

CONTINENTAL BREAKFAST.

CONTINENTAL 16

Chilled Assorted Juices, Fresh Cut and Whole Fruits,
Assorted Breakfast Breads, Muffins and Mini Croissants

EXECUTIVE CONTINENTAL 19

Chilled Assorted Juices, Fresh Cut and Whole Fruits,
Assorted Breakfast Breads and Scones,
Granola, Breakfast Bars, Greek Yogurt

PLATED BREAKFAST.

TRADITIONAL BREAKFAST 18

Chilled Orange Juice, Scrambled Eggs,
Three Strips of Bacon, Hash Brown Potatoes,
Buttermilk Biscuits and Mini Croissants

CROWNE FAVORITE 20

Chilled Orange Juice, Scrambled Eggs,
Silver Dollar Pancakes with Warm Maple Syrup,
Sausage Patties, Hash Brown Potatoes,
Buttermilk Biscuits and Mini Croissants

QUICHE AND FRUIT 20

Chilled Orange Juice, Ham and Cheddar Quiche,
Sliced Fresh Fruit, Buttermilk Biscuits and Mini Croissants

RIVER ROAD BENEDICT 22

Chilled Orange Juice, Eggs Benedict Topped
with Crawfish & Crab Etouffée,
Buttermilk Biscuits and Mini Croissants

BREAKFAST ADDITIONS

Freshly Baked Muffins Blueberry, Banana Nut and Cranberry	33 per dozen
Breakfast Burrito	45 per dozen
Assorted Scones Blueberry and Cranberry	33 per dozen
Assorted Donuts	26 per dozen
Fresh New York Bagels with Assorted Flavored Cream Cheese	38 per dozen
Sausage Biscuits	43 per dozen
Ham & Cheese Croissants	43 per dozen
Breakfast Sandwich Fried Egg, Bacon and Cheddar Cheese	48 per dozen
Nutri Grain/Granola Bars	3 each
Assorted Yogurt	3 each
Steel Cut Oatmeal	5 per person

Continental and Plated Breakfasts include Freshly Brewed Coffee and Herbal Tea.

Prices are per person. A 20% taxable service charge and sales tax will be added.

BREAKFAST BUFFET.

SUNRISE BUFFET 18

Chilled Orange Juice, Sliced Seasonal Fresh Fruit,
Scrambled Eggs, Crisp Bacon Strips,
Hash Brown Potatoes, Buttermilk Biscuits

BAYOU MORNING BUFFET 22

Chilled Orange Juice, Sliced Seasonal Fresh Fruit,
Scrambled Eggs, Crisp Bacon Strips,
Sausage Links, Hash Brown Potatoes, Grits,
Assorted Breakfast Breads

RED STICK BUFFET 25

Chilled Orange Juice, Scrambled Eggs,
Frosted Flake Crusted French Toast with
Warm Maple Syrup, Brown Sugar Glazed Ham,
Hash Brown Potatoes,
Buttermilk Biscuits with Country Sausage Gravy,
Assorted Breakfast Breads

BRUNCH 30

Chilled Orange Juice, Quiche Lorraine,
Smoked Salmon, Eggs Benedict,
Frosted Flake Crusted French Toast with
Warm Maple Syrup, Crisp Bacon Strips,
Hash Brown Potatoes, Asparagus,
Buttermilk Biscuits with Country Sausage Gravy,
Assorted Breakfast Breads

Buffets are based on 1 ½ hours of service.

Buffets are not available for less than 30 guests.

Breakfast Buffets include Freshly Brewed Coffee and Herbal Tea.

BREAKFAST STATIONS.

EGGS & OMELETS 9

Ham, Sausage, Sliced Mushrooms, Bell Peppers, Black Olives, Tomatoes, Spinach and Cheddar Cheese

FRENCH TOAST 7

Assorted Fruit Chutney and Flavored Syrups

Prices are based on one hour of service and a minimum of 75 guests.

Stations require a chef attendant at \$100 per 75 guests.

Stations are in addition to a breakfast buffet.

Prices are per person. A 20% taxable service charge and sales tax will be added.

LUNCH ENTREES.

GRILLED CHICKEN CAESAR 20

Chopped Marinated Chicken Breast, Romaine Lettuce, House Made Croutons, Toasted Parmesan and Caesar Dressing

TAMARIND GLAZED SALMON 26

Tamarind Glazed Salmon, Wild Rice Pilaf and Seasonal Vegetables

SHRIMP N' GRITS 25

Smoked Shrimp with Andouille Sausage, Southern Cheese Grits and Haricot Verte

CREOLE MUSTARD PORK LOIN 24

Roasted Pork Loin with Demi-Glace, Rosemary Potatoes and Seasonal Vegetables

GRILLED FLANK STEAK 26

Marinated Flank Steak with a Chimichurri Sauce, Smashed Potatoes and a Seasonal Vegetable Medley

CHICKEN ROCKEFELLER 24

Grilled Chicken topped with a Spinach and Cream Béchamel, Roasted Red Potatoes and Seasonal Vegetables

CHICKEN PARMESAN 24

Breaded Chicken Breast topped with Cheese and Basil Marinara with Herbed Pasta and Seasonal Vegetables

CATFISH ACADIANA 25

Broiled Catfish topped with Crawfish Etoufeeé, Rice Pilaf and Grilled Asparagus

PASTA COCODRIE 25

Linguine tossed with Shrimp, Crab, Crawfish and Asparagus in Alfredo Sauce topped with Herbed Parmesan

CHICKEN MARSALA 23

Herbed Chicken in a sweet Marsala Wine and Mushroom Sauce, Garlic Mashed Potatoes and Seasonal Vegetables

DESSERTS

Cheesecake topped with Mixed Berries

Seasonal Fresh Fruit Parfait

Red Velvet Cake

Grandma's Carrot Cake

Peanut Butter High Pie

Southern Style Pecan Pie

Bananas Foster Cheesecake

Lemon Paradise Cake

All Lunch menus include: Tossed Garden Salad or Caesar Salad, Dessert, Fresh Baked Dinner Rolls with Butter, Iced Tea and Coffee.

Lunch Salad includes Dessert, Fresh Baked Dinner Rolls with Butter, Iced Tea and Coffee.

Prices are per person. A 20% taxable service charge and sales tax will be added.

LIGHTER LUNCHES.

DELI BUFFET

27

Sour Cream Potato Salad, Caesar Salad
Cheddar, Swiss and Provolone Cheese
Ham, Turkey, Roast Beef and Tuna Salad
White, Wheat, Rye, Kaiser Rolls and Croissants
Lettuce, Sliced Onions, Sliced Tomatoes, Dill Pickles,
Creole Mustard, Mayo and Creamy Horseradish
Chips and Assorted Desserts

Buffet is based on 1 ½ hours of service and not available for less than 30 guests.

Above Lunch Buffet includes Coffee and Iced Tea.

Prices are per person. A 20% taxable service charge and sales tax will be added.

BOXED LUNCH

23

Select up to 3 sandwich options

Baguette

Tomato, Fresh Mozzarella, Italian Ham, Herbs, Oil & Vinegar

Honey Seeded Wheat

Roasted Turkey, Arugula, Brie and Bacon Aioli

Pretzel Roll

Shaved Roast Beef, Vermont White Cheddar, Spring Mix and Creamy Horseradish

Croissant Club

Black Forest Ham, Turkey, Bacon, Lettuce, Tomato, Cheddar and Mayo

Everything Bagel

Hummus, Cucumber, Tomato, Radish and Sprouts

Grilled Chicken Caesar Wrap

Marinated Grilled Chicken, Spring Mix, Tomato, Caesar Dressing

Focaccia

Grilled Portabella Mushroom, Zucchini, Squash, Red Pepper and Sun Dried Tomato Aioli

Served with choice of one Side Item

Side Item

Regular or Baked Potato Chips

Sensation Pasta Salad

Chocolate Chip Cookie

Fresh Fruit Cup

Additional Side Item available for \$2 each.

Meal can be served Plated for \$1 additional.

Prices are per person. A 20% taxable service charge and sales tax will be added.

LUNCH & THEME BUFFETS.

CROWNE BUFFET 28

Buffet includes two Salad selections, two Entrée selections, Chef's Choice of one Vegetable and one Starch, Rolls, and one Dessert selection

Salad Choices:

Tossed Garden Greens	Sour Cream Potato Salad
Cucumber, Tomato & Red Onion	Sensation Pasta Salad
Caesar Salad	Strawberry Spinach Salad
Fresh Fruit Salad	

Entrée Choices:

Grilled Flank Steak	Chicken Marsala
Shrimp Creole with White Rice	Creole Mustard Pork Loin
Chicken Florentine	Spaghetti & Meatballs
Herb Baked Chicken	Pasta Cocodrie

Dessert Choices:

Apple or Peach Crumb Cobbler	Coconut Cream Cake
Bread Pudding	Carrot Cake
Southern Style Pecan Pie	Chocolate Fudge Cake

Additional Salad 3 per person

Additional Entrée 4 per person

Additional Vegetable 3 per person

Additional Dessert 3 per person

SOUTH OF THE BORDER 25

Tri Colored Tortilla Chips with House Made Salsa

Chile & Garlic Marinated Carne Asada, Grilled Chicken, Warm Flour Tortilla, Sour Cream, Cheddar Cheese, Shredded Cabbage, Lime Wedges, Pico de Gallo, Guacamole

Ranchero Pinto Beans, Cilantro Rice

Tres Leche

TAILGATE BUFFET 25

Grilled Hamburgers and All Beef Hot Dogs with Lettuce, Tomato, Red Onion, Dill Pickles, Cheddar and Swiss Cheese

Sour Cream Potato Salad, Creamy Coleslaw, Baked Beans

Banana Pudding

A TASTE OF ITALY 25

Caesar Salad

Spaghetti with Meatballs, Chicken Marsala, Chicken Alfredo Fettucine

Seasonal Vegetables, Fresh Baked Dinner Rolls

Tiramisu

MAMA'S KITCHEN 25

Creamy Coleslaw, Mixed Green Salad

Southern Fried Chicken, Fried Pork Chops

Macaroni & Cheese, Green Beans, Biscuits

Fruit Cobbler

ON THE GULF 29

Sour Cream Potato Salad, Chicken & Sausage Gumbo

Fried Catfish, Crawfish Etouffee with Rice

Corn Maque Choux, Fresh Baked Dinner Rolls

Bread Pudding

Buffets are based on 1 ½ hours of service.

Buffets are not available for less than 50 guests.

Buffets include Coffee and Iced Tea.

Prices are per person. A 20% taxable service charge and sales tax will be added.

DINNER ENTREES.

CHICKEN FLORENTINE 34

Chicken Breast stuffed with Spinach and Feta topped with a Provençale Sauce, Wild Rice and Haricot Verte

FRENCHED PORK CHOP 34

Pork Chop with Apple Onion Compote and Natural Herb Jus, Mashed Potatoes and Southern Style Green Beans

FRESH GULF FISH 35

Herb Broiled Gulf Fish with Crab Mornay Sauce, Southern Cheese Grits and Roasted Root Vegetables

CRABCAKE STUFFED CHICKEN 36

Chicken Breast Filled with our House Made Louisiana Crabmeat Stuffing and topped with a Crawfish Cream Sauce, Red Pepper Risotto and Asparagus

TOURNEDOS OF BEEF 38

Sliced Filet of Tenderloin topped with Wild Mushroom Bourbon Sauce, Smashed Garlic Potatoes and Haricot Verte

TURF N' TURF 40

4oz. Filet of Beef topped with a Merlot Demi-Glace and a 4oz. Marinated Chicken Breast topped with a Lemon Butter Sauce, Garlic Mashed Potatoes and Roasted Brussel Sprouts

FILET OF BEEF 42

8oz. Filet of Beef with a Port Wine Demi-Glace, Garlic Mashed Potatoes and Asparagus

TENDERLOIN AND CRABCAKE 44

6oz. Beef Tenderloin served with a Louisiana Crabcake topped with Port Wine Demi-Glace with Roasted Red Potatoes and Asparagus

DESSERTS

Cheesecake topped with Mixed Berries

Seasonal Fresh Fruit Parfait

Red Velvet Cake

Grandma's Carrot Cake

Peanut Butter High Pie

Southern Style Pecan Pie

Bananas Foster Cheesecake

Lemon Paradise Cake

All Dinner Menus include: Tossed Garden Salad or Caesar Salad, Dessert, Fresh Baked Dinner Rolls with Butter, Iced Tea and Coffee.

Prices are per person. A 20% taxable service charge and sales tax will be added.

DINNER BUFFETS AND ADDITIONS.

EXECUTIVE BUFFET 34

Buffet includes two Salad selections, two Entrée selections, Chef's Choice of Vegetable and Starch, and one Dessert selection

LAFITTE BUFFET 38

Buffet includes two Salad selections, three Entrée selections, Chef's Choice of two Vegetables and one Starch, and two Dessert selections

Salad Choices:

Tossed Garden Greens	Sour Cream Potato Salad
Cucumber, Tomato & Red Onion	Sensation Pasta Salad
Caesar Salad	Strawberry Spinach Salad

Entrée Choices:

Chicken Marsala	Shrimp or Crawfish Etouffé
Cajun Roasted Pork Loin	Chicken Piccata
Catfish Acadiana	Shrimp Scampi Bowtie Pasta
Ratatouille	Grilled Flank Steak
Grilled Chicken & Sundried Tomato Penne Pasta	

Dessert Choices:

Apple or Peach Crumb Cobbler	Chocolate Cake
Apple Pie	Bread Pudding
Carrot Cake	Pecan Pie
Cheesecake	Red Velvet Cake

Above Buffets include Coffee and Iced Tea.

Buffets are based on 1 ½ hours of service.

Buffets are not available for less than 50 guests.

DINNER ADDITIONS

Soup

7 per cup

Chicken & Andouille Gumbo
Crawfish & Brie Bisque
Shrimp & Corn Chowder
Seafood Gumbo

Salad

6 per person

Field Greens & Boursin Crouton with Creole Mustard and Cane Syrup Vinaigrette
Greek Style Salad with Black Olives, Pepperoncini, Red Onion, Roma Tomatoes and Feta Oregano Vinaigrette
Marinated Cucumber, Red Onion and Tomato Salad over Red Leaf Lettuce with Roasted Garlic and Balsamic Vinaigrette

8 per person

Caprese Salad
Shrimp Remoulade over Shredded Iceberg Lettuce

Prices are per person. A 20% taxable service charge and sales tax will be added.

BREAKS AND A LA CARTE BREAK ITEMS.

COOKIES AND COFFEE 8

Freshly Baked Assorted Cookies, Blondies and Brownies
Freshly Brewed Coffee and Herbal Tea

POWER BREAK 10

Fresh Seasonal Whole Fruit, Trail Mix, Mixed Nuts,
Hummus with Celery and Carrots
Bottled Water

INTERMISSION 7

Freshly Popped Popcorn, Pretzels and Cajun Snack Mix
Assorted Soft Drinks

CHIPS AND DIPS 9

Tri Colored Tortilla Chips, House Made Potato Chips,
Assorted Vegetable Dippers, Assorted Salsa, Guacamole
and French Onion Dip
Assorted Soft Drinks

Prices are based on one hour of service.

Prices are per person. A 20% taxable service charge and sales tax will be added.

A LA CARTE BEVERAGES

Freshly Brewed Coffee	36 per gallon
Herbal Tea Bags	3 each
Iced Tea	28 per gallon
Fresh Fruit Juices	14 per carafe
Orange, Apple, Cranberry, Grapefruit, Pineapple	
Bottled Water	3 each
Soft Drinks	3 each
Fruit Punch	30 per gallon
Lemonade	30 per gallon
Individual Milk	4 each

A LA BREAK SELECTIONS

Freshly Baked Cookies	32 per dozen
Brownies, Blondies or Lemon Squares	32 per dozen
Soft Pretzels with Mustard	32 per dozen
Freshly Popped Popcorn	3 per person
Party Mix	5 per person
Mixed Nuts	9 per person
Assorted Candy Bars	25 per dozen
Individual Bags of Chips & Pretzels	3 each
Fresh Whole Fruit	2 per person

A 20% taxable service charge and sales tax will be added.

A LA CARTE RECEPTION.

HOT HORS D'OEUVRES

Assorted Quiche	175
Vegetable Spring Rolls	225
Brie Encroute	250
Seafood Stuffed Mushrooms	300
Italian Sausage Stuffed Mushrooms	250
BBQ or Swedish Meatballs	200
Chicken Drumettes	225
Chicken Fingers	300
Louisiana Hot Wings	225
Mini Muffalettas	350
Boudin Balls	200
Alligator Sausage in Cane Syrup Demi-Glace	250
Mini Crabcakes	300
Duck Crepes	275
Coconut Shrimp	300
Fried Shrimp	275
Fried Catfish	300
Beef Wellington	350
Duck Wonton	275
Crawfish Pies	250
Meat Pies	200
Lebanese Meat Pies	250
Egg Rolls	200
Chicken Saté with Asian Sauce	300
Spanikopita	275
Crab Dip with Croustades (serves 100)	375
Spinach Dip with Toast Points (serves 100)	275

COLD HORS D'OEUVRES

Finger Sandwiches	220
Mini Croissant Sandwiches	275
Cucumber, Smoked Salmon, Ham with Pineapple and Turkey with Cranberry	
Caprese Skewers	275
Fresh Vegetables	280
Grilled Vegetables	380
California Rolls	275
Brushetta	250
Deviled Eggs with Capers	175
Cocktail Shrimp with Spicy Remoulade	400
Assorted Chips and Dips	200
Corn, Potato and Tortilla Chips with Ranch, Salsa and Cheese Dips	
Spicy Crab Mold with Crackers	350
Hummus	225
with Carrots, Celery and Pita Dippers	

DESSERTS

Fruit Kabobs with Yogurt Dipping Sauce	225
Mini Cheesecake	250
Chocolate Covered Strawberries	275
Mini French Pastries	250
Petit Fors	250
Chocolate Fountain with Dippers	475

All prices are per 100 pieces.

A 20% taxable service charge and sales tax will be added.

RECEPTION DISPLAYS AND STATIONS.

DISPLAYS

Fresh Fruit with Berries	5 per person
Assorted Cheeses with Crackers	6 per person
A combination of Gouda, Gueryre, Cheddar, Swiss, Stilton, Boursin, Brie and a Seasonal Selection	
Fruit, Cheese and Vegetable	7 per person
Charcuterie	12 per person
Smoked Salmon and Seafood	12 per person

PASTA STATIONS

Blackened Chicken Alfredo	180
Grilled Chicken Pesto & Sun Dried Tomatoes	180
Chicken, Shrimp & Smoked Sausage	200
Crawfish & Tasso in Cajun Cream Sauce	200
Shrimp Scampi	225

All prices are per pan which serves 50 people.

ANTIPASTO

Mediterranean Antipasto	12
Grilled & Marinated Seasonal Vegetables with Balsamic Glaze, Feta Cheese, Hummus, Roasted Eggplant with Warm Seasoned Pita Bread	

Price is per person and based on one hour of service.

CARVING STATIONS

Herb Roasted Tenderloin of Beef	300
Serves 25	
Roasted Boneless Turkey Breast	200
Serves 35	
Creole Mustard Rubbed Pork Loin	200
Serves 50	
Whole Baked Ham	250
Serves 50	
Roast Round of Beef	375
Serves 100	
Steamship Round of Beef	650
Serves 200	

Served with Silver Dollar Rolls and Appropriate Condiments.

Stations require a Chef Attendant at \$100 per station for one hour.

ACTION STATIONS

Mardi Gras Pasta	8
Spicy Creole Tomato Sauce with Grilled Chicken, Crawfish and Andouille Sausage	
Shrimp Lafourche	12
Sautéed Shrimp in a White Wine and Tasso Garlic Cream Sauce with Crimini Mushrooms, Tomatoes and Green Onions	
Bananas Foster	8
Traditional New Orleans Flambé over Vanilla Ice Cream	

Minimum of 50 people for action stations.

Prices are per person and based on one hour of service.

Stations require a Chef Attendant at \$100 per station.

A 20% taxable service charge and sales tax will be added.

RECEPTION PACKAGES.

CROWNE RECEPTION 34

3 Cold Selections, 3 Hot Selections, Carving Station

EXECUTIVE RECEPTION 38

3 Cold Selections, 4 Hot Selections, Carving Station

PREMIER RECEPTION 46

4 Cold Selections, 6 Hot Selections, Carving Station

All packages are replenished for two hours and include your choice of Iced Tea or Sparkling Punch.

A 20% taxable service charge and sales tax will be added.

COLD SELECTIONS

Domestic Cheese Display with Assorted Crackers

Raw and Grilled Crudité

Sliced Fresh Fruit with Berries

Finger Sandwiches

Brushetta

Spicy Crab Dip

Spinach Dip

Hummus with Pita Chips

HOT SELECTIONS

Chicken Alfredo Pasta

Swedish or Barbeque Meatballs

Chicken Drummettes

Chicken Tenders with Honey Mustard Sauce

Crawfish Pies

Meat Pies

Boudin Balls

Fried Catfish Strips

Italian Sausage Stuffed Mushrooms

Duck Wontons

Mini Eggrolls

Chicken Saté

CARVING STATION

Honey Glazed Ham

Creole Mustard Rubbed Pork Loin

Roasted Boneless Turkey Breast

Served with Silver Dollar Rolls and Appropriate Condiments.

BEVERAGE SERVICE.

HOST OR CASH BARS

Premium Mixed Drinks	10
Call Mixed Drinks	8
Domestic or Imported Bottled Beer	6
House Wine	6
Soft Drinks	2
Bottled Water	2

Above prices are per drink.

HOURLY PACKAGES

Premium Bar	
1 Hour	18
2 Hours	26
3 Hours	34
4 Hours	42
5 Hours	48

Domestic Beer, Wine and Soft Drinks	
1 Hours	12
2 Hours	18
3 Hours	22
4 Hours	28
5 Hours	32

Above prices are per person.

Bartender Fee of \$30 per hour required on all bars.

A 20% taxable service charge and sales tax will be added.

CORPORATE MEETING PACKAGE.

MORNING

Chilled Assorted Juices, Fresh Cut & Whole Fruits
Assorted Breakfast Breads and Scones
Ham & Cheese Croissants
Fruit Flavored Yogurt

MID-MORNING

Freshly Brewed Coffee and Herbal Tea
Assorted Soft Drinks and Bottled Water

DELI BUFFET LUNCH

Sour Cream Potato Salad, Caesar Salad
Cheddar, Swiss and Provolone Cheese
Ham, Turkey, Roast Beef and Tuna Salad
White, Wheat, Rye, Kaiser Rolls and Croissants
Lettuce, Sliced Onions, Sliced Tomatoes, Dill Pickles,
Creole Mustard, Mayo and Creamy Horseradish
Chips and Assorted Desserts

PLATED LUNCH

Tossed Garden Salad
One Lunch Selection: Chicken Parmesan, Chicken
Marsala, Tamarind Glazed Salmon, Creole Mustard Pork
Loin, Grilled Flank Steak or Catfish Acadiana
Dessert and Freshly Baked Dinner Rolls with Butter
Iced Tea and Coffee

AFTERNOON BREAK

Freshly Baked Assorted Cookies, Blondies and Brownies
Freshly Brewed Coffee and Herbal Tea

PACKAGE WITHOUT LUNCH 28

PACKAGE WITH DELI BUFFET 46

PACKAGE WITH PLATED LUNCH 50

There is a 25 person minimum for the above packages.

Prices are per person. A 20% taxable service charge and sales tax will be added.

CROWNE PLAZA BATON ROUGE

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