

GENERAL INFORMATION

The Crowne Plaza's flexible facilities can comfortably accommodate from 12 to 1,200 people, and we take care of the details! You're assured of a successful event that will be talked about for a long time to come, whether it is a seminar, exhibit, wedding reception or awards banquet. Our Sales and Catering Department is an experienced group of professionals dedicated to planning everything from the simplest meeting to the most elegant reception.

MENU SELECTION

Final selection of menus must be made no less than 14 days prior to commencement of the function.

- A minimum of 12 people is required for a planned banquet meal.
- Quoted prices shall not be binding upon the hotel after 90 days from the date of agreement unless stated otherwise in writing.
- To enhance your most memorable occasions, our chef can create and prepare complete meal packages or specific entrees on request. We can accommodate your needs from special group requirements and pricing to seven-course dinners.
- The patrons and guests agree not to bring any food or beverage of any kind into the hotel.

GUARANTEES

We need your assistance in making your banquet a success. To assure proper service and meal preparation, please specify the exact number to be in attendance, 3 business days in advance.

For Saturday, Sunday and Monday functions, guarantees are due the Wednesday prior to the function. The number given to the hotel will be considered a guarantee, not subject to reduction. If a guarantee is not received by 4:00 p.m. on the date due, the previously estimated attendance figure will be considered the guarantee. The hotel will set for 2% over the guaranteed number when possible.

NOTE: Appropriate sales tax and 20% gratuity will be added to all food and beverage functions.

CANCELLATION POLICY

Cancellation of a function agreement requires written notification to the hotel by the date specified on the function agreement, or the cancellation fee will apply.

CREDIT INFORMATION

A credit card or check payment is required to confirm arrangements for functions at the time of signing the contract. The balance should be paid incrementally in accordance with the advance deposit schedule determined by the catering representative. Payment in full must be made thirty days prior to the day of function. If credit is desired a completed credit application must be submitted with the signed contract.

BREAK PACKAGES

Starter Breaks are Designed for 60 Minutes in Duration.

Mid-Morning and Afternoon Breaks are

30 Minutes each.

Minimum of 20 Guests.

EXECUTIVE BREAK PACKAGE

Starter

Apple, Cranberry and Orange Juices

Flavored Bagels, Freshly Baked Scones, Danish Pastries and Muffins

Preserves, Flavored Cream Cheeses and Butter

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

Mid - Morning

Assorted Soft Drinks, Bottled Water,

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

Afternoon

Otis Spunkmeyer Cookies, Fudge Brownies

Assorted Whole Fruits, Assorted Soft Drinks, Bottled Water Freshly

Brewed Coffee and Decaffeinated Coffee

Assorted Teas and Lemon

PRESIDENTIAL BREAK PACKAGE

Starter

Apple, Cranberry and Orange Juices

Cut Fresh Fruit and Berries with Maple Yogurt Dip

Flavored Bagels, Freshly Baked Scones, Danish Pastries
and Muffins

Preserves, Flavored Cream Cheeses and Butter

Freshly Brewed Coffee and Decaffeinated Coffee Assorted
Teas and Lemon

Mid - Morning

Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee and Decaffeinated Coffee Assorted
Teas and Lemon

Afternoon

Otis Spunkmeyer Cookies, Fudge Brownies

Vegetable Crudités with Ranch Dip, Tri-Colored Tortilla Chips
and Roasted Tomato Salsa

Assorted Whole Fruit, Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee and Decaffeinated Coffee Assorted
Teas and Lemon

Prices Do Not Include 20% Gratuity and Applicable Taxes

CONTINENTAL BREAKFAST

***Continental Breakfasts are Designed for 60 Minutes in Duration.
Minimum of 20 Guests.***

TRADITIONAL

Apple, Cranberry and Orange Juices
Flavored Bagels, Freshly Baked Scones, Danish Pastries
and Muffins
Preserves, Assorted Flavored Cream Cheeses and Butter
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas and Lemon

AMERICAN

Apple, Cranberry and Orange Juices
Cut Fresh Fruit and Berries with Maple Yogurt Dip
Flavored Bagels, Freshly Baked Scones, English Muffins, Danish
Pastries and Muffins
Preserves, Flavored Cream Cheeses and Butter
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas and Lemon

GRAND CONTINENTAL

Apple, Cranberry and Orange Juices
Cut Fresh Fruit and Berries with Maple Yogurt Dip
Flavored Bagels, Freshly Baked Scones, English Muffins,
Croissants, Danish Pastries and Muffins, Preserves, Flavored
Cream Cheeses and Butter
(Choose one)
Tortilla Wraps of Scrambled Eggs, Sausage and Cheddar Cheese
or Sausage or Ham Cheddar Biscuits
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas and Lemon



Prices Do Not Include 20% Gratuity and Applicable Taxes

BREAKS

Breaks are Designed for 30 Minutes in Duration.

Minimum of 20 Guests.

SOUTHWESTERN SNACK

Warm Green Chile Queso with Tri-Colored Tortilla Chips, Jalapeños,
Sour Cream, Guacamole and Salsa
Vegetable Crudités with Ranch Dip
Cinnamon Sugar Churros
Lemonade and Iced Tea with Lemon

FRENCH COUNTRYSIDE

Whole Raspberry Jam Baked Brie
Presented with Gourmet Crackers and Sliced Baguettes
Assorted Olives and Pickled Vegetables
Sparkling White Grape Juice,
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas and Lemon

HEALTHY ALTERNATIVE

Assorted Yogurts
Diced Fresh Fruits and Berries with Low Fat Maple Yogurt Dip
Fresh Vegetable Crudités with Sun-Dried Tomato Hummus
Nutri-Grain and Granola Bars, Tropical Dried Fruit and Nut Mix
Carafes of Orange Juice and Apple Juice
Strawberry Smoothies

THE SWEET SHOP

Otis Spunkmeyer Cookies, Variety of Dessert Bars, Assorted Candy Bars, M&M's,
Fresh Strawberries with Warm Chocolate Fondue
Ice Cold Milk
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas and Lemon

BUILD YOUR OWN FLOAT

Hand Dipped Vanilla Bean and Chocolate Ice Cream
Raspberry, Caramel and Chocolate Sauces
Ice Cold IBC Root Beer and Coca-Cola
Whipped Cream, Nuts, Assorted Candy Toppings, Cherries
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Teas and Lemon

KNOX COUNTY FAIR

Jumbo Soft Pretzels with Mustard,
BBQ Sausage Bites
Freshly Popped Popcorn
Powder Sugar Dusted Funnel Cake "Fries"
Ice Cold Sodas and Bottled Water
Iced Tea with Lemon
and Pink Lemonade

Prices Do Not Include 20% Gratuity and Applicable Taxes

Á LA CARTE BREAK SELECTIONS

FOOD ITEMS

Danish, Assorted Freshly Baked Muffins,
Assorted Bagels with Cream Cheese
Bagels, Smoked Salmon and Cream
Cheese Sticky Cinnamon Rolls
Ham or Sausage Cheddar Biscuits
Sausage Gravy and Biscuits
Tortilla Wraps with Scrambled Eggs, Sausage
and Cheddar Cheese
Grits
Yogurts, Assorted
Boxed Cereals and 2% Milk
Whole Fruit, Assorted Seasonal
Cut Fresh Fruit and Berries with Maple Yogurt Dip
Granola Bars, Assorted
Otis Spunkmeyer Jumbo Cookies
Double Fudge Brownies
Dessert Bar Assortment
Potato Chips
French Onion or Ranch Dip
Dry Roasted Peanuts
Mixed Nuts
Tri-Colored Tortilla Chips
Candy Bars to include: Snickers, Kit Kat, Hershey Bars and Plain
M&M's Chocolate Dipped Strawberries

BEVERAGES

Fruit Juices (Apple, Orange, Grapefruit and V-8)
Lemonade
Strawberry Lemonade
Milk (Skim, 2% or Whole)
Fruit Punch
Smoothies (Peach or Strawberry)
Soft Drinks, Assorted and Bottled Water
Sparkling White Grape Juice
Coffee or Decaffeinated Coffee
Hot Teas, Assorted or Iced Tea

SERVED BREAKFAST

*All Entrees accompanied by Fresh Squeezed Orange Juice, A Basket of Muffins and Danish Pastries, Butter, and Fruit Preserves
Regular and Decaffeinated Coffee and Assorted Teas with Lemon.*

SIMPLE COMFORT

Scrambled Eggs
Applewood Smoked Bacon
and Sausage
Country Style Breakfast Potatoes

SOUTHERN LIVING

Scrambled Eggs
Applewood Smoked Bacon Strips
Biscuit with Sausage Gravy
and Cheddar Grits

CITY LIFE

Petite Grilled Filet Mignon
with Sautéed Mushrooms
Scrambled Eggs with Chives
Country Style Breakfast Potatoes
Parmesan Roasted Tomato

BOURBON STREET FRENCH TOAST

Topped with Bananas Foster
served with
Applewood Smoked Bacon

TENNESSEE BENEDICT

Fluffy Biscuit topped with Country Sausage Patties,
Scrambled Eggs and Sawmill Gravy
Served with Skillet Potatoes
and Baked Granola Crunch Apples



BREAKFAST BUFFETS

*All Buffets include Freshly Brewed Coffee and Decaffeinated Coffee,
Assorted Teas and Lemon.*

THE ALL AMERICAN

Assorted Chilled Juices
Fresh Cut Fruit and Seasonal Berries Display
Freshly Baked Scones, Danish Pastries and
Muffins, Preserves, and Butter
Scrambled Eggs, Applewood Smoked Bacon,
Sausage Patties
and Country Style Breakfast Potatoes
(minimum 30 guests)

THE SUMMIT BUFFET

Assorted Chilled Juices
Fresh Cut Fruit and Seasonal Berries Display
Assorted Yogurts, Assorted Cereals and Milk,
Freshly Baked Scones, Danish Pastries
and Muffins, Preserves and Butter
Sticky Cinnamon Rolls
French Toast with Warm Syrup
Cheddar Grits, Scrambled Eggs
Applewood Smoked Bacon
and Sausage Patties
Country Style Breakfast Potatoes
Southern Biscuits with Sawmill Gravy
(minimum 30 guests)

BREAKFAST BUFFET ENHANCEMENTS

Chef Prepared Omelets

BRUNCH

*Brunch Includes Freshly Brewed Coffee and Decaffeinated Coffee
Iced Tea with Lemon*

BRUNCH

Apple, Cranberry and Orange Juices
Fresh Cut Fruit and Seasonal Berries
with Maple Yogurt Dip
Waldorf Salad
Flavored Bagels, Freshly Baked Scones, Danish Pastries
and Muffins
Preserves, Assorted Flavored Cream Cheeses and Butter
Smoked Salmon Platter
Scrambled Eggs
Spinach and Mushroom Quiche
with Scallion Cream Sauce
Applewood Smoked Bacon and Sausage Patties
Tuscan Chicken Breast with Tomato Basil Coulis
Seasonal Fresh Vegetable Medley
Country Style Potatoes
(Minimum 50 guests)

BRUNCH ENHANCEMENTS

Chef Prepared Omelets to order *
Champagne
Mimosas
Carved Baked Ham*
Roast Prime Rib of Beef, Au Jus*
Poached and Smoked Salmon Display
Peel and Eat Shrimp with Cocktail Sauce

* Chef's Fee per 50 guests
carving fee will apply

Prices Do Not Include 20% Gratuity and Applicable Taxes

SERVED LUNCHES

All Entrees include your choice of Salad, Chef's Selection of Appropriate Fresh Vegetable and Starch (unless specified), Rolls and Butter, Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon

SALAD SELECTIONS

Garden Salad with Select Greens, English Cucumbers and Grape Tomatoes, Choice of two Dressings

Classic Caesar Salad Tossed with Tender Romaine Hearts, Herb Croutons and Parmesan

Spinach Salad with Pickled Red Onion, Toasted Almonds, Crisp Applewood Smoked Bacon, Dried Cranberries and Raspberry Vinaigrette

Wilted Kale with Butternut Squash, Pickled Red Onions and Toasted Pumpkin Seeds and Olive Oil Vinaigrette

PAN SEARED TUSCAN CHICKEN BREAST

With Pomodoro Sauce, Reggiano Parmesan

GRILLED CHICKEN BREAST ALFREDO

Served with Herbed Angel Hair Pasta

ROASTED PORK LOIN DIJONNAISE

Dijon and Thyme Roasted Pork Loin

CHICKEN AND MUSHROOM STRUDEL

Tender Chicken Breast, Feta Cheese, Wild Mushrooms, Cous Cous and Spinach Wrapped in Flaky Phyllo, Presented with Roasted Pepper and Tomato Coulis

TENNESSEE GRILLED SALMON

Jack Daniels, Brown Sugar and Honey Glaze

(continued on next page)

SERVED LUNCHESES (CONTINUED)

ROAST SIRLOIN OF BEEF

served with Woodland Mushroom Sauce

PETITE FILET AND CHICKEN OSCAR

5 Ounce Filet Mignon, Cracked Pepper Demi
Glace Paired with Grilled Chicken Breast
and Lump Crab Fondue

GRILLED NEW YORK STRIP

8 ounce topped
with Caramelized Bourbon Onions

PORTOBELLA MUSHROOM STRUDEL

Braised Portabella Mushrooms,
Roasted Zucchini, Spinach,
Herbed Farmer's Cheese and Cous Cous
wrapped in Flaky Phyllo, Roasted Pepper
and Tomato Coulis

SOY GLAZED MAHI MAHI

Sweet Chile and Mango Salsa

LUNCHEON DESSERT SELECTIONS

Sweet Tea Pie
with Fresh Whipped Cream
Tennessee Cheesecake
with Strawberry Sauce
Double Chocolate Layer Cake
Southern Pecan Pie
Chocolate Buttermilk Pie
Red Velvet Layer Cake
Biscuit Shortbread
with Fresh Strawberries
and Whipped Cream

BOXED LUNCHES

HAM CIABATTA

Ham and Swiss Cheese on an Italian Roll, Red Bliss Potato Salad, Sun Chips, Apple, Chocolate Chip Cookie, Mints and Soft Drink

TURKEY CROISSANT

Turkey Croissant with Swiss, Pasta Salad, Sun Chips, Apple, Chocolate Chip Cookie, Mints and Soft Drink

GRILLED VEGETABLE WRAP

Tortilla with Grilled Squash and Mushrooms, Lettuce, Tomato, Cucumber and Hummus, Red Bliss Potato Salad, Sun Chips, Banana, Chocolate Chip Cookie, Mints and Soft Drink

SOUTHERN FRIED CHICKEN

Three Pieces of Boneless Fried Chicken, Honey Mustard Dipping Sauce, Coleslaw, Sun Chips, Apple, Chocolate Chip Cookie, Mints and Soft Drink



COLD LUNCHES

*All Cold Entrees Served with Your Choice of Dessert and
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

ASIAN GRILLED CHICKEN SALAD

Marinated Chicken Breast, Daikon Radish and Napa Slaw,
Sesame Noodles served with Spring Greens and Crispy Chow Mein,
Sweet Chile-Soy Dressing

LUNCHEON QUARTET

Tuna Salad, Egg Salad, Cranberry Chicken Salad and Baby Field Greens
with Baby Tomatoes and English Cucumbers, Balsamic Vinaigrette

TRADITIONAL COBB SALAD

Smoked Turkey, Feta Cheese, Avocado, Tomato, Hard Boiled Egg and
Roasted Sweet Corn served over Garden Greens
with Peppercorn Parmesan Dressing

GRILLED CHICKEN SALAD

Marinated Chicken Strips served over Garden Greens with Tomato,
Cucumber, Hard Boiled Egg and Mild Bleu Cheese served with a choice
of Vinaigrette or Buttermilk Ranch Dressing

SOUTHWESTERN TURKEY WRAP

Smoked Turkey, Monterey Jack Cheese and Shaved Romaine rolled in a
Flour Tortilla with Chipotle Mayonnaise served
with Tri-Colored Tortilla Chips and Roasted Tomato Salsa

CROISSANT CLUB SANDWICH

Shaved Smoked Turkey, Ham, Swiss Cheese, Bacon, Mayonnaise, Lettuce
and Tomato served with California Pasta Salad

DELI BAGUETTE

Baguette Roll with Shaved Ham, Smoked Turkey, Salami,
Provolone and Cheddar Cheeses, Red Onion, Bibb Lettuce
and Tomato served with Red Bliss Potato Salad

Prices Do Not Include 20% Gratuity and Applicable Taxes

LUNCH BUFFETS

*All Lunch Buffets are Served with Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea with Lemon.*

DELI BUFFET

Fresh Homemade Soup, Mixed Greens with Ranch, Italian and 1000
Island Dressings, Home Style Potato Salad, Cole Slaw
and Italian Pasta Salad
Sliced Turkey Breast, Smoked Ham, Roast Beef, Salami and Capicola,
Sliced Swiss, Cheddar and Provolone Cheeses. Relish Tray with Lettuce,
Tomato, Onions, Green and Greek Olives, Pepperoncini, Dill Pickle
Spears, Mayonnaise, Mustard and Horseradish Sauce
Assorted Sliced Breads and Rolls and Chef's Choice Assorted Desserts
(Minimum 25 Guests)

HOME STYLE BUFFET

Tossed Garden Salad with Assorted Dressings
Home Style Potato Salad, Cole Slaw and Marinated Vegetable Salad
Home Style Meatloaf, Crispy Fried Chicken
Mashed Potatoes and Gravy, Southern Green Beans,
Corn Bread and Biscuits, Freshly Made Fruit Cobbler with Ice Cream
(Minimum 30 Guests)

SOUTH OF THE BORDER

Fiesta Corn and Black Bean Salad
Warm Green Chile Queso with Tri-Colored Tortilla Chips
and Roasted Tomato Salsa
Chicken and Beef Fajitas, Soft Flour Tortillas, Shredded Lettuce,
Cheddar Cheese, Pico de Gallo, Guacamole, Sour Cream, Jalapeños,
Cheese Enchiladas with Chili con Carne, Spanish Rice and Refried Beans,
Cinnamon-Sugar Churros with Warm Caramel Sauce
(Minimum 30 Guests)

ITALIAN BUFFET

Rotini, Parmesan and Sun Dried Tomato Salad, Traditional Caesar Salad
Farfalle Pasta with Clam Sauce
Pan Seared Tuscan Chicken Breast Pomodoro, Penne Pasta Primavera,
Three Cheese Meat Lasagna, Italian Mixed Sautéed Vegetables,
Garlic and Herb Bread Sticks, Cannoli and Tiramisu
(Minimum 30 Guests)

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LUNCH BUFFETS (CONTINUED)

VOLUNTEER BUFFET

Tossed Garden Salad with Assorted Dressings,
Italian Pasta Salad, Chick Pea Salad with Fresh
Herbs, Roast Round of Beef, Woodland
Mushroom Sauce, Marinated Herbed Grilled
Chicken Breast, Fresh Vegetable Sauté, Roasted
New Potatoes, Chef's Choice of Desserts
(Minimum 30 Guests)

BALLPARK BUFFET

Potato Salad, Cole Slaw, Macaroni Salad Grilled
Hamburgers and Chicken Breast,
Nathan's Famous Hot Dogs,
Molasses Baked Beans
Tomato, Lettuce, Pickles, Onions, Mayonnaise,
Mustard, Ketchup, Hamburger Buns, American
Cheese, Bags of Assorted Chips,
Otis Spunkmeyer Cookies
Iced Bottled Water and Canned Soft
Drinks (Minimum 30 Guests)

SOUP, SALAD AND SANDWICH BAR

An Assortment of Composed Salads to Include:
Caesar Salad, Marinated Vegetable Salad, Pasta Salad,
Fruit Salad, Tuna Salad, Cranberry Chicken Salad,
Deviled Ham Salad and Egg Salad
Mixed Salad Greens
Diced Beets, Garbanzo Beans, Croutons, Cucumbers,
Baby Tomatoes, Ranch, Balsamic Vinaigrette and
Thousand Island Dressings
Assorted Breads, Rolls and Condiments for Sandwiches
Chef's Soup Selection of the Day and Dessert Selection
(Minimum 30 Guests)

SERVED DINNER ACCOMPANIMENTS

SALADS

GARDEN SALAD

With Spring Greens,
English Cucumbers and Grape Tomatoes

CLASSIC CAESAR SALAD

Tender Romaine Hearts,
Herb Croutons and Parmesan

SPINACH SALAD

Young Spinach Leaves with Hard Boiled Egg,
Pickled Red Onion, Toasted Almonds, Dried Cranberries
and Raspberry Vinaigrette

SOUPS

SMOKED CHEDDAR AND PALE ALE

TOMATO BASIL BISQUE

DINNER ENHANCEMENTS

CHILLED MARINATED SHRIMP

Served with Citrus Napa Slaw, Cognac
Horseradish Sauce

TUNA NICOISE

Seared Tuna Filet on a Salad of Baby Green Beans,
Poached Red Potatoes, Egg and Balsamic Dressing



DUAL DINNER ENTREES

Dinner Entrees Include choice of Garden Salad or Classic Caesar Salad, Chef's Choice Fresh Vegetable and Starch (unless specified), Rolls and Butter Rosettes, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon and Your Choice of Dessert

PETITE FILET MIGNON AND GARLIC ROASTED SHRIMP

Green Peppercorn Demi-Glace

SLICED TENDERLOIN OF BEEF AND SEARED SALMON FILET

Cabernet-Mushroom Sauce and Peach Chutney

LEMON GRILLED CHICKEN AND ROASTED HERB COD

Sweet Chili-Mango Salsa

ROAST BEEF SIRLOIN AND DIJON CHICKEN BREAST

Forest Mushrooms and Roasted Shallot Ragout And Grain Mustard Cream

PETITE SIRLOIN AND CRAB CAKE REMOULADE

Port Wine Reduction and Roasted Red Pepper Remoulade

GRILLED MEDALLION OF PORK AND BOURBON GLAZED CHICKEN

Brown Sugar Glaze and Simmered Peach Ragout



Prices Do Not Include 20% Gratuity and Applicable Taxes

DINNER EENTREES

Dinner Entrees Include choice of Garden Salad or Classic Caesar Salad, Chef's Choice Fresh Vegetable and Starch (unless specified), Rolls and Butter Rosettes, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea with Lemon and Your Choice of Dessert

TENNESSEE GRILLED SALMON

Brushed with a Marinade of Jack Daniels, Brown Sugar and Honey, Peach Chutney

MEDALLION OF PORK TENDERLOIN

Bacon Wrapped Medallion with a Grain Mustard Sauce
and Crispy Tabasco Onions Sauce

ROASTED PORK LOIN

Sliced and served on a Sage-Cranberry Cornbread Dressing with Apple Cider Gravy

CHICKEN ORLEANS

Sautéed Breast of Chicken topped with a Creole Ragout of Shrimp,
Andouille Sausage and Tomatoes

TUSCAN CHICKEN

Grilled Breast of Chicken in a Sauce of Artichoke Hearts, Fresh Herbs and
Sun Dried Tomatoes on a Nest of Angel Hair Pasta

HERB ROASTED COD

On a Bed of Sautéed Spinach and Mushrooms with a Light Anisette Cream

CHICKEN OSCAR

Grilled Breast of Chicken topped with a Low Country Crab Cake, Tender Asparagus
and Lemon-Thyme Aioli

FILET MIGNON - 6 OUNCE

Ruby Port Reduction scented with Roasted Garlic and Porcini

FILET MIGNON - 8 OUNCE

Ruby Port Reduction scented with Roasted Garlic and
Porcini

ROAST PRIME RIB OF BEEF AU JUS

10 Ounce Cut served with Au Jus and Horseradish
Cream

ROAST SIRLOIN OF BEEF

Madeira Demi-Glace

PORTOBELLA MUSHROOM STREUDEL

Braised Portabella Mushrooms, Roasted Zucchini, Spinach, Feta Cheese and Cous Cous wrapped in
Flaky Phyllo, Roasted Pepper and Tomato Coulis

Prices Do Not Include 20% Gratuity and Applicable Taxes

DINNER DESSERTS

SOUTHERN PECAN PIE

Painted with Caramel Sauce
and Finished with Whipped Cream

BOSTON CREAM PIE

Decadent Vanilla Cream Layered Between
Moist Yellow Sponge Cake
and Topped with Chocolate Icing

TRADITIONAL KEY LIME PIE

Garnished with Whipped Cream and Lime Slice

CARAMEL APPLE PIE

Drizzled with Caramel and Chocolate Sauces

FLOURLESS CHOCOLATE CAKE

Rich Creamy Chocolate topped with Whipped
Cream and Chocolate Chips, Gluten Free

CARAMEL SEA SALT CHEESECAKE

Smooth Vanilla Cheesecake Topped
with Sea Salted Caramel

TENNESSEE CHEESECAKE

Locally Baked Traditional Cheesecake

ITALIAN TIRAMISU

Creamy Mascarpone Cheese Layered
with Espresso Dipped Lady Finger Cookies



DINNER BUFFETS

*All Dinner Buffets are served with Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and
Iced Tea with Lemon.
(Minimum 50 guests)*

THE EPICUREAN BUFFET

Mixed Field Greens with Assorted Toppings and Dressings
Baby Tomatoes and Fresh Basil with Virgin Olive Oil
and Fresh Mozzarella
Honey and Lemon Drizzled Fruit Salad, Italian Pasta Salad
Roast Strip Loin of Beef with Madeira Demi-Glace
Sautéed Mushrooms and Caramelized Onions
Grilled Chicken Breast
Sun Dried Tomato Cream Sauce
Tennessee Grilled Salmon
Bourbon-Peach Chutney
Fresh Seasonal Medley of Vegetables,
Orange Tarragon Glazed Baby Carrots,
Oven Roasted New Potatoes,
Wild Rice Pilaf
Premier Selection of Cakes and Pies

OLD CITY BUFFET

Mixed Field Greens with Assorted Toppings and Dressings
Southern Broccoli Salad and Wilted Kale Salad,
Roast Round of Beef, Woodland Mushroom Sauce
Herb Grilled Chicken Breast, Grain Mustard Sauce,
Green Bean Amandine, Roasted Garlic Mashed Potatoes
and Assorted Cakes and Pies



THEMED DINNER BUFFETS

*All Dinner Buffets are served with Rolls and Butter, Freshly
Brewed Coffee, Decaffeinated Coffee and
Iced Tea with Lemon.
(Minimum 50 guests)*

MARDI GRAS

Seafood Gumbo, Gulf Coast Seafood Display to include:

Peel and Eat Shrimp, Oysters,

Mussels on the Half Shell and Spiced Crawfish

Southern Relish Tray,

Tossed Caesar Salad

Mixed Field Greens with Assorted Toppings
and Dressings

Creole Macaroni Salad,

Carved Prime Rib Au Jus

Deviled Crab, Bayou Shrimp Etouffee,

Blackened Cod with Garlic Butter Sauce,

Red Beans and Rice, Fried Okra,

Fresh Vegetable Medley, Battered Sweet Corn Nuggets,

Hushpuppies and Rolls

Pecan Pie, Sweet Potato Pie, Cream Puffs

and Praline Cheesecake

TENNESSEE BARBEQUE

Mixed Field Greens with Assorted Toppings
and Dressings

Creamy Cole Slaw, Southern Potato Salad

Hickory Smoked Pork Ribs,

Sweet Barbecue Sauce

Roasted Chicken, Fried 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 Cobbler with Ice Cream

and Strawberry Shortcake



Prices Do Not Include 20% Gratuity and Applicable Taxes

RECEPTION PACKAGES

*All Receptions are Purchased by the Hour and
all Foods will be Continuously Refilled.*

TRADITIONAL

Imported and Domestic Cheese Display
with Assorted Crackers
Vegetable Crudités with Peppercorn Parmesan Dip
Fresh Diced Fruit Display with Berries and Chocolate
Fondue Swedish Style Meatballs,
Chicken Tenders with Honey Mustard Sauce
Snack Mix, Chips and Dip,
Punch Station, Coffee Service
(Minimum 25 guests)

THE SUMMIT HILL

Imported and Domestic Cheese Display
with Assorted Crackers
Vegetable Crudités with Peppercorn Parmesan Dip
Fresh Diced Fruit Display with Berries and Chocolate Fondue
Coconut Fried Shrimp with Sweet Chili Sauce
Pork and Vegetable Egg Rolls with Chinese Mustard Swedish
Style Meatballs,
Chicken Tenders with Honey Mustard Sauce
Chips and Dip, Roasted Peanuts,
Punch Station, Coffee Service
(Minimum 50 guests)

THE PRESIDENTIAL

Imported and Domestic Cheese Display
with Assorted Crackers
Vegetable Crudités with Peppercorn Parmesan Dip
Fresh Diced Fruit Display with Berries and Chocolate Fondue
Chef Carved Roast Round 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)
Asparagus and Asiago Cheese in Phyllo
Chicken Satay with Spicy Thai Peanut Sauce
Miniature Crab Cakes Remoulade
Deluxe Mixed Nuts
Tri-Colored Tortilla Chips with Warm Artichoke and Spinach
Dip Punch Station, Coffee Service
(Minimum 75 guests)

Prices Do Not Include 20% Gratuity and Applicable Taxes

HORS D'OEUVRES

Prices Based per 50 Pieces

HHOT HORS D'OEUVRES

Oysters Rockefeller
Crab Filled Jumbo Mushrooms
Coconut Breaded Shrimp
with Sweet Chili Sauce
BBQ Spiced Shrimp, Lemon Beurre Blanc
Petite Crab Cake Remoulade
Shrimp and Smoked Sausage Skewers Thyme
Chicken and Red Grape Kebab Breaded
Chicken Tenderloin
with Honey Mustard Sauce
Spicy Chicken Drumettes with Bleu Cheese
Chicken Satay
with Spicy Thai Peanut Sauce
Bacon Wrapped Rosemary Beef tenderloin
Swedish or Barbecue Meatballs
Beef & Mushroom Brochette
Mesquite Chicken Quesadilla Roll
Chicken Pot Sticker, Thai Chili Sauce
Barbecue Baby Back Ribs
Pork Egg Roll with Orange Sauce
Breaded Mozzarella Batonnets
Vegetable Spring Roll
with Sweet and Sour Sauce
Asparagus and Asiago Cheese in Phyllo
Breaded Cheese Ravioli
Artichoke and Spinach Stuffed Mushrooms
Kielbasa en Croute, Dijon Dipping Sauce
Greek Spanakopita
Korean Style BBQ Beef Tenderloin Lollipop

CCOLD HORS D'OEUVRES

Mozzarella, Tomato and Olive Kebabs
Assorted Petite Sandwiches with Roast Beef,
Smoked Turkey and Cured Ham
Southern Deviled Eggs
Tarragon Chicken Salad Phyllo Cups
Handmade California Nori Rolls
Deviled Shrimp in a Phyllo Cup
Strawberry Half with Brie
Seasonal Oysters on Half Shell
Iced Jumbo Shrimp with Cocktail Sauce

DDRY SNACKS

Mixed Nuts
Dry Roasted Peanuts
Tri-Colored Tortilla Chips
Potato Chips or Pretzels
Spicy Snack Mix
Roasted Tomato Salsa
Warm Artichoke Spinach Dip
Warm Green Chile Queso
Dip French Onion or Ranch Dip

Prices Do Not Include 20% Gratuity and Applicable Taxes

RECEPTION DISPLAYS

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Fresh Fruit Garnish and Assorted Crackers

25 servings 50 servings 100 servings

FRESH VEGETABLE CRUDITÉS AND GRILLED VEGETABLE DISPLAY

Served with Ranch Dip and Sun Dried Tomato Hummus

25 servings 50 servings 100 servings

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

25 servings 50 servings 100 servings

ANTIPASTO DISPLAY

Imported Olives, Marinated Vegetables, Cured Deli
Meats and Cheeses served with Crusty Bread,

Assorted Crackers and Grain Mustard

25 servings 50 servings 100 servings

BAKED BRIE EN CROÛTE

Glazed with Raspberry Preserves and
Caramelized Apples, wrapped
in Puff Pastry and served
with sliced Baguettes and Fresh Grapes
Approximately 50 servings

HANDMADE SUSHI DISPLAY

California Nori Rolls displayed with Fresh Vegetable
Garnishes and Appropriate Condiments

25 servings 50 servings 100 servings

THE CARVERY

*Carving and *Sauté Stations require a
Chef Attendant*

ROASTED TENDERLOIN OF BEEF

Served with Petite Rolls, Horseradish Cream
Sauce and Whole Grain Mustard
Approximately 20 servings

WHOLE ROASTED TURKEY

Sage Rubbed with Warm Biscuits
and House Made Cranberry Sauce
Approximately 40 servings

CUMIN RUBBED PORK LOIN

Mango Salsa and Warm Flour Tortillas
Approximately 40 servings

ROAST ROUND OF BEEF

Whole Grain Mustard, Horseradish Cream Sauce
and Petite Rolls
Approximately 100 servings

PRIME RIB OF BEEF

Served with Au Jus, Horseradish Cream Sauce
and Petite Rolls
Approximately 30 servings



Prices Do Not Include 20% Gratuity and Applicable Taxes

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. .

SOUTHWESTERN

Chicken and Beef Fajitas, Grilled Onions and Peppers with Warm Flour Tortillas. Shredded Lettuce, Pico de Gallo, Salsa, Shredded Cheese, Sour Cream, Guacamole and Fresh Tortilla Chips

PASTA AMORE

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

VIENNESE TABLE

Chocolate Truffles, French Tartelettes, Chocolate Dipped Strawberries, Cream Puffs and Eclairs, Mini Cheesecakes and a Selection of Layered Cakes
Gourmet Coffee and Tazo Tea Service

TENNESSEE TAILGATE

Array of Snacks and Finger Foods to Include: Mini Hamburgers, Nathan's Famous Hot Dog Sliders, Franks in a Blanket, Snack Mix, Popcorn, Tortilla Chips, Kettle Chips, Salsa, French Onion Dip and Warm Spinach Artichoke Dip

FAR EAST STATION*

Shrimp and Chicken Sautéed with a Variety of Fresh Vegetables and your choice of Sweet and Sour or General Tsao's Sauces, Steamed Chicken Pot Stickers with Sweet Chili and Soy Dipping Sauces, Vegetable Egg Rolls, Fried Rice and Fortune Cookies

SOUTHERN SHRIMP AND GRITS*

Jumbo Shrimp Sautéed with Garlic Butter and our Slow Simmered Sauce of Smoked Sausage, Mushrooms and Tomatoes and served over Creamy Grits

**Sauté Stations require a
Chef Attendant*

Prices Do Not Include 20% Gratuity and Applicable Taxes

BAR OPTIONS

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 1.25 ounce shot per drink.

HHOST 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.

Call Brands
Premium Brands
Domestic Beer
Imported Beer/Premium Beer
Wine by the Glass
Soft Drinks/Juice

A 20% Gratuity and Applicable Taxes Will be Added

CASHH BAR

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

Call Brands
Premium Brands
Domestic Beer
Imported Beer/Premium Beer
Wine by the Glass
Soft Drinks/Juice



Prices Do Not Include 20% Gratuity and Applicable Taxes

BAR OPTIONS

DRINK PACKAGES

HOURLY 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 .

PREMIUM

One Hour

Two Hours

Three Hours

Four Hours

BEER AND WINE ONLY

One Hour

Two Hours

Three Hours

Four Hours



BAR OPTIONS

BEVERAGE SELECTIONS

Call Brands

Smirnoff
Beefeater
Bacardi Light
Jose Cuervo Gold
Jim Beam
Seagrams 7
Dewars
Captain Morgan

Premium Brands

Absolute
Tanqueray
Bacardi Select
Cuervo 1800
Jack Daniels
Crown Royal
J&B

Additional Selections Available Upon Request



Prices Do Not Include 20% Gratuity and Applicable Taxes

MEETING BEVERAGE PACKAGES

ALL DAY COFFEE AND SODA

to run from 8:00 am - 5:00 pm

Freshly Brewed Coffee and Decaffeinated Coffee,
Assorted Hot Teas,
Assorted Sodas and Dasani Water

HALF DAY COFFEE AND SODA

to run from 8:00 am - 12:00 pm or 1:00 pm - 5:00pm

Freshly Brewed Coffee and Decaffeinated Coffee,
Assorted Hot Teas,
Assorted Sodas and Dasani Water

ALL DAY COFFEE AND Tea

to run from 8:00 am - 5:00 pm

Freshly Brewed Coffee and Decaffeinated Coffee,
Assorted Hot Teas

HALF DAY COFFEE AND Tea

to run from 8:00 am - 12:00 pm or 1:00 pm - 5:00pm

Freshly Brewed Coffee and Decaffeinated Coffee,
Assorted Hot Teas



