

# The Crown Room

## Banquet & Event Center

### Formal Menu

The Crown Room is open to the public and is available for Breakfast, Lunch and Dinner events.

Catering services at the Crown Room are exclusively provided by Grafton Peek Catering.

*All Formal Menus include rolls and choice of salad, vegetable & starch*

#### *Menu I - \$13.95 Per Person (Choice of One)*

Inside Round of Roast Beef with Au Jus and Horseradish  
Herb Grilled Chicken Breast with Natural Jus  
Chicken Piccatta with Lemon Caper Sauce  
Roast Pork Loin with Apple-Bourbon Barbeque Sauce

#### *Menu II - \$16.95 Per Person (Choice of Two)*

Inside Round of Roast Beef with Au Jus and Horseradish  
Roast Pork Loin with Shiitake Mushroom Sauce  
Parmesan Crusted Chicken with Homemade Marinara  
Broiled Escolar with Fresh Thyme and Lemon Glaze

#### *Menu III - \$20.95 Per Person (Choice of Two)*

Slow Roasted Prime Rib with Horseradish and Au jus  
Chicken Breast with Candied Walnuts & Harvest Cream Sauce  
Oven Roasted Chicken Breast with Crab and Sweet Corn Sauce  
Grilled Salmon with Orange Rosemary Marmelade

*Substitute Beef Tenderloin for an additional \$7.00 per person*

*A wide variety of market fresh seafood is available upon request*

#### *Salads*

Garden Salad - Served with cheese, onion, tomato and choice of dressings

Caesar Salad – Served with parmesan cheese and house made croutons

Pasta Salad – Tender rotini with seasonal vegetables and herb vinaigrette

*Please ask if you would like a custom salad designed for your event-  
Additional charges may apply*

*Starches*

Parsley Buttered New Potatoes  
Garlic and Basil Smashed Potatoes  
Gorgonzola Potatoes au Gratin  
Rosemary Roasted Red Potatoes  
Long Grain and Wild Rice Medley

*Vegetables*

Sautéed Broccoli and Carrots  
Glazed Baby Carrots  
Green Beans with Bacon & Onion  
Sweet Corn with Red Peppers  
Sautéed Zucchini & Squash with Tomatoes

*Additional starch and vegetable options are available upon request*

Don't see something you're looking for? Just ask! Our chef will be happy to provide customized menus including authentic cultural cuisines and much more.

*A Sample of Our Horsd'oeuvre Options*

Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple  
Italian Sausage and Peppers with homemade marinara  
Breaded Chicken Fingers with Ranch, Barbeque or Honey Mustard  
Mini Quiche—Gorgonzola or Vermont Cheddar  
Thai Peanut Chicken served in a buttery Phillo  
Garlic Bruschetta with Balsamic Tomatoes and Fresh Basil  
Pesto Tomato Wheels—fresh Basil Pesto on Roma Tomatoes  
Seasonal Vegetable Crudites                      Fresh Seasonal Fruit Display  
Cheese and Cracker Display                      Parmesan Artichoke Dip w/Pita Chips  
Cucumber & Tomato Medallions with fresh Dill Cream Cheese

Choice of Three Horsd'oeuvre items	\$ 8.95 Per Person
Choice of Four Horsd'oeuvre items	\$ 9.95 Per Person
Choice of Five Horsd'oeuvre items	\$ 10.95 Per Person

*A variety of upscale horsd'oeuvres including Jumbo Shrimp Cocktail & Beef Tenderloin are available at Market Pricing.*

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*The Crown Room Wedding and Event Hallmark Buffet*

*\$16.95*

*Garden Salad - served with tomato, onion, cheese and dressing variety  
Inside Round of Roast Beef with Horseradish and Au jus  
Grilled Chicken Marsala *or* Piccata  
Home style green beans with bacon and onion - *or other seasonal vegetable*  
Buttered New Potatoes - *or other starch*  
Fresh White & Wheat Rolls*

*Buffet Italiano*

*\$16.95*

*Caesar Salad  
Chicken Parmesan  
Vegetable Lasagna with Roasted Garlic Alfredo *or*  
Traditional Lasagna Marinara  
Sautéed Zucchini & Tomatoes  
Oven Fresh Garlic Buttered Bread Sticks*

*Mexican Fiesta Buffet*

*\$13.95*

*Ground or Shredded Beef  
Fajita-style Chicken with Peppers and Onions  
Red Rice  
Refried or Charros, or Black Beans  
Hard and Soft Tortillas  
Served with Lettuce, Cheese, Salsa and Sour Cream*

*All American Buffet*

*\$13.95*

*Hand Battered Fried Chicken  
House-made Potato Salad  
Home-style Green Beans  
Cole Slaw – Creamy or Vinegar  
Your choice of Corn Bread, Biscuits or Rolls  
Peach *or* Apple Crisp*

*All meals are served with coffee, tea and water*

## *Wedding Cake & Dessert Selections*

*Start as low as \$1.95 Per Person*

Grafton Peek's Cakery offers a wide variety of wedding cakes & dessert items including fresh baked cookies, breads, confections, pies and more.

All of our meals include Reflections elegant plastic wares.

Glass and Dinnerware packages start at \$3.50 per guest and include water goblet, China plate, silverware & coffee cup.

Unique plated salads can be added starting at \$1 per guest

### Chocolate Fountain

\$ 450.00 Minimum / \$3.95 per person for groups over 100

Linen Fees: Starting at \$ 1.50 per guest  
Includes Table Linens, Napkins & Skirting

Bartender Fee Starting at \$ 150.00 for Cash Bar  
Additional Bartenders are \$75 for four hours

Contact Jason at 317/557-8377 or by email at  
[Jason@StrongCrownRoom.com](mailto:Jason@StrongCrownRoom.com) to discuss your events bar  
services.

We will be happy to customize a service package to fit your ideal  
budget.

Indiana State Sales Tax is 8%

Event Service Fee is 18% On All Food and Host Beverage Items

[www.StrongCrownRoom.com](http://www.StrongCrownRoom.com)