



CROWNE PLAZA[®]
BLOOMINGTON MSP AIRPORT / MOA

2017 *Holiday Menu Packages*





Holiday Cheer Cocktail Party

Cocktails

One Hour of Open Bar
Serving House Brand Liquor, Beer, Wine & Soda

Presentations

Domestic & Imported Cheese and Vegetable Crudite Display

Hors d' oeuvres

(Choice of three)

One Hour of Butler Passed Hors d' oeuvres
Franks en Croute, Mini Baked Brie, Spanakopita,
Italian Stuffed Mushrooms, Crab Stuffed Mushrooms,
Local Craft Beer Chicken Bites Wrapped in Bacon,
Upgrade Hors d' oeuvres - \$2 additional per selection
Chili Lime Shrimp, Coconut Shrimp, Mini Beef Wellington

Carving Station

(Choice of one)

Roasted Turkey, Smoked Honey Ham,
Roasted beef eye of round, Rosemary Roasted Pork
Upgrade option - \$2 additional per person
Slow Roasted Prime Rib

The carving station is accompanied by
Silver Dollar Rolls and Condiments

Choice of Beverage

Freshly Brewed Coffee, Lemonade or Iced Tea

\$34 person plus service charge and tax
(Minimum Guarantee of 20 people)



The North Pole Buffet

Cocktails

One Hour of Open Bar

Serving House Brand Liquor, Beer, Wine & Soda

Display

(Choice of one)

Vegetable Crudite, Seasonal Fresh Fruit & Berry Tray, Domestic & Imported Cheese

Upgrade Option - \$2 additional per person

Smoked Side of Salmon Display

Salads

Fresh Green Garden Salad, Caesar Salad or Chef's Holiday Cranberry Citrus Salad

Entrees

(Choice of Two Entrees)

Herb Crusted Chicken Breast with Champagne Sauce
Roasted Ham Topped with Cherry and Pineapple Glaze
Seared Salmon with Creole Shrimp Sauce

Grilled Turkey Breast with Cranberry Demi Glaze
Flank Steak with Chimichurri Sauce
Eggplant Parmigiana (V)

Accompaniment

(Choice of One)

Rosemary Roasted Red Potatoes, Garlic Mashed Potatoes or Herb Rice Medley

Vegetable

(Choice of One)

Broccolini, Trio Color Carrots or Brown Butter Green Beans

Warm Dinner Rolls & Butter

Choice of Beverage

Freshly Brewed Coffee, Lemonade or Iced Tea

Lunch \$39 per person plus service charge and tax

(Minimum Guarantee of 20 people)





Glitter & Snow

Cocktails

Two Hours of Open Bar
Serving House Brand Liquor, Beer, Wine & Soda

Salads

Fresh Green Garden Salad, Caesar Salad or Chef's Holiday Cranberry Citrus Salad

Plated Entrees

(Choice of up to Two Entrees)

Chicken Marsala with Crimini Mushrooms
Shrimp Stuffed Chicken Breast with Creamy Boursin Sauce
Twin Crab Cakes with Creole Shrimp Sauce
Seared Salmon with Maple Bourbon Sauce
Filet Mignon with Red Wine Sauce
Roasted Vegetable Napoleon (V)

Accompaniment

(Choice of One)

Rosemary Roasted Red Potatoes, Garlic Mashed Potatoes or Herb Rice Medley

Vegetable

(Choice of One)

Broccolini, Trio Color Carrots or Brown Butter Green Beans

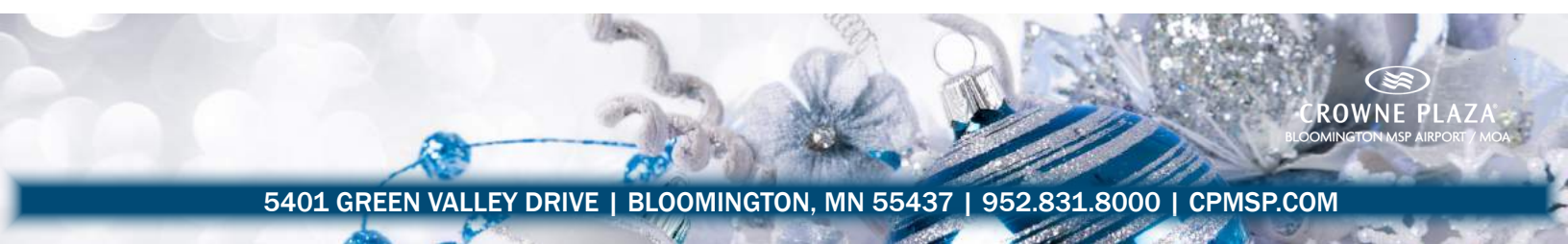
Warm Dinner Rolls & Butter

Choice of Beverage

Freshly Brewed Coffee, Lemonade or Iced Tea

\$44 per person plus service charge and tax

(Minimum Guarantee of 20 people)





Holly Jolly Pint Size Fun

Cocktails

One Hour of Open Bar

Serving House Brand Liquor, Beer, Wine & Soda

Presentations

Domestic & Imported Cheese and Vegetable Crudite Display

Hors d' oeuvres

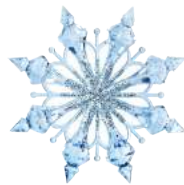
(Choice of three)

One Hour of Butler Passed Hors d' oeuvres

Franks en Croute, Mini Baked Brie, Spanakopita,
Italian Stuffed Mushrooms, Crab Stuffed Mushrooms,
Local Craft Beer Chicken Bites Wrapped in Bacon,
Upgrade Hors d' oeuvres - \$2 additional per selection
Chili Lime Shrimp, Coconut Shrimp, Mini Beef Wellington

\$24 person plus service charge and tax

Private Room May Be An Additional Fee



Book by November 15 to receive additional Holiday Incentives!

One Complimentary Guestroom Night
Double IHG Planner Points

