

Specialty Stations

Add a specialty station to your event...

Minimum of 25 People

Pasta Station

Tortellini, Fettuccini and Penne Pasta

Prepared to Order with Marinara, Pesto and Alfredo Sauce

Mashed Potato Bar

Homemade Mashed Potatoes Served in Martini Glasses with a Variety of Condiments including Crumbled Bacon, Shredded Cheese, Sautéed Onions, Sautéed Mushrooms, Crumbled Blue Cheese and Chopped Fine Herbs

Whole Roasted Turkey Breast

Carved by Our Chef with Fresh Cranberry Sauce, Giblet Gravy and Condiments

Whole Sugar Cured Ham

Carved by Our Chef, Served with a Honey Mustard Sauce and Fresh Biscuits

Top Round of Beef

Chef Carved Top Round of Beef, Served with Silver Dollar Rolls, Dijon Mustard, Mayonnaise, Creamed Horseradish Sauce and Au Jus

**Station Attendant Fee Required at \$75.00 Per Attendant*

Minimum of 1 Attendant Per 25 Guest)

(Mashed Potato Bar Exclude)

** Specialty Stations Can Not be Ordered as a Stand Alone Entree*

*All Food and Beverage is Subject to a 21% Service Charge and a 9% Sales Tax
Menu Prices are Subject to Change without Notice
Crowne Plaza National Airport ♦ 1480 Crystal Drive ♦ Arlington, VA 22202*

A La Carte Hors D'Oeuvres

Displays

All Displays Require a Minimum Guarantee of 25 Persons

Fresh Fruit

Fresh Sliced Seasonal Fruits, Melons and Berries

Crudite Display

Fresh Seasonal Garden Vegetables, Served with a Zesty Ranch Dip

International Cheese Display

Imported and Domestic Cheeses, Served with Fresh Bread and Crackers

Brie en Croute

Whole Brie Wheel Encrusted in a Flaky Pastry, Baked until Golden Brown
Served Warm with Crusty French Bread

Antipasto Platter

Artichoke Hearts, Grilled Peppers, Zucchini, Yellow Squash, Mushrooms,
Olives, Sun-Dried Tomatoes, Genoa Salami, Pepperoni, Prosciutto,
Provolone and Mozzarella Cheeses
Fresh Sliced Italian Bread

Triple Dip

Spinach and Artichoke Dip, Crab Dip and Hummus
Served with Tortilla Chips, Pita Bread and French Baguettes

Dessert Station

Fresh Sliced Fruit Display, Chocolate Éclairs, Napoleons, Cream Puffs,
Fresh Fruit Tarts, White and Dark Chocolate Mousse Cups and Chocolate
Covered Strawberries

Individual Hors D'Oeuvres

Spicy Buffalo Wings ~ Swedish Meatballs ~ BBQ Meatballs ~ Potato Skins
Jalapeno Poppers ~ Chicken Fingers
Fried Cheese Ravioli with Marinara Sauce ~ Breaded Mozzarella Sticks

Stuffed Mushroom Caps of Spinach and Feta
Southwestern Chicken Egg Rolls ~ Mini Quiche ~ Chicken Pot Stickers
Spanikopita ~ Smoked Chicken Quesadillas ~ Spring Rolls
Soba Noodle Salad ~ Bruschetta with Tomato Pesto and Mozzarella
Beef Empanadas ~ Frankfurters in Puff Pastry

Coconut Chicken ~ Teriyaki Chicken Satays ~ Smoke Salmon Crepes
Tuna Carpaccio ~ Spicy Rock Shrimp Quesadillas
Smoke Chicken and Pineapple Canapés ~ Sesame Chicken
Asparagus wrapped with Prosciutto

Crispy Wrapped Shrimp ~ Mini Beef Wellington ~ Buffalo Fried Shrimp
Coconut Breaded Shrimp Mushrooms Stuffed with Crabmeat
Bacon Wrapped Scallops ~ Crab Cakes with Pommery Cream Sauce
California Rolls and Vegetable Sushi

Oysters / Clams on the Half Shell ~ Iced Jumbo Shrimp Cocktail
Market Rate

*Butler Passed Serves Available at \$75.00 per server, per every 25 persons

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The Perfect Cocktail Reception

(Two Hours)

A Minimum Guarantee of 50 Persons is Required

Includes the Selection of:

Three (3) Displays, Four (4) Hors D'Oeuvres

*And A Carved Ham or Roasted Turkey**

Displays:

(Choose Three)

Fresh Fruit

Fresh Sliced Seasonal Fruits, Melons and Berries, Served with a Yogurt Dressing

Crudite Display

Fresh Seasonal Garden Vegetables, Served with a Zesty Ranch Dip

International Cheese Display

Imported and Domestic Cheeses, Served with Fresh Bread and Crackers

Brie en Croute

*Whole Brie Wheel Encrusted in Flaky Pastry, Baked until Golden Brown
Served Warm with Crusty French Bread*

Antipasto Platter

*Artichoke Hearts, Grilled Peppers, Zucchini, Yellow Squash, Mushrooms,
Genoa Salami, Pepperoni, Olives, Sun-Dried Tomatoes, Prosciutto,
Provolone and Mozzarella Cheeses
Fresh Sliced Italian Bread*

Triple Dip

Spinach Dip, Crab Dip and Hummus

Served with Tortilla Chips, Pita Bread and French Baguettes

Hors D'Oeuvres

(Choose Four)

*Spicy Buffalo Wings ~ Swedish Meatballs ~ BBQ Meatballs ~ Potato Skins
Jalapeno Poppers ~ Chicken Fingers*

*Fried Cheese Ravioli with Marinara Sauce ~ Breaded Mozzarella Sticks
Stuffed Mushroom Caps of Spinach and Feta*

*Southwestern Chicken Egg Rolls ~ Mini Quiche ~ Chicken Pot Stickers
Spanikopita ~ Smoked Chicken Quesadillas ~ Spring Rolls*

*Soba Noodle Salad ~ Bruschetta with Tomato Pesto and Mozzarella
Beef Empanadas ~ Frankfurters in Puff Pastry ~ Coconut Chicken Teriyaki*

*Chicken Satays ~ Smoke Salmon Crepes ~ Tuna Carpaccio
Spicy Rock Shrimp Quesadillas ~ Smoke Chicken and Pineapple Canapés
Sesame Chicken ~ Asparagus wrapped with Prosciutto*

Carving Stations:

(Choose One)

Whole Sugar Cured Ham

Served with a Honey Mustard Sauce and Fresh Biscuits

Whole Roasted Turkey Breast

*Carved by Our Chef with Fresh Cranberry Sauce,
Giblet Gravy and Condiments*

**A Carving Station Attendant fee is Required at \$75.00 Per Attendant*

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