



CROWNE PLAZA®

TYSONS CORNER

Welcomes Family Reunions



Beautiful Grand Ballroom to Accommodate Invited Guests

Three-Course Plated or Buffet Dinner

Cash Bar and Wine Service during Dinner

Dance Floor and Riser for Band or Disc Jockey

Dedicated Event Manager to Handle the Details of Your Event

Choice of Hotel Linen Selection

One Complementary Room on the Evening of your Event

Optional Welcome Reception and Sunday Morning Brunch

Children 5 and under are Free

CROWNE PLAZA TYSONS CORNER

JENNIFER BIERNACKI DROWN • EVENT SPECIALIST

703•738•3114

All Banquet Prices are Subject to 22% Service Charge and 5% tax.

~One Hour Welcome Reception~

Fresh Selection of Vegetable
Crudités with Ranch Dip
(Choice of Three)
Based on 5 pieces per person
Chicken Fingers with Honey Dijon Sauce
Spicy Buffalo Wings with Bleu Cheese Dip
Spring Egg Rolls with Sweet & Sour Sauce
Swedish Meatballs
Mini Quiche
Jalapeno Poppers

~Plated Entrees~

All Entrees are served with the following:
Mixed Garden Salad with Assorted Dressings and Warm Rolls and Butter,
Choice of Chocolate Mousse, Strawberries Romanoff,
Cheesecake with a Fruit Topping or our Decadent Chocolate Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Salmon Buerre Blanc

Broiled Fillet of Salmon topped with a
Herb Lemon Buerre Blanc
Served with Rice Pilaf

New York Sirloin

Sliced New York Sirloin with a Wild
Mushrooms Green Peppercorn Sauce
Served with Oven Roasted Potatoes

Chicken Vera Cruz

Boneless Breast of Chicken topped with a
Vera Cruz Sauce of Sweet Bell Peppers,
Spanish Onions, Capers and Lime Juice
Served with Rice Pilaf

Stuffed Portobello Mushroom

Marinated Portobello Mushroom stuffed
with Spinach and Fresh Mozzarella Cheese.
Served with Fried Eggplant and Tomato
Concasse

Southwestern Chicken

Boneless Breast of Chicken Pan seared and topped with a Mango,
Black Bean and Corn Salsa. Served with Rice Pilaf
and Fresh Seasonal Vegetables.

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~Grand Dinner Buffet~

(minimum of 35 people)

Soups

(Choose One Selection)

Italian Chicken
Lobster Bisque
Southwest Tortilla
Minestrone

Salads

(Choose One Selection)

Grilled Seasonal Vegetable Platter
Fresh Baby Mozzarella, Roma Tomatoes and Fresh Basil in Olive Oil
Field Greens with Raspberry Vinaigrette
Spinach Salad with Pine nuts and Mushrooms with Balsamic Vinaigrette
Caesar Salad with Herb Croutons and a Caesar Salad Dressing

Accompaniments

(Choose Two Selections)

Garlic Mashed Potatoes
Oven Roasted Potatoes
Rice Pilaf
Fresh Seasonal Grilled Vegetables
Seasonal Vegetable Medley
Green Beans with Mushrooms & Roasted Peppers

Entrees

Chicken Piccata
Chicken Marsala
Tenderloin Tips with Sherry
Fresh Fillet of Flounder with a Lemon Thyme Buerre Blanc
Sliced Top Round of Beef with a Mushroom Bordelaise Sauce
Parmesan Encrusted Salmon

Warm Rolls and Butter, Assorted Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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~Brunch~

The Sunrise Buffet

Breakfast Bakeries to include Danish, Muffins and Croissants
with Creamy Butter and Fruit Preserves
Fluffy Scrambled Eggs
Bacon and Sausage
Home style Breakfast Potatoes
Fresh Sliced Fruit
Assorted Cold Cereals and Milk
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

The Executive Morning Buffet

Breakfast Bakeries to include Danish, Muffins and Croissants
with Creamy Butter and Fruit Preserves
Fluffy Scrambled Eggs
French Toast OR Fruit Filled Pancakes with Warm Maple Syrup
Buttermilk Biscuits with Sausage Gravy
Bacon, Sausage and Country Ham
Home Style Breakfast Potatoes
Fresh Sliced Fruit
Individual Fruit Yogurts
Assorted Cold Cereals and Milk
Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

~Add an Omelet or Waffle Station to the Executive Morning Buffet~

Omelet Station*

Fluffy Eggs prepared to order with your choice of Sliced Mushrooms,
Diced Onions, Diced Green Peppers, Ham, Bacon and Freshly Grated Cheese

Waffle Station*

Chef prepared Waffles with Fresh Whipped Cream, Assorted Fruit toppings
Walnuts, Honey, Sliced Bananas, Warm Maple Syrup and Creamy Butter

* All Made to Order Stations Require an Attendant Fee

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