

Summer Harvest Catering Offerings

A “Seasonal Ingredient” originates from the time of year when the harvest of the ingredient is at its peak flavor. Corn is in peak season during the Summer months which makes it the perfect ingredient for our Summer Seasonal Menu!

Featured Afternoon Break

Popcorn Time!

Assorted popcorns including caramel, chocolate, spicy, buttered and plain. Add assorted spices to create your own custom flavors.

Assorted Sodas, Bottled Water, Fresh Brewed Regular & Decaffeinated Coffee, and Assorted Herbal Teas

\$8 per person

Featured Muffins

Add to any AM break or Breakfast Buffet + \$1

Blueberry Corn Bread Muffin with Sweet Honey Butter

Featured Soup

Add to any lunch or dinner service + \$2

Corn and Crab Chowder

Chesapeake bay lump crab meat in a cream based corn chowder

Featured Salad

Add to any lunch or dinner service + \$2

Roasted Corn and Arugula Salad

Fire roasted sweet corn with cherry tomatoes over a bed of arugula drizzled in a creamy cucumber vinaigrette.

Entrées:

Available for Lunch and Dinner Plated (3 courses) or as a Featured Entrée on your Buffet

Roasted Herb Chicken

with Creamy Smoked Gouda Polenta, Wilted Spinach with Garlic and Caramelized Onions

Plated Lunch: \$23 Plated Dinner: \$28

Cornmeal Dusted Salmon

with Fresh Corn Salsa served over Cilantro Lime Rice and Steamed Broccoli

Plated Lunch: \$26 Plated Dinner: \$32

Dry Rubbed Grilled Flank Steak

with Grilled Corn Salsa accompanied by roasted sage potatoes and Corn on the Cob

Plated Lunch: \$26 Plated Dinner: \$32

Featured Dessert

Add to any lunch or dinner service + \$2

Sweet Corn Pudding Drizzled

with Heated Caramel Sauce and Fresh Whipped Cream

Crowne Plaza Auburn Hills Meetings & Events: 248-232-7277

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All pricing is plus applicable service charges and taxes