

Holiday Event Menu

YULETIDE DINNER

First Course - Choose One

Winter Salad - Romaine Heart, Frisée, Candied Walnut, Heirloom Tomato, Apricots, Cucumbers, Roasted Beets, Red Onion and Goat Cheese, with Champagne Vinaigrette

Classic Lobster Bisque

Parmesan Herbed Focaccia Crostini and Truffle Crème Fraîche

Second Course - Choose One

Sweet and Smoked Beef Tenderloin
Garlic Mashed Potatoes, Chard Broccolini with Bourbon Glaze
Upgrade to Surf and Turf \$8 Crab Cake or Shrimp \$7

Bacon Wrapped Pork Tenderloin

Au Gratin Potato and Asparagus with Tomato and Cranberry Chutney

Soy Citrus Glazed Salmon

Orange-Pineapple-Ginger, Soy and Honey Glaze with Roasted Sweet Potato Hash and French Green Beans

Butternut Squash Ravioli

Sage Beurre Noisette and Fried Squash Petals

Third Course - Choose One

Pistachio Cheesecake
Chocolate Ganache Sauce

Chocolate Truffle Mousse Cake

Whipped Cream and Raspberry Sauce

Guava Crème Brûlée

Fresh Strawberries & Whipped Cream

Price Per Person \$120



Gillian Harte, Senior Catering and Event Sales Manager

Crowne Plaza Atlanta-Midtown

590 Peachtree Street NW - Atlanta, GA 30308

(404) 464-4829 - gillian.harte@cpatlantamidtown.com - cpatlantamidtown.com



CROWNE PLAZA

AN IHG HOTEL

ATLANTA - MIDTOWN