



Crowne Plaza Class Reunions

BANQUET ROOM AT NO CHARGE SET WITH TABLES AND CHAIRS

THREE-COURSE PLATED, RECEPTION-STYLE OR STATION-STYLE MENU

NON-HOST BAR SERVICE

FLOOR LENGTH TABLECLOTHS AND NAPKINS

HOTEL CENTERPIECES WITH MIRROR TILE AND VOTIVE CANDLES

DANCE FLOOR AND STAGE

DISCOUNTED GUEST ROOM RATES FOR CLASSMATES

ONE COMPLIMENTARY ROOM FOR EVERY 30 ROOMS BOOKED

CROWNE PLAZA TYSONS CORNER

JENNIFER DROWN • EVENT SPECIALIST

703•738•3114

MAY WE RECOMMEND A PLATED DINNER...

All of our Entrees are served with Tossed Garden Salad with Choice of Dressings, Warm Rolls and Butter, Chef's Selection of Starch and Fresh Seasonal Vegetables, Choice of Carrot Cake or Chocolate Cake, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Plated Entrées

(Please select two entrées)

~Chicken Piccata~

Chicken Breast with a Lemon Caper Sauce

~Chicken Vera Cruz~

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

~Salmon Buerre Blanc~

Broiled Fillet of Salmon topped with an Herb Lemon Buerre Blanc

~Sliced Sirloin of Beef~

Sliced marinated Grilled Sirloin of Beef finished with a Mushroom Bordelaise Sauce

~Pasta Primavera~

With fresh Vegetables in a light Tomato Sauce

MAY WE RECOMMEND A BUFFET DINNER...

Our Buffet includes Choice of Salad, Warm Rolls and Butter,
Chef's Selection of Starch and Fresh Seasonal Vegetables,
Assorted Desserts, Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

Classic Buffet

Mixed Garden Salad with Assorted Dressings
Warm Rolls and Butter
Pasta Primavera Salad
Roasted Vegetable Salad
Sliced Fresh Fruit
Rice Pilaf ~or~ Roasted Red Bliss Potatoes
Fresh Seasonal Vegetables

Dinner Entrées

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

Chocolate Cake and Carrot Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

MAY WE RECOMMEND A RECEPTION WITH STATIONS...

Our Stations Menu includes Choice of Salad, Warm Rolls and Butter,
Chef's Selection of Starch and Fresh Seasonal Vegetables,
Assorted Desserts, Freshly Brewed Coffee,
Decaffeinated Coffee and Iced Tea

Station Menu

~Salad Station~

Field Greens with Raspberry Vinaigrette or Ranch Dressing
or
Caesar Salad with Herb Croutons and a Caesar Dressing

~Pasta Station~

Tri-Color Rotelli and Fettuccine with choice of
Marinara, Alfredo and Pesto Sauces.
Penne Primavera Pomodori

~Meat Station~

Pre-Sliced Breast of Turkey with Gravy
Or
Top Round of Beef with Mushroom Sauce
Or
Chicken Piccata with Lemon Caper Sauce

~Dessert~

Chef's Choice of Assorted Desserts to include Chocolate Cake, Carrot Cake and Lemon Bars

Additional Items

~Welcome Reception~

Domestic Cheese Display with French Bread and Crackers
or
Fresh Selection of Vegetable Crudités with Ranch Dip

~Passed Hors D'Oeuvres~

(Choice of Three)

Based on 6 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

~Wine Service~

(Self Serve)

Place a bottle of our House Wines
at each table

~Cash Bar Prices~

Cocktails
Domestic Beer
Imported Beer
Wine
Soft Drinks

Bartender Fee
(One-time Fee)

~Decorations~

Decorations of any type may be purchased through the hotel.

***Food & Beverage Minimums may be required for Saturday Evenings.**

Breakfast

~The Sunrise Buffet~ (Minimum of 25 people)

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 Fruit Juices, Milk, 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 per 50 guests