



CROWNE PLAZA®
SYRACUSE

Catering
Menus

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BREAKFAST

CONTINENTAL

FRESHLY BREWED REGULAR AND DECAF COFFEE
SELECTION OF HOT TEA

ORANGE, APPLE, CRANBERRY JUICE

ASSORTED BAGELS
WHIPPED BUTTER, PRESERVES, CREAM CHEESE

LOCALLY SOURCED BREAKFAST PASTRIES

SLICED FRUIT

\$13 PER PERSON

BREAKFAST BUFFET INCLUDES CONTINENTAL

SCRAMBLED EGGS

BACON & SAUSAGE

BREAKFAST POTATOES

\$19 PER PERSON

ADD ONS

FRENCH TOAST
\$5 PER PERSON

OATMEAL
\$3 PER PERSON

YOGURT PARFAIT
\$5 PER PERSON

GREEK YOGURT BAR
\$7.50 PER PERSON

OMELET STATION
\$6 PER PERSON
+\$75 CHEF ATTENDANT FEE



BRUNCH BUFFET

\$30 PER PERSON

ORANGE, APPLE, CRANBERRY JUICE

ASSORTED BAGELS

WHIPPED BUTTER, PRESERVES, CREAM CHEESE

LOCALLY SOURCED BREAKFAST PASTRIES

SLICED FRUIT

SCRAMBLED EGGS

BACON & SAUSAGE

BANANA BREAD FRENCH TOAST

BREAKFAST POTATOES

CHICKEN A LA KING

OR

CHICKEN WITH LEMON BUTTER

LOADED POTATO CASSEROLE

MIXED GREEN OR CAESAR SALAD

BASMATI RICE PILAF

BAKED ZITI

FRESHLY BAKED BISCUITS

MOUSSE & CAKE SHOOTERS

COOKIES & BROWNIES

ENHANCEMENT STATIONS:

MIMOSAS

**\$6 PER PERSON
+ \$50 ATTENDANT FEE**

OMELET STATION

**\$6 PER PERSON
+ \$75 CHEF ATTENDANT FEE**

YOGURT PARFAIT \$5 PER PERSON

GREEK YOGURT BAR \$7.50 PER PERSON

CARVING STATION OPTIONS AVAILABLE UPON REQUEST

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



BREAKS

CHIPS AND DIP

KETTLE CHIPS WITH CHOICE OF 2 DIPS:
FRENCH ONION DIP
CHIPOTLE DIP
BUFFALO DIP
CHEESY DIP
SERVED WITH SODA & WATER

\$9.50 PER PERSON

SWEET AND SAVORY

SOFT PRETZEL RODS WITH CHOICE OF 2 DIPS:
BEER CHEESE
MUSTARD, SWEET ICING, SPICY DIP
SERVED WITH SODA & WATER

\$9.50 PER PERSON

FARMERS MARKET

VEGETABLE CRUDITÉ, CHEESES, PITA, & HUMMUS
SERVED WITH SODA & WATER

\$9 PER PERSON

COOKIES AND MILK

GOURMET COOKIES, BROWNIES, MILK OR CHOCOLATE MILK
SERVED WITH WATER

\$9 PER PERSON

BUILD YOUR OWN YOGURT PARFAIT

GREEK YOGURT, DICED FRUIT, DRIED FRUIT,
GRANOLA, & SLICED ALMONDS
SERVED WITH WATER

\$7.50 PER PERSON

APPLES FOR DAYS

APPLE FRITTERS & CARAMEL APPLE NACHOS
SERVED WITH HOT OR COLD APPLE CIDER

\$9 PER PERSON

ENERGIZER BUNNY

CLIF BARS, BAR MIX, & ENERGY DRINKS
SERVED WITH WATER

\$12.50 PER PERSON

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



LUNCH BUFFETS

MINIMUM OF 20 PEOPLE

ALL LUNCH BUFFETS INCLUDE
FRESHLY MADE ICED TEA
LEMON SLICES

EXPRESS LUNCH

SOUP DU JOUR

BUILD YOUR OWN SALAD:

ROMAINE, SPINACH, & MIXED GREENS, GRILLED CHICKEN, TOMATO, CUCUMBER,
CROUTONS, BACON BITS, CHICK PEAS, ARTICHOKE HEARTS, PICKLED RED ONION
SERVED WITH RANCH, CAESAR & HOUSE DRESSINGS

GARLIC BREAD

COOKIES AND BROWNIES

\$19 PER PERSON

ADD SHRIMP \$7PP, SALMON \$9PP, OR STEAK \$10PP

CREATE YOUR OWN DELI BUFFET

CHEF'S HOUSE SALAD

PASTA SALAD VINAIGRETTE

HONEY CURRY CHICKEN SALAD

(CHOOSE ONE)

BAKED HAM, OVEN ROASTED TURKEY

(CHOOSE ONE)

SLICED ROAST BEEF, HOUSE PASTRAMI

ASSORTED BREADS, SLICED SWISS CHEESE, CHEDDAR CHEESE, AMERICAN CHEESE,
MAYONNAISE, YELLOW MUSTARD, SLICED TOMATO, LETTUCE,

HOUSE-PICKLED ONION, PICKLES

DIRTY CHIPS

ASSORTED COOKIES & BROWNIES

\$21 PER PERSON

ADD CHEF'S SOUP OF THE DAY \$2PP



**ALL LUNCH BUFFETS INCLUDE
FRESHLY MADE ICED TEA
LEMON SLICES**

LUNCH BUFFETS

MINIMUM OF 20 PEOPLE

SOUTHWEST

TORTILLA SOUP

SHREDDED CHICKEN AND MARINATED FLANK STEAK

**SOFT SHELL TACOS, RICE, BLACK BEANS AND ROASTED CORN, DICED TOMATO, SOUR CREAM, SALSA, GUACAMOLE,
CHEDDAR CHEESE, SHREDDED LETTUCE, AND PICKLED ONION.
RASPBERRY CHIMICHANGAS**

\$24 PER PERSON

ITALIAN

MIXED GREEN OR CAESAR SALAD

GARLIC BREAD

(CHOOSE ONE)

CHICKEN PARMESAN, MEATBALLS, ITALIAN SAUSAGE WITH PEPPERS AND ONIONS, EGGPLANT PARMESAN.

(CHOOSE ONE PASTA)

PENNE, FARFALLE

(CHOOSE TWO SAUCES)

MARINARA, ALFREDO, VODKA, PESTO

SEASONAL VEGETABLE

MINI CANNOLI

\$24 PER PERSON

BACKYARD BBQ

CHOICE OF SALAD:

**TOMATO & CUCUMBER SALAD, MIXED GREEN SALAD,
POTATO SALAD, MACARONI SALAD**

SALT POTATOES

(CHOOSE TWO)

BURGER, HOT DOG, PULLED PORK, CHICKEN SPIEDIES

**SERVED WITH BUNS, CHEESES, MAYONNAISE ,
YELLOW MUSTARD, TOMATO, LETTUCE, PICKLED RED ONION & PICKLES
COOKIES AND BROWNIES**

\$23 PER PERSON



DINNER BUFFETS MINIMUM OF 20 PEOPLE

AMERICAN

FARM TABLE

CRUDITÉ, ASSORTED DOMESTIC CHEESES, SEASONAL FRUIT,
ARTISANAL BREADS, PASTABILITIES STRETCH BREADS, OILS

(CHOOSE **ONE SALAD**)
CAESAR OR MIXED GREEN

HERB ROASTED BONE-IN CHICKEN
AU JUS

FLANK STEAK
FIRE-ROASTED TOMATO DEMI-GLACE

(CHOOSE **ONE STARCH**)
MASHED POTATO, ROASTED FINGERLING POTATO,
BASMATI RICE, RICE PILAF

(CHOOSE **ONE VEGETABLE**)
HARICOT VERTS, BRUSSEL SPROUTS, ROASTED ASPARAGUS
STEM-ON CARROTS, SEASONAL VEGETABLE
(AVAILABLE ONLY IN SEASON)

DESSERT
CHEF'S SELECTION
OF ASSORTED CAKES

\$33 PER PERSON

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

ITALIAN

GARLIC BREAD

(CHOOSE **ONE SALAD**)
CAESAR OR MIXED GREEN

(CHOOSE **TWO PROTEINS**)
CHICKEN PARMESAN, MEATBALLS,
ITALIAN SAUSAGE WITH PEPPERS AND ONIONS,
EGGPLANT PARMESAN

(CHOOSE **ONE PASTA**)
PENNE, FARFALLE

(CHOOSE **TWO SAUCES**)
MARINARA, ALFREDO, VODKA, PESTO

SEASONAL VEGETABLE
CRÈME PUFFS AND MINI CANNOLI

\$30 PER PERSON

SOUTHWEST TORTILLA SOUP

(CHOOSE **THREE PROTEINS**)
SHREDDED CHICKEN
MARINATED FLANK STEAK
PORK CARNITAS
CHILI LIME SHRIMP

**SOFT SHELL TACOS, RICE, BLACK BEANS AND ROASTED CORN,
DICED TOMATO, SOUR CREAM, SALSA, GUACAMOLE,
CHEDDAR CHEESE, SHREDDED LETTUCE, PICKLED ONION**

RASPBERRY CHIMICHANGAS OR CHURROS

\$30 PER PERSON



DINNER BUFFET

DESIGN YOUR OWN

FARM TABLE

CRUDITÉ, ASSORTED DOMESTIC CHEESES,
SEASONAL FRUIT, ARTISANAL BREADS,
STRETCH BREADS, INFUSED OILS,
SPRING GREENS & DRESSINGS

STARCH

(CHOOSE ONE)
MASHED POTATO
ROASTED FINGERLING POTATO
BASMATI RICE
RICE PILAF

VEGETABLE

(CHOOSE ONE)
HARICOT VERTS
BRUSSEL SPROUTS
ROASTED ASPARAGUS
STEM-ON CARROTS
SEASONAL VEGETABLE
(AVAILABLE ONLY IN SEASON)

DESSERT

CHEF'S SELECTION
OF
ASSORTED CAKES

ENTRÉES

(CHOOSE ONE OR TWO)

FLANK STEAK
FIRE-ROASTED TOMATO DEMI-GLACE

BEEF TIPS
BOURGUIGNON

SWEET HEAT SHORT RIBS
GOCHUJANG

ROASTED PORK LOIN
DIJON CREAM

CHARRED CAULIFLOWER
CHIMICHURRI

GRILLED CHICKEN BREAST
GARLIC WHITE WINE

HERB ROASTED BONE-IN CHICKEN
AU JUS

PANKO AND HERB CRUSTED COD
CITRUS BEURRE BLANC

ONE ENTRÉE \$35 PER PERSON
TWO ENTRÉES \$39 PER PERSON
MINIMUM OF 50 GUESTS

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



PLATED DINNER

SALAD COURSE

(CHOOSE ONE)

CAESAR OR MIXED GREEN

ROLLS WITH WHIPPED BUTTER

ENTRÉES

CHARRED CAULIFLOWER (V)

CHIMICHURRI

\$24 PER PERSON

STEWED VEGETABLE POLENTA (V)

\$24 PER PERSON

ROASTED VEGETABLE RAVIOLI (V)

PESTO

\$24 PER PERSON

10 OZ RIBEYE FILET

BORDELAISE

\$39 PER PERSON

SWEET HEAT SHORT RIBS

GOCHUJANG

\$31 PER PERSON

8 OZ SIRLOIN STRIP

BRANDY PEPPERCORN CREAM

\$38 PER PERSON

PORK RIBEYE

COFFEE, CARDAMOM DRY RUB

\$29 PER PERSON

STATLER CHICKEN

VELOUTÉ

\$28 PER PERSON

CHICKEN PICCATA

LEMON CAPER

\$28 PER PERSON

HALF ROASTED DUCK

ORANGE GLAZE

\$39 PER PERSON

SALMON

RED WINE REDUCTION

\$31 PER PERSON

CRAB STUFFED HADDOCK

\$33 PER PERSON

(CHOOSE ONE STARCH)

MASHED POTATO,

ROASTED FINGERLING POTATO,

BASMATI RICE, RICE PILAF

(CHOOSE ONE VEGETABLE)

HARICOT VERTS, BRUSSEL SPROUTS,

ROASTED ASPARAGUS

STEM-ON CARROTS, SEASONAL

(AVAILABLE ONLY IN SEASON)

DESSERT

CHEF'S SELECTION OF ASSORTED CAKES

NOTE: MAXIMUM OF 3 ENTRÉE CHOICES
ALL ENTRÉE'S PLATED WITH SAME STARCH & VEG

ALL ENTRÉES WILL PRICED AT THE
HIGHEST PRICED SELECTION

ALL MEALS INCLUDE

FRESHLY BREWED REGULAR AND DECAF COFFEE

SELECTION OF HOT TEA



PASSED HORS D'OEUVRES

TRADITIONAL OPTIONS: \$150: 50 PIECES

TOMATO SOUP SHOOTER
with MICRO GRILLED CHEESE

AVOCADO TOAST with GOAT CHEESE
& CHERRY TOMATOES

TOMATO BASIL BRUSCHETTA on BAGUETTE

FRIED ARTICHOKE HEARTS

MINI VEGETARIAN SPRING ROLLS
with SWEET CHILI SAUCE

CHERRY TOMATO, FRESH MOZZARELLA,
MEDITERRANEAN OLIVE SKEWER

SPANAKOPITA

MOZZARELLA CREMINI ARANICINI

CHICKEN SATAY with PEANUT SAUCE

TOASTED ALMOND CRUSTED CHICKEN
with CHIPOTLE RANCH

BEEF CANAPÉ
with HORSERADISH CRÈME FRAÎCHE

BEEF SATAY WITH DEMI GLACE

LOADED POTATO CROQUETTES
with BACON

BLT BITES

PROSCIUTTO WRAPPED ASPARAGUS
with BALSAMIC REDUCTION

SAUSAGE STUFFED MUSHROOM CAPS

ENHANCED OPTIONS: \$200: 50 PIECES

VODKA SHRIMP COCKTAIL

MINI CRAB CAKES

FRIED MAC & CHEESE

SMOKED SALMON & DILL CANAPÉ

BACON WRAPPED SCALLOPS

KOREAN PORK BELLY



DISPLAYED HORS D'OEUVRES MINIMUM OF 20 GUESTS

FARM TABLE

CRUDITÉ, ASSORTED DOMESTIC CHEESES, SEASONAL FRUIT,
ARTISANAL BREADS, STRETCH & FOCACCIA BREADS, OILS

\$9 PER PERSON

PREMIUM FARM TABLE

CRUDITÉ, ASSORTED DOMESTIC CHEESES, SEASONAL FRUIT,
ARTISANAL BREADS, STRETCH & FOCACCIA BREADS, OILS,
CHARCUTERIE, PICKLED
VEGETABLES, DIPS & SPREADS

\$12 PER PERSON

VEGETABLE CRUDITÉ

WITH FRENCH ONION & BLUE CHEESE DIPS

\$6 PER PERSON

ANTIPASTO DISPLAY

MARINATED ARTICHOKEs, PICKLED VEGETABLES & ROASTED
PEPPERS, GENOA SALAMI, CAPICOLA, PROSCIUTTO HAM,
PROVOLONE, FRESH MOZZARELLA, MEDITERRANEAN OLIVES,
BASIL PESTO, DIJON, SLICED ITALIAN BREAD

\$9 PER PERSON

BRUSCHETTA

TOMATOES, GARLIC, OLIVE OIL, BASIL PESTO
WITH FRENCH BREAD

\$7 PER PERSON

IMPORTED & DOMESTIC CHEESE DISPLAY

WITH BERRIES & DRIED FRUITS
SLICED BAGUETTES & ASSORTED CRACKERS

\$6 PER PERSON

ASSORTED DIPS DISPLAY

FRENCH ONION DIP, CHIPOTLE DIP, BUFFALO DIP, & CHEESY DIP
SERVED WITH KETTLE CHIPS

ONE DIP: **\$7 PER PERSON**

TWO DIPS: **\$9.50 PER PERSON**

THREE DIPS: **\$11 PER PERSON**

MASHED POTATO MARTINI BAR

YUKON GOLD & SWEET POTATOES
BACON, SHREDDED SWEET HEAT SHORT RIB, BUTTER CRUMB
TOPPING, BLISTERED TOMATO,
SOUR CREAM, CHEDDAR CHEESE, SMOKED BLUE CHEESE, CHIVES,
FRESHLY WHIPPED BUTTER

\$7 PER PERSON

CREATE YOUR OWN SALAD STATION

MIXED GREENS, ROMAINE, SPINACH
CHERRY TOMATOES, SLICED CUCUMBERS, HOUSE-MADE CROUTONS,
CRUMBLED BACON, CHICK PEAS,
ARTICHOKE HEARTS, PICKLED RED ONIONS,
DICED GRILLED CHICKEN, SHREDDED CHEESE,
RANCH, CAESAR, & HOUSE DRESSING

\$9.00 PER PERSON



ENHANCEMENTS

BEVERAGES

**FRESHLY BREWED
REGULAR COFFEE, DECAF COFFEE,
HOT WATER WITH ASSORTED HOT TEA
\$37.00 PER GALLON**

**PITCHERS OF ICED TEA OR LEMONADE
\$2.50 PER PERSON**

**ASSORTED SOFT DRINKS
\$3 PER CAN**

**BOTTLED WATER
\$3 PER BOTTLE**

**ASSORTED JUICES
OJ - GRAPEFRUIT - CRANBERRY - APPLE - TOMATO
\$10 PER CARAFE**

SWEET TREATS

**SLICED SEASONAL FRUIT DISPLAY
\$6.00 PER PERSON**

**ASSORTED BROWNIES
\$15 PER DOZEN**

**ASSORTED COOKIES
\$15 PER DOZEN**

**GOURMET COOKIES
\$30 PER DOZEN**

**ASSORTED BAGELS
\$29 PER DOZEN**