



# CROWNE PLAZA®

DENVER



2018 Catering Menu

# Continental Breakfast

served with freshly brewed coffee, decaffeinated coffee and herbal tea selection, hot cocoa upon request  
price is per person and based on 1.5 hours of service, 20 person minimum—add \$7 per person for groups under 20

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## crowne signature | \$25

choice of two fresh juices: orange, apple, tomato, cranberry or grapefruit  
seasonal fruits and berries  
fresh baked selection of breakfast pastries  
variety of fresh baked bagels  
served with fruit preserves, honey, cream cheese and sweet butter

### enhancements

- seasonal mushroom and three cheese frittata | \$ 8
- ham, scrambled egg and cheese croissant | \$ 7
- spinach, scrambled egg and feta croissant | \$ 7
- sausage, scrambled egg and cheese biscuit | \$ 7
- flavored yogurt parfaits, granola, raisins and dried bananas | \$ 6
- oatmeal served with brown sugar, dried fruits and milk | \$ 5

## add an action station to any continental breakfast

attendant required \$75.00 each per 75 guests

### omelet or scrambled egg bar | \$16

chef attendant to live-cook custom egg creations—fluffy scrambled eggs, cheddar cheese, diced tomatoes, jalapenos, sautéed mushrooms, green onions, smoked bacon, salsa

### breakfast taco bar | \$15

chef attendant to live-cook fresh eggs to be paired with the guest's choice of toppings inside soft flour tortillas: cheddar cheese, diced tomatoes, jalapenos, sautéed mushrooms, green onions, crumbled breakfast sausage, salsa

## box continental breakfast

served with to-go regular or decaf coffee  
*no minimum required*

### denver wake up call | \$20

bottled fresh orange juice  
fresh baked muffin  
whole fruit  
granola bar

### the go-getter | \$22

bottled fresh orange juice  
yogurt parfait  
bacon, egg and cheese croissant  
whole fruit  
granola bar

# Breakfast Plates and Buffets

served with freshly brewed coffee, decaffeinated coffee and herbal tea selection, hot cocoa upon request

price is per person and based on 1.5 hours of service, 20 person minimum for buffets—add \$7 per person for groups under 20



## plated breakfast

all plates come with fresh baked pastries and individual fruit cups

### crowne classic | \$26

scrambled eggs, hash brown potatoes and choice of applewood smoked bacon or chicken-apple sausage

### egg and cheese omelet | \$24

fresh eggs with cheddar cheese, served with hash brown potatoes

### denver omelet | \$25

(ham, smoked cheese, peppers, onions, egg) served with hash brown potatoes

## rise and shine breakfast buffet | \$34

choice of two fresh juices:  
orange, apple, tomato, cranberry or grapefruit  
sliced seasonal fresh fruits and berries  
fresh baked selection of breakfast pastries  
variety of fresh baked bagels  
served with fruit preserves, honey, cream cheese flavors and butter  
freshly scrambled eggs  
chicken-apple sausage or applewood smoked bacon  
hash brown potatoes

## morning glory breakfast buffet | \$36

choice of two fresh juices: orange, apple, tomato, cranberry or grapefruit  
sliced seasonal fresh fruits and berries  
assorted breakfast pastries, served with butter, preserves and honey  
fresh baked individual frittatas, ham & cheese, spinach & manchengo cheese  
hash brown potatoes  
\*create your own smoothie bar >>> *strawberry, blueberry, white peach, blood orange*

## summit sunrise breakfast buffet | \$38

choice of two fresh juices: orange, apple, tomato, cranberry or grapefruit  
sliced seasonal fresh fruits and berries  
assorted breakfast pastries, served with butter, preserves and honey  
cinnamon-swirl french toast with pecans and maple syrup  
freshly scrambled eggs  
hash brown potatoes  
breakfast sausage and applewood smoked bacon

# Morning and Afternoon Breaks

price is per person and based on 1.5 hours of service



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## morning breaks

### healthy delight | \$14

variety of individual smoothies  
fresh berry & almond granola yogurt parfait  
fresh fruit salad  
apple pecan cobbler

### sunrise | \$16

fresh fruits & berries  
lemon madeleines served with lemon curd  
fresh baked scones  
assorted biscotti

### coffee break | \$12

regular, decaf coffee and hot tea  
blueberry muffins

### build your own trail mix | \$14

assorted mixed nuts  
variety of dried fruits  
yogurt covered raisins  
M & M's

## afternoon breaks

### game day | \$16

salted soft pretzels  
with spicy mustard remoulade  
bratwurst in portuguese rolls  
angus beef sliders

### sweet treats | \$15

chocolate truffles  
assorted macaroons  
bacon & chocolate covered strawberries  
chocolate covered strawberries

### chips and dips | \$16

housemade parmesan potato chips  
caramelized onion dip  
fresh corn tortilla chips  
pico de gallo & fresh guacamole  
pita chips  
hummus

### vegetable crudité | \$14

garden vegetables  
house-made ranch  
scallion dip  
roasted red pepper hummus  
pita chips

## break enhancements

assorted soft drinks | \$4 ea

bottled water | \$4 ea

assorted flavors of vitamin water | \$5 ea

lemonade, fruit punch  
or freshly brewed ice tea | \$47 per gallon

freshly brewed regular, decaf coffee and  
herbal tea selection | \$75 per gallon

fresh baked breakfast pastries | \$52 per dozen

breakfast burrito (bacon, sausage, vegetarian) | \$8 each

pretzels or house-made chips | \$25 per pound

yogurt covered pretzels or mixed nuts | \$26 per pound

cajun snack mix | \$27 per pound

salted soft hot pretzels with spicy mustard remoulade | \$36 per dozen

fresh baked cookies or brownies | \$36 per dozen

fruit and granola parfait | \$7 ea

whole fruit | \$3 ea

granola bars | \$4 ea

fresh sliced fruit | \$7 per person

apple slices with peanut butter—caramel dip | \$12 per person

## Lunch Plates

includes salad, dessert, bread service, freshly brewed coffee and iced tea  
price is per plate and based on 1.5 hours of service



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### *select one salad item*

signature house mixed greens with two choice of dressing  
beefsteak tomatoes, fresh mozzarella, basil, balsamic glaze  
romaine hearts, herb brioche croutons, shaved parmesan cheese, caesar dressing

### **herb roasted free range chicken breast | \$36**

10 oz. airline breast, rice pilaf, grilled seasonal vegetable, brandi-herb compound butter

### **blackened spiced pork tenderloin | \$35**

black bean and mango salsa, cornbread pudding

### **Seasonal Market Catch | \$38**

pan-roasted vegetables with jasmine coconut rice, citrus beurre blanc

### **Pasta Carbonara | \$32**

pork belly, parmesan cheese, egg, shallots, garlic, heavy cream, and garlic bread

### **chipotle-orange glazed chicken breast | \$35**

roasted garlic mashed potatoes, goat cheese creamed corn

### **chicken piccata | \$34**

citrus butter sauce and fried capers, with wild rice and seasonal vegetables

### **lighter options**

Includes dessert and freshly brewed regular,  
decaffeinated coffee and iced tea

### **signature chicken cobb salad | \$25**

chicken breast, field greens,  
baby heirloom tomato, smoked pork belly crouton,  
cucumber, avocado, egg, mango salsa

Smoked blue cheese dressing

### **grilled salmon salad | \$26**

6oz salmon filet, mixed greens,  
roasted pears, dried cranberries,  
candied pecans, red onion,  
cucumber, tomato

with raspberry vinaigrette

### **chicken caesar salad | \$24**

grilled chicken, romaine lettuce,  
asiago cheese, garlic croutons  
with a creamy caesar dressing

### **chicken milanese caprese salad | \$24**

pan seared breaded chicken breast topped  
with fresh mozzarella, tomato, basil  
and a cherry balsamic glaze  
on a bed of baby arugula

### **box lunch | \$30**

choose one sandwich, includes whole fruit, gourmet potato chips, cookie and bottled water

- **roasted beef** with swiss cheese, lettuce, yellow beefsteak tomato and chipotle mayo on asiago ciabatta roll
- **oven roasted turkey** with provolone, sun dried tomato aioli, baby arugula, heirloom tomato on focaccia roll
- **oven roasted vegetables** with fresh mozzarella, baby spinach, pesto mayo on spinach wrap (low-carb)
- **black forest smoked ham** with smoked cheddar cheese, crisp greens lettuce, heirloom tomato on multi-grain

## Lunch Buffets

served with iced tea, lemonade and chef's choice dessert

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### damfino italian buffet | \$40

fresh salad display: 3 assorted dressings  
mozzarella, tomato, baby arugula, basil, cherry balsamic reduction  
marsala chicken: 6oz chicken breast, wild mushroom fricassee  
Italian sausage with sweet peppers and onions  
eggplant parmesan  
pasta with baby spinach, sundried tomatoes with boursin cream  
garlic bread

### la plata fiesta buffet | \$40

fresh salad display: 3 assorted dressings  
make your own fajitas – 6 inch white corn tortillas GF,  
grilled steak and marinated chicken served with  
grilled peppers and onions, shredded cheese,  
tomatoes, onions, spicy tomato salsa, sour cream,  
guacamole, tortilla chips  
enchiladas con queso  
spanish rice  
vegetarian refried beans

### colorado deli buffet | \$36

fresh salad display: 3 assorted dressings  
mozzarella, tomato, baby arugula, basil, cherry balsamic reduction  
sandwich rolls and assorted deli breads  
sliced roast beef, oven roasted turkey breast, smoked ham,  
finocchiona salami and sopressata  
provolone, swiss and smoke cheddar cheese  
dill pickles chips, sliced garden tomatoes, onion and lettuce  
pesto aioli, chipotle aioli, mayonnaise and dijon mustard  
house-made potato chips

### slate river buffet | \$39

fresh salad display:  
3 assorted dressings

(proteins—choose two)  
honey lacquered chicken breast  
coq-au-vin (chicken braised in red wine)  
herb crusted salmon  
beef tip bourguignon

(starches—choose one)  
roasted garlic mashed potatoes  
steamed jasmine rice  
egg noodles with butter

(vegetables—choose one)  
heirloom cauliflower  
baby carrots  
brussels sprouts  
butternut squash (*winter only*)  
grilled zucchini & yellow squash  
roasted root vegetables

### smokey hill bbq buffet | \$38

house-made chili served with cheddar cheese,  
sour cream and scallions ~ add for \$2 per person

fresh salad display: 3 assorted dressings  
roasted corn and black bean salsa  
tri-colored tortilla strips  
jalapeño coleslaw  
texas bbq chicken thighs and drums  
smoked bbq brisket  
mac & cheese with smoked pork belly and green onions  
southern succotash with bacon and roasted peppers  
jalapeño cornbread muffins with sweet butter

### soup and salad buffet | \$34

chef's choice of two soups  
crostini and assorted crackers  
warm rolls and butter  
spring mix, spinach and romaine lettuce  
diced ham, oven roasted turkey, egg  
shredded cheddar and asiago cheese  
grilled pineapple, strawberries, heirloom cherry  
tomatoes, cucumbers, carrots, enoki mushrooms,  
roasted sunflower seeds, sliced red onion  
and garlic croutons  
balsamic vinaigrette, creamy caesar, ranch dressing,  
and blue cheese dressing

# Meal Packages

price is per person and based on 1.5 hours of service per listing, 20 person minimum—add \$10 per person for groups under 20  
\*add unlimited all day regular, decaffeinated coffee and herbal tea selections for additional \$15 per person



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## black canyon package | \$72

### **crowne signature continental breakfast**

served with regular, decaffeinated coffee and herbal tea selections  
choice of two fresh juices  
seasonal fruits and berries  
fresh baked breakfast pastries and fresh baked bagels, served with fruit preserves, honey, cream cheese flavors and sweet butter

### **morning break—sunrise morning**

fresh fruits & berries  
lemon madeleines served with lemon curd  
fresh baked scones  
assorted biscotti

### **colorado deli lunch buffet**

served with iced tea and lemonade  
fresh salad display: 3 assorted dressings  
mozzarella, tomato, baby arugula, basil, cherry balsamic reduction  
sandwich rolls and assorted deli breads, sliced roast beef, oven roasted turkey breast, smoked ham, finocchiona salami and sopressata  
provolone, swiss and smoke cheddar cheese  
pickles, sliced garden tomatoes, onion and lettuce  
pesto aioli, chipotle aioli, mayonnaise and dijon mustard  
house-made potato chips

## boardroom package | \$38

*maximum of 20 guests*

### **morning break—healthy delight**

**working "lunch my way"** - choice of lunch option upon arrival (*from lighter options and boxed lunch menu*)

served with gourmet potato chips, truffle, piece of whole fruit and bottled water

## rocky mountain package | \$87

### **rise and shine breakfast buffet**

served with regular, decaffeinated coffee and herbal tea selections  
choice of two fresh juices  
sliced seasonal fresh fruits and berries  
fresh baked breakfast pastries and fresh baked bagels served with fruit preserves, honey, cream cheese flavors and sweet butter  
freshly scrambled eggs  
chicken-apple sausage or applewood smoked bacon  
hash brown potatoes

### **morning break—coffee break**

refresh of regular, decaf coffee and hot tea  
blueberry muffins

### **smokey hill bbq lunch buffet**

served with iced tea and lemonade  
chili bar with cheddar cheese, sour cream and chives  
fresh salad display: 3 assorted dressings  
roasted corn and black bean salsa  
tri-colored tortilla strips  
jalapeño coleslaw  
texas bbq chicken thighs and drums  
smoked bbq brisket  
mac & cheese with smoked pork belly, green onions  
southern succotash with bacon, roasted peppers  
jalapeño cornbread muffins with sweet butter

### **afternoon break—build your own trail mix**

assorted mixed nuts, variety of dried fruits,  
yogurt covered raisins, M & M's

## mesa verde package | \$97

### **summit sunrise breakfast buffet**

served with regular, decaffeinated coffee and herbal tea selections  
choice of two fresh juices  
sliced seasonal fresh fruits and berries  
assorted breakfast pastries,  
served with butter, fruit preserves and honey  
cinnamon-swirl french toast with pecans and maple syrup  
freshly scrambled eggs  
hash brown potatoes  
breakfast sausage and applewood smoked bacon

### **morning break—healthy delight**

variety of individual smoothies  
fresh berry & almond granola yogurt parfait  
fresh fruit salad  
apple pecan cobbler

### **la plata fiesta lunch buffet**

served with iced tea and lemonade  
fresh salad display: 3 assorted dressings  
make your own fajitas – 6" white corn tortillas GF  
grilled steak and marinated chicken served with grilled peppers and onions, shredded lettuce and cheese, tomatoes, onions, spicy tomato salsa, sour cream, guacamole, tortilla chips  
enchiladas con queso  
spanish rice  
vegetarian refried beans

### **afternoon break—sweet treats**

chocolate truffles  
assorted macarons  
bacon & chocolate covered strawberries  
chocolate covered strawberries

# Hors d'Oeuvres

price is per piece and based on 1.5 hours of service, 20 piece minimum



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## cold

- tomato mozzarella skewer with basil pesto | \$5
- shrimp cocktail, chili aioli, creamy horseradish sauce, artisanal crackers | \$7
- prosciutto de parma wrapped melon, cherry balsamic on a spoon | \$6
- togarashi spiced ahi tuna, wakami seaweed salad with sesame, wonton chips, wasabi aioli | \$8
- shaved american kobe beef top sirloin, onion marmalade, brioche melba toast | \$7
- colorado antipasto skewer | \$4
- bruschetta canapé | \$4
- tuna tartare canapé | \$8
- shrimp ceviche | \$7
- scallop ceviche with cucumber | \$9

## hot

- vegetarian spring rolls with citrus oyster sauce | \$5
- roasted crab cakes, lemon caper tartar sauce | \$7
- coconut fried shrimp with orange marmalade | \$6
- pistachio chicken skewers | \$6
- beef satay skewer with soy glaze | \$7
- beef tenderloin wellington | \$8
- shiitake mushroom, caramelized onion, manchego phyllo cup | \$6
- lobster empanadas with fresh pico de gallo | \$7

## hand carving stations

attendant required \$100.00 each

### beef tenderloin | \$475

with creamy horseradish, dijon mustard and grilled brioche  
(serves approximately 25 portions)

### slow roasted pork loin | \$450

with mango-chipotle chutney and sweet potato rolls  
(serves approximately 30 portions)

### oven roasted turkey | \$325

with cranberry relish and warm dinner rolls  
(serves approximately 30 portions)

### smoked ham | \$325

with brown sugar and honey glaze and warm dinner rolls  
(serves approximately 30 portions)

### herb crusted prime rib | \$500

with creamy horseradish, au jus and warm dinner rolls  
(serves approximately 30 portions)

## action stations

priced per person, 20 person minimum, attendant required \$100.00 each per 75 guests

### pasta station | \$26

chef attendant to create custom pasta dishes—cheese tortellini, penne pasta, bow tie pasta, grilled chicken, italian sausage, pork belly, mushroom, roasted tomatoes, parmesan cheese, sauces of pesto, creamy romesco and marinara

### live taco station | \$28

chef attendant to live assemble soft grilled white corn tortillas with:  
mahimahi and shrimp, with grilled pineapple chutney and lime  
marinated beef and chicken with fresno chili slaw and avocado-cilantro crema

# Hors d'Oeuvres Displays

price is per person and based on 1.5 hours of service, 20 person minimum—add \$7 per person for groups under 20



## slider bar | \$18

chorizo with chimichurri and cheddar slider  
miso glazed chicken slider with pineapple slaw  
smoked pork belly slider with chinese bbq sauce

## gourmet bruschetta | \$14

toasted crostini served with  
baby heirloom tomatoes, fresh mozzarella, basil aioli  
oven roasted mushroom tapenade and swiss cheese  
white bean hummus and prosciutto with cherry balsamic reduction

## flatbread station | \$17

house baked brick oven roasted flatbread – choice of two:  
margherita: fresh mozzarella, basil and cherry tomatoes  
bbq chicken: caramelized onions in brandy, and fresh cilantro  
three meats: pepperoni, finocchiona salami, smoked ham

## vegetable crudité | \$15

garden vegetables, house-made ranch,  
chipotle ranch and scallion dip  
roasted red pepper hummus, grilled pita chips

## international cheese board | \$20

a selection of imported and domestic cheeses  
cabernet paste, dried fruits and sour cherry jam  
display of artisanal breads

## antipasto display | \$19

prosciutto, barolo, finocchiona, port figs,  
marinated artichokes, asparagus spears  
oven roasted peppers, assorted olives,  
smoked blue cheese, buffalo mozzarella, provolone  
garlic crostinis

## dessert shooters | \$14

tiramisu, strawberry white chocolate mousse, double chocolate mousse

## viennese display | \$18

napoleons, fruit tartlets, truffles, éclairs, biscotti, chocolate dipped strawberries  
and other dessert specialties

## classic cheesecake | \$15

create your own cheesecake with toasted almonds, sweetened strawberries, crushed oreos,  
lemon, blueberries, chocolate shavings, candied pecans, fresh cream, caramel and mango sauce

# Dinner Plates

price is per person, all dinner entrees includes choice of salad, bread service, chef's choice dessert, freshly brewed coffee, decaffeinated coffee and iced tea



## appetizers—served individually | \$9 per person

shrimp cocktail, chili aioli, creamy horseradish sauce, artisanal crackers  
togarashi spiced ahi tuna, wakami seaweed salad with sesame, wonton chips, wasabi aioli  
tomato mozzarella toast with basil pesto, corto extra virgin olive oil, maldon sea salt  
shaved american kobe beef top sirloin, onion marmalade, brioche melba toast  
roasted crab cakes, lemon caper tartar sauce

## dinner plates—*choice of one salad* :

baby greens, applewood smoked bacon, tomato, asiago cheese, brioche croutons with buttermilk ranch dressing  
fresh baby spinach and frisee, roasted pear, shaved fennel, toasted almonds with raspberry vinaigrette  
crisp romaine leaves, grated aged parmesan cheese, garlic croutons with classic caesar dressing  
boston bibb lettuce, cognac cranberry jam, candied walnuts, and blue cheese dressing

## chicken

10 oz. chicken breast with shallot-sherry jus, celery root whipped potatoes, shiitake mushrooms, and cauliflower | \$47  
chicken saltimbocca: 6 oz. chicken breast topped with prosciutto, sage and provolone, goat cheese polenta, roasted roma tomatoes, cherry-wood scented balsamic reduction | \$49

## seafood

seasonal market catch with vanilla bean poached lobster risotto, garlic broccolini, black truffle aioli | \$63  
sustainable farm-raised salmon (scottish salmon) with herb couscous with blue crabmeat, asparagus, sauce choron | \$ 58  
jumbo shrimp (4 shrimp each) & grits, scallions, garlic, pork belly lardoons, manchego, tempura yellow onions | \$ 51

## steak and chops

10 oz. grilled american kobe beef top sirloin with potato cassoulet, caramelized onions, red wine reduction | \$63  
kurobuta pork chops with sweet potato ragout, salt pork, caramelized apple compote and sarsaparilla sauce | \$56  
roasted half-rack of lamb, garam masala hummus with toasted sesame seeds , asparagus, black pepper cabernet sauce | \$65

# Dinner Buffets

all dinner buffets include bread service, chef's choice dessert and iced tea  
price is per person and based on 1.5 hours of service, 20 person minimum—add \$7 per person for groups under 20



## piñon pine buffet | \$70

individual chilled cucumber salsa and shrimp martinis

baby greens, applewood smoked bacon, tomato, asiago cheese,  
brioche croutons with buttermilk ranch dressing

charred flank steak with chimichurri

banana leaf roasted salmon  
with coconut milk reduction and ginger-garlic-scallion oil

marinated grilled chicken breast with herb roasted mushrooms and tarragon cream

sautéed broccolini with garlic

sweet potato ragout

## the aspen buffet | \$63

fresh baby spinach and frisee, roasted pear, shaved fennel, toasted almonds  
with raspberry vinaigrette

grilled, marinated artichokes

pasta salad with cured meats, smoked ham, roasted sweet peppers, red onion and red  
wine vinaigrette

choice of two items

*smoked beef brisket*

*marinated grilled chicken breast with a warm mojo vinaigrette*

*grilled salmon with sauce crème fleurette and fines herbs*

roasted root vegetables

home style mashed potato

## gamble oak italian buffet | \$65

caesar salad

mozzarella, tomato, baby arugula, basil, drizzled white balsamic

choice of two:

*tagliata steak with roasted portabella mushrooms, onion and roma tomatoes*

*lobster ravioli with vodka cream sauce*

*chicken saltimbocca topped with prosciutto, sage and provolone,*

*cherry-wood scented balsamic reduction*

risotto giardiniera

roasted sweet peppers with extra virgin olive oil and parsley

## evergreen buffet | \$66

field greens with baby heirloom tomatoes, candied pecans,  
dried cranberries and raspberry vinaigrette

antipasto salad with imported and domestic cheeses, salumi, roasted peppers,  
olives, grilled marinated artichokes

seasonal vegetables

choice of two grilled meats:

*ribeye steak rubbed with coarse sea salt and marchand de vin*

*chicken breast with gribiche sauce*

*kurobuta pork loin with cognac cranberries and roasted pears*

*grilled salmon with sauce crème fleurette and fines herbs*

choice of one :

*garlic mashed potatoes*

*butter roasted baby creamer potatoes*

*sweet potato ragout*

# Bar Options

bartender fee assessed at 1 per 75 guests, \$100 each

\*priced per cocktail for hosted consumption bar \*\*priced per cocktail for cash bar



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## house spirits \$9\* | \$10\*\*

- spring 44 vodka
- admiral nelson's rum
- sauza blanco tequila
- spring 44 gin
- jack daniels whiskey
- jim beam bourbon
- dewar's white label scotch

## top spirits \$10\* | \$11\*\*

- grey goose vodka
- bacardi rum
- casamigos blanco tequila
- hendricks gin
- crown royal whisky
- maker's mark bourbon
- johnnie walker black scotch

## select house wines \$7\* | \$8\*\*

- oak grove chardonnay
- oak grove pinot grigio
- oak grove cabernet
- oak grove merlot

## sparkling wine

j. roget brut champagne  
\$7 per glass | \$32 per bottle

la marca prosecco  
\$9 per glass | \$36 per bottle

ask your catering manager about  
premium options and pricing

## domestic beers \$6\* | \$7\*\*

- budweiser, bud light
- coors original, coors light

## imported beers \$7\* | \$8\*\*

- corona, heineken, stella

## local and craft beers available

ask your catering manager for  
current selection and pricing