



CROWNE PLAZA®
JACKSONVILLE AIRPORT

CATERING MENUS

14670 Duval Road
Jacksonville, Florida 32218
(904) 741-4404
www.cpjacksonvilleairport.com

Continental Breakfast

CLASSIC CONTINENTAL

\$9.95 ++ pp

- Assorted Chilled Fruit Juices
- Assorted Breakfast Bakeries
- Fresh Sliced Fruit
- Freshly Brewed Coffee and Specialty Teas

EXECUTIVE CONTINENTAL

\$10.95++ pp

- Assorted Chilled Fruit Juices and Breakfast Bakeries
- Fresh Sliced Fruit
- Ham and Sausage Biscuits
- Fruit Yogurts
- Bagels with Cream Cheese
- Freshly Brewed Coffee and Specialty Teas

ALL DAY MEETING BREAK PACKAGE

\$18.95++ pp

- Classic Continental
- *Mid Morning Beverage Break consisting of Soft Drinks, Bottled Water and Coffee & Tea
- *Afternoon Break consisting of freshly baked Cookies and Brownies, Soft Drinks, Bottled Water and Coffee & Tea.

*Breaks are 30 minutes

ADD LUNCH TO YOUR ALL DAY BREAK (SERVED IN MTG RM)

\$16.95++pp

*Smoked Turkey, Swiss, Avocado & Alfalfa Sprouts on a Sun-Dried Tomato
Flour Tortilla Shell with Tri Color Chips and Mango Salsa*

OR

*Croissant Sandwich with Turkey or Ham, Pickle Spear, Pasta Salad,
Whole Fruit with Punch Station*

All buffet prices are based on a minimum of 30pp; if less than 30pp an additional \$5.00 per person will be added. Prices are subject to 21% service charge and 7% sales tax. Prices are subject to change due to market availability.

Breakfast Entrees

THE AIRPORTER

\$13.95++ pp

Fluffy Scrambled Eggs, Hash Browns, Bacon or Country Sausage Links with Sliced Fresh Seasonal Fruit

CROWNE AVENUE

\$14.95++ pp

Fluffy Scrambled Egg Beaters with Scallions & Peppers, Turkey Sausage or Turkey Bacon, Baked Hash Browns, Grilled Tomatoes, Corn & Bran Muffins

DAMES POINT BRIDGE

\$15.95++ pp

Buttermilk Pancakes or Double Thick French Toast, Vermont Maple Syrup and Whipped Butter, Country Sausage Links, Cinnamon Sliced Apples

QUICHE LORRAINE

\$16.95++ pp

A blend of creamy Spinach and Onions and Eggs in a light flaky pie crust, Golden Brown Breakfast Potatoes, Crisp Bacon or Country Sausage Links

TRADITIONAL EGGS BENEDICT

\$17.95++ pp

Two Freshly Poached Eggs served open-faced on an English Muffin topped with Chives and Hollandaise Sauce, Canadian Bacon, Shredded Hash Browns and Sliced Fresh Seasonal Fruit

All Breakfast Entrees are priced per person and include fresh orange juice, assorted breakfast bakeries, freshly brewed regular and decaffeinated coffee and hot tea. Prices are subject to 21% service charge and 7% sales tax. Prices are subject to change due to market availability.

Breakfast Buffet

CROWNE BUFFET

\$16.95++ pp

- Selection of Fresh Juices
- Fluffy Scrambled Eggs
- Golden Brown Breakfast Hash Browns
- Southern Style Grits
- A variety of Breakfast Bakeries
- Fresh Seasonal Fresh Fruit

Choice of Two:

- Country Sausage Links
- Crisp Bacon Strips
- Sliced Ham

ENHANCE YOUR BUFFET BY ADDING ANY ONE OF THE FOLLOWING SELECTIONS:

- Fruit Filled Pancakes \$2.50++ pp
- Biscuits & Sausage Gravy each
- Texas Toast
- Mini Waffles
- Cheese Blintzes with Fruit Topping

OR

- Yogurt \$2.00++ pp
- Oatmeal each
- Boxed Cereals
- Granola

Add an Omelet Station

\$5.50++ pp

Freshly made to order Omelets with Ham, Onions, Green Peppers, Mushrooms, Cheddar Cheese, Jalapeno Peppers and Fresh Salsa

Attendant Fee - \$85.00 per station

All breakfast entrees are priced per person and include fresh orange juice, assorted breakfast bakeries, freshly brewed regular and decaffeinated coffee and hot tea. All buffet prices are based on a minimum of 30pp; if less than 30pp an additional \$5.00 per person will be added. Prices subject to 21% service charge and 7% sales tax. Prices are subject to change due to market availability.

Refreshment Break Selection

BAKERY

\$8.95++ pp

- Home style Brownies and freshly baked Cookies
- Assorted Soft Drinks and Bottled Water
- Freshly Brewed Coffee and Specialty Teas

HALF TIME SNACK

\$10.95++ pp

- Assorted Hershey's Candy Bars, Pound Cake and Soft Pretzels
- Assorted Soft Drinks and Bottled Water
- Freshly Brewed Coffee and Specialty Teas

HEALTHY CHOICE #1

\$13.95++ pp

- Fresh Cut Seasonal Fruit with Assorted Dipping Yogurts
- Freshly Brewed Coffee and Specialty Teas

HEALTHY CHOICE #2

\$13.95++ pp

- Yogurt Parfaits with Berries & Granola
- Freshly Brewed Coffee and Specialty Teas

HEALTHY CHOICE #3

\$15.95++ pp

- Bowls with Assorted Seasonal Roasted and Raw Nuts
M&M's, Chocolate Morsels, & Dried Fruit
- Freshly Brewed Coffee and Specialty Teas

CHILL OUT

\$15.95++ pp

- Assorted Ice Cream & Fruit Bars
- Assorted Soft Drinks and Bottled Water
- Freshly Brewed Coffee and Specialty Teas

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Ala Carte Refreshments

BEVERAGES

Coffee, Decaffeinated Coffee, Brewed Tea	\$30.00 per gallon
Hot Tea	\$30.00 per gallon
Hot Chocolate	\$30.00 per gallon
Individual Orange, Grapefruit, V-8 and Cranberry Juices	\$2.50 per bottle
Orange, Grapefruit, V-8 and Cranberry Juices	\$12.00 per carafe
Milk	\$12.00 per carafe
Soft Drinks	\$2.50 each
Sparkling Water	\$3.00 each
Bottled Water	\$2.00 each
Old Fashioned Lemonade	\$28.00 per gallon
Fruit Punch	\$28.00 per gallon
Freshly Blended Frozen Fruit Beverages	\$5.50 per person

***One Gallon serves 20 cups

***One carafe serves 5 juice glasses

BREAK ITEMS

European Danish and Muffins	\$25.00 per dozen
Croissants (Plain & Fruit-Filled)	\$28.00 per dozen
Assorted Bagels & Cream Cheese	\$28.00 per dozen
Assorted Biscotti	\$25.00 per dozen
Apple Cinnamon and Banana Breakfast Mini Loaves	\$25.00 per dozen
Seasonal Whole Fresh Fruit	\$24.00 per dozen
Individual Yogurt	\$24.00 per dozen
Granola Bars and Power Bars	\$18.00 per dozen
Assorted Freshly Baked Cookies	\$25.00 per dozen
Homemade Brownies	\$25.00 per dozen
Chocolate Dipped Pretzel Sticks	\$25.00 per dozen
Jumbo Pretzels with Spicy Mustard	\$30.00 per dozen
Assortment of Candy Bars	\$24.00 per dozen
Ice Cream Bars	\$36.00 per dozen

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Luncheon Entrees

SALADS (PLEASE SELECT ONE)

- Field Greens with Cherry Tomatoes, Garden Cucumbers, Alfalfa Sprouts and Herbed Croutons
- Caesar Style Salad with Parmesan Cheese

DRESSINGS (PLEASE SELECT TWO)

- Creamy Italian
- Ranch
- Balsamic Vinaigrette
- Raspberry Vinaigrette
- Bleu Cheese
- Caesar

Chicken Breast Italiano \$20.95++ pp

Parmesan and Herb Encrusted Chicken stuffed with Asiago cheese & herbs, topped with amaretto sauce

Chicken Florentine \$20.95++ pp

Stuffed Boneless Chicken Breast with a Creamy Spinach Alfredo

Fish Blanco

Pan-seared whitefish with potato herb crust \$22.95++ pp

Sliced Sirloin

Roasted Garlic Cream Sauce \$24.95++ pp

Grilled New York Strip Loin

Brushed with Molasses Honey Barbecue Sauce \$27.95++ pp

Vegetarian Lasagna with a Garden Marinara Sauce \$19.95++ pp

Your Choice of Dessert: Bourbon Pecan Pie, Carrot Cake, Chocolate Toffee Mousse, Key Lime Pie, Cheesecake

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Lunch Buffet

(Minimum of 30pp)

Soup & Salad \$15.95++ pp

PLEASE SELECT TWO

- Vegetable Beef
- Chicken Noodle
- Broccoli & Cheddar Cheese
- Potato

Mixed field greens served with an assortment of toppings & dressings, seasonal fresh fruit salad, marinated bow tie pasta salad, cucumber & dill salad, assorted rolls & butter

Deli Buffet \$16.95++ pp

- Soup of the day
- Assortment of smoked turkey breast, roast beef and honey baked ham, selection of sliced cheeses, sliced tomatoes, lettuce, red onions, variety of bread and rolls, appropriate condiments
- Potato Salad, Coleslaw & Gourmet Chips

Pizza-Pizza Buffet \$17.95++ pp

- Minestrone Soup
- Fresh romaine lettuce, parmesan cheese, croutons, Caesar dressing, Garlic bread sticks with marinara sauce

PLEASE SELECT TWO

- Italian Sausage with Green Peppers & Mushrooms
- Three Cheese
- Pepperoni & Cheese
- Grilled Garden Vegetable
- Cinnamon Apples

Savannah Lunch Buffet \$20.95++ pp

- She Crab Soup
- Spinach Salad with candied pecans and bacon balsamic vinaigrette
- Grilled Lemon-herb Chicken Breast
- Penne pasta with fresh shrimp in a creamy Dijon alfredo sauce,
- Chef's selection of potato or rice
- Fresh seasonal vegetables,
- Cheesecake and Carrot cake

Above includes freshly brewed regular and decaffeinated coffee and hot tea. All buffet prices are based on a minimum of 30pp; if less than 30pp an additional \$5.00 per person will be added. Prices are subject to 21% service charge and 7% sales tax.

Lunch Buffet

Continued.....

BUILD YOUR OWN BUFFET

One Entrée Buffet **\$20.95++ pp**

Two Entrée Buffet **\$25.95++ pp**

Entrée Selections

Roast Beef in Au Jus

Honey Baked Ham

Pecan Crusted Fresh Fish

Seafood Newburg

Fried Chicken

Chicken Parmesan

Smoked Turkey Breast

Homemade Meatloaf

Vegetable Selections– Pick Two

Green Bean Almandine

Glazed Baby Carrots

Key West Vegetable Blend

Corn with Diced Red Peppers

Broccoli Spears

Green Peas with Mushrooms

Starch Selections – Pick One

Garlic Mashed Potatoes

Scalloped Potatoes

Rice Pilaf

Baked Potato

Tri-Color Bow Tie Pasta

Corn Bread Stuffing

Dessert Selections– Pick Two

Banana Pudding

Key Lime Pie

Apple Crumb Pie

Chocolate Cake

Lemon Cake

Traditional Cheesecake

BOX LUNCHES

(Minimum 10 guests)

Traditional Boxed Lunch

\$17.95++ pp

Selection of roast beef, turkey or ham on rye, gourmet potato chips, fresh pasta salad, seasonal whole fruit, freshly baked cookie and bottled water

Premium Boxed Lunch

\$18.95++ pp

Selection of chicken Caesar wrap or a grilled vegetable wrap, gourmet potato chips, fresh pasta salad, seasonal whole fruit, chocolate fudge brownie and bottled water

Buffet prices include a fresh garden salad served with house dressing, rolls and butter and freshly brewed coffee and iced tea. All buffet prices are based on a minimum of 30pp; if less than 30pp an additional \$5.00 per person will be added. Prices are subject to 21% service charge and 7% sales tax. Prices are subject to change due to market availability.

Brunch Buffet

(Minimum of 30pp)

Imported & Domestic Cheese Display
with Assorted Crackers & French Bread

Seasonal Fresh Fruit

Assortment of Pastries & Muffins
Butter & Preserves

Fluffy Scrambled Eggs
Hickory Smoked Bacon
Maple Sausage Links
Home-Style Potatoes
Southern Grits with Cheddar Cheese

Mixed Field Greens with an assortment of toppings & dressings
Cucumber & Dill Salad
Mozzarella & Tomato Salad

Sliced Round of Beef with Au Jus
Grilled Chicken Breast
Fresh Seasonal Vegetables
Chef's Selection of Pasta or Rice

Chef's Selection of Assorted Desserts

\$27.00++ pp

Above is priced per person and includes assorted chilled juices, and freshly brewed regular and decaffeinated coffee and hot tea. All buffet prices are based on a minimum of 30pp; if less than 30pp an additional \$5.00 per person will be added. Prices are subject to 21% service charge and 7% sales tax. Prices are subject to change due to market availability.

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Dinner Entrees

SOUPS & SALADS (PLEASE SELECT ONE)

- Wild Mushroom
- Roasted Tomato Basil
- California Salad, *mixed greens & tomatoes with choice of dressing*
- Spinach Salad–*radicchio, shaft bleu cheese, candied pecans with bacon balsamic vinaigrette*
- Savannah Salad – *with crumbled blue cheese, red onions, Roma tomato, smoked bacon, creamy vinaigrette*
- Tomato & Mozzarella Salad

Chicken Florentine \$25.95++ pp
Stuffed Boneless Chicken Breast with a Creamy Spinach Alfredo

Chicken Marsala \$25.95++ pp
8 oz Chicken Breast sautéed with shallots & porcini mushrooms

Apple wood Pork Chops \$27.95++ pp
6 oz smoked pork chops with ginger-pear chutney

Mahi-Mahi \$29.95++ pp
Grilled and rubbed with Caribbean spices
& topped with fruit salsa

Filet Mignon \$32.95++ pp
8 oz center cut, topped with lump crabmeat and béarnaise sauce

Combo Entrees \$35.95++ pp
Pan Seared Tilapia & Chicken Breast with basil cream sauce
Wild Rice and Vegetables

or \$38.95++ pp
Grilled Tenderloin & Sautéed Chicken Breast with
Rosemary Dijon Sauce, Garlic Potatoes & Vegetables

Vegetarian \$25.95++ pp
Grilled Portobello Mushrooms with Polenta & wilted Spinach
Roasted vegetable risotto, braised purple endive \$25.95++ pp

Your Choice of Dessert: Bourbon Pecan Pie, Carrot Cake, Chocolate Toffee Mousse, Key Lime Pie, Cheesecake

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Dinner Buffets

(Minimum of 30pp)

Ultimate Sports Night

\$32.95++ pp

- Warm pretzels with mustard
- Nachos with cheese sauce
- Buffalo chicken wings with blue cheese dip & celery sticks
- Mozzarella cheese sticks with marinara sauce,
- Beer-steamed hot dogs with chili & cheese
- Grilled hamburgers with French fries
- Barbecue baby back ribs
- Double fudge brownies, key lime pie and double dipped chocolate pretzels

Taste of Savannah

\$36.95++ pp

- Bibb lettuce with asparagus, strawberries, roasted walnuts & Riesling vinaigrette
- Chicken apple salad with grapes & tarragon
- roast beef au jus
- Native whitefish
- Grilled chicken breast
- Herb dried savannah potatoes
- Seasonal garlic roasted vegetables
- Assorted rolls & butter
- Peach cobbler, cherry pie, traditional cheese cake

An Evening in Italy

\$34.95 ++ pp

- Display of antipasto, dried salami &, selected Italian cheeses
- Fresh focaccia & assorted crostinis with dipping olive oil
- Marinated asparagus with roasted walnuts
- Buffalo mozzarella with fresh tomatoes, basil leaves, extra virgin olive oil
- Baked mahi-mahi
- Grilled eggplant parmesan
- Breast of chicken piccata
- Cheese tortellini with shrimp in roasted tomato or alfredo sauce
- Cannolis & tiramisu,

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Dinner Buffets

Continued.....

BUILD YOUR OWN BUFFET

Entrée Selections

Roast Beef in Au Jus
Roasted Pork Loin
Pecan Crusted Fresh Fish
Seafood Newburg

Chicken Marsala
Spinach Stuffed Chicken Breast
Smoked Turkey Breast
Grilled Salmon

Vegetable Selections– Pick Two

Green Bean Almandine
Glazed Baby Carrots
Key West Vegetable Blend
Corn with Diced Red Peppers

Broccoli Spears
Green Peas with Mushrooms
Sautéed Zucchini & Squash
Creamed Spinach

Starch Selections – Pick One

Garlic Mashed Potatoes
Double Stuffed Potatoes
Parsley New Potatoes
Scalloped Potatoes
Rice Pilaf

Baked Sweet Potato
Baked Potato
Tri-Color Bow Tie Pasta
Cornbread Stuffing
Wild Rice

Dessert Selections– Pick Two

Double Chocolate Cake
Key Lime Pie
Apple Crumb Pie

German Chocolate Cake
Bourbon Pecan Pie
Traditional Cheesecake

One Entrée Buffet **\$30.00++ pp**

Two Entrée Buffet **\$35.00++ pp**

Above buffet prices include a fresh garden salad served with house dressing, rolls and butter and freshly brewed coffee and iced tea. All buffet prices are based on a minimum of 30pp; if less than 30pp an additional \$5.00 per person will be added. Prices are subject to 21% service charge and 7% sales tax. Prices are subject to change due to market availability.

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Hors d' oeuvres

TRADITIONAL \$8.95++ pp

- Imported & domestic cheese with crackers & bread
- Array of seasonal vegetables and dips
- Seasonal fresh fruit & berries with raspberry yogurt dip

LITTLE ITALY \$10.95++ pp

- Genoa salami & capicola prosciutto
- Marinated portabella mushrooms & olives
- Provolone & mozzarella cheese
- Bow-tie pasta salad
- Assorted breads

SEAFOOD \$12.95++ pp

- Jumbo shrimp
- Oysters on the half shell
- Clams
- Cocktail sauce, lemons and Tabasco

SMOKED FISH \$12.95++ pp

- Smoked salmon
- Scallops
- Ahi tuna
- Whitefish
- Pumpernickel bread
- Capers, chopped onions, eggs & parsley

CARVING STATIONS

- Herb-crusted whole beef tenderloin, sauce Béarnaise \$300++ pp (Serves 25pp)
- Honey-ginger glazed bone-in ham \$240++ pp (Serves 50pp)
- Turkey, smoked or roasted with cranberry-orange chutney \$195++ pp (Serves 25pp)
- Prime rib baked in slat crust, au jus & creamy horseradish \$250++ pp (Serves 30pp)

(\$85.00++ pp Chef's Fee per Station)

DESSERT STATION \$7.95++ pp

Seasonal fruit & berries, marshmallows & pretzels
with a chocolate fondue and assorted petit fours

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Hors d' oeuvres

COLD – based on 100 pieces

- Deviled Eggs \$125.00++
- Finger Sandwiches \$125.00++

- Assorted Cold Canapés \$150.00++
- Assorted Sushi Tray \$175.00 ++
- Jumbo Shrimp with Cocktail Sauce \$300.00 ++
- Assorted Petit Fours \$250.00 ++

HOT – based on 100 pieces

- Chicken Drummettes \$150.00++
- Vegetable Spring Rolls \$200.00 ++
- Spinach and Artichoke in Wonton Flower Cup \$200.00 ++
- Monte Cristo \$200.00 ++
- Marquis Nassau Chicken \$225.00 ++
- Chicken Satay \$225.00 ++
- Lobster and Shrimp Spring Rolls \$225.00 ++
- Lobster Cobbler Tart \$225.00 ++
- Shrimp Chopsticks \$250.00 ++
- Chicken Tandori \$250.00 ++
- Mini Ruben Puff \$225.00 ++
- Mini Cuban Sandwiches \$225.00 ++
- Jerk Chicken with Sweet Potato Biscuit \$250.00 ++
- Crab & Brie \$250.00 ++
- Parmesan Breaded Quartered Artichoke with Boursin Cheese \$250.00 ++

- Beef Teriyaki Satay \$275.00 ++
- Premium Scallops & Bacon \$300.00 ++
- Beef Wellington \$300.00 ++
- Malibu Coconut Shrimp \$300.00 ++
- Shrimp Casino \$300.00 ++

PRESENTATIONS & DISPLAYS

- Small Domestic Cheese Presentation \$150.00++ (serves 50)
- Medium Domestic Cheese Presentation \$275.00++ (serves 100)
- Large Domestic Cheese Presentation \$375.00++ (serves 150)
- Small Seasonal Fruit Display \$100.00++ (serves 50)
- Medium Seasonal Fruit Display \$200.00++ (serves 100)
- Large Seasonal Fruit Display \$300.00 ++ (serves 150)
- Small Fresh Crudités Presentation \$100.00++ (serves 50)
- Medium Fresh Crudités Presentation \$200.00++ (serves 100)
- Large Fresh Crudités Presentation \$300.00 ++ (serves 150)
- Smoked Salmon with Capers \$225.00 ++ (serves 35)
- Fresh made guacamole, with tortilla chips \$ 4.50++ per person
- Fresh made Pico de Gallo, with tortilla chips \$ 3.50 ++ per person
- Chili con queso (served hot) with tortilla chips \$ 5.00++ per person
- Artichoke, onion & spinach dip, with tortilla chips \$ 4.50 ++ per person
- Spinach dip, served with toasted baguette chips \$ 4.50 ++ per person

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Beverage & Bar Pricing

Hosted Bar

<i>Super Premium</i>	<i>\$8.00 per drink</i>
<i>Premium Brands</i>	<i>\$7.00 per drink</i>
<i>House Brands</i>	<i>\$6.00 per drink</i>
<i>Imported Beer</i>	<i>\$5.25 per drink</i>
<i>Domestic Beer</i>	<i>\$4.25 per drink</i>
<i>House Wine</i>	<i>\$5.00 per drink</i>
<i>Assorted Sodas</i>	<i>\$2.50 per drink</i>
<i>Bottled Water</i>	<i>\$2.00 per drink</i>

Cash Bar

<i>Super Premium</i>	<i>\$8.50 per drink</i>
<i>Premium Brands</i>	<i>\$7.50 per drink</i>
<i>House Brands</i>	<i>\$6.50 per drink</i>
<i>Imported Beer</i>	<i>\$5.75 per drink</i>
<i>Domestic Beer</i>	<i>\$4.75 per drink</i>
<i>House Wine</i>	<i>\$5.75 per drink</i>
<i>Assorted Sodas</i>	<i>\$2.75 per drink</i>
<i>Bottled Water</i>	<i>\$2.25 per drink</i>

Per hour Pricing

	<i>One hour</i>	<i>Two hours</i>	<i>Three hours</i>
<i>Super Premium</i>	<i>\$20.00 per person</i>	<i>\$32.00 per person</i>	<i>\$40.00 per person</i>
<i>Premium Brands</i>	<i>\$17.00 per person</i>	<i>\$27.00 per person</i>	<i>\$34.00 per person</i>
<i>House Brands</i>	<i>\$15.00 per person</i>	<i>\$24.00 per person</i>	<i>\$30.00 per person</i>

\$100.00 bartender fee & \$50.00 set up fee will be applied to each bar

Super Premium Selections

Ketel One Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Myers Rum
Maker's Mark Bourbon
Jameson Irish Whiskey
Johnny Walker Red Scotch

Premium Selections

Absolute Vodka
Tanqueray Gin
Captain Morgan Spice Rum
Malibu Rum
Jack Daniels Whiskey
Dewar's Scotch
Jose Cuervo Tequila

House Brands

Iceberg Vodka
Bombay Gin
Early Times Bourbon
Canadian Mist Bacardi
Early Times Whiskey
Sauza Tequila
Balentine Scotch

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