



Reception Packages

All Receptions are purchased by the Hour and all Foods will be Continuously Refilled

TRADITIONAL

Imported and Domestic Cheese Display with English Crackers
Vegetable Crudités with Peppercorn Parmesan Dip
Fresh Diced Fruit Display with Berries and Chocolate Enrober
Swedish Style Meatballs, Chicken Tenders with Honey Mustard Sauce
Snack Mix, Chips and Dip, Punch Station, Starbucks™ Coffee Service
One Hour Service • Two Hour Service
(Minimum 25 guests)

THE SUMMIT HILL

Imported and Domestic Cheese Display with English Crackers
Vegetable Crudités with Peppercorn Parmesan Dip
Fresh Diced Fruit Display with Berries and Chocolate Enrober
Coconut Fried Shrimp with Sambal Citrus Salsa
Spicy Pork and Vegetable Egg Rolls
Swedish Style Meatballs, Chicken Tenders with Honey Mustard Sauce
Chips and Dip, Roasted Peanuts,
Punch Station, Starbucks™ Coffee Service
One Hour Service • Two Hour Service
(Minimum 50 guests)

THE PRESIDENTIAL

Imported and Domestic Cheese Display with English Crackers
Vegetable Crudités with Peppercorn Parmesan Dip
Fresh Diced Fruit Display with Berries and Chocolate Enrober
Chef Carved Roast Sirloin of Beef with Mini Rolls and Condiments
Fresh Chilled Jumbo Shrimp with Lemon and Cocktail Sauce
(Shrimp: 3 per guest one hour, 5 per guest two hours)
Ice Sculpture
Asparagus and Asiago Cheese in Phyllo
Chicken Satay with Spicy Thai Peanut Sauce
Miniature Crab Cakes Remoulade
Dessert Display with Petite French Pastries,
Mini Cheesecakes and Dessert Bars, Deluxe Mixed Nuts
Tri-Colored Tortilla Chips with Warm Artichoke and Spinach Dip
Punch Station, Starbucks™ Coffee Service
One Hour Service • Two Hour Service
(Minimum 75 guests)



CROWNE PLAZA®

KNOXVILLE

THE PLACE TO MEET.

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www.crownknox.com



Hot Hors d'oeuvres

Prices Based per 50 Pieces

Oysters Rockefeller
Crab Filled Jumbo Mushrooms
Coconut Breaded Shrimp with Sambal Citrus Salsa
Bacon Wrapped Scallops with Lemon Parsley Beurre Blanc
Petite Crab Cake Remoulade
Shrimp and Vegetable Spring Roll
Seafood Crepe Bundle
Petite Chicken Wellington
Breaded Chicken Tenderloin with Honey Mustard Sauce
Spicy Chicken Drummettes with Bleu Cheese Sauce
Chicken Satay with Spicy Thai Peanut Sauce
Beef Satay with Hoisin BBQ Glaze
Petite Beef Wellington
Swedish or Barbecue Meatballs
Beef & Mushroom Brochette
Mesquite Chicken Quesadilla Roll
Chicken Pot Sticker, Thai Chili Sauce
Barbecue Baby Back Ribs
Shrimp and Pork Egg Roll with Orange Chipotle Sauce
Buffalo Spring Roll with Buttermilk Ranch Dipping Sauce
Black Bean and Cheese Quesadilla
Breaded Mozzarella Batonnets
Vegetable Spring Roll with Plum Sauce
Asparagus and Asiago Cheese in Phyllo
Breaded Cheese Ravioli
Mediterranean Artichoke Tart
Duck Wing Drummettes with Asian Dipping Sauce
Mushroom Vol Au Vent
Assorted Crostinis to include Shrimp, Chicken & Pesto,
Spinach & Goat Cheese, Roasted Red Pepper



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Cold Hors d'oeuvres

Prices Based per 50 Pieces

Assorted Spiral Wraps
Assorted Petite Sandwiches with Roast Beef, Smoked Turkey and Cured Ham
Marinated Asparagus and Prosciutto
Handmade California Nori Rolls
Snow Crab Claws
Cucumber Cup with Crab Salad and Cilantro Lime Aioli
Smoked Salmon Pin Wheels, Dill Crème Fraiche
New Zealand Green Lip Mussels on Half Shell
Seasonal Oysters on Half Shell
Iced Jumbo Shrimp with Remoulade and Cocktail Sauces
Antipasto Skewers with Balsamic Dipping Sauce
Mini Cheesecakes, Miniature French Pastries, Petite Dessert Bars

Dry Snacks

Sizzlin' Snack Mix
Deluxe Mixed Nuts
Honey Roasted Peanuts
Tri-Colored Tortilla Chips
Potato Chips or Pretzels
Salsa
Warm Artichoke Spinach Dip
French Onion Dip
Popcorn
Tropical Fruit Nut Mix



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Reception Displays

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Fresh Fruit Garnish and English Wafers

25 servings 50 servings 100 servings

FRESH VEGETABLE CRUDITÉS AND GRILLED MEDITERRANEAN VEGETABLE DISPLAY

Served with Bleu Cheese Dip and Sun Dried Tomato Aioli

25 servings 50 servings 100 servings

WHOLE POACHED AND SMOKED SALMON DISPLAY

Served with Traditional Accompaniments of Red Onion, Hard Boiled Egg, Capers, Dill Crème Fraîche and an Assortment of Breads and Crackers

Approximately 50 servings

FRESH SEASONAL FRUITS AND BERRIES

With Maple Yogurt Dip and Warm Chocolate Sauce

25 servings 50 servings 100 servings

ANTIPASTO DISPLAY

Imported Olives, Marinated Vegetables, Cured Deli Meats and Cheeses served with Crostinis, English Wafers and Balsamic Vinaigrette

25 servings 50 servings 100 servings

BAKED BRIE EN CROÛTE

Glazed with Raspberry Preserves, Caramelized Apples and Toasted Almonds, wrapped in Puff Pastry and served with a variety of Breads and Fresh Fruit

Approximately 50 servings

HANDMADE SUSHI DISPLAY

Tekka Maki and California Nori Rolls displayed with Vegetable Garnishes and Appropriate Condiments

25 servings 50 servings 100 servings



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Served Dinner Accompaniments

SALADS

GARDEN SALAD

With Select Greens, English Cucumbers and Grape Tomatoes topped with Spun Root Vegetables

CLASSIC CAESAR SALAD

Tender Romaine Hearts, Herb Croutons and Reggiano Parmesan

SPINACH SALAD

Young Spinach Leaves with Hard Boiled Egg, Sweet Onion, Toasted Almonds, Wild Mushrooms, Grilled Pear and Raspberry Vinaigrette (for an additional per person)

SOUPS

WILD MUSHROOM CRÈME SOUP

TOMATO BASIL BISQUE

DINNER ENHANCEMENTS

GRILLED MARINATED SHRIMP

Served with Vegetable Slaw, Orange Citrus Vinaigrette, Cognac Horseradish Chili Sauce finished with Grilled Orange and Belgian Endive

SUSHI SAMPLER

To Include Yellowfin Tuna, Smoked Salmon and California Roll Served with Appropriate Condiments, Ginger Soy Vinaigrette



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Dinner Buffets

All Dinner Buffets are served with Rolls and Butter, Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and TAZO Iced Tea with Lemon.
(minimum 50 guests, less than 75 guests add \$3.00 per person)

THE EPICUREAN

Mixed Field Greens with Assorted Toppings and Dressings
Tomato Basil Salad with Balsamic Vinaigrette and Fresh Mozzarella
Sun Coast Ambrosia Fruit Salad
Greek Pasta Salad
Roast Strip Loin of Beef with Madeira Demi-Glace
Sautéed Mushrooms and Caramelized Onions
Tuscan Chicken Breast Roulade
Sun Dried Tomato Cream Sauce
Tennessee Grilled Salmon
Citrus Burre Blanc and Dill Caper Aioli
Fresh Seasonal Medley of Vegetables
Young Carrots, Orange Tarragon Glaze
Oven Roasted Duet of Yukon Gold and New Potatoes
Wild Rice Pilaf
Premier Selection of Cakes and Pies

OLD CITY BUFFET

Mixed Field Greens with Assorted Toppings and Dressings
Marinated Vegetable and Pasta Salad
Watergate Salad
Roast Round of Beef, Woodland Mushroom Sauce
Marinated Herb Grilled Chicken Breast,
Cilantro Cream Sauce
Green Bean Almandine
Roasted Garlic Mashed Potatoes
Assorted Cakes and Pies



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Themed Dinner Buffets

All Dinner Buffets are served with Rolls and Butter, Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and TAZO Iced Tea with Lemon (minimum 50 guests, less than 75 guests add \$3.00 per person)

MARDI GRAS

Seafood Gumbo

Gulf Coast Seafood Display to include:

Peel and Eat Shrimp, Oysters and Mussels on the Half Shell and Spiced Crawfish

Southern Relish Tray, Spinach Salad with Hard Boiled Egg,

Toasted Almonds, Sweet Onion, Woodland Mushrooms

and Warm Pancetta Vinaigrette

Mixed Field Greens with Assorted Toppings and Dressings

Four Bean Salad, Citrus Sections, Deviled Crab,

Bayou Shrimp Creole, Cajun Prime Rib

Blackened Red Fish with Crawfish Julie Sauce, Red Beans and Rice,

Fried Okra, Fresh Vegetable Medley, Battered Sweet Corn Nuggets, Jalapeño Corn Bread

Bourbon Pecan Pie, Sweet Potato Pie, Cream Horns and Praline Cheesecake

TENNESSEE BARBECUE

Mixed Field Greens with Assorted Toppings and Dressings

Southern Style Cole Slaw, Red Bliss Potato Salad

Hickory Smoked Pork Ribs, Citrus Barbecue Sauce

Southern Fried **OR** Baked Chicken, Salt and Pepper Catfish Filets, Tartar Sauce

Petite Corn on the Cob, Country Style Green Beans with Bacon and Onion

Molasses Baked Beans, Hush Puppies and Corn Bread

Seasonal Fruit Cobblers with Ice Cream and Strawberry Shortcake



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The Carvery

Carving Stations require a Chef Attendant at \$45.00 per attendant per hour

WILD MUSHROOM ENCRUSTED TENDERLOIN OF BEEF

Served with Petite Rolls, Horseradish Cream Sauce and Whole Grain Mustard

Approximately 20 servings

WHOLE ROASTED TURKEY

Maple Sage Glazed with Sweet Corn Biscuits

Approximately 50 servings

PECAN CRUSTED PORK LOIN

Citrus Barbecue Sauce with Apple Biscuits

Approximately 40 servings

STEAMSHIP ROUND OF BEEF

Whole Grain Mustard,
Horseradish Cream Sauce and Petite Rolls

Approximately 150 servings

USDA CERTIFIED PREMIUM BLACK ANGUS PRIME RIB OF BEEF

Served with Au Jus, Horseradish Cream Sauce and Medallion Rolls

Approximately 30 servings



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Theme Stations

All Theme Stations are priced Per Person based on a One Hour Reception.
Theme Stations must be served with additional items to provide substantial fare for your guests and are designed to be purchased for your guaranteed attendance.
An Additional Chef Attendant Fee of \$45.00 will apply per applicable Theme Stations.

All Stations Minimum 50 Guests.

SOUTHWESTERN

Chicken and Beef Fajitas with Grilled Onion, Grilled Peppers and Warm Flour Tortillas served with Appropriate Condiments to include: Shredded Lettuce, Diced Tomatoes, Salsa, Shredded Cheeses, Sour Cream, Guacamole and Fresh Fried Tortilla Chips

PASTA AMORE

Your Selection of Two Pastas and Two Sauces:
Fettuccini, Farfalle, Penne or Tortellini with Alfredo, Tomato with Sweet Basil or Pesto Sauce

VIENNESE TABLE

Chocolate Truffles, Petit Fours, Chocolate Dipped Strawberries, Assorted Petite French Pastries, Mini Cheesecakes and a Selection of Layered Tortes
Gourmet Coffee and Imported Tea Service

TENNESSEE TAILGATE

Array of Snacks and Finger Foods to Include:
Mini Hamburgers, Smoked Sausage with Peppers and Onions, Franks in a Blanket, Snack Mix, Popcorn, Tortilla Chips, Kettle Chips, Salsa, French Onion Dip and Warm Spinach Artichoke Dip

STIR FRY STATION

Shrimp and Chicken Sautéed with a Variety of Fresh Vegetables, Herbs and Hoisin Sauce
Served with Steamed Jasmine Rice

SOUTHERN GRITS AND MASHED POTATO CHAMPAGNE STATION

Accompanied with Grilled Shrimp Pieces, Country Ham, Cheddar Cheese, Scallions, Butter and Sour Cream

ICE SCULPTURE

Add Impact to your Reception, Dinner or Coffee Break with an Eye Catching Hand Sculptured Design of Ice.
Custom Snow Filled Company Logos to Complex Contemporary Sculptures are available.



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Beverages

All alcoholic beverages must be purchased from the hotel. The Crowne Plaza Knoxville does not allow any alcoholic beverages to be brought into any of the public areas of the Hotel. The Crowne Plaza Knoxville pours a 1 ounce shot per drink.

HOST BAR

A host bar is an open bar that is no charge to the attendees of the function. The host is responsible for all charges at a per drink charge.

- Premium Brands
- Call Brands
- House Brands
- Cordials
- Domestic Beer
- Imported Beer/Premium Beer
- Wine
- Soft Drinks

CASH BAR

A cash bar is provided at a per drink charge to the attendees.

- Premium Brands
- Call Brands
- House Brands
- Cordials
- Domestic Beer
- Imported Beer/Premium Beer
- Wine
- Soft Drinks

BEVERAGE SELECTIONS

PREMIUM BRANDS

- Kettle One
- Bombay Sapphire
- Myers Dark
- Cuervo 1800
- Makers Mark
- Crown Royal
- Johnny Walker Black

CALL BRANDS

- Absolute
- Tanqueray
- Captain Morgan
- Wild Turkey
- Seagrams VO
- J & B

HOUSE BRANDS

- Smirnoff
- Beefeater
- Bacardi Light
- Jose Cuervo Gold
- Jack Daniels
- Jim Beam
- Seagrams 7
- Dewars

Additional Selections Available Upon Request



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