

Crown Hill Wedding Menu

Choose from Three Options:

Classic Buffet

Elegant Buffet

Budget Buffet

or have our Event Coordinator create a Custom Menu for your event



303.755.2100

Classic Wedding Buffets

Includes Two Hors D'oeuvres, One Entrée Selection, and Two Side Selections
Dinner Rolls and Butter
\$16.95 per person

Choice of Entrée

Choice of One Entrée or Half Portions of Two Entrées

Fire Grilled Chicken Breast

Grilled and sliced lightly Marinated Chicken Breasts with a choice of Sauce:

- ~Roasted Red Pepper Cream Sauce
- ~Basil Pesto Cream Sauce
- ~Lemon Picatta Sauce with Capers
- ~Marsala Wine and Mushroom Sauce
- ~Sherry Apricot Glaze with Toasted Walnuts

Artichoke and Tarragon Stuffed Chicken Breasts

Herb Encrusted Roasted Chicken Breasts stuffed with Artichokes, Tarragon, and Gruyere Cheese topped with a light White Wine Sauce.

Mango Jerk Chicken Breasts

Tender Chicken Breasts Marinated in Sweet and Spicy Mango Jerk Sauce grilled and garnished with chunks of Mango, Cilantro, and Scallions.

Peppercorn Rosemary Pork Tenderloin

Grilled Pork Tenderloin coated with rosemary, garlic, and peppercorns sliced into Medallions with a Light White Wine and Herb Reduction Sauce.

Herb and Stout Pork Loin

Roasted and Sliced center cut Pork Loin encrusted with Herbs topped with a Coarse Ground Mustard and Stout Sauce.

Beef Tenderloin Tips

Served medium and topped with a Sherry Mushroom Sauce.

Tender Grilled Beef

Grilled and sliced balsamic herb Marinated flank steak served with a Choice of Sauce:

- ~Herb Infused Demi Glace
- ~Cranberry Demi Glace
- ~Horseradish Cream Sauce

Cuban Mojo Marinated Beef

Chili Lime and Garlic marinated Beef, Grilled and Sliced topped with a Fire Roasted Tomato, Cilantro and Green Chili Salsa.

Hoisin Ginger Salmon Fillets

Roasted Salmon Fillets glazed with a Chinese Style Barbecue Sauce, Garlic, and Ginger, topped with Shitake Mushrooms Scallions, and Sesame Seeds.

Roasted Salmon Fillets

Basil, Dill, and Dijon encrusted Salmon Fillets topped with Roasted Grape Tomatoes and a White Wine Tarragon Beurre Blanc.

Southwestern Stuffed Bell Peppers

Filled with Squash, Zucchini, Tomatoes, Green Chilies, Black Beans, and Rice topped with Mild Red Chili Salsa and Cheddar Cheese.

Roasted Zucchini and Eggplant Lasagna

Layers of Roasted Eggplant and Zucchini with Garlic and Herbs, Ricotta Cheese, Marinara, Thick Pasta, and Mozzarella Cheese baked till golden brown.

Elegant Wedding Buffets

Includes Two Hors D'oeuvres, One Entrée Selection, and Two Side Selections
Dinner Rolls and Butter
\$35.95 per person

Choice of Entrée

Choice of One Entrée or Half Portions of Two Entrées

Sliced Beef Tenderloin

Fire Roasted Sliced Beef Tenderloin Encrusted with Herbs, Peppercorns and Garlic, served with a Red Wine Demi Glaze, a Horse Radish Aioli, and a Fire Roasted Red Pepper Sauce.

Herb Encrusted Rack of Lamb

Herbs de Provence Encrusted Rack of Lamb served with a Red Wine and Dried Fruit Demi Glace and a Dijon Beurre Blanc.

Sliced Prime Rib of Beef

Herb encrusted top grade Prime Rib of Beef slow roasted to perfection served with Traditional Au Jus, Horseradish Cream Sauce and Red Wine Demi Glace

Cranberry Port Wine Duck Breast

Seared and Roasted Breast of Duck topped with a Cranberry Sage Port Wine Reduction Sauce

Jumbo Lump Crab Cakes

Chesapeake Bay style Crab Cakes made with Jumbo Lump Crab served with a Caper and Grain of Paradise Remoulade.

Choice of Two Hors D'oeuvres

Baked Brie stuffed with Apricots and Walnuts

Wrapped in Puff Pastry and cut into slices

Bacon wrapped Scallops

Fresh Seasonal Fruit Skewers

Wild Mushroom and Brie Phyllo Tartlet

Wild Mushrooms blended with Double
Crème Brie Cheese in a Phyllo Cup

Blackened Chicken Saté

Your Choice of Flavors:

Cajun Seasonings and Butter Blend
Thai Rubbed with Curry Dipping Sauce
Blackened with Peanut Dipping Sauce
Jamaican Jerk

Bruschetta

Our traditional Tomato and Basil mixture
served on a toasted Crostini

Mini Quiche

Roasted Button Mushrooms

Stuffed with choice of
Bread Crumbs, Parmesan and Herbs,
Spinach and Feta,
or Goat Cheese, Bacon and Spinach

Spanakopita

Korean Style Beef Skewers

Soy, Garlic and Ginger marinated Beef Skewers
topped with Sesame Seeds
Served with a Soy Mirin Dipping Sauce

Side Selections

Choice of Two Side Selections from Starch, Vegetable, or Salad

Starches

Rice Pilaf with Sliced Almonds
Cilantro Lime Infused Basmati Rice
Caribbean Style Black Beans and Rice
Garlic and Parmesan Risotto
Rosemary & Garlic Encrusted Roasted Baby Red Potatoes
Savory Potatoes au Gratin
Roasted Garlic Red Skinned Mashed Potatoes
Wasabi Mashed Potatoes
Roasted Red Pepper Mashed Potatoes

Vegetables

Sautéed Mixed Seasonal Vegetables with Garlic & Olive Oil
Grilled Asparagus with Lemon Butter and Toasted Pine Nuts
Maple and Ginger Glazed Baby Carrots
Sautéed Green Beans with Sliced Almonds and Shallots
Sugar Snap Peas with Fresh Basil
Sautéed Squash, Zucchini, Bell Peppers and Mushrooms with Thyme and Shallots
Assorted Grilled Vegetable Display
Served Room Temperature

Salads

Garden Fresh Salad
Garden Fresh Mixed Greens with Seasonal Vegetables and Choice of Dressing.

Traditional Caesar Salad
Romaine Lettuce, Parmesan Cheese, Tomatoes, Croutons, and Caesar Dressing.

Sonoma Fruit and Spinach Salad
Fresh Spinach topped with Feta Cheese Crumbles, Mandarin Oranges, Red Onion, and Walnuts.
Served with Balsamic Vinaigrette.

Tuscan Salad **
Mixed Greens tossed with Artichokes, Sliced Red Onion, Roasted Red Peppers, and Parmesan Cheese.
Served with Sweet Onion Vinaigrette.

Red Grape and Blue Cheese Salad **
Mixed Field Greens with Red Grapes, Toasted Walnuts, and Blue Cheese.
Served with Red Grape Vinaigrette.

** add \$0.75 per person

Crown Hill Budget Wedding Menu

Menu Options

\$8.95 per person

Classic Spaghetti & Meatballs

Italian Herbed Marinara and Tender Meatballs.
Served with Caesar or Fresh Garden Salad and Dinner Rolls.

Spicy Italian Sausage Baked Ziti

Penne Pasta, Italian Sausage, Melted Provolone Cheese, and Italian Herbed Marinara.
Served with Caesar or Fresh Garden Salad and Dinner Rolls.

South of the Border Taco Bar

Southwestern Seasoned Ground Beef and Diced Chicken served with Hard Taco Shells and Fresh Flour Tortillas. Complimented with Tex-Mex Rice, Shredded Cheddar Cheese, Shredded Lettuce and Salsa.

Mexican Chicken Lasagna

A multi layered Fiesta of Tender Braised Chicken, Tomatoes, Red Onions, Cheddar Cheese and Corn Tortillas with a Spanish Red Sauce. Served with Tortilla Chips, Salsa, Sour Cream, and Shredded Lettuce.

Bronco Chicken BBQ

Slow-Roasted Chicken smothered in a Zesty Barbeque Sauce. Served with Hearty Baked Beans, your choice of Traditional Potato Salad or Coleslaw along with Dinner Rolls.

Carolina Style Pulled Pork

Slow roasted Pulled Pork smothered in Zesty Barbeque Sauce served with Buns, Baked Beans, and your choice of Traditional Potato Salad or Coleslaw.

For a Custom Wedding Menu,
contact our event coordinator who can prepare a detailed proposal
complete with menu options and pricing.

