



CROWNE PLAZA
MILWAUKEE AIRPORT

Breakfast Buffet

RISE AND SHINE

18

Bakery Fresh Muffins, Croissants and Danish
Freshly Sliced Fruits and Berries
Assorted Yogurts with Granola and Raisins
Scrambled Eggs with Chives and Cheddar
Smoked Bacon and Sausage Links
O'Brien Breakfast Potatoes
Orange Juice
Coffee, Decaf, Tea

SANDWICH BUFFET

19

Freshly Sliced Fruit and Berries
Bakery Fresh Muffins
Choice of Two Sandwiches:

- Bacon, Egg, Cheese Croissant
- Ham, Egg and Pesto English Muffin
- Sausage, Egg and Cheese Biscuit
- Chorizo, Egg and Cheese Burrito

O'Brien Breakfast Potatoes
Orange Juice
Coffee, Decaf, Tea

HEALTHY START

20

Minted Fruit Salad with Honey Yogurt Dip
Bakery Fresh Muffins and Bagels
Assorted Yogurts, Granola and Breakfast Cereals
Hot Oatmeal, Brown Sugar, Raisins and Dried Cranberries
Scrambled Egg Beaters
Turkey Sausage
Orange Juice, Tomato Juice, and Grapefruit Juice
Coffee, Decaf, Tea

BREAKFAST ADDITIONS

Omelet Station	5 per person
Belgium Waffle Station	5 per person
Smoked Salmon Station	10 per person
Biscuits and Gravy	2.50 per person
Pancakes	2 per person
French Toast	2.50 per person
Hot Oatmeal	2 per person
Cold Cereal and Milk	2 per person
European Coffee Station	3 per person

Based on a One Hour Service Time.
Additional Service Fee of \$50.00 for
Groups of Less Than 25 Attendees

Plated Breakfast

FRESH FRUIT PLATE 12

Freshly Sliced Fruit, Berries with Honey Yogurt Dip and Cottage Cheese

FRENCH TOAST 13

Thick Sliced Texas Toast Dipped in Cinnamon Egg Batter
Fresh Berries, Whipped Butter and Syrup

CROISSANT AND EGG SANDWICH 14

Warm Croissant Stuffed with Scrambled Eggs, Bacon and Cheddar Cheese
O'Brien Breakfast Potatoes

HEALTHY START PLATE 15

Scrambled Egg Beaters with Spinach and Tomatoes
O'Brien Breakfast Potatoes
Turkey Bacon or Sausage

SOUTHWESTERN EGGS 15

Scrambled Eggs with Chorizo and Monterey Jack Cheese
O'Brien Breakfast Potatoes, Warm Flour Tortillas, Salsa and Sour Cream

All Breakfasts Include Orange Juice, Coffee, Decaf, Tea and a Basket of Breakfast Breads and Pastries



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Continental Breakfast

Traditional 12

Freshly Baked Muffins and Danishes
A Selection of Chilled Juices
Coffee, Decaf, Tea

Deluxe Continental 15

Sliced Seasonal Fresh Fruit
Freshly Baked Muffins and Danishes
Assorted Bagels with Cream Cheese
Variety of Yogurts with Granola and Raisins
Selection of Chilled Juices
Coffee, Decaf, Tea

Healthy Start 15

Fresh Breakfast Breads and Bran Muffins
Fresh Fruit Kabobs
Assorted Yogurt Parfaits
Selection of Chilled Juices
Coffee, Decaf, Tea



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Lunch Buffet

LITTLE ITALY

24

Minestrone Soup
Caesar Salad
Tomato Mozzarella Salad
Penne with Sausage and Peppers
Grilled Chicken with Oregano
Green Beans with Almonds
Garlic Bread Sticks
Cannoli and Tiramisu

WISCONSIN TAILGATE BUFFET

22

Garden Fresh Salad
Red Bliss Potato Salad and Creamy Coleslaw
Fresh Wisconsin Bratwurst Simmered in a Special House Recipe Beer and Caramelized Onion Sauce
Char-Grilled Half-Pound Burgers
Assorted Sliced Cheeses
Brat and Kaiser Buns
Kettle Baked Potato Chips
Sauerkraut and Other Assorted Condiments
Assorted Cookies and Brownies

SOUTH OF THE BORDER

23

Fiesta Fruit Salad
Mexican Corn and Black Bean Salad with Chipotle Ranch
Seasoned Ground Beef Tacos
Chicken Fajitas with Sautéed Peppers and Onions
Shredded Lettuce, Diced Tomatoes
Onions, Sour Cream, Shredded Cheese, Guacamole
Salsa, Pico de Gallo and Sliced Jalapenos
Hard Shells and Flour Tortillas
Cilantro Lime Rice
Tortilla Chips and Salsa
Warm Churros with Chocolate Sauce

THE CROWNE LUNCH BUFFET

\$25 for two entrees, \$27 for three entrees

Dinner Rolls and Whipped Butter

Fresh Vegetable Medley or Green Beans Almandine

Choice of (2) Salads:

- Garden Fresh Salad, Caesar Salad, Fresh Fruit Salad, Italian Pasta Salad, Broccoli Salad

Choice of (2) or (3) Entrees:

- Citrus Mustard Pork Loin, Adobo Grilled Chicken Breast, Chicken Marsala, Kahlua Glazed Ham, Orange Soy Salmon, Sliced Top Sirloin of Beef, Citrus Tilapia, Beef Tips, Roasted Turkey With Dressing

Choice of (2) Sides:

- Garlic Mashed Potatoes, Parsley Red Potatoes, Whipped Sweet Potatoes, Rice Pilaf, Cilantro Lime Rice, Fusilli Alfredo

Chef's Dessert Display

Based on a One Hour Service time. Additional Service Fee of \$50.00 for Groups of Less than 25 Attendees.



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Lunch Buffet

SOUP, SALAD AND POTATO BAR 19

Choice of Two Soups:

- Chicken Noodle, Chicken & Rice, Cream of Mushroom, Creamy Tomato Basil, Broccoli & Cheddar, Beef Vegetable, Potato Chowder

Baked Potato Bar:

- Whipped Butter, House Made Chili, Bacon Bits, Broccoli, Cheddar Cheese, Sour Cream, Chopped Scallions

Salad Bar:

- Chopped Romaine, Garden Fresh Greens, Grilled Chicken Slices, Hard Boiled Egg, Cherry Tomatoes, English Cucumbers, Sliced Beets, Kalamata Olives, Broccoli, Edamame, Sunflower Seeds, Garlic Croutons, Marinated Mushrooms, Shredded Cheddar, Feta, Crumbled Blue and Parmesan Cheese, Assorted Dressings.

WRAP IT UP 21

Chef's Soup of the Day

Garden Fresh Salad

Individual Bags of Kettle Chips

Choice of (3) Wraps:

- Turkey BLT, Chicken Caesar, Italian Meat and Cheese, Southwest Beef, Tuna Salad, Buffalo Chicken, Roasted Veggie.

Cookies and Brownies

SANDWICH BOARD 23

Chef's Soup of the Day

Choice of (2) Salads:

- Garden Fresh Salad, Tomato Cucumber Salad, Broccoli Salad

Individual Bags of Kettle Chips

Choice of (3) Sandwiches:

- Mediterranean Chicken, Metro Beef, Pesto Veggie, Turkey Club, Grilled Chicken with Lingonberry, Roast Tri-Tip with Grain Mustard or Seared Salmon with Red Onion marmalade

Cookies and Brownies

Based on a One Hour Service time. Additional Service Fee of \$50.00 for Groups of Less than 25 Attendees.

Prices Subject to a 21% Service Charge • Prices Subject to the Current Tax Rate

Plated Cold Lunch

SANDWICHES AND WRAPS 16

Mediterranean Chicken Sandwich:

Grilled Marinated Chicken Breast, Lettuce, Provolone, Olive Tapenade and Sundried Tomato Aioli on Ciabatta. Pasta Salad and Pickle Spear

Metro Beef Sandwich:

Sliced Beef, Cheddar Cheese, Caramelized Onions, Lettuce, Tomato and Horseradish Aioli on a Pretzel Roll. Mustard Potato Salad and Pickle Spear.

Turkey Club on a Croissant:

Sliced Turkey Breast, Bacon, Lettuce, Tomato, Swiss and Mayo. Red Bliss Potato Salad and Pickle Spear.

Southwest Beef Wrap:

Sliced Beef, Roasted Red Bell Pepper, Red Onion, Pepper Jack Cheese, Lettuce, Tomato and Chipotle Mayo.

Includes Fresh Fruit Cup

SALADS 17

Includes cup of soup: Chicken Noodle, Cream of Broccoli with Wisconsin Cheddar or Creamy Tomato

Chicken Caesar Salad:

Crisp Romaine Lettuce tossed with a Classic Caesar Dressing, Topped with Grilled Chicken Strips, House made Croutons and finished with fresh Shredded Parmesan Cheese.

Asian Chicken Tossed Salad:

Crisp Lettuce, Mandarin Oranges, Green Onions, Red Bell Peppers and Sesame Dressing tossed together and topped with Grilled Chicken Strips and Crispy Won Tons.

Plated Lunches Include Iced Tea, Coffee - Decaf



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Plated Hot Lunch

CHICKEN MARSALA

18

Grilled Chicken Breast, Topped with Marsala Demi,
Roasted Red Potatoes

ROMA CHICKEN

18

Marinated Grilled Chicken Breast Topped with Roasted Roma Tomato, Basil Pesto and
Provolone Cheese served with Lemon Seasoned Rice

ADOBO PORK LOIN

17

Adobo Marinated Pork Loin, Sliced and Topped with Chipotle Demi and Pico De Gallo
served with Creamy Mashed Potatoes

GRILLED SALMON

19

Grilled Salmon with Lemon Herb Cream Sauce served with Parsley Red Potatoes

SOUTHWEST TILAPIA

17

Southwest Seasoned Tilapia topped with Lemon Butter Sauce, Roasted Corn and
Black Beans, Cilantro Lime Rice

BEEF TENDERLOIN BROCHETTES

20

Grilled Skewers of Beef Tenderloin Served over Roasted Garlic Mashed Potatoes,
Topped with Mushroom Demi.

SLICED TRI-TIP STEAK

19

Marinated Tri-Tip, Roasted and Sliced, Topped with Chimichurri, Fingerling Potatoes

PASTA PRIMAVERA

16

Sautéed Fresh Vegetables over Fettuccini in a light cream sauce, with Fresh Herbs and Shredded Parmesan

TORTELLINI MARINARA

16

Cheese Stuffed Tortellini in our House Made Marinara Sauce, Topped with Shredded Parmesan

Served with House Garden Salad, Warm Rolls and Whipped Butter, Iced Tea and Coffee

Served with Chef's Seasonal Vegetable

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Boxed Lunches

BOXED LUNCHES SANDWICH

20

Mediterranean Chicken Sandwich:

Grilled Marinated Chicken Breast, Lettuce, Provolone, Olive Tapenade and Sundried Tomato Aioli. Pasta Salad and Pickle Spear

Metro Beef Sandwich:

Sliced Beef, Cheddar Cheese, Caramelized Onions, Lettuce, Tomato and Horseradish Aioli. Mustard Potato Salad and Pickle Spear.

Pesto Veggie Sandwich:

Oven Roasted Vegetables drizzled with Balsamic Dressing served on a Focaccia Roll with Pesto Aioli.

Turkey Club:

Sliced Turkey Breast, Bacon, Lettuce, Tomato, Swiss and Mayo. Red Bliss Potato Salad and Pickle Spear.

WRAP

Buffalo Chicken Wrap:

Buffalo Chicken, Shredded Lettuce, Diced Tomatoes, Chopped Bacon, Bleu Cheese, Cheddar Cheese and Ranch Dressing rolled in a Jalapeno Tortilla

Southwest Beef Wrap:

Sliced Beef, Roasted Red Bell Pepper, Red Onion, Pepper Jack Cheese, Lettuce, Tomato and Chipotle Mayo.

Roasted Veggie Wrap:

Oven Roasted Vegetables drizzled with Balsamic Dressing, Shredded Lettuce and Diced Tomatoes rolled in a Sundried Tomato Tortilla

Chicken Caesar Wrap:

Sliced Grilled Chicken, Shredded Lettuce, Grated Parmesan, Diced Tomatoes and Caesar Dressing rolled in a Spinach Tortilla

SIDE DISH

Italian Pasta Salad

Roasted Vegetable Pasta Salad

Red Bliss Potato Salad

Creamy Coleslaw

Honey Mint Fruit Salad

Please choose (1) wrap or Sandwich and (1) Side Dish

All Box Lunches include Whole Fruit, Kettle Chips, Cookie and Bottled Water



CROWNE PLAZA

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Breaks

COLOR BREAKS

Enhance the feel and purpose of your meeting with our delicious color break packages.

A mix of healthy, sweet and salty combined with a few childhood favorites is sure to be a palate pleaser!

RED BREAK

15

- Assorted Fruits to Include: Red Apples and Strawberries.
- Assorted Red Candies
- Red Cupcakes
- Red Fruit Infused Water
- Cookies
- Coca-Cola

YELLOW BREAK

15

- Jones Specialty Sodas
- Lemonade
- Lemon Bars
- Assorted Yellow Candies
- Deviled Eggs
- Yellow Cupcakes
- Pineapple Boats

ORANGE BREAK

15

- Baby Carrots with Dip
- Cheesy Popcorn
- Assorted Orange Candies
- Specialty Orange Sodas
- Orange Infused Water
- Cheddar Cheese and Crackers
- Orange Cookies
- Orange Cupcakes



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Breaks

BAKERY BREAK

12

Assorted Fresh Baked Cookies, Fudge Brownies and a Variety of Bars. Served with Ice Cold Milk, Assorted Sodas and Bottled Waters

THE CANDY SHOPPE

14

An Assortment of Candy Bars, Candies and Cracker Jacks. Served with Sprecher Root Beer, Orange Dream and Cream Sodas

MORNING ENERGIZER

13

Whole Fresh Fruits, Breakfast/Granola Bars and Individual Yogurts with Assorted Toppings. Served with a Variety of Chilled Juices.

HEALTH CONSCIENCE

12

Fresh Vegetables and Dip, Fresh Fruit Kabobs and Individual Yogurt Parfaits. Served with Bottled Water and Vitamin Water.

FIESTA TIME

11

Fresh Tortilla Chips, Chile Con Queso and Salsa Fresca. Cinnamon Sugar Chips with Chocolate Sauce. Served with Assorted Sodas and Bottled Waters.

MEDITERRANEAN

11

Variety of Hummus spreads, Assorted Fresh Vegetables and Pita Chips. Served with Assorted Sodas and Bottled Waters.

BALLPARK BREAK

12

Fresh Popcorn, Cracker Jacks, Soft Pretzels and Assorted Ice Cream Novelties. Served with Assorted Sodas and Bottled Waters.

BUILD YOUR OWN TRAIL MIX

8

Raisins, Peanuts, M & M's, Sunflower Seeds, Dried Fruits, Gummy Bears, Cashews, Chocolate Chips. Served with Fruit Infused Waters.

Based on a One Hour Service Time



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A LA CARTE

Beverages

Milk	17 per Carafe
Fruit Infused Water	18 per Gallon
Iced Tea	33 per Gallon
Lemonade	28 per Gallon
Fruit Punch	28 per Gallon
Cold Apple Cider	35 per Gallon
Assortment of Diet and Regular Sodas	2.50 per Can
Assortment of Bottled Fruit Juices	3.50 per Bottle
Sparkling and Non-Sparkling Bottled Waters	2.75 per Bottle
Vitamin Water	4 per Bottle
Red Bull Energy Drink	4 per Can
Hot Chocolate	45 per Gallon
Hot Apple Cider	35 per Gallon
Assorted Hot Herbal Teas	40 per Gallon
Freshly Brewed Regular and Decaf Coffee	38 per Gallon

FOOD

Granola Bars	2.25 Each	Mixed Nuts	24 per Pound
Assorted Donuts	28 per Dozen	Potato Chips and Chipotle Ranch and French Onion Dip	12 per Pound
Assorted Muffins and Danish	28 per Dozen	Tortilla Chips and Salsa	12 per Pound
Assorted Bagels with Cream Cheese And Fruit Preserves	30 per Dozen	Chile Con Queso or Guacamole	20 per Quart
Warm Fresh Cinnamon Rolls	28 per Dozen	Nacho Cheese	12 per Quart
Fresh Whole Fruit	2.50 Each	Mini Pretzel Twists with Caramel Dip	8 per Pound
Assorted Fruit Yogurts	3 Each	Warm Stadium Pretzels with Mustard	3 Each
Assorted Cereals and Milk	3 Each	Bakery Fresh Brownies or Cookies	26 per Dozen
Yogurt Parfaits	4.50 Each	Vegetable Crudit� with Zesty Dip	4.50 per Person
Freshly Sliced Seasonal Fruit and Berries	4.50 Each	Cheese & Sausage Display	5.50 per Person



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Dinner Buffet

THE CROWNE DINNER BUFFET

\$32 for two entrees or \$34 for three entrees

Dinner Rolls and Whipped Butter

Fresh Vegetable Medley or Green Beans Almandine

Choice of (3) Salads:

- Garden Fresh Salad
- Caesar Salad
- Greek Salad
- Fresh Fruit Salad
- Creamy Cole Slaw
- Red Bliss Potato Salad
- Italian Pasta Salad
- Broccoli Salad

Choice of (2) or (3) Entrees:

- Cherry Maple Pork Loin
- Adobo Grilled Chicken Breast
- Chicken Marsala
- Sliced Oven Roasted New York Strip Loin
- Mahi Mahi with Tomato, Olive and Caper Sauce
- Sliced Top Sirloin of Beef
- Parmesan Tilapia
- Chicken Saltimbocca
- Salmon with Dill Sauce
- Adobo Pork Loin
- Beef Bourguignon
- Stuffed Chicken Breast with Whiskey Apple Sauce

Choice of (2) Sides:

- Oven Roasted Potatoes
- Parsley Red Potatoes
- Whipped Sweet Potatoes
- Rice Pilaf
- Cilantro Lime Rice
- Penne Marinara
- Tortellini Alfredo
- Garlic Mashed Potatoes

Subject to a \$50.00 Additional Labor Charge for Groups of Less than Twenty-Five (25) People

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Plated Dinner

CHICKEN OSCAR	26
Marinated Chicken Breast Stuffed with Crab and Asparagus, Topped with Tarragon Cream Sauce, Wild Rice Blend	
BLACKENED MAHI MAHI	28
Served with Mango Relish and Cilantro Lime Rice	
PARMESAN CRUSTED TILAPIA	23
Served with Lemon Cream Sauce and Parsley Red Potatoes	
STUFFED CHICKEN BREAST	24
Sage Dressing, Whiskey Apple Sauce, Buttermilk Mashed Potatoes	
OVEN ROASTED SEA BASS	31
Served with Lemon and Olive Vinaigrette and Seasoned Orzo	
DOUBLE CUT PORK CHOP	25
Herb Seasoned, Maple Cherry Sauce, Whipped Sweet Potatoes	
PRIME RIB OF BEEF	30
Herb Roasted, Ju Lie, Horseradish Sauce, Garlic Mashed Potatoes	
NEW YORK STRIP STEAK	30
Whiskey Peppercorn Sauce, Horseradish Mashed Potatoes	
FILET MIGNON	36
Cognac Demi, Roasted Red Potatoes	

Served with House Garden Salad, Chef's Seasonal Vegetable, Warm Rolls and whipped butter, Iced Tea and Coffee



CROWNE PLAZA
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Plated Dinner

- CHICKEN SALTIMBOCCA** 26
French Cut Chicken Breast Stuffed with Prosciutto and Swiss, Topped with Sage Cream Sauce served with Rice Pilaf
- CHICKEN MARSALA** 23
Marsala Demi, Roasted Red Potatoes
- SLICED PORK LOIN** 23
Black Pepper Rubbed, Braised Red Cabbage with Apples, German Mustard Sauce
- STUFFED SHELLS** 18
Three Cheese Stuffed Jumbo Shells, Marinara, Balsamic Glaze, Zucchini and Yellow Squash
- LASAGNA ROLL UPS** 18
Lasagna Noodles Spread with Spinach, Three Cheeses, and Vegetables, Rolled Up, Baked and topped with Homemade Marinara Sauce and Balsamic Drizzle
- RATATOUILLE MANICOTTI** 18
Ribbed Pasta Shell Stuffed with Ratatouille, Topped with Our Homemade Marinara Sauce, Shredded Parmesan Cheese and Balsamic Drizzle, Served over a Bed of Sautéed Spinach.
- DUETS:**
- CHICKEN AND SHRIMP SCAMPI** 30
Served with Creamy Garlic Sauce and Rice Pilaf
- FILET AND CHICKEN** 34
Herb Cream Sauce and Garlic Mashed Potatoes
- SIRLOIN AND SALMON CAKE** 30
Garlic Butter, Chipotle Aioli, Roasted Red Potatoes
- FILET AND SHRIMP** 36
Cognac Demi, Creamy Garlic Sauce, Chive Mashed Potatoes

Served with House Garden Salad, Chef's Seasonal Vegetable, Warm Rolls and whipped butter, Iced Tea and Coffee

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Stations and Displays

CARVING

Rosemary Roasted Pork Loin – Serves 30	225
Frenched Breast of Turkey – Serves 30	250
Slow Roasted Prime Rib of Beef – Serves 45	375
Honey Glazed Ham – Serves 50	375
Roast Strip Loin of Beef – Serves 45	300
Slow Roasted Top round of Beef – Serves 75	300

ACTION STATIONS

Potato Bar **9 per person**

Baked and Mashed Potatoes, Broccoli, Bacon, Butter, Wisconsin Cheddar, Sour Cream, Chives and Chili

Fiesta Station **14 per person**

Chicken and Beef Fajitas with Onions and Peppers, Shredded Lettuce, Diced Tomatoes, Shredded Cheeses, Pico De Gallo, Sour Cream, Guacamole, Salsa, Flour Tortillas and Tortilla Chips

Pasta Station **14 per person**

Penne and Tri-Color Tortellini, Alfredo, Marinara and Pesto Cream Sauce, Sun-dried Tomatoes, Peas, Sautéed Mushrooms and Artichoke Hearts

Shrimp Scampi Station **16 per person**

Jumbo Shrimp Marinated in Fresh Herbs, Sautéed in Butter, Shallots, White Wine, Garlic and Olive Oil

Seafood Martini Station **Market Price**

Crawfish, Lobster, Scallops, Spicy Gazpacho, Mango Salsa, Avocado, Asparagus, Tomatoes

THEMED STATIONS

Dim Sum Station **9 per person**

Crab Rangoon, Pork Pot Stickers and Veggie Egg rolls, Veggie Fried-Rice, Fortune Cookies and Appropriate Condiments

Slider Station **12 per person**

Beef, Pulled Pork and Salmon Sliders, Lettuce, Tomatoes, Pickles, Coleslaw, Rolls and Appropriate Condiments

Chocolate Dream Station **12 per person**

Melted Dark and White Chocolates, Pound Cake, Pretzels, Strawberries, Pineapple, Oreos, Marshmallows, Bananas and Rice Krispy Treats

Chef Attended Stations are \$50.00 per Station per Fifty (50) Guests
Stations Are Designed to Enhance a Custom Hors d' Oeuvres Menu.
Independent Carving Station(s) are not Sufficient to Adequately Serve Your Reception Guests.

Displays

DISPLAYS

Mini Desserts **10 per person**

Cheese Cakes, Layer Cakes, Macaroons, Éclairs, Cream Puffs, Cannoli and Petit Fours

Smoked Atlantic Salmon **200 / Serves 40**

Capers, Red Onion, Chopped Eggs, Cream Cheese and Melba

Brie En Croute **100 / Serves 30**

Brie Topped with Apricot Preserves and Wrapped in Puff Pastry, Served with Assorted Crackers and Flat Bread

Bruschetta **3 per person**

Hummus, Olive Tapenade and Tomato Basil Bruschetta, Assorted Crackers, Flatbread and Crostini.

Vegetable Crudités

Broccoli, Cauliflower, Carrot, Celery, Grape Tomatoes, Cucumbers, Bell Peppers, Olives, Ranch and Spinach Dip
(Up-to 50ppl \$250, Up-to 100 ppl \$275, up-to 150 ppl \$375)

International Cheese

An Array of Imported and Domestic Cheeses Served with Assorted Breads and Crackers
(Up-to 50ppl \$250, Up-to 100 ppl \$400, up-to 150 ppl \$550)

Wisconsin Cheese and Sausage

A Variety of Wisconsin Cheeses, Genoa Salami, Pepperoni and Beef Summer Sausage with Assorted Crackers
(Up-to 50ppl \$300, Up-to 100 ppl \$450, up-to 150 ppl \$600)

Sliced Fresh Fruit

Melons, Pineapple, Strawberries, Grapes and Fresh Berries, Honey Yogurt Dip
(Up-to 50ppl \$200, Up-to 100 ppl \$300, up-to 150 ppl \$400)



CROWNE PLAZA

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Hors d'Oeuvres

COLD

Tomato Basil Bruschetta	3.50
Parmesan Cup with Roasted Vegetables	3.50
Endive Boats	3.50
Veggie Crudité Served in a Tall Shot Glass	3
Watermelon Bites (Feta & Bacon) with a Basil And Balsamic Drizzle	3.50
Pecan Turkey Salad served in Phyllo Cup	2.50
Deviled Eggs	2.50
Prosciutto Wrapped Melon	3
Prosciutto Wrapped Asparagus	3.50
Assorted Silver Dollar Sandwiches	2.50
Caprese Skewers	3
Shrimp Cocktail Shooters	4.50
Shrimp Salad in Phyllo Cup	3
Tenderloin and Boursin on Garlic Crostini	4
Herbed Boursin Stuffed Cherry Tomatoes	2.50

Most Cold Hors d'oeuvres can be Butler Passed in Limited Quantities. Attendant fee of \$25.00 per Butler is Required.

***Minimum Fifty (50) Pieces Per Order Requested**

HOT

Pork Pot Stickers with Dipping Sauce	2.50	Veggie Eggrolls with Sweet Chili Sauce	2.50
Meatballs (Swedish, BBQ or Marinara)	2	Mini Crab Cakes with Chipotle Aioli	3
Wings (BBQ, Buffalo or Dry Seasoned)	2.25	Mushroom Caps Florentine	2.50
Bacon Wrapped Water Chestnuts	3	Crab Stuffed Mushroom Caps	3
Parmesan Artichoke Crostini	2.75	Breaded Chicken Tenders	3
Spanakopita	2.75	Grilled Cheese Shooters	3
5 Spice Beef Skewers with Teriyaki Glaze	3	Pretzel Roll filled with Beer Cheese Soup	4.50
Chicken Skewers with Dipping Sauce	3	Chipotle Pulled Pork in a Black Bean Cup	3
Bacon Wrapped Scallops	4	Mushroom – Scallop – Bacon Skewers with Orange Zest	3.50
Fried Mozzarella Sticks	2	Macaroni and Cheese Balls	2.75
Coconut Shrimp Shooters with Mango Chutney	4.50		



DESSERTS

CHEESECAKE

3.50 ea

Classic New York style Cheesecake using only Real Butter and Philadelphia Cream Cheese. Served with your choice of Chocolate or Raspberry Drizzle.

ULTIMATE CHOCOLATE CAKE

6.50 ea

Velvety Chocolate Mousse in Between Layers of Chocolate Decadence and Chocolate Butter Cake on a Chocolate Cookie Crust. Finished with Chocolate Ganache and Chocolate Chips

GOURMET CARROT CAKE

7.50 ea

Three Delicious Layers of Moist Cake loaded with Shredded Carrots, Pecan Pieces, and Crushed Pineapple, filled and iced with a Real Cream Cheese Frosting and Garnished with Chopped Pecans

GRANNY APPLE PIE

6.50 ea

Amber Pools of Buttery Caramel and Creamy Puddles of Toffee Studded Custard Embracing Tart, Fresh Granny Smith Apples. All piled high on a melt-in the mouth Shortbread Crust

KEY LIME PIE

6 ea

Light and Tart, this Refreshing Dessert is made with all Natural Key Lime Juice, all on a Graham Cracker Crust.

CHOCOLATE FONDUE

7.50 per person

Min 25 ppl

Warm Melted Chocolate to dip:

Cantaloupe Cubes, Pineapple, Strawberries, Marshmallows, Pretzel Rods and Cubed Pound Cake

SWEET TABLE

8 per person

Min 25 ppl

Chefs Delectable Assortment of Cakes, Pies and Pastries

MINI DESSERT DISPLAY

8 per person

Min 25 ppl

An Assortment of bite sized desserts to tempt your pallet



CROWNE PLAZA
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BEVERAGE OPTIONS

A \$50.00 Bartender Fee will apply to all bar sets

CROWNE PREMIUM BRANDS

Smirnoff Vodka
Beefeater Gin
Jim Beam Bourbon
J&B Scotch
Bacardi Silver Rum
Korbel Brandy
Segram's Seven Whiskey
Jose Cuervo Especial Tequila
Also Includes:
Domestic and Imported Beer
Canyon Road Wine

14 per Person for First Hour
6 per Person for each Additional Hour

CROWNE TOP SHELF BRANDS

Absolute Vodka
Tangeray Gin
Jack Daniels Bourbon
Dewar's
Bacardi Silver Rum
Korbel Brandy
Canadian Club Whiskey
Jose Cuervo Especial Tequila
Also Includes:
Domestic and Imported Beer
Canyon Road Wine

15 per Person for First Hour
7 per Person for each Additional Hour



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BEVERAGE OPTIONS CONT'D

BEER, WINE, & SODA BAR

A Variety of Domestic Beers, Wines and Sodas
18.95 per Person for 6 Hours
2 per Person for each Additional Hour

KEG OF BEER

Domestic - 295 per Keg
Specialty/Imported - 395 per Keg

CROWNE HOUSE WINES (CANYON ROAD)

Cabernet Sauvignon, Merlot,
Chardonnay, White Zinfandel,
Pinot Grigio
26 per Bottle

CROWNE PREMIUM WINES

Menu Available Upon Request

BY THE DRINK BEVERAGE PRICING

Crowne Premium Brands	6.50 Cash
Crowne Top Shelf Brands	7.50 Cash
Imported Beer by the Bottle	5 Cash
Domestic Beer by the Bottle	4.50 Cash
House Wine	7.50 Cash
Spring Water	3 Cash
Fruit Juice	2.75 Cash
Assorted Fountain Soft Drinks	2.50 Cash
Fruit Punch	28 per Gallon
Champagne Punch	38 per Gallon

Specialty Bars

Mimosa Bar

Bloody Mary Bar

Pricing available upon request