



## 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

*\*Food & Beverage Minimums may apply. Ask your Event Specialist for details.*

CROWNE PLAZA TYSONS CORNER

LAUREN OSBORN • 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**

(Select One or Two)

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, Carrot Cake and Lemon Bars  
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

**~Entrée Station~**

(Select One or Two)

Pre-Sliced Breast of Turkey with Gravy  
Top Round of Beef with Mushroom Sauce  
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 @ \$6.50 each  
Domestic Beer @ \$3.75 each  
Imported Beer @ \$4.50 each  
Wine @ \$4.75 each  
Soft Drinks @ \$2.50 each

\$80.00 Bartender Fee  
(One-time Fee)

### **~Decorations~**

Decorations of any type may be purchased through the hotel.

## **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 and 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