



CROWNE PLAZA®

AN IHG® HOTEL

ALBANY – THE DESMOND HOTEL

# HOLIDAY MENUS



CROWNE PLAZA ALBANY – THE DESMOND HOTEL 518-869-8100 | [DESMONDHOTELSALBANY.COM](http://desmondhotelsalbany.com)





## HOLIDAY MENUS

# HOLIDAY COCKTAIL PARTY

PACKAGES ARE BASED ON A 1.5 HOUR RECEPTION TIME

\*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF \$150 APPLIES

### OPTION ONE | \$49 per guest

- ▶ CRUDITE PRESENTATION –  
assortment of raw vegetables including  
cauliflower, broccoli, cherry tomatoes, celery  
sticks and carrot sticks with dill dip
- ▶ CHEESE DISPLAY –  
variety of imported and domestic cheeses,  
assorted crackers
- ▶ FIVE BUTLER PASSED HORS D'OEUVRES –  
bacon wrapped scallops  
cucumber goat cheese mousse bites  
chilled tenderloin croûstades  
chicken pot pie tartlets  
spanakopita

#### \* PASTA STATION –

*includes choice of 2 pastas, 2 sauces and 2 add-ins*

#### PASTAS:

- ▶ Mini penne
- ▶ Cheese-filled tortellini
- ▶ Bow-tie
- ▶ Gemelli

#### SAUCES:

- ▶ Marinara
- ▶ Tomato vodka cream
- ▶ Herbed olive oil
- ▶ Alfredo
- ▶ Pesto

#### ADD-INS:

- ▶ Sweet sausage, grilled chicken, Pecorino Romano, baby leaf spinach, toasted pine nuts, artichoke hearts, roasted sweet peppers, broccoli florets, sweet peas, sliced mushrooms, herbed seasonal vegetables, diced Virginia ham, oven-dried tomatoes, Kalamata olives

*Also available as an unmanned presentation*

*Small Group Fee of \$75 applies for groups of 20 and under.*



## HOLIDAY MENUS

# HOLIDAY COCKTAIL PARTY

PACKAGES ARE BASED ON A 1.5 HOUR RECEPTION TIME

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### **OPTION TWO | \$59 per guest**

- ▶ **ARTISAN CHEESE DISPLAY**  
local and imported hand-crafted cheeses, sliced fruit, sliced baguettes, assorted crackers, honey, fruit preserves
- ▶ **CHARCUTERIE PRESENTATION**  
variety of local and imported sausages, cured meats, pâtés, mustards, jams, spreads and breads
- ▶ **FIVE BUTER PASSED HORS D'OEUVRES**  
bloody mary shrimp shooters  
southwest steak tortilla crisps  
plum tomato & ciligene mozzarella kabobs  
spanakopita  
bacon wrapped scallops
- \* **PASTA STATION**  
includes choice of 2 pastas, 2 sauces and 2 add-ins  
**PASTAS:**
  - ▶ Mini penne
  - ▶ Cheese-filled tortellini
  - ▶ Bow-tie
  - ▶ Gemelli**SAUCES:**
  - ▶ Marinara
  - ▶ Tomato vodka cream
  - ▶ Herbed olive oil
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  - ▶ Pesto**ADD-INS:**
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CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

# HOLIDAY BUFFET







## HOLIDAY MENUS

# HOLIDAY BUFFET

STARTS WITH ONE HOUR RECEPTION INCLUDING OPTIONAL PREMIUM OPEN BAR WITH STATIONED & PASSED HORS D'OEUVRES

### OPTIONAL PREMIUM OPEN BAR \*

- ▶ Tito's Handmade Vodka
- ▶ New Amsterdam Vodka
- ▶ Corazón Tequila Blanco
- ▶ Bombay Original Gin
- ▶ Tanqueray Gin
- ▶ Cruzan Aged Light Rum
- ▶ Malibu Coconut Rum
- ▶ Four Roses Bourbon
- ▶ Jack Daniel's Old No. 7 Whiskey
- ▶ Dewar's White Label Scotch
- ▶ Kahlúa
- ▶ Domestic & Premium Bottled Beers
- ▶ Proverb Chardonnay, Cabernet & Pinot Noir
- ▶ Placido Toscana Pinot Grigio
- ▶ Seven Daughters Moscato
- ▶ *\*brands are subject to change without notice*

### HORS D'OEUVRES

- ▶ FRUIT, CHEESE, CRUDITÉ & VEGETARIAN ANTIPASTI PRESENTATION  
seasonal fruits, variety of assorted cheeses & crackers, assortment of raw vegetables with dill dip, hummus & pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone
- ▶ FIVE BUTLER PASSED HORS D'OEUVRES  
vegetable empañadas  
bacon wrapped scallops  
chilled tenderloin crostini  
arancini balls  
petite lamb chops  
*(1 piece per person of each)*

*Minimum of 40 attendees required for buffet*





## HOLIDAY MENUS

# HOLIDAY BUFFET

\*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF \$150 APPLIES

### SALADS

- ▶ Caesar Salad
- ▶ Mozzarella & Roasted Peppers
- ▶ Grilled Seasonal Vegetables, Couscous, Pesto Vinaigrette

### SEAFOOD PRESENTATION

- ▶ Iced Gulf Shrimp (3 pieces per person)

### ENTRÉES

- ▶ Chicken Française
- ▶ Seafood Saint Jacques over pasta shells
- ▶ Penne Pasta Florentine

All entrées include Chef's choice of seasonal vegetable, oven fresh rolls and au gratin potatoes

### \* CARVING STATION

- ▶ Roasted Whole New York Sirloin of Beef
- ▶ Butter Basted Turkey Breast

Served with butter twist rolls and appropriate condiments

### SWEETS & COFFEE PRESENTATION

- ▶ Desmond Bread Pudding with English Custard
- ▶ Variety of petite cheesecakes, cakes, mini pastries, chocolate truffles and gingerbread cookies
- ▶ Coffee, tea and hot chocolate with whipped cream, peppermint chips and chocolate shavings

**HOLIDAY BUFFET WITH OPEN BAR | \$ 115 per guest**

**HOLIDAY BUFFET WITHOUT OPEN BAR | \$ 95 per guest**

*Minimum of 40 attendees required for buffet*





CATERING AT CROWNE PLAZA ALBANY – THE DESMOND HOTEL

# HOLIDAY FOUR COURSE DINNER





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### **HORS D'OEUVRES**

- ▶ **FRUIT, CHEESE, CRUDITÉ & VEGETARIAN ANTIPASTI PRESENTATION**  
seasonal fruits, variety of assorted cheeses & crackers, assortment of raw vegetables with dill dip, hummus & pita chips, olive tapenade, roasted peppers, marinated artichoke hearts, mushrooms, assorted olives, chilled grilled seasonal vegetables, sliced provolone
- ▶ **FIVE BUTLER PASSED HORS D'OEUVRES**  
vegetable empañadas  
bacon-wrapped scallops  
chilled tenderloin crostini  
arancini balls  
petite lamb chops  
*(1 piece per person of each)*





## HOLIDAY MENUS

# HOLIDAY FOUR COURSE DINNER

### APPETIZERS *(Choose One)*

- ▶ Cheese Tortellini alla Vodka
- ▶ Sliced Seasonal Fruit, pomegranate drizzle
- ▶ Iced Jumbo Gulf Shrimp Cocktail (3 pieces per guest) **add \$14 per guest**
- ▶ Maryland Crab Cakes – roasted red pepper coulis **add \$13 per guest**
- ▶ Wild Mushroom Ravioli – braised fennel sauce, parmesan croûstade **add \$9 per guest**

### SALAD

- ▶ Desmond Signature Salad – mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing

### INTERMEZZO PALATE CLEANSER

- ▶ Refreshing sorbet before your entrée **add \$5 per guest**

### SELECT FROM ENTRÉES *(Next Page)*

### DESSERTS *(Choose One)*

- ▶ Desmond Bread Pudding with English Custard
- ▶ Flourless Chocolate Torte (GF)
- ▶ Cheesecake Tower with Berry Compote





## HOLIDAY MENUS

# HOLIDAY FOUR COURSE DINNER

ALL ENTRÉES INCLUDE CHEF'S DAILY VEGETABLE AND ROLLS

PARTIES WITH 30 GUESTS OR LESS, CHOOSE TWO ENTRÉES. PARTIES WITH OVER 30 GUESTS, CHOOSE THREE ENTRÉES.

### ENTRÉES

- ▶ Holiday Stuffed Chicken Breast – cranberry walnut dressing, sauce Supreme, oven roasted rosemary new potatoes  
**\$98 per guest with open bar**  
**\$79 per guest without open bar**
- ▶ Oven Roasted Vegetable Strudel – seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous  
**\$91 per guest with open bar**  
**\$72 per guest without open bar**
- ▶ Filet Mignon – center cut, tobacco onions, demi-glace, mushroom duxelle infused mashed potatoes  
**\$109 per guest with open bar**  
**\$90 per guest without open bar**
- ▶ Braised Short Rib – Angus short rib, garlic homestyle mashed potatoes, demi-glace  
**\$101 per guest with open bar**  
**\$82 per guest without open bar**
- ▶ Salmon Piccata – Atlantic salmon fillet, lemon caper beurre blanc, saffron rice  
**\$103 per guest with open bar**  
**\$84 per guest without open bar**
- ▶ Surf & Turf – Filet Mignon partnered with Salmon Fillet, caviar rice, lemon beurre blanc  
**\$121 per guest with open bar**  
**\$102 per guest without open bar**



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## SPECIAL TOUCHES





## SPECIAL TOUCHES – BAR PACKAGES

### EXTENDED PREMIUM OPEN BAR \*

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**Extend open bar for \$7 per guest  
each additional hour**

### BEER, WINE & SODA\*

- ▶ Domestic & Premium Bottled Beers
- ▶ Proverb Chardonnay, Cabernet & Pinot Noir
- ▶ Placido Toscana Pinot Grigio
- ▶ Seven Daughters Moscato

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**Extend beer, wine & soda for \$6 per guest each  
additional hour**

### AFTER DINNER CORDIALS & COGNACS\*

**\$14 per guest**

- ▶ Amaretto Disaronno
- ▶ Cointreau
- ▶ Baileys
- ▶ Courvoisier
- ▶ Kahlúa
- ▶ Chambord

*\*brands are subject to change without notice*

*Based on 1 and ½ hours of service*

### CUSTOMIZED WINE LIST

- ▶ Custom wine lists available, please ask your Event Planner

*The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher.*







## HOLIDAY MENUS

# SPECIAL TOUCHES - STATIONS

\*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF \$150 APPLIES

### ADD ON TO YOUR HOLIDAY BUFFET OR FOUR COURSE DINNER

#### **\*PASTA STATION | \$15 per guest**

*Includes choice of 2 pastas, 2 sauces and 2 add-ins*

##### PASTAS:

- ▶ Mini penne
- ▶ Cheese-filled tortellini
- ▶ Bow-tie
- ▶ Gemelli

##### SAUCES:

- ▶ Marinara
- ▶ Tomato vodka cream
- ▶ Herbed olive oil
- ▶ Alfredo
- ▶ Pesto

##### ADD-INS:

- ▶ Sweet sausage, grilled chicken, Pecorino Romano, baby leaf spinach, toasted pine nuts, artichoke hearts, roasted sweet peppers, broccoli florets, sweet peas, sliced mushrooms, herbed seasonal vegetables, diced Virginia ham, oven-dried tomatoes, Kalamata olives

*\*Also available as an unmanned presentation*