

# Holiday Menu

CROWNE PLAZA BOSTON/WOBURN

*As the holiday season approaches...*

ALL OF US HERE AT THE CROWNE PLAZA BOSTON/WOBURN ARE MORE THAN DELIGHTED TO SERVE AND CATER TO YOUR NEEDS DURING THIS SPECIAL TIME OF THE YEAR. OUR EXPERT STAFF AND AWARD WINNING CHEF ARE HERE TO ASSIST YOU IN ORGANIZING AND PLANNING A HOLIDAY EVENT THAT YOUR FRIENDS, FAMILY AND COWORKERS WILL REMEMBER FOR YEARS TO COME.

*O*UR FUNCTION AND GUESTS ROOMS HAVE BEEN COMPLETELY RENOVATED AND ARE READY TO HOST YOUR UPCOMING HOLIDAY CELEBRATION! ADD A LITTLE SPARKLE TO YOUR SEASON BY ALLOWING OUR SPECIALIZED BANQUET STAFF TO HELP YOU HOST YOUR NEXT SOIREE WITH EXCEPTIONAL ATTENTION TO DETAIL.

## *Overnight Guest Rooms*

THE CROWNE PLAZA BOSTON/WOBURN IS PLEASED TO EXTEND THE OFFER TO EXPERIENCE OUR BRAND-NEW, AMAZING OVERNIGHT GUEST ROOMS AT A DISCOUNTED RATE. TO RECEIVE THIS LIMITED TIME OFFER, JUST RESERVE TEN OR MORE ROOMS AND WE WILL HOLD A BLOCK OF ROOMS IN YOUR COMPANY'S NAME FOR THE DISCOUNTED RATE OF \$99.00 PER EVENING.

*For more information about our function space or overnight guest rooms please call the Sales Office at 781-897-4054*

15 MIDDLESEX CANAL PARK • WOBURN, MA



# Holiday Dinner Menu



*We welcome you with a domestic cheese and fruit display*

MINIMUM OF 50 GUESTS | PRICED BY ENTRÉE SELECTION

## Hors d'oeuvres

\* CHOICE OF THREE

SEAFOOD STUFFED MUSHROOMS  
ASSORTED PETITE QUICHE  
SPANAKOPITA

HIBACHI BEEF SKEWERS  
PARMESAN ARTICHOKE HEARTS  
SHRIMP COCKTAIL  
SESAME CHICKEN

SCALLOPS WRAPPED IN BACON  
MUSHROOM PUFFS  
MINI CRAB CAKES

## Salad

\* CHOICE OF ONE ~ WITH CHOICE OF DRESSING, FRESH WARM ROLLS & SWEET BUTTER

TOSSED GARDEN SALAD

SEASONAL GREENS WITH  
WALNUTS AND CRANBERRIES

TRADITIONAL CAESAR SALAD

## Accompaniments

\* CHOICE OF ONE VEGETABLE AND ONE STARCH

HONEY GLAZED CARROTS  
OVEN ROASTED POTATOES WITH HERBS  
SEASONAL MEDLEY OF VEGETABLES  
BAKED POTATO

ITALIAN GREEN BEANS  
CREAMY MASHED POTATOES  
BROCCOLI WITH HOLLANDAISE  
RICE PILAF



**CROWNE PLAZA**  
HOTELS & RESORTS

THE PLACE TO MEET.

# Holiday Dinner Menu

## Dinner Entrees

\* CHOICE OF ONE

SURF & TURF ~ THREE JUMBO SHRIMP WITH 6OZ. PETIT FILET MIGNON | \$50.95

ROAST PRIME RIB OF BEEF, AU JUS | \$41.95

ROASTED ROSEMARY PORK LOIN WITH RED WINE DEMI-GLACE SAUCE | \$35.95

12OZ. NEW YORK SIRLOIN OF BEEF | \$41.95

CHICKEN MARSALA SAUTÉED IN MARSALA WINE WITH MUSHROOMS, SHALLOTS & IMPORTED PROSCIUTTO | \$36.95

LONDON BROIL WITH MUSHROOM SAUCE | \$38.95

BONELESS BREAST OF CHICKEN WITH HERB BREADED STUFFING

~OR~ CORDON BLEU WITH SUPREME SAUCE | \$34.95

BROILED SALMON WITH DILL SAUCE | \$36.95

BAKED BOSTON SCROD TOPPED WITH SEASONAL BREAD-CRUMBS | \$35.95





# *Sweet Endings*

\* CHOICE OF THREE

## HOLIDAY RED VELVET CAKE

DOUBLE LAYERED CAKE WITH CREAM CHEESE ICING GARNISHED WITH CHOCOLATE DECORETTES

## CHOCOLATE BUNDT CAKE

INDIVIDUAL MINI CAKES FILLED WITH CREAMY CHOCOLATE SAUCE

## GOURMET TURTLE CHEESECAKE

LAYER OF FUDGE CARAMEL SAUCE AND CHOPPED PECANS WITH A GRAHAM CRACKER CRUST

## WARM HARVEST BREAD PUDDING

CUSTARD BREAD PUDDING WITH APPLES AND CINNAMON DRIZZLED WITH MAPLE CREAM SAUCE

## ITALIAN TIRAMISU

MASCARPONE CHEESE FILLING BASKED IN ESPRESSO WITH A TOUCH OF LIQUOR DUSTED WITH COCO POWDER

## THE ULTIMATE ASSORTED MINI DESSERTS

HAZELNUT GENOISE, RASPBERRY TRUFFLE, KEY LIME TARTLET, CHOCOLATE RUM BALL  
APPLE PECAN BOUCHEE, CHOCOLATE DECADENCE & LEMON MOUSSE TARTLET

~ SERVED WITH COFFEE, TEA & DECAFFEINATED COFFEE ~

ALL PRICES SUBJECT TO 20% ADMINISTRATIVE FEE & 7% MA SALES TAX

*holiday centerpieces included*



**CROWNE PLAZA**

HOTELS & RESORTS

THE PLACE TO MEET.

# Deck the Halls Holiday Buffet



*We welcome you with a domestic cheese and fruit display*

MINIMUM OF 50 GUESTS | \$37.95 PER PERSON

## *Hot Hors d'oeuvres - passed*

SCALLOP MEDALLIONS IN BACON  
STUFFED MUSHROOMS  
ASSORTED MINI QUICHE  
SHRIMP COCKTAIL

## *Salad*

\* CHOICE OF ONE  
GARDEN SALAD WITH ASSORTED DRESSINGS  
TRADITIONAL CAESAR SALAD

## *Entrees*

\* CHOICE OF THREE  
ROAST SIRLOIN OF BEEF  
BONELESS BREAST OF CHICKEN WITH HERB BREAD STUFFING  
BAKED BOSTON SCROD WITH BUTTER & SEASONAL BREADCRUMBS  
RIGATONI WITH ITALIAN SAUSAGES AND PEPPERS  
ROASTED SLICED PORK TENDERLOIN  
CHICKEN PASTA PRIMAVERA  
CHICKEN PICATTA  
CHICKEN, ZITI AND BROCCOLI

~

SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLE BOUQUET, WARM ROLLS & SWEET BUTTER, ASSORTED HOLIDAY DESSERTS, COFFEE, TEA & DECAFFEINATED COFFEE

ALL PRICES SUBJECT TO 20% ADMINISTRATIVE FEE & 7% MA SALES TAX

# *Jingle Bell Station Reception*

*We welcome you with a domestic cheese and fruit display*

MINIMUM OF 50 GUESTS | \$39.95 PER PERSON

## *Hors d'oeuvres*

\* CHOICE OF THREE

SEAFOOD STUFFED MUSHROOMS  
ASSORTED PETITE QUICHE  
SPANAKOPITA

HIBACHI BEEF SKEWERS  
PARMESAN ARTICHOKE HEARTS  
SHRIMP COCKTAIL  
SESAME CHICKEN

SCALLOPS WRAPPED IN BACON  
MUSHROOM PUFFS  
MINI CRAB CAKES

## *Antipasto Salad Bar*

MIXED GREENS, ROMAINE, ITALIAN COLD CUTS & ASSORTED CHEESES, TOMATOES, CUCUMBERS, MUSHROOMS, MIXED OLIVES, PEPPERONCINI, RED & GREEN PEPPERS, ARTICHOKE AND TUNA

~ OR ~

## *Mashed Potato Martini Bar*

WITH SOUR CREAM, GRAVY, BACON BITS, SHREDDED CHEDDAR CHEESE, BUTTER & BLEU CHEESE CRUMBLES

## *Chef's Carving Station*

\* CHOICE OF ONE

ROAST PRIME RIB OF BEEF, AU JUS  
ROAST TURKEY  
ROASTED ROSEMARY PORK LOIN  
HONEY GLAZED BAKED HAM

## *Pasta Station*

TORTELLINI & PENNE PASTA

\* CHOICE OF TWO SAUCES

MARINARA, ALFREDO, VODKA SAUCE, MEAT SAUCE OR PUTTANESCA



CHEF'S SELECTION OF HOLIDAY PASTRIES SERVED WITH  
COFFEE, TEA & DECAFFEINATED COFFEE

ALL PRICES SUBJECT TO 20% ADMINISTRATIVE FEE & 7% MA SALES TAX

# Beverage Service

## Call Brands

SMIRNOFF VODKA, BEEFEATERS GIN, BARCARDI, SINGLETON SCOTCH, SEAGRAM 7, MEYERS DARK RUM, MALIBU RUM, JIM BEAM, SOUTHERN COMFORT, CANADIAN CLUB

## Premium Brands

ABSOLUT, CAPTAIN MORGAN, TANGUERAY GIN, DEWAR'S SCOTCH, KAHULA, KETEL ONE, JOHNNIE WALKER RED, OUZO, CUERVO GOLD, BAILEY'S IRISH CREAM, JACK DANIELS, IRISH MIST, TIA MARIA

## Deluxe Brands

GREY GOOSE, MAKERS MARK 90, CROWN ROYAL, WILD TURKEY, LAGAVULIN SCOTCH, CHAMBORD, GLENLIVIT, SAMBUCA ROMANO, REMY MARTIN, JOHNNIE WALKER BLACK, GRAND MARNIER, COUVOISIER, CHIVAS REGAL, BELEVEDERE, BOMBAY SAPPHIRE, DI SARANO AMARETTO

## Host Package Bar

### BEER WINE & SODA

\$9.95 / ONE HOUR | \$11.95 / TWO HOURS | \$13.95 / THREE HOURS | \$15.95 / FOUR HOURS

### *House Brands, Call Brands, Beer & Wine*

\$11.95 FOR THE FIRST HOUR; \$4.00 EACH ADDITIONAL HOUR

### *Call Brands, Premium Brands, Beer & Wine*

\$13.95 FOR THE FIRST HOUR; \$5.00 EACH ADDITIONAL HOUR

### *Premium Brands, Deluxe Brands, Beer & Wine*

\$15.95 FOR THE FIRST HOUR; \$6.00 EACH ADDITIONAL HOUR

### *Host Bar (per drink)*

### *Cash Bar (per drink)*

HOUSE BRANDS	\$4.75	\$5.00
CALL BRANDS	\$5.25	\$5.50
PREMIUM BRANDS	\$5.75	\$6.00
DELUXE BRANDS	\$7.50	\$7.50
HOUSE WINE	\$6.25	\$6.50
DOMESTIC BEER	\$4.25	\$4.50
IMPORTED BEER	\$5.25	\$5.50
ASSORTED SODAS	\$2.00	\$2.00

*All bars include Chardonnay, Cabernet Sauvignon, Merlot & Pinot Grigio Wines, as well as domestic and imported beers, Assorted Sodas & Mixers*

THERE IS A \$50.00 BARTENDER CHARGE PER 100 GUESTS. ALL PRICING SUBJECT TO 20% ADMINISTRATIVE FEE & 7% MA SALES TAX WITH THE EXCEPTION OF CASH BARS. OPEN BARS CANNOT EXCEED FOUR HOURS; CASH BAR HAS A FIVE HOUR LIMIT

