



**CROWNE PLAZA**  
**MELBOURNE OCEANFRONT**

**Sapphire Package**

*A Selection of Six Butler Passed Hors D'oeuvres  
A Selection of Two Displayed Stations  
Crepe Reception Station  
A Selection of Two Specialty Stations  
One Carving Station  
Wedding Cake Served on a Decorated Plate  
Champagne Toast  
Four Hour Open Bar Featuring Top-Shelf Brands*

**Choose 2 Specialty Display Stations**

*(See List of Specialty Display Stations)*

**Selection of Hors D'Oeuvres**

*(Three Hot and Three Cold; See List of Hors D'Oeuvres)*

**Choose 2 Signature Display Stations**

**Antipasto Italiano**

*Prosciutto Ham, Genoa Salami, Pepperoni, Provolone Cheese, Marinated Artichoke Hearts, Sun Dried Tomatoes Buffalo Mozzarella, Marinated Peppers, Kalamata Olives, Black Olives, Spanish Olives, Goat Cheese, Artisan Breads, Herbed Olive Oil*

**Gourmet Pasta Bar**

*Tri-Colored Tortellini, Penne Rigate, Bow Tie Pasta, Basil Olive Oil, Marinara and caper sauce, Asiago Garlic Cream Sauce, Assorted Toppings; Grilled Chicken, Fresh Roma Tomatoes, Chopped Onion, Kalamata Olives, Grilled Zucchini, Roasted Garlic, Sun Dried Tomatoes, Parmesan Cheese, Garlic Bread*

**Risotto Bar**

*Creamy Arborio Rice*

*Grilled Chicken, Shrimp, Prosciutto, Chorizo, Mushrooms, Asparagus, Tomatoes, Scallions, Peas, Primavera Vegetables, Blue Cheese, Pine Nuts*

**Mashed Potato Bar**

*Build Horseradish Roasted Garlic or Creamy White Mashed Potato with Caramelized Onions, Bay Shrimp, Chives, Roasted Peppers, Smoked Bacon, Cheddar and Sour Cream*

**Choose One Carving Station**

Deborah Pooley, Director of Catering  
Crowne Plaza Melbourne Oceanfront  
2605 North A1A, Indialantic, FL 32903  
Phone: 321.775.0084 Fax: 321.773.6132

*Prime Rib of Beef*

*Slow Roasted served with Natural Jus, Horseradish and a Variety of Rolls*

*Roasted Tom Turkey*

*With Cranberry Relish and a Variety of rolls*

*Sugar Cured Ham*

*Served with Rolls, Mustard and Mayonnaise*