

**DINNER**

**THE CROWNE DINNER BUFFET**

Display of Domestic and Imported Cheeses

**SALADS**

California Field Greens  
Mixed Field Greens with Tomatoes,  
Cucumbers, Carrots, Mushrooms,  
Alfalfa Sprouts and Croutons  
Bleu Cheese, Ranch, Italian and French Dressings

Asian Chicken Salad  
with Red Ginger Shoots

Fresh Sliced Seasonal Fruit

Marinated Mushrooms and Artichokes

**ENTREES**

(Select Three)

Chicken Prima-Vera

Roasted Marinated Pork Loin

Yankee Pot Roast

Teriyaki Braised Short Ribs

Leg of Lamb

Chicken Florentine

Fresh Catch of the Day

Roasted Beef Sirloin Forestiere

Two Fresh Seasonal Vegetables  
Chef's Choice of Potatoes, Pasta or Rice Pilaf  
Fresh Baked Rolls and Butter

Assorted Pastries and Confections

Freshly Brewed Coffee, Decaffeinated, Tea and Iced Tea

**\$52.00++ Per Guest**

Roast Prime Rib of Beef Au Jus

\$4.00 Additional Per Guest

Carver Required For Prime Rib – Carver's Fee \$85.00

\$100.00 Labor Charge for Groups Under 50 People will apply

*All Prices are Subject to a Taxable Service Charge and Local Sales Tax. Selections are Based on Availability and Will be Confirmed Thirty Days Prior to your Event*