRICED SELECTION





## PLATED DINNER

### SALAD COURSE

(CHOOSE ONE)

CAESAR  
ARUGULA  
HOUSE

### ROLLS WITH WHIPPED BUTTER

## ENTRÉES

#### SMOKED BLUE TRUFFLE MAC & CHEESE (VEG)

PENNE, SMOKED BLUE CHEESE SAUCE,  
TRUFFLE OIL

**\$22 PER PERSON**

#### SOFT POLENTA (V, GF)

PAN-FRIED VEGETABLES, BASIL

**\$20 PER PERSON**

#### STIR FRY (V)

TEMPEH, VEGETABLES  
GOCHUJANG CHIMICHURRI

**\$22 PER PERSON**

#### 8OZ RIBEYE FILET

POTATO TERRINE, STEM-ON CARROTS, BORDELAISE

**\$42 PER PERSON**

#### BRACIOLE

SICILIAN TOMATO COMPOTE

**\$25 PER PERSON**

#### GRILLED FLANK STEAK

MASHED POTATO, STEM-ON CARROTS, TOMATO JAM

**\$26 PER PERSON**

#### BONE-IN PORK CHOP

IPA MUSTARD, STEM-ON CARROT, FINGERLING POTATOES

**\$30 PER PERSON**

#### PORK TENDERLOIN

ENGLISH PEA PESTO

**\$28 PER PERSON**

#### SWEET HEAT SHORT RIBS CAULIFLOWER STEAK, ASPARAGUS

**\$32 PER PERSON**

#### AIRLINE CHICKEN

ASPARAGUS, MASHED POTATO,  
FORESTIÈRE

**\$28 PER PERSON**

#### SCALLOPS

FARRO RISOTTO, ROOT VEG,  
CHARRED HUMBOLDT FOG

**\$36 PER PERSON**

#### POTATO WRAPPED HALIBUT

ENGLISH PEA PESTO,  
STEM-ON CARROTS

**\$36 PER PERSON**

## DESSERT

CHEF'S CHOICE MODERN MALT CAKES

#### ALL MEALS INCLUDE

FRESHLY BREWED REGULAR AND DECAF COFFEE  
SELECTION OF HOT TEA



NOTE: MAXIMUM OF 3 ENTRÉE  
CHOICES

ALL ENTRÉES WILL BE PRICED AT  
THE HIGHEST PRICED SELECTION



## DUO PLATED DINNER

### SALAD COURSE

(CHOOSE ONE)

CAESAR  
ARUGULA  
HOUSE

ROLLS WITH WHIPPED BUTTER

### ENTRÉES

**6 OZ FILET MIGNON**  
BORDELAISE  
&  
**MARYLAND CRAB CAKE**  
TOASTED LEMON ZEST

MASHED POTATOES  
STEM-ON CARROTS  
**\$40 PER PERSON**

**ROASTED HALF GAME HEN**  
HERBS AND GARLIC  
&  
**BRACIOLE**  
SICILIAN TOMATO COMPOTE

POTATO TERRINE  
BRUSSEL SPROUTS  
**\$34 PER PERSON**

**PORK TENDERLOIN**  
ENGLISH PEA PESTO  
&  
**TOURNEDOS OF BEEF**  
GREMOLATA

FINGERLING POTATOES  
STEM-ON CARROTS  
**\$28 PER PERSON**

### STIR FRY (V)

TEMPEH, VEGETABLES  
&  
**CAULIFLOWER STEAK**  
GOCHUJANG CHIMICHURRI  
**\$26 PER PERSON**

### DESSERT

CHEF'S CHOICE MODERN MALT CAKES

**ALL MEALS INCLUDE**  
FRESHLY BREWED REGULAR AND DECAF COFFEE  
SELECTION OF HOT TEA





**DINNER BUFFETS**  
**MINIMUM OF 20 PEOPLE**

**CHEF'S PANTRY**

ICED TEA OR LEMONADE

ROLLS WITH WHIPPED BUTTER

**CHEF'S CHOICE:**

GREEN SALAD OR SOUP OF THE DAY

MAIN ENTRÉE

VEGETARIAN ENTRÉE

VEGETABLE

APPROPRIATE TRIMMINGS

**DESSERT**

**\$24 PER PERSON**

**ITALIAN BUFFET**

**CHEF'S HOUSE SALAD**  
**PASTA'S STRETCH BREAD**  
**& HERB DIPPING OIL**

(CHOOSE **ONE**)

CHICKEN PUTTANESCA, CHICKEN CACCIATORE,  
EGGPLANT OR CHICKEN PARMIGIANA,  
GIANELLI SAUSAGE & MEATBALLS

(CHOOSE **ONE**)

RIGGIES, SPAGHETTI MARINARA  
CAVATELLI BECHAMEL, RISOTTO PARMIGIANA

(CHOOSE **ONE**)

UTICA GREENS (VEG OPTION AVAIL)  
RATATOUILLE

**TIRAMISU**

**\$28 PER PERSON**

**ALL BUFFETS INCLUDE**  
FRESHLY BREWED REGULAR AND DECAF COFFEE  
SELECTION OF HOT TEA







# DINNER BUFFET

DESIGN YOUR OWN

## FARM TABLE

CRUDITÉ, ASSORTED DOMESTIC CHEESES,  
SEASONAL FRUIT, ARTISANAL MODERN MALT  
BREADS, PASTABILITIES STRETCH BREADS,  
OILS, SPRING GREENS & DRESSINGS

## STARCH

(CHOOSE ONE)

MASHED POTATO  
ROASTED FINGERLING POTATO  
BASMATI RICE  
POTATO TERRINE  
FARRO RISOTTO

## VEGETABLE

(CHOOSE ONE)

CAULIFLOWER STEAKS  
ROASTED ASPARAGUS  
STEM-ON CARROTS  
CHEF'S CHOICE  
(AVAILABLE ONLY IN SEASON)

## DESSERT

CHEF'S CHOICE  
MODERN MALT CAKES

## ENTRÉES

(CHOOSE ONE OR TWO)

**SMOKED BLUE TRUFFLE MAC (VEG)**  
PENNE, SMOKED BLUE CHEESE SAUCE,  
TRUFFLE OIL

**STIR FRY (V, GF)**  
TEMPEH, VEGETABLE  
GOCHUJANG CHIMICHURRI

**ROASTED PORK LOIN**  
IPA MUSTARD

**BRACIOLE**  
SICILIAN TOMATO COMPOTE

**GRILLED CHICKEN BREAST**  
FORESTIÈRE

**HERB CHICKEN ROULADE**  
WITH HOUSE-CURED BACON  
TOMATO JAM

**SWEET HEAT SHORT RIBS**  
PRUNE JUICE, GOCHUJANG

**CIOPPINO**  
SEAFOOD STEW WITH POTATO, VEGETABLE,  
GARLIC SAFFRON BROTH

**PORK BELLY**  
KOREAN BBQ SAUCE

**ONE ENTRÉE \$30 PER PERSON**  
**TWO ENTRÉES \$34 PER PERSON**

MINIMUM OF 50 GUESTS

**ALL BUFFETS INCLUDE**  
FRESHLY BREWED REGULAR AND DECAF COFFEE  
SELECTION OF HOT TEA





# ENHANCEMENTS

**ASSORTED SOFT DRINKS**

**\$2.50 EACH**

**BOTTLED WATER**

**\$3 EACH**

**ASSORTED GOURMET SOFT DRINKS**

**\$4 EACH**

**ASSORTED JUICES**

**OJ - GRAPEFRUIT - CRANBERRY - APPLE - TOMATO**

**\$36 PER GALLON**

**PITCHERS OF ICED TEA OR LEMONADE**

**\$10 PER GALLON**

**SLICED SEASONAL FRUIT DISPLAY**

**\$3 PER PERSON AS ADD ON**

**\$6 PER PERSON STAND ALONE**

**WHOLE FRESH FRUIT**

**SEASONAL SELECTION**

**\$31 PER DOZEN**

**ASSORTED COOKIES & BROWNIES**

**\$36 PER DOZEN**

**ASSORTED MODERN MALT PASTRIES**

**\$36 PER DOZEN**

**ASSORTED BAGELS**

**\$36 PER DOZEN**

