

MORNING BREAKS.

CREATE YOUR OWN MORNING BREAK

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee and Specialty Teas

Orange, Grapefruit, Cranberry, Apple or Tomato Juice

Bottled Water

Assorted Sodas

Fruit Punch

Iced Tea

½ Pints of Assorted Milks

All Day Assorted Sodas

All Day Coffee, Hot Tea, Soda, Water

BREAKFAST ITEMS - A LA CARTE

Freshly Baked Cookies

Freshly Baked Donuts

English Muffins

Assorted Breakfast Pastries

Cinnamon Rolls and Sticky Buns

Bagels with Cream Cheese, Butter and Fruit Preserves

Sliced Fruit Display with Berries

Whole Fresh Fruit

Individual Fruit Low-Fat Yogurt

Granola Bars

Sausage, Egg & Cheese on a Bagel

Bacon, Egg & Cheese on a Croissant

Hot Oatmeal or Grits

Sausage Gravy and Biscuits

Assorted Cereals served with Milk

All items are also available to add onto the breakfast buffets.

A 22% service charge will be added.

BREAKFAST BUFFET.

ROYALE BREAKFAST BUFFET

Assorted Chilled Juices
Sliced Fruit Display
Assorted Breakfast Pastries, Muffins, Bagels and Croissants
Sweet Cream Butter, Fruit Preserves and Cream Cheese
Scrambled Eggs and Breakfast Potatoes
Choice of Crisp Bacon, Sausage Links, Sausage Patties (select one)
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

CROWNE ROYAL BREAKFAST BUFFET

Assorted Chilled Juices
Sliced Fruit Display
Assorted Breakfast Pastries, Muffins, Bagels and Croissants
Sweet Cream Butter, Fruit Preserves and Cream Cheese
Scrambled Eggs, Breakfast Potatoes
Crisp Bacon and Sausage Links or Patties
French Toast or Buttermilk Pancakes, Maple Syrup
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

EYE OPENER

Assorted Breakfast Pastries and Breads
Sweet Cream Butter, Fruit Preserves, Peanut Butter, and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

CORPORATE CONTINENTAL

Assorted Chilled Juices
Sliced Fruit Display
Assorted Breakfast Pastries, Muffins, Bagels and Croissants
Sweet Cream Butter, Fruit Preserves, Peanut Butter, and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Buffets are based on 1 hour of service.

Buffets are not available for less than 15 guests.

Breakfast Buffets are not available after 11 a.m.

A 22% service charge will be added.

PLATED LUNCHESES.

ENTRÉES

Portabella Parmesan
Grilled Marinated Portabella Mushroom with Marinara
Sauce & Melted Cheese

Stuffed Flounder
Baked Flounder Stuffed with Crab Meat

Vegetable or Meat Lasagna
Choice of a Vegetable with Light Marinara Sauce or a Meat
Lasagna

Chicken Marsala
Sautéed Boneless Breast of Chicken served with Wild
Mushroom Marsala Sauce

Stuffed Chicken Florentine
Boneless Chicken Breast Stuffed with Marinara Sauce,
Spinach and Cheese

Salmon Brandywine
Pretzel Coated Salmon with Grilled Pineapple-Avocado
Compote

Petite Filet Mignon
Served with a Mushroom Bordelaise

Roast Prime Rib of Beef
Served Au Jus with Horseradish Sauce 21.95 per guest

Maryland Crab Cake
Served with our own Remoulade Sauce & Roasted Corn
Salsa 21.95 per guest

All Plated Lunches include an Appetizer and Dessert and
are accompanied by Chef's Selection of Vegetable and
Starch, Warm Rolls and Sweet Cream Butter, Selection of
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot
Teas.

*Pasta Entrees do not include Chefs Selected Vegetable
and Starch

APPETIZER (Choice of One)

Soup du Jour

Caesar Salad

Fresh Fruit

Mixed Garden Salad with Assorted Dressings

DESSERT (Choice of One)

Carrot Cake with Cream Cheese Icing

Triple Chocolate Layer Cake

Strawberry Cheesecake

Tiramisu

Chef's Selection of Petit Desserts

Minimum of 15 Guests Required.

Prices are per person. A 22% service charge will be added.

CORPORATE LUNCH BUFFETS.

THE DELAWARE DELI

Pasta Salad, Potato Salad, Soup du Jour

Sliced Roast Beef, Turkey Breast, Smoked Ham, Genoa Salami, Sliced Cheeses

Kaiser Rolls and Assorted Breads

Lettuce, Sliced Tomatoes, Sliced Onion, Kosher Dill Pickles

Mayonnaise, Deli Style and Spicy Grain Mustard

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas

Assorted Cookies & Brownies

THE PHILLY PHANATIC

Choice of 2:

Potato Salad, Pasta Salad, Roasted Vegetable Salad, Caesar Salad, Mixed Garden Salad with Assorted Dressings, Roasted Corn Orzo Salad, Fresh Fruit Salad

Philly Style Beef and Chicken Cheese Steaks

Italian Style Meatballs

Hoagie Rolls

Sautéed Peppers and Onions

Shredded Lettuce, Sliced Tomatoes and Kosher Dill Pickles

Kettle Chips

Mayonnaise, Ketchup

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas

Assorted Cookies & Brownies

EXECUTIVE CHOICE

Choice of 2:

Potato Salad, Pasta Salad, Roasted Vegetable Salad, Caesar Salad, Mixed Garden Salad with Assorted Dressings, Orzo Bruschetta Salad, Fresh Fruit Salad, Tortellini Pesto Salad, Coleslaw

Soup du Jour

Marinated Grilled Chicken Breast

Sliced Roast Beef, Turkey Breast, Smoked Ham, Genoa Salami, Sliced Cheeses

Roasted Red Peppers, Hot & Sweet Italian Peppers, Olives, Oil and Vinegar

Hoagie Rolls, Croissants, Rolls and Assorted Breads

Lettuce, Sliced Tomatoes, Sliced Onions, Kosher Dill Pickles

Mayonnaise, Deli Style and Spicy Grain Mustard

Kettle Chips

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas

Assorted Cookies & Brownies

Available from 11:00 a.m. to 3:00 p.m.

After 3 p.m. there is an additional charge of \$4.00 per guest.

Prices are per guest.

A 22% service charge will be added.

Minimum of 15 Guests Required. Buffets are set for 1 hour.

CORPORATE LUNCH BUFFETS.

FRESH GARDEN BUFFET

Soup du Jour

Variety of Lettuce: Iceberg, Mixed Baby Greens, Romaine

Salad Dressings

Variety of Fresh Toppings: Tomatoes, Cucumbers, Carrots, Olives, Cheese, Ham, Turkey, Chopped Eggs, Bacon, Croutons, Mushrooms, Chickpeas

Chicken Salad, Potato Salad, Pasta Salad, Tuna Salad

Fresh Fruit Salad

Assorted Breads and Crackers

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas

Assorted Cookies & Brownies

ITALIAN FEAST

Caesar Salad

Garlic Bread

Choice of: Pasta with Marinara or Baked Ziti

Choice of: Meatballs or Sausage and Peppers

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas

Assorted Mini Italian Pastries

Available from 11:00 a.m. to 3:00 p.m.

After 3 p.m. there is an additional charge of \$4.00 per guest.

Prices are per guest.

A 22% service charge will be added.

Minimum of 15 Guests Required. Buffets are set for 1 hour.

BOXED LUNCHES.

SANDWICH OPTIONS

All Sandwiches served on Choice of Kaiser Roll or Bread

Turkey Breast with Choice of Cheese

Roast Beef with Choice of Cheese

Ham with Choice of Cheese

Chicken Salad

Tuna Salad

Veggie Club

All Sandwiches served with Lettuce and Tomato on them.

All Boxed Lunches served with:

Single serve condiments

Whole Fresh Fruit

Potato Chips

Bottled Water

Choice of Brownie or Cookie

Available from 11:00 a.m. to 3:00 p.m.

Prices are per guest.

A 22% service charge will be added.

Minimum of 10 Guests Required.

CORPORATE LUNCH BUFFETS.

THE CROWNE LUNCH BUFFET

ENTRÉE SELECTIONS

Sliced Sirloin of Beef
Pecan Crusted Loin of Pork with Maple Glaze
Sweet Glazed Oven Baked Ham
Roasted Turkey with Peppered Gravy
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Salmon (Glazed or Grilled)
Crab Cakes
Stuffed Flounder
Broiled Tilapia
Rigatoni a la Vodka
Penne with an Alfredo Sauce
Spicy Marinara with Sausage over Penne
Baked Ziti

Lunch Buffets include Warm Rolls and Sweet Cream Butter, Mixed Garden Salad with Assorted Dressings, Soup du Jour or Two Chef's Specialty Salad, Chef's Selection of Vegetable and Starch, Chef's Selection of Dessert Display, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas.

Two Entrees
Three Entrees
Four Entrees

Available from 11:00 a.m. to 3:00 p.m.

Prices are per guest.

A 22% service charge will be added.

Minimum of 15 Guests Required. Buffets are set for 1 hour.

THEME BREAKS.

THE LITTLE DIPPER

Tortilla Chips, Potato Chips and Pretzels served with Fresh Tomato Salsa

French Onion Dip, Deli Style and Spicy Grain Mustard

Assorted Sodas and Bottled Water

THE CHOCOLATE FACTORY

Fudge Brownies, Chocolate Chip Cookies, Assorted Candy Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Beverages

THE SWEET & SALTY BREAK

Freshly Baked Assorted Cookies, Fudge Brownies

Philadelphia Soft Pretzels

Whole Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Beverages

THE FRESH & FRUITY BREAK

Granola Bars, Fresh Sliced Fruit & Fresh Baked Cookies

Assorted Fruit Yogurt

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Beverages

THE HEALTHY REFRESH BREAK

Fresh Crudité Tray with Honey Poppy Seed Dipping Sauce

Granola Bars, Whole Fresh Fruit, Hummus and Pita Bread Display

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Assorted Soft Beverages

BUILD YOUR OWN BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

Assorted Sodas

Assorted Bottled Juices

Sliced Seasonal Fruit

Vegetable Crudité

Cheese Display with Crackers

Individual Bags of Potato Chips & Pretzels

Hot Soft Pretzels with Assorted Mustards

Tortilla Chips & Salsa

Cheese and Pepperoni Tray with Crackers

Cookies and Brownies

Minimum of 10 Guests Required.

Breaks are set for 1 1/2 hour.

Prices are per person. A 22% service charge will be added.

PLATED DINNERS.

ENTRÉES

Broiled Tilapia
Served with a Cilantro Lime Beurre Blanc

Vegetable Roll
Hand Rolled Lasagna Noodle with Fresh Vegetables & Basil Pomodora

Tenderloin of Pork
Herb Roasted with a Port Wine Demi Glace

Chicken Champagne
Breast of Chicken served with Champagne Sauce & Crispy Leeks

Filet Mignon
Served with a Mushroom Bordelaise

Stuffed Flounder
Baked Flounder stuffed with Crab Meat

Herb Crusted Salmon
Served with a Pomerey Mustard Sauce

Chicken Chesapeake
Crabmeat and Kennett Square Mushrooms

Roast Prime Rib of Beef
Served Au Jus with Horseradish Sauce

Maryland Crab Cake
Served with our own Remoulade Sauce & Roasted Corn Salsa

Combo platter available upon request

Plated Dinners include an Appetizer, Salad (Choice of House or Caesar) and Dessert. Accompanied by Chef's Selection of Vegetable and Starch, Warm Rolls and Sweet Cream Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Hot Teas.

APPETIZER (Choice of 1)

Soup du Jour

Sliced Fruit

DESSERT (Choice of 1)

Carrot Cake with Cream Cheese Icing

Triple Chocolate Layer Cake

Strawberry Cheesecake

Tiramisu

Chef's Selection of Petit Desserts

Minimum of 25 Guests Required.

Prices are per person. A 22% service charge will be added.

DINNER BUFFET.

ENTRÉES

Broiled Tilapia
Stuffed Flounder with Crabmeat
Crab Cakes
Herb Crusted Salmon
Chicken Champagne
Chicken Chesapeake
Chicken Marsala
Sweet Glazed Oven Baked Ham
Pork Tenderloin Herb Roasted
Sliced Sirloin of Beef
Baked Ziti
Penne with an Alfredo Sauce

Dinner Buffets include Warm Rolls and Sweet Cream Butter, Soup du Jour, Chef's Selection of Dessert Display, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Hot Teas

APPETIZER (Choice of 2)

Mixed Garden Salad
Caesar Salad
Italian Pasta Salad
Bruschetta Orzo Salad
Spinach Florentine Salad
Tomato Mozzarella Salad

VEGETABLE AND STARCHES

(Choice of 2)
Fresh Vegetable Medley
Green Beans Almandine
Rice Pilaf
New England Parsley Potatoes
Potatoes Au Gratin
Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Chef's Selection

Three Entrees

Minimum of 25 Guests Required. Buffets are set for 1 ½ hours.

Prices are per person. A 22% service charge will be added.

EXTRAS.

HORS D' OEUVRES

MIRRORED DISPLAYS

Fresh Vegetable Crudités with Dipping Sauce

International Cheese Display with Fresh Fruit and Crackers

Sliced Fruit Display with Berries

COLD SELECTION

Fresh Mozzarella Tomato Brochette

Mini Deli Sliders

Iced Shrimp Cocktail

HOT SELECTION

Cocktail Franks en Croute

Spicy Buffalo Chicken Wings with Bleu Cheese Dressing

Chicken Teriyaki Wings

Swedish Meatballs

Vegetable Egg Rolls

Cheesesteak Egg Rolls

Crab Puff Pastry

Crab Rangoon

DELUXE HOT SELECTION

Sesame Chicken

Balsamic Fig & Goat Cheese Flatbread

Artichoke Filo Triangles

Sea Scallops wrapped in Bacon

Miniature Crab Cakes

Spinach & Goat Cheese Flatbread

Mini Assorted Pizza

Chicken Wonton

Spanakopita

Chicken Cordon Bleu

Sweet and Sour Meatballs

Tomato Petite Quiche

Crab Stuff Mushrooms

A 22% service charge will be added.

EXTRAS.

CARVED SPECIALTIES – COCKTAIL RECEPTION

Served with Fresh Baked Dinner Rolls

Honey Baked Ham with Bourbon Raisin Glaze

Roasted Turkey Breast with Turkey Gravy

Roast Sirloin of Beef with Au Jus

Roast Prime Rib of Beef with Horseradish Sauce

Steamship Round of Beef with Au Jus

Set for 1 ½ hours

Attendant Fee

PASTA STATION - COCKTAIL RECEPTION

Served with Fresh Baked Dinner Rolls

Rigatoni a la Carmelo (Baby shrimp, Cognac Blush Sauce)

Penne Michele (Prosciutto, Asparagus, Grape Tomatoes, Chardonnay Sauce)

Tortellini Alfredo

Penne Pomodoro (Roma Tomatoes, Basil, Onions, Garlic)

Choose 2

Minimum of 50 guests required.

Set for 1 1/2 hours.

Must be added to Buffet or 3 station minimum

Attendant Fee

A 22% service charge will be added.

