The Place to Meet®
BREAKFAST

BREAKFAST BUFFET
1-HOUR LIMIT PER EVENT

TRADITIONALIST 16
15 PERSON MINIMUM
Coffee, Hot Tea & Assorted Chilled Juices
Assorted Breakfast Pastries & Muffins
Fluffy Scrambled Eggs with Wisconsin Cheddar Cheese
Apple Smoked Bacon and Sausage Links
Breakfast Potatoes

HEALTHY START 15
15 PERSON MINIMUM
Coffee, Hot Tea & Assorted Chilled Juices
Oatmeal and Toppings
Yogurt Parfait Bar
Assorted Individual Yogurt Parfaits
Egg White Scramble
Turkey Sausage Links

CROWNE PLEASER 19
15 PERSON MINIMUM
Coffee, Hot Tea & Assorted Chilled Juices
Fluffy Scrambled Eggs with Wisconsin Cheddar Cheese
Assorted Breakfast Pastries and Muffins
Cinnamon French Toast with Maple Syrup
Apple Smoked Bacon and Sausage Links
Breakfast Potatoes
Seasonal Fresh Fruit Medley

PLATED BREAKFAST
BREAKFAST INCLUDES COFFEE, HOT TEA, MILK AND AN ASSORTED PASTRY BASKET PER TABLE

ALL AMERICAN BREAKFAST 14
Fluffy Scrambled Eggs with Wisconsin Cheddar Cheese
Served with Apple Wood Smoked Bacon and Breakfast Potato Garnished with Fruit

BRIOCHÉ CINNAMON FRENCH TOAST 15
Locally Sourced Brioche Served with Apple Wood Smoked Bacon and Warm Maple Syrup

CONTINENTAL BREAKS
1-HOUR LIMIT PER EVENT

DELUXE CONTINENTAL 10
15 PERSON MINIMUM
Coffee, Hot Tea & Assorted Chilled Juices
Assorted Breakfast Pastries
Assorted Muffins
Fresh Fruit Medley

LIGHT AND FIT CONTINENTAL 15
15 PERSON MINIMUM
Coffee, Hot Tea & Assorted Chilled Juices
Fresh Fruit Medley
Yogurt Parfait Bar
Assorted Muffins

EXECUTIVE CONTINENTAL 15
15 PERSON MINIMUM
Coffee, Hot Tea & Assorted Chilled Juices
Assorted Breakfast Breads
Kringle and Scones
Sliced Fresh Fruit
Yogurt Parfait Bar

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# Beverages & Breakfast Enhancements

## Beverage Packages

<table>
<thead>
<tr>
<th>Beverage Package</th>
<th>Price/Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular and Decaffeinated Coffee</td>
<td>5</td>
</tr>
<tr>
<td>Starbucks Regular and Decaffeinated Coffee</td>
<td>7</td>
</tr>
<tr>
<td>Assorted Soft Drinks and Bottled Water</td>
<td>8</td>
</tr>
<tr>
<td>Assorted Soft Drinks, Bottled Water, Regular and Decaffeinated Coffee and Hot Tea Service *With Starbucks</td>
<td>10</td>
</tr>
<tr>
<td>Assorted Soft Drinks, Bottled Water, Regular and Decaffeinated Coffee and Hot Tea Service with Chilled Fruit Juices *With Starbucks</td>
<td>12</td>
</tr>
</tbody>
</table>

## Ala Carte Offerings

<table>
<thead>
<tr>
<th>Offer</th>
<th>Price/Gallon/Each/Bottle/Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Regular and Decaffeinated Coffee</td>
<td>41</td>
</tr>
<tr>
<td>Regular and Decaffeinated Coffee</td>
<td>35</td>
</tr>
<tr>
<td>Hot Tea Service</td>
<td>2/Tea Bag</td>
</tr>
<tr>
<td>Served with Honey and Lemon Wedges</td>
<td></td>
</tr>
<tr>
<td>Chilled Fruit Juices</td>
<td>35</td>
</tr>
<tr>
<td>Assorted Soft Drinks and Bottled Water</td>
<td>3/Each</td>
</tr>
<tr>
<td>Red Bull (Regular or Sugar Free)</td>
<td>5/Each</td>
</tr>
<tr>
<td>San Pellegrino, FIJI or Panna Bottled Water (500 mL)</td>
<td>5/Bottle</td>
</tr>
<tr>
<td>Milk</td>
<td>3/Each</td>
</tr>
<tr>
<td>2%, Skim or Chocolate</td>
<td></td>
</tr>
<tr>
<td>Infused Filtered Spa Water (Choice of Cucumber, Lemon, Raspberry or Mint)</td>
<td>26/Gallon</td>
</tr>
<tr>
<td>Lemonade, Iced Tea or Fruit Punch</td>
<td>30/Gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>35/Gallon</td>
</tr>
<tr>
<td>Sliced Fresh Fruit</td>
<td>4/Person</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>2/Each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>2/Each</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries</td>
<td>32/Dozen</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>24/Dozen</td>
</tr>
<tr>
<td>Assorted Bagels with Cream Cheese</td>
<td>34/Dozen</td>
</tr>
<tr>
<td>Individual Yogurts</td>
<td>4/Each</td>
</tr>
<tr>
<td>Assorted Cereals with Milk</td>
<td>4/Person</td>
</tr>
</tbody>
</table>

## Breakfast Enhancements

### Breakfast Enhancements

**MUST BE SOLD IN ADDITION TO A BREAKFAST BUFFET OR CONTINENTAL BREAKFAST**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price/Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Attended Omelet Station</td>
<td>8/Person</td>
</tr>
<tr>
<td>25 person minimum</td>
<td></td>
</tr>
<tr>
<td>Assortment of fresh vegetables, breakfast meats and cheese</td>
<td></td>
</tr>
<tr>
<td>Individual English Muffin Breakfast Sandwiches</td>
<td>5/Person</td>
</tr>
<tr>
<td>• Ham, Egg and Cheese</td>
<td></td>
</tr>
<tr>
<td>• Sausage, Egg and Cheese</td>
<td></td>
</tr>
<tr>
<td>• Bacon, Egg and Cheese</td>
<td></td>
</tr>
<tr>
<td>Build Your Own Breakfast Taco</td>
<td>5/Person</td>
</tr>
<tr>
<td>Scrambled eggs, chopped breakfast sausage and bacon, Cheddar cheese, breakfast sausage and salsa</td>
<td></td>
</tr>
<tr>
<td>Steel Cut Oatmeal</td>
<td>5/Person</td>
</tr>
<tr>
<td>With brown sugar, dried fruit and walnuts</td>
<td></td>
</tr>
<tr>
<td>Yogurt Parfait Bar</td>
<td>6/Person</td>
</tr>
<tr>
<td>Plain Greek and strawberry yogurt with Granola, mixed berries, dried fruits</td>
<td></td>
</tr>
</tbody>
</table>

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ALL DAY PACKAGES*
*Package substitutions are at the discretion of the hotel and may result in an increase in package pricing.

ALL DAY BREAK PACKAGE
29/PERSON
Includes 8 hours of beverage service to include: regular and decaf coffee, hot tea service with honey and lemon wedges, assorted soft drinks and bottled water.

WELCOME
Assorted Breakfast Pastries and Muffins
Fresh Fruit Medley
Chilled Assorted Juices

REFRESH
Build Your Own Trail Mix
Whole Fruit

WINDING DOWN
One of the Following:
- Assorted Freshly Baked Cookies
- Individual Bags of Potato Chips and Pretzels
- Fresh Veggies, Pita Chips and Hummus
- Assorted Candy & Granola Bars

ALL DAY MEETING PACKAGE
49/PERSON
MINIMUM OF 15 ATTENDEES REQUIRED
Includes 8 hours of beverage service to include: regular and decaf coffee, hot tea service with honey and lemon wedges, assorted soft drinks and bottled water.

MEETING INCLUSIONS
Screen, AV Table, Podium with Microphone

WELCOME
Assorted Breakfast Pastries and Muffins
Fresh Fruit Medley
Chilled Assorted Juices

REFRESH
Build Your Own Trail Mix
Whole Fruit

LUNCH BUFFET
One of the Following:
- Taste of Italy Lunch Buffet
- Soup, Salad and Pizza Buffet
- Soup and Salad Buffet
- Classic Deli Lunch Buffet

UPGRADED LUNCH BUFFETS (AN ADDITIONAL 2/PERSON)
- Greek Buffet
- Two Entrée Buffet

WINDING DOWN
One of the Following:
- Assorted Freshly Baked Cookies
- Assorted Dessert Bars
- Individual Bags of Potato Chips and Pretzels
- Fresh Veggies, Pita Chips and Hummus
- Assorted Candy & Granola Bars

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THEMED BREAKS & REFRESHMENTS

GOT MILK? 8.50
Assorted Freshly Baked Cookies
Fudge Brownies
Chocolate, 2% and Skim Milk
Regular and Decaf Coffee

HEALTHY ALTERNATIVE 10.50
Spinach Artichoke Dip
Hummus
Cheese and Cracker Display
Crudités
Pita Chips
Vitamin Water
Bottled Water

TAKE ME OUT TO THE BALL GAME 12
Warm Soft Pretzels w/Spicy Mustard & Wisconsin Cheese Sauce
Mini Beer Battered Brats
Roasted Peanuts
Assorted Soft Drinks
Bottled Water

STATE FAIR 12
Fruit on a stick
Cheese and sausage on a stick
Mini Cream puffs
Chocolate, 2% and Skim Milk Chugs
Regular and Decaf Coffee

TRAILSIDE 13.50
Build Your Own Trail Mix
Chocolate Covered Pretzel Sticks
Assorted Cookies
Energy Drinks
Vitamin Water

BREADS AND SPREAD 13
Hummus
Olive Tapenade
Focaccia and Grilled Peasant Bread
Strawberry Compote
Nutella
Whipped Cream
Pound Cake
Assorted Soft Drinks and Bottled Water

ALA CARTE OFFERINGS
ONE GALLON IS EQUIVALENT TO 16 - 8 OZ. SERVINGS

Starbucks Regular and Decaffeinated Coffee 41/Gallon
Regular and Decaffeinated Coffee 35/Gallon
Hot Tea Service 2/Tea Bag
Served with Honey and Lemon Wedges
Chilled Fruit Juices 35/Gallon
Assorted Soft Drinks and Bottled Water 3/Each
Red Bull (Regular or Sugar Free) 5/Each
San Pellegrino, Fiji or Panna 5/Bottle
Bottled Water (500 mL) 3/Each
Milk 2%, Skim or Chocolate
Infused Filtered Spa Water (Choice of Cucumber, Lemon, Raspberry or Mint) 26/Gallon
Lemonade, Iced Tea or Fruit Punch 30/Gallon
Hot Chocolate 35/Gallon
Assorted Freshly Baked Cookies 26/Dozen
Chocolate Fudge Brownies 29/Dozen
Assorted Dessert Bars 29/Dozen
Snack Mix 15/Pound
Fancy Assorted Nuts 24/Pound
Candy Bars 3/Each
Granola Bars 2/Each
Warm Soft Pretzels with Spicy Mustard and Wisconsin Cheese Sauce 4/Person
Individual Yoghurts 4/Each
Assorted Whole Fruits 2/Each
Seasonal Sliced Fruit 4/Person
Cheese and Cracker Plate 4/Person

CROWNE PLAZA MILWAUKEE WEST
10499 Innovation Drive | Wauwatosa, WI 53226
414-475-9500

CROWNEPLAZAMILWAUKE.COM

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LUNCH LIGHTER FARE
FRUIT GARNISH, COFFEE AND TEA SERVICE
ADD SOUP DU JOUR TO ANY ENTRÉE FOR AN ADDITIONAL $3 PER PERSON
SUBSTITUTE HOUSEMADE SWEET POTATO CHIPS FOR AN ADDITIONAL $1 PER PERSON

SALADS INCLUDE DINNER ROLL
WRAPS INCLUDE KETTLE CHIPS

CHICKEN CAESAR SALAD 14.50
Classic Caesar Salad with Romaine, Garlic Croutons, and a Grilled Chicken Breast

COBB SALAD 15
Garden fresh mixed Field Greens topped with fresh Grilled Chicken, Avocado, Bacon, Bleu Cheese, Tomato and Egg. With Choice of Dressing

CROWNE SPINACH SALAD 15
Fresh Spinach, Chopped Egg, Bacon, Strawberries, Feta Cheese and Champagne Berry Vinaigrette. Add Chicken 4

BISTRO STEAK SALAD 16
Sliced Grilled Bistro Steak, Oven Dried Tomatoes, Crumbled Feta Cheese, Arugula and Herbed Vinaigrette

CROWNE AVOCADO CLUB WRAP 14.50
Sliced Turkey, Ham, Provolone Cheese, Avocado, Bacon and Mixed Greens with Mayonnaise Wrapped in a Spinach Tortilla

CHICKEN CAESAR WRAP 14.50
Romaine, Parmesan Cheese, Caesar Dressing and a Sliced Grilled Chicken Breast

BUFFET
INCLUDES COFFEE AND TEA SERVICE
MINIMUM OF 15 ATTENDEES REQUIRED

SOUP AND SALAD 17
Soup du jour
Carrot
Mixed Greens
Cucumber
Spinach
Grape Tomato
Hardboiled Egg
Cheddar Cheese
Chopped Bacon
Crumbled Bleu Cheese
Diced Chicken
Assorted Dressings
Assorted Freshly Baked Cookies

SOUP, SALAD AND PIZZA 19
Classic Caesar Salad
Crowne Pasta Salad
Chef's Soup Du Jour
A Selection of Freshly Baked Hot Pizzas
Assorted Freshly Baked Cookies

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# THEMED LUNCH BUFFETS

INCLUDES COFFEE AND TEA SERVICE  
ALL THEMED LUNCH BUFFETS REQUIRE A MINIMUM OF 15 ATTENDEES  
MISSED MINIMUM OF ATTENDEES $2 ADDITIONAL CHARGE PER PERSON  
ADD SOUP DU JOUR TO ANY BUFFET FOR AN ADDITIONAL $3 PER PERSON

<table>
<thead>
<tr>
<th>CLASSIC DELI</th>
<th>OPENING DAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crowne Pasta Salad</td>
<td>Red Skin Potato Salad</td>
</tr>
<tr>
<td>Red Skin Potato Salad</td>
<td>Baked Beans</td>
</tr>
<tr>
<td>Assortment of Bakery Rolls and Breads</td>
<td>Baked Rolls and Condiments</td>
</tr>
<tr>
<td>Sliced Cheddar, Swiss and Provolone</td>
<td>Sliced Cheese Tray</td>
</tr>
<tr>
<td>Deli Ham, Roast Turkey and Roast Beef</td>
<td>Hamburgers with the Fixings</td>
</tr>
<tr>
<td>Lettuce, Tomato and Onion</td>
<td>Grilled Turkey Burgers</td>
</tr>
<tr>
<td>Condiments</td>
<td>Wisconsin Beer Brats</td>
</tr>
<tr>
<td>Pickle Spears</td>
<td>Saurerkraut</td>
</tr>
<tr>
<td>Kettle Chips</td>
<td>Kettle Chips</td>
</tr>
<tr>
<td>Assorted Freshly Baked Cookies</td>
<td>Assorted Freshly Baked Cookies</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOUTH OF THE BORDER</th>
<th>22</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Salad with Cilantro Lime Vinaigrette and Ranch Dressings</td>
<td></td>
</tr>
<tr>
<td>Corn and Flour Tortilla Shells</td>
<td></td>
</tr>
<tr>
<td>Refried Beans</td>
<td></td>
</tr>
<tr>
<td>Spanish Rice</td>
<td></td>
</tr>
<tr>
<td>Fajita Vegetables</td>
<td></td>
</tr>
<tr>
<td>Chicken Fajitas</td>
<td></td>
</tr>
<tr>
<td>Cheese Enchiladas with Chili Con Carne Sauce</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips with Guacamole and Salsa</td>
<td></td>
</tr>
<tr>
<td>Warm Churros</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FAR EAST BUFFET</th>
<th>23</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mandarin Orange Tossed Green Salad</td>
<td></td>
</tr>
<tr>
<td>Egg Rolls</td>
<td></td>
</tr>
<tr>
<td>Fried Rice</td>
<td></td>
</tr>
<tr>
<td>Soba Noodles</td>
<td></td>
</tr>
<tr>
<td>Pea Pods and Red Pepper Sautéé</td>
<td></td>
</tr>
<tr>
<td>Sweet and Sour Chicken</td>
<td></td>
</tr>
<tr>
<td>Broccoli Beef</td>
<td></td>
</tr>
<tr>
<td>Almond Cookies</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>BBQ BUFFET</th>
<th>23</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Salad with BBQ Ranch and Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Black Eyed Pea Salad</td>
<td></td>
</tr>
<tr>
<td>Buttered Sweet Corn</td>
<td></td>
</tr>
<tr>
<td>Smashed Baby Red Potato</td>
<td></td>
</tr>
<tr>
<td>Mesquite Rubbed Chicken</td>
<td></td>
</tr>
<tr>
<td>Slow Cooked BBQ Pork Ribs</td>
<td></td>
</tr>
<tr>
<td>Corn Bread Muffin</td>
<td></td>
</tr>
<tr>
<td>Peach Cobbler</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TASTE OF ITALY</th>
<th>23</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>Caprese Salad with Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>Garlic Bread</td>
<td></td>
</tr>
<tr>
<td>Pesto Pasta</td>
<td></td>
</tr>
<tr>
<td>Meat Lasagna</td>
<td></td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td></td>
</tr>
<tr>
<td>Cannoli</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GREEK</th>
<th>22</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greek Salad</td>
<td></td>
</tr>
<tr>
<td>Pita Bread</td>
<td></td>
</tr>
<tr>
<td>Tzatziki Sauce</td>
<td></td>
</tr>
<tr>
<td>Onion, Tomato, Pepperoncini, Kalamata Olive and Feta Cheese</td>
<td></td>
</tr>
<tr>
<td>Garlic Oregano Lemon Potato Wedges</td>
<td></td>
</tr>
<tr>
<td>Falafel</td>
<td></td>
</tr>
<tr>
<td>Lemon Oregano Chicken</td>
<td></td>
</tr>
<tr>
<td>Lamb Gyro Meat</td>
<td></td>
</tr>
<tr>
<td>Lemon Mousse Phyllo Cups</td>
<td></td>
</tr>
</tbody>
</table>

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**CROWNE LUNCH BUFFET**

INCLUDES COFFEE AND TEA SERVICE

MINIMUM 20 ATTENDEES

IF GUARANTEE DOES NOT MEET MINIMUM ATTENDEE REQUIREMENT FOR BUFFET SERVICE

A $2 PER PERSON CHARGE WILL APPLY

ADD SOUP DU JOUR TO ANY BUFFET FOR AN ADDITIONAL $3 PER PERSON

<table>
<thead>
<tr>
<th>TWO ENTRÉE</th>
<th>26.50/PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>THREE ENTRÉE</td>
<td>29.50/PERSON</td>
</tr>
</tbody>
</table>

**SALADS**

PLEASE SELECT TWO

Crowne Pasta Salad
Caesar Salad
Mixed Greens Salad
Spinach Salad
Caprese Salad

**SIDES**

PLEASE SELECT TWO

Green Beans
Vegetable Medley
Oven Roasted Potatoes
Herbed Wild Rice Blend
Mashed Potatoes

**ENTREES**

PLEASE SELECT ACCORDING TO BUFFET PREFERENCE

Sliced Roast Beef in Gravy
London Broil Sliced Flank Steak Topped with Red Wine Mushroom
Sautéed Salmon Champagne Tarragon Cream
Parmesan Crusted Tilapia
Mediterranean Chicken
Dijon Chive Chicken
Chicken Piccata
Chicken Marsala

**DESSERT**

PLEASE SELECT ONE

Assorted Freshly Baked Cookies
Assorted Dessert Bars
Chocolate Fudge Brownies
Cannolis
Warm Apple Crisp with Whipped Cream
## PLATED LUNCH ENTRÉES

INCLUDES COFFEE AND TEA SERVICE, MIXED FIELD GREENS SALAD, CHEF’S CHOICE OF SIDE DISHES AND BAKERY ROLL WITH BUTTER.
ADD SOUP DU JOUR TO ANY ENTRÉE FOR AN ADDITIONAL $2 PER PERSON

*TWO ENTRÉE SELECTION MAXIMUM (TO INCLUDE VEGETARIAN OPTION). IF MORE THAN TWO ENTRÉES ARE SELECTED FOR SERVICE AN ADDITIONAL FEE OF $1 PER PERSON WILL BE ADDED TO ALL ENTRÉE CHOICES

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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOAT CHEESE RAVIOLI</td>
<td>19</td>
</tr>
<tr>
<td>An Herbed Goat Cheese Filled Handmade Ravioli Tossed with a Red Pepper Cream Sauce with Wilted Spinach</td>
<td></td>
</tr>
<tr>
<td>PENNE PRIMAVERA</td>
<td>19</td>
</tr>
<tr>
<td>Penne Pasta Tossed with Seasonal Vegetables and a Parmesan Tomato Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>DIJON CHIVE CHICKEN</td>
<td>20</td>
</tr>
<tr>
<td>6 ounce Pan Seared Chicken Breast Topped with a Light Dijon Mustard Chive Cream</td>
<td></td>
</tr>
<tr>
<td>CHICKEN PICCATA</td>
<td>20</td>
</tr>
<tr>
<td>6 ounce Pan-fried Breaded Chicken Breast Served in a White Wine Caper Sauce</td>
<td></td>
</tr>
<tr>
<td>GRILLED CHICKEN BRUSCHETTA</td>
<td>20</td>
</tr>
<tr>
<td>6 ounce Grilled and Sliced Chicken Breast Over Fettuccine Pasta Tossed with Spinach and a Fresh Tomato Herb Sauce</td>
<td></td>
</tr>
<tr>
<td>PAN SEARED SALMON</td>
<td>22</td>
</tr>
<tr>
<td>6 ounce Atlantic Salmon with Champagne Tarragon Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>GRILLED SALMON FILLET</td>
<td>22</td>
</tr>
<tr>
<td>6 ounce Diced Mango, Red Onion, Basil and Tomato Tossed with Balsamic Vinegar</td>
<td></td>
</tr>
<tr>
<td>TILAPIA PUTTENESCA</td>
<td>20</td>
</tr>
<tr>
<td>6 ounce Broiled Tilapia Topped with a Fresh Tomato, Kalamata Olive, Caper, Garlic and Basil Sauce</td>
<td></td>
</tr>
<tr>
<td>BRAISED SHORT RIB</td>
<td>24</td>
</tr>
<tr>
<td>8 ounce Beef Short Rib Smothered with a Mushroom Demi Glace</td>
<td></td>
</tr>
<tr>
<td>TOP SIRLOIN</td>
<td>25</td>
</tr>
<tr>
<td>6 ounce Angus Top Sirloin Finished with a Red Wine Reduction</td>
<td></td>
</tr>
<tr>
<td>GRILLED BISTRO STEAK</td>
<td>27</td>
</tr>
<tr>
<td>6 ounce Coulotte Steak Sliced and Topped with Mushroom Brown Sauce</td>
<td></td>
</tr>
</tbody>
</table>

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414-475-9500

**CROWNEPLAZAMILWAUKEE.COM**

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EXPRESS BOXED LUNCHES
ALL LUNCHES INCLUDE A PICKLE SPEAR, KETTLE CHIPS, CONDIMENTS, A COOKIE, A PIECE OF WHOLE FRUIT AND BOTTLED WATER

MAXIMUM OF THREE SELECTIONS PLEASE

GARDEN VEGETABLE WRAP 18
Peppers, Onions, Portabellas and Eggplant drizzled with Balsamic Vinegar and wrapped in a Whole Wheat Tortilla

ROASTED TURKEY AND SWISS 18
Served with Dijon Mustard on a Flaky Croissant

ROAST BEEF AND PROVOLONE 18
Served with Horseradish Sauce on a Kaiser Roll

ITALIAN DELI 18
Italian Meats Piled High on a Tomato-herb Focaccia Roll Topped with Provolone Cheese, Olive Oil and Balsamic Vinegar

CHICKEN SALAD 18
A Deli Favorite, Served on Multi-Grain Bread

CLASSIC HAM AND CHEESE 18
Served on a Hoagie Roll with Mayo, Lettuce, Tomato and Onion
**HORS D’OEUVRES**

All hors d’oeuvres are served and priced per 50 pieces

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**PASSED**

- Fresh Mozzarella Bruschetta on Roasted Garlic Crostini: $100
- Shrimp Cocktail Shooters: $175
- Phyllo wrapped Asparagus and Asiago Cheese with Roasted Red Pepper Aioli: $125
- Seared Beef Tenderloin Crostini with Horseradish Cream: $125
- Sliced Tuna on Wonton Crisps with Wasabi Sauce and Napa Slaw: $200
- Mozzarella and Tomato Caprese Skewers: $125
- Seasonal Chicken Salad in Belgium Endive: $100
- Spanikopita: $125
- Antipasti Skewers: $175
- Potato Samosa with Yogurt Dipping Sauce: $150
- Assorted Cold Canapes: $125

**STATIONARY**

- Coconut Shrimp with Mango Chutney: $150
- House Made Spinach and Artichoke Stuffed Mushrooms: $100
- Petite Crab Cakes with Spicy Remoulade Sauce: $175
- Thai Chicken Sate with Peanut Sauce: $150
- Silver Dollar Sandwiches (Ham, Turkey and Roast Beef): $150
- Bacon Wrapped Sea Scallops: $175
- Mini Beef Wellingtons: $200

**COMFORT FOODS**

- Chicken Tenders: $125
- Mozzarella Sticks: $125
- Boneless Buffalo Wings: $100
- Chicken Quesadillas: $125
- Meatballs (Swedish, BBQ or Italian): $100
- Beef Slider Assortment: $150
- Vegetarian Spring Rolls: $75
- Assorted Pizzas: $15 Each

**RECEPTION SERVICE RECOMMENDATIONS**

In planning your reception we recommend the following consumption guidelines:

**RECEPTION PRECEDING DINNER**

45-60 minutes: 4-6 pieces and/or servings per guest

**RECEPTION AS DINNER ALTERNATIVE**

45-60 minutes: 9-12 pieces and/or servings per guest
60-90 minutes: 14-17 pieces and/or servings per guest
90+ minutes: 19-22 pieces and/or servings per guest

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ALL IN ONE RECEPTION
32/PERSON

*ALL STATIONS WILL BE REPLENISHED FOR A MAXIMUM OF ONE AND A HALF HOURS
CONSUMPTION STAGGERED SERVICE TIMES ARE PERMISSIBLE
MINIMUM OF 25 ATTENDEES

MARKET STATION
Domestic and Imported Cheese Board
Fresh Vegetable Crudités with Assorted Dips
Artichoke and Spinach Fondue
Assorted Crackers, Pita Chips and Grilled Bread
Fresh Fruit Display with Yogurt Dip

CHOOSE FIVE APPETIZERS FROM STATIONARY AND BUTLER PASSED ITEMS

STATIONARY ITEMS
Mini Beef Wellingtons
Coconut Shrimp with Mango Chutney
Thai Chicken Sate with Peanut Sauce
Spinach and Artichoke Stuffed Mushrooms
Silver Dollar Sandwiches (Ham, Turkey and Roast Beef)
Assorted Cold Canapes

BUTLER PASSED ITEMS
Petite Crab Cakes
Fresh Mozzarella Bruschetta
Seasonal Chicken Salad in Belgium Endive
Seared Beef Tenderloin Crostini with Horseradish Cream
Phyllo Asparagus and Asiago Cheese with Red Pepper Aioli

DESSERT DISPLAY
Regular and Decaf Coffee
Chef’s Choice of Desserts Including:
Assorted Dessert Bars
Assorted Cookies
Mini Pastries
## ENHANCEMENTS

### DISPLAYS
- Spinach and Artichoke Fondue with Pita Chips: 4/Person
- Fresh Crudités Display with Assorted Dips: 4/Person
- Sliced Seasonal Fresh Fruit Display: 4/Person
- Assorted Cheese and Cracker Display: 5/Person
- Cheese and Cracker and Sausage Display: 6/Person
- Whole Smoked Salmon Display (Serves 60): 200/Order

### STATIONS
*$75 CHEF’S FEE WILL APPLY FOR CHEF-MANNED STATIONS*
- Market Station: 11/Person
- Old World Antipasti Station: 12/Person
- Mashtini Station: 10/Person
- *Pasta Station: 13/Person
- *Asian Station: 12/Person
- *Mac & Cheese Station: 14/Person

### CARVERY ITEMS
SERVED WITH ASSORTED ROLLS AND CONDIMENTS. $75 CHEF’S FEE WILL APPLY
- Prime Rib of Beef (Serves 25): 350/Order
- Rosemary Roasted Pork Loin (Serves 25): 175/Order
- Oven Roasted Turkey Breast (Serves 20): 175/Order
- Honey Baked Ham (Serves 35): 150/Order
- Whole Angus Tenderloin of Beef (Serves 15): 300/Order

### DESSERTS
- Strawberry Shortcake: 5/Person
- Tiramisu Torte: 5/Person
- Fresh Fruit Tartlet: 5/Person
- Warm Apple Crisp: 5/Person
- Carrot Cake: 6/Person
- Ultimate Chocolate Cake: 6/Person
- Irish Cream Mousse Cake: 6/Person

### DESSERT STATION
MINIATURE DESSERT DISPLAY: 6/PERSON
Including but not limited to Petite Gourmet Brownies, Lemon Bars, Petit Fours and Sweet Shooters.
Served with regular and decaffeinated coffee.

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PLATED DINNER ENTRÉE
ACCOMPANIMENTS

BAKERY FRESH WARM DINNER ROLLS WITH PIPED HONEY BUTTER,
REGULAR/DECAFFEINATED COFFEE AND HOT TEA SERVICE

**PLEASE LIMIT SELECTIONS TO A MAXIMUM OF THREE ENTRÉES TO INCLUDE ONE VEGETARIAN OPTION. IF MORE THAN
THREE ENTRÉES ARE SELECTED FOR SERVICE AN ADDITIONAL FEE OF $4 PER PERSON WILL BE ADDED TO ALL ENTRÉE CHOICE

CHOICE OF SALAD (SELECT ONE):
Mixed Field Greens with Tomato Wedges, Sliced Cucumbers and Choice of Two Dressings
Baby Spinach Salad with Spiced Walnuts, Fresh Berries and Raspberry Vinaigrette
Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

*SALAD UPGRADE
Caprese Salad with Slices of Ripe Tomato, Fresh Milk Mozzarella and Fresh Basil topped with a Balsamic Reduction

2/PERSON

CHOICE OF VEGETABLE (SELECT ONE):
Fresh Vegetable Medley of Zucchini, Squash, Red Peppers, Red Onions, Carrots and Broccoli
Green Beans with Shallots and Red Peppers
Grilled Asparagus
Honey Glazed Carrots

CHOICE OF STARCH (SELECT ONE):
Herbed Wild Rice Blend
Sour Cream and Chive Mashed Potatoes
Oven Roasted Red Potatoes
Garlic Mashed Potatoes
Potatoes Au Gratin
# PLATED DINNER ENTÉRÉES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GOAT CHEESE RAVIOLI</td>
<td>$21</td>
</tr>
<tr>
<td>An Herbed Goat Cheese Filled Handmade Ravioli tossed with a Red Pepper Cream Sauce with Wilted Spinach</td>
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<tr>
<td>PENNE PRIMAVERA</td>
<td>$21</td>
</tr>
<tr>
<td>Penne Pasta tossed with Seasonal Vegetables and a Parmesan Tomato Cream Sauce</td>
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<tr>
<td>DIJON CHIVE CHICKEN</td>
<td>$24</td>
</tr>
<tr>
<td>6 ounce Pan Seared Chicken Breast topped with Dijon Mustard Chive Sauce</td>
<td></td>
</tr>
<tr>
<td>CHICKEN PICCATA</td>
<td>$24</td>
</tr>
<tr>
<td>6 ounce Pan-fried Egg Battered Chicken Breast served in a White Wine Caper Sauce</td>
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</tr>
<tr>
<td>BRUSCHETTA CHICKEN</td>
<td>$24</td>
</tr>
<tr>
<td>6 ounce Grilled Chicken Breast topped with Fresh Tomato-basil Salsa, Parmesan Cheese and drizzled with a Balsamic Reduction</td>
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</tr>
<tr>
<td>GRILLED ATLANTIC SALMON</td>
<td>$27</td>
</tr>
<tr>
<td>8 ounce Grilled Atlantic Salmon Fillet with Mango, Red Onion, Basil and Tomato with Balsamic</td>
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</tr>
<tr>
<td>PAN SEARED SALMON</td>
<td>$27</td>
</tr>
<tr>
<td>8 ounce Pan Seared Atlantic Salmon with Champagne Tarragon Cream Sauce</td>
<td></td>
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<tr>
<td>TILAPIA PUTTENESCA</td>
<td>$24</td>
</tr>
<tr>
<td>8 ounce Broiled Tilapia Topped with a Fresh Tomato, Kalamata Olive, Caper, Garlic and Basil Sauce</td>
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</tr>
<tr>
<td>PARMESAN CRUSTED WALLEYE</td>
<td>$29</td>
</tr>
<tr>
<td>8 ounce Parmesan Crusted Walleye served with Lemon Buerre Blanc</td>
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</tr>
<tr>
<td>PORK TENDERLOIN</td>
<td>$27</td>
</tr>
<tr>
<td>8 ounces of Sliced Tenderloin Served with Cranberry Balsamic Glaze</td>
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</tr>
<tr>
<td>ANGUS SIRLOIN</td>
<td>$39</td>
</tr>
<tr>
<td>8 ounce Sirloin with Peppercorn Cream Sauce</td>
<td></td>
</tr>
<tr>
<td>NEW YORK STRIP</td>
<td>$42</td>
</tr>
<tr>
<td>12 ounce with Mushroom Brown Sauce</td>
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</tr>
<tr>
<td>PRIME RIB</td>
<td>$36</td>
</tr>
<tr>
<td>14 ounce Herb Roasted Prime Rib served with Horseradish Cream and Au Jus</td>
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</tr>
<tr>
<td>FILET MIGNON</td>
<td>$45</td>
</tr>
<tr>
<td>6 ounce Filet Mignon with a Cabernet Reduction</td>
<td></td>
</tr>
</tbody>
</table>
ROYAL DINNER BUFFET

BUFFET SERVICE TO INCLUDE BAKERY FRESH WARM DINNER ROLLS WITH PIPED HONEY BUTTER, REGULAR/DECAFFEINATED COFFEE AND HOT TEA SERVICE

MINIMUM 30 ATTENDEES
IF GUARANTEE DOES NOT MEET MINIMUM ATTENDEE REQUIREMENT FOR BUFFET SERVICE A $4 PER PERSON CHARGE WILL APPLY

TWO ENTRÉES 34/PERSON
THREE ENTRÉES 38/PERSON

SALADS
PLEASE SELECT TWO
Caprese Salad with Balsamic Glaze
Crowne Pasta Salad
Mixed Field Greens with Tomatoes, Cucumbers and Assorted Dressings
Classic Caesar Salad
Baby Spinach Salad with Spiced Walnuts, Fresh Berries and Raspberry Vinaigrette

SIDES
PLEASE SELECT THREE
Pesto Pasta
Garlic Mashed Potatoes
Sour Cream and Chive Mashed Potatoes
Oven Roasted Potatoes
Herbed Wild Rice Blend
Potatoes Au Gratin
Green Beans with Shallot and Red Pepper
Honey Glazed Carrots
Grilled Asparagus
Fresh Vegetable Medley of Zucchini, Squash, Red Peppers, Red Onions, Carrots and Broccoli

ENTRÉE CHOICES
PLEASE SELECT ACCORDING TO BUFFET PREFERENCE
Grilled Salmon with Mango Salsa
Chicken Piccata
Roast Loin with Rosemary Port Wine Reduction
Pork loin with Cranberry Balsamic Glaze
Prime Rib Au Jus
Chicken Marsala
Sliced Beef Tenderloin with Cabernet Reduction
Marinated Portobello Mushrooms Stuffed with Spinach and Roasted Red Pepper Boursin Cheese

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FROM THE BAR...

A LA CARTE
ALL BARS ARE STOCKED WITH THE FOLLOWING ITEMS: VODKA, GIN, RUM, TEQUILA, WHISKEY AND SCOTCH, IMPORT AND DOMESTIC BOTTLED BEERS, RED, WHITE AND BLUSH HOUSE WINE, ASSORTED sodas AND BOttLED WATER

Assorted Sodas and Bottled Water
Draft Beer (Domestic)
Domestic Bottled Beer
Premium, Craft and Import Bottle Beer
Premium Brand Liquor
Supreme Brands, Cordials and Brandy
House Wine** (Merlot, Cabernet, Chardonnay, Pinot Grigio and White Zinfandel)

House Champagne

**IN ADDITION TO OUR HOUSE WINE SELECTION WE OFFER AN EXTENSIVE WINE LIST. PLEASE CONTACT THE CATERING DEPARTMENT FOR A COMPLETE LISTING.

A $75 BARTENDER FEE (PER BARTENDER) WILL APPLY IF A MINIMUM OF $500 IN REVENUE PER BARTENDER IS NOT ACHIEVED

OPEN BAR PACKAGES
ALL PRICING IS PER PERSON. GUARANTEES FOR OPEN BAR WILL BE DUPLICATED FROM FINAL GUEST COUNT. ALL CHILDREN UNDER 21 WILL BE TAKEN INTO CONSIDERATION WITH AN UNLIMITED N/A BEVERAGE CONSUMPTION FEE OF $5 PER PERSON.

*ADDITIONS OR SUBSTITUTIONS MAY RESULT IN AN INCREASE IN PRICING PER PERSON

<table>
<thead>
<tr>
<th>BEER/WINE/SODA*</th>
<th>PREMIUM*</th>
<th>SUPREME*</th>
</tr>
</thead>
<tbody>
<tr>
<td>DRAFT BEER (OR) BOTTLED BEER</td>
<td></td>
<td></td>
</tr>
<tr>
<td>First Hour</td>
<td>$10</td>
<td>$12</td>
</tr>
<tr>
<td>Two Consecutive Hours</td>
<td>$14</td>
<td>$17</td>
</tr>
<tr>
<td>Three Consecutive Hours</td>
<td>$18</td>
<td>$22</td>
</tr>
<tr>
<td>Four Consecutive Hours</td>
<td>$22</td>
<td>$27</td>
</tr>
</tbody>
</table>

DOMESTIC AND IMPORT BEER
Miller Lite, MGD, Heineken, Corona, Seasonal Selection, Buckler (N/A), Spotted Cow

HOUSE WINE
Red, White and Blush

PREMIUM PACKAGE LIQUORS
Smirnoff Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Run, Sauza Gold Tequila, Korbel Brandy, Jim Beam Bourbon, J&B Scotch, Amaretto, Peach, Southern Comfort, Sweet and Dry Vermouth

SUPREME PACKAGE LIQUORS
Absolute Vodka, Beefeaters Gin, Malibu Rum, Jose Cuervo Gold Tequila, Jack Daniels, Dewars Scotch, Bailey’s Irish Cream, Kahlua

CROWNE PLAZA MILWAUKEE WEST
10499 Innovation Drive | Wauwatosa, WI 53226
414-475-9500

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CATERING POLICIES

1. Thirty (30) days prior to your event, the Catering Department requests final menu selections, bar arrangements and set-up requirements are confirmed.

2. The Final Guaranteed Guest Count and Payment are required Four Business Days prior to your event. If the hotel does not receive a guarantee by this time, the booking party will be charged for the full person count listed on the contract, unless the actual number of persons in attendance of the event is greater. The guarantee is the minimum count you will be charged for and cannot be decreased. Please notify the Catering Department immediately if the guests count increases. The Crowne Plaza Milwaukee West will not be responsible for service in excess of 5% over the guaranteed guest count.

3. Menu Pricing is subject to change without notice. If requested, pricing may be confirmed Sixty (60) days in advance of your event. Plated Lunch Entrées or Lunch Buffets ordered for Dinner Service will be subject to an additional fee of $4 per attendee.

4. Buffets are prepared and served based on your final guarantee. Buffet items will be refreshed until all guests in attendance have proceeded through the buffet line. Once attendees have been served, one buffet line will remain open for an additional 20 minutes to accommodate any late arrivals or second helpings. Buffet items will NOT be replenished during this time.

   Breaks are prepared and served based on your final guarantee. Break items will be refreshed for up to 30 minutes to ensure all guests are served. Remaining items will be available for second helpings, based on availability, or two hours of service. Any items remaining will be removed after two-hour of service

5. Wisconsin Health Code states the no food or beverage items, which remain uneaten after an event, may be removed by the customer or its attendees. Food and Beverage items will not be allowed to be taken off property or used elsewhere in the hotel. Serving any food or beverage on hotel premises that is not purchased from the hotel is prohibited by state law. Wedding cakes are allowed when purchased through a licensed vendor.

6. Functions will be staffed to properly service your event. If additional staffing is requested additional charges will apply.

7. The Booking Party agrees to the responsibility of any damage to hotel property or equipment by guests or outside vendors contracted by the client during the period of time your function is being held at the hotel. The Crowne Plaza Milwaukee West reserves the right to immediately terminate service or occupancy in case of violation of any laws, regulations or hotel policies.

8. Crowne Plaza Milwaukee West will not be responsible for the damage or loss of any article brought on premises such as decorations, wedding cakes, cake and table accessories, card boxes, Audio-Visual or electronic equipment, etc. Security arrangements should be made for all items left unattended for any time. It is the responsibility of the client to make arrangements to remove all personal items immediately following the completion of your event. Items remaining three (3) days following an event will be disposed of by the hotel.

9. All Vendors must contact the Catering Department to arrange set-up needs and available set-up times for the day of your event. The Hotel does not maintain insurance covering vendor's property; it is the sole responsibility of the vendor to obtain business interruption, theft, and property damage or loss insurance covering such losses by the vendor.

10. Due to storage restraints we request that no meeting or function materials be shipped earlier than 48 hours prior to event start. Any item that is received more than 48 hours prior to event start will be subject to a handling fee of $5 per box per day which will be applied to the group’s master bill at time of service.

PLEASE LABEL ALL MATERIALS AS FOLLOWS:
Crowne Plaza Milwaukee West
ATTN: (Hotel Contact’s Name)
C/O: (Group or Company Name / On-Site Name)
Program Event Date: _______________________
10499 Innovation Drive
Wauwatosa, WI 53226

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