



CROWNE PLAZA®  
HOTELS & RESORTS

## CATERING MENU

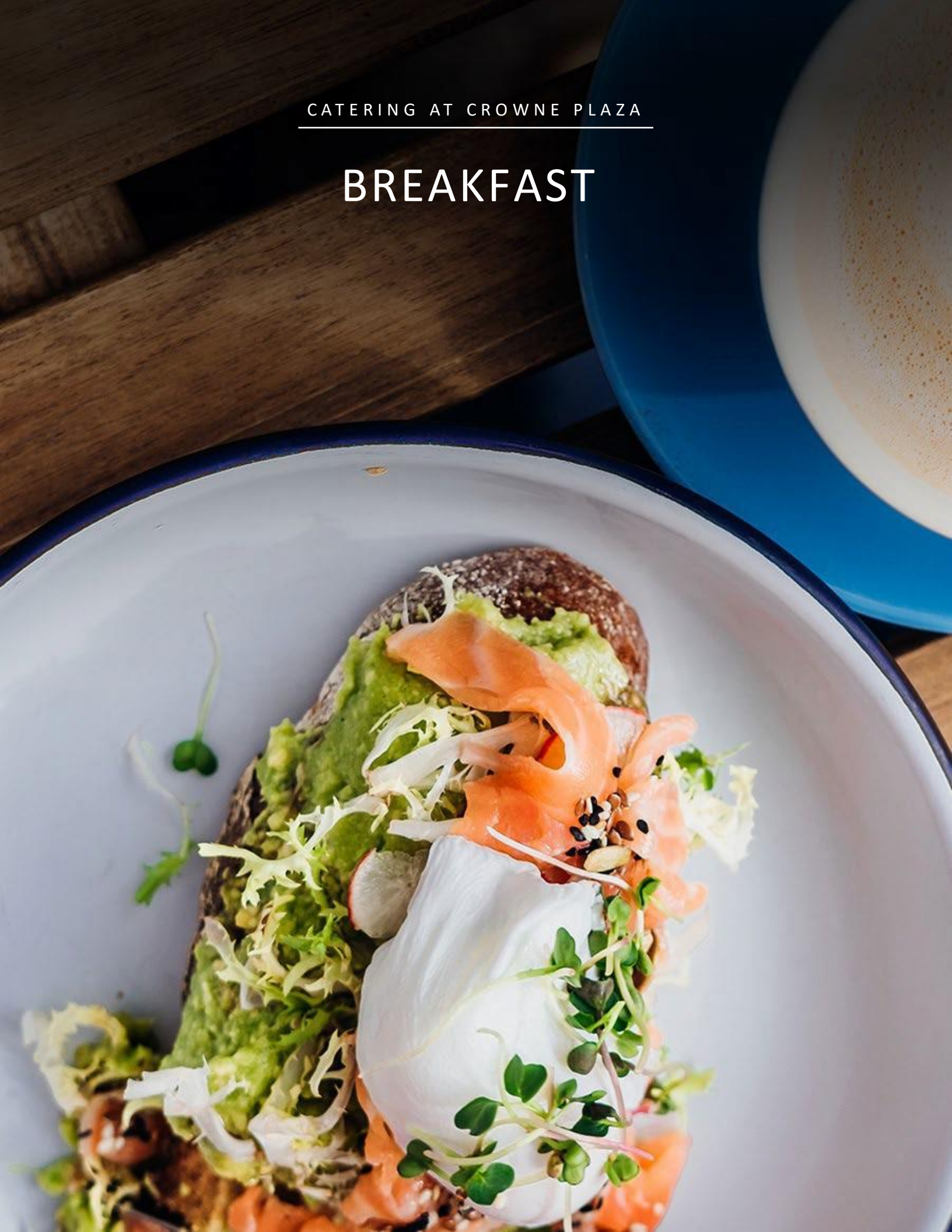
CROWNE PLAZA | 1221 CHESS DRIVE FOSTER CITY, CA 94404

(650) 570-5700 | [San Mateo Hotels](#) | [Crowne Plaza Foster City-San Mateo \(ihg.com\)](#)

CATERING AT CROWNE PLAZA

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# BREAKFAST



## CONTINENTAL BREAKFAST

20 GUEST MINIMUM

Continental Breakfast includes Freshly Brewed Coffee and Assortment of Specialty Teas

## Classic Continental | \$38 per guest

## Local and Seasonally Inspired Fruits and Berries GF / VG

## Assortment of Fresh Baked Pastries, Croissants, Danish and Breakfast Breads

Assortment of Bagels: Plain, Blueberry and Cinnamon Raisin v

## Assorted Cream Cheese Spreads, Sweet Butter, Preserves and Honey

## Freshly Squeezed Orange, Grapefruit and Cranberry Juices

## The Deluxe Continental | \$42 per guest

## Assortment of Fresh Baked Pastries, Croissants, Danish and Breakfast Breads

Assortment of Bagels: Plain, Blueberry and Cinnamon Raisin v

## Cream Cheese Spreads, Sweet Butter, Preserves , and Honey,

## Granola and Assorted Yogurts v

Organic Steel Cut Oatmeal Cinnamon, Brown Sugar, Raisins and Toasted Almonds ✔

## Local and Seasonally Inspired Fruits and Berries v

## Freshly Squeezed Orange, Grapefruit and Cranberry Juices

**GF** = Gluten Friendly    **VG** = Vegan    **V**=Vegetarian

A taxable 25% service charge (15% for banquet employees and 10% for administrative fees) and a 9.375% local Sales Tax will be applied to all food and beverage items.



## BREAKFAST ENHANCEMENTS

### Fresh Scrambled Eggs | \$8 per guest

**Chicken Apple Sausage | \$8 per guest** **GF**

### Hickory Smoked Bacon | \$8 per guest

### Buttermilk Pancakes | \$10 per guest

## Driscoll's Farm Organic Mixed Berries and Maple Syrup

### Breakfast Sandwich | \$14 per guest

Fried Egg, Black Forest Ham, Spinach, Tomato, Provolone Cheese on Soft Brioche Bun

## Breakfast Burritos | \$14 per guest

Scrambled Eggs, Smoked Bacon, Cheddar Jack Cheese, Sour Cream, Sweet Peppers, Scallions and Salsa in a Flour Tortilla

**Vegan Breakfast Burritos** | \$14 per guest **VG**

## Spinach, Mushrooms, Tomato, Zucchini, Onions, Sweet Peppers, Salsa in a Spinach Tortilla

**Eggs Benedict | \$14 per guest**

Poached Egg, Canadian Bacon, Fresh Hollandaise Sauce, Toasted English Muffin

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## BREAKFAST BUFFET

20 GUEST MINIMUM

Breakfast Buffet includes Freshly Brewed Coffee and Assortment of Specialty Teas

## All American | \$48 per guest

Sliced Seasonal Fresh Fruits GF / VG

Assorted Pastries, Croissants, Danishes v

### Bagels with Cream Cheese & Sweet Butter ✔

## Fresh Scrambled Eggs GF

Hickory Smoked Bacon or Pork Sausage **GF**

## Breakfast Potatoes GF

## Freshly Squeezed Orange, Grapefruit and Cranberry Juices

## Healthy Boost | \$52 per guest

Sliced Seasonal Fresh Fruits **GF / VG**

Assorted pastries, Croissants, Danishes ✔

## Bagels with Cream Cheese v

## Vegetable Egg Frittatas GF

Chicken Apple Sausage **GF**

Turkey Bacon **GF**Griddle Hash Browns **GF**

## Multi-Grain Pancakes, Sweet Butter, and Warm Maple Syrup

## Freshly Squeezed Orange, Grapefruit and Cranberry Juices

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## PLATED BREAKFAST

20 GUEST MINIMUM

Plated Breakfast includes a Platter of Breakfast Pastries, Danishes, Croissants, Freshly Brewed Coffee, and Assortment of Specialty Teas

## Classic American Scramble | \$40 per guest

Fresh Scrambled Eggs with Two Slices of Hickory Smoked Bacon or Two Country Pork Sausages GF  
Seasonal Breakfast Potatoes and Roasted Tomatoes

## Egg Frittatas | \$42 per guest

Seasonal Vegetables and Hollandaise Sauce **GF / V**  
Roasted Potatoes, Roasted Tomatoes and Asparagus

## Quiche Lorraine | \$44 per guest

Ham, Bacon, and Cheese in a Flaky Crust  
Roasted Tomatoes, Asparagus and Sliced Fresh Fruit

## New York Steak & Eggs | \$48 per guest

Fresh Scrambled Eggs with New York Steak **GF**  
Seasonal Breakfast Potatoes, Roasted Tomatoes and Asparagus

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# LUNCH



# TWO-COURSE PLATED LUNCH

20 GUEST MINIMUM

Plated Menus include Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

**Choose up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails**

## **Asian Chicken Salad | \$38 per guest**

Chicken Breast, Sheared Napa & Romaine Lettuce, Bell Peppers, Carrots, Green Onions, Bean Sprouts, Mandarin Oranges, Sesame Seeds, and Crispy Won Ton with Sesame Soy Dressing

## **Poached Salmon & Quinoa Salad | \$42 per guest**

Poached Salmon, Baby Mixed Greens, Red Organic Quinoa, Asparagus, Red Onions, Tomatoes and Sliced Almonds with Balsamic Vinaigrette **GF**

## **Nicoise Salad | \$38 per guest**

Seared Ahi Tuna, Yukon Potatoes, Haricot Vert, Hard Boiled Eggs and Kalamata Olives **GF**

## **Thai Beef Salad | \$40 per guest**

Curry Flank Iron Steak, Crisp Greens, Pickled Green, Papaya Slaw, Red Peppers, Radishes, Cucumbers, Carrots with Thai-Cilantro Dressing **GF**

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# THREE-COURSE PLATED LUNCH

20 GUEST MINIMUM

Plated Menus include Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

**Choose up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails**

## Salads

### Caprese Salad |

Vine Ripened Tomatoes, Mozzarella, Extra Virgin Olive Oil and Balsamic Drizzle **V**

### Arugula & Frisée Salad |

Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette **V**

### Baby Mixed Greens Salad |

Cucumbers, Baby Tomatoes and Carrots with Lemon Herb Vinaigrette **V**

### Caesar Salad |

Hearts of Romaine, Radicchio, Artichoke Hearts, Roma Tomatoes, Croutons and Parmesan Cheese with Caesar Dressing

## Entrees

### Seared Chicken Breast | \$45 per guest

Kahlua-Balsamic Glaze and Citrus Risotto

### Seared Salmon | \$50 per guest

Lemon-Caper Sauce, Rice Pilaf and Broccolini

### Marinated Tri Tip | \$58 per guest

Mojo Sauce, Horseradish Mashed Potatoes and Seasonal Vegetables

### Dry Rubbed 10oz. New York Steak | \$60 per guest

Chimichurri, Herb Oil Roasted Yukon Potatoes and Seasonal Vegetables

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# THREE-COURSE PLATED LUNCH

## VEGAN AND VEGETARIAN

20 GUEST MINIMUM

Plated Menus include Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

**Choice of up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails**

### Entrees

**Savory Vegetable Pudding** | \$42 per guest **V**

Seasonal Roasted Vegetables  
with Tomato Sauce.

**Stir Fried Beef Seitan** | \$45 per guest **VG**

Baby Bok Choy, Sugar Snap Peas and Sweet Peppers  
With Ponzu Citrus Soy Glaze

**Beef Tempeh** | \$48 per guest **GF / VG**

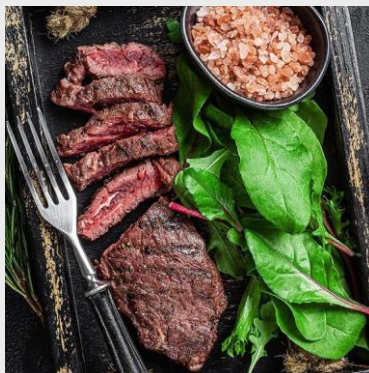
with Stir Fried Vegetables

**Vegetarian or Vegan Ravioli** | \$37 per guest **V / VG**

with Organic Baby Vegetables

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# TWO AND THREE COURSE PLATED LUNCH

## DESSERTS

20 GUEST MINIMUM

### Select One Dessert:

#### Tiramisu

Espresso Drenched Sponge Cake with Mascarpone Cream and Topped with Cocoa Powder

#### Mango Panna Cotta

Sweetened Cooked Cream Topped with a Refreshing Mango Sauce

#### Chocolate Lava Cake

Moist Chocolate Cake with a Heart of Creamy Rich Chocolate

### Gluten-Free Desserts | \$8 per guest

Gluten Free Red Velvet Cake  
Gluten Free Flourless Chocolate Cake  
Gluten Free Macha Cake

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# LUNCH BUFFET

20 GUEST MINIMUM

Lunch Buffet includes Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

## The Chalkboard Deli | \$50 per guest

Seasonal Melon and Berry Salad

Baby Spinach & Endive Salad with Dried Cranberries, Feta Cheese, and Candied Pecans with Champagne Dressing

Yukon Potato Salad with Sweet Pickle Relish, Whole Grain Mustard, and Scallions

Assorted Deli Meats: Smoked Turkey Breast, Roast Beef, Black Forest Ham, and Genoa Salami

Assorted Deli Cheeses: Smoked Gouda, Provolone, Cheddar Cheese, and Dill Havarti

Bibb Lettuce, Tomatoes, Red Onions, and Dill Pickle Spears

White, Nine Grain and Sourdough Breads

Dijon Mustard and Mayonnaise

Miss Vickie's Kettle Chips

Miniature Rocky Road Brownies and Strawberry Shortcake

## When In Rome | \$52 per guest

Caesar Salad with Hearts of Romaine, Artichoke Hearts, Kalamata Olives, Croutons and Parmesan Cheese with Caesar Dressing

Orecchiette Pesto Salad with Pesto, Red Onions, Bell Peppers, Artichokes, Cherry Tomatoes with Basil Dressing V

Porcini Chicken Breast with Madeira Sauce

Italian Sausage with Peppers, Onions, and Marinara Sauce GF

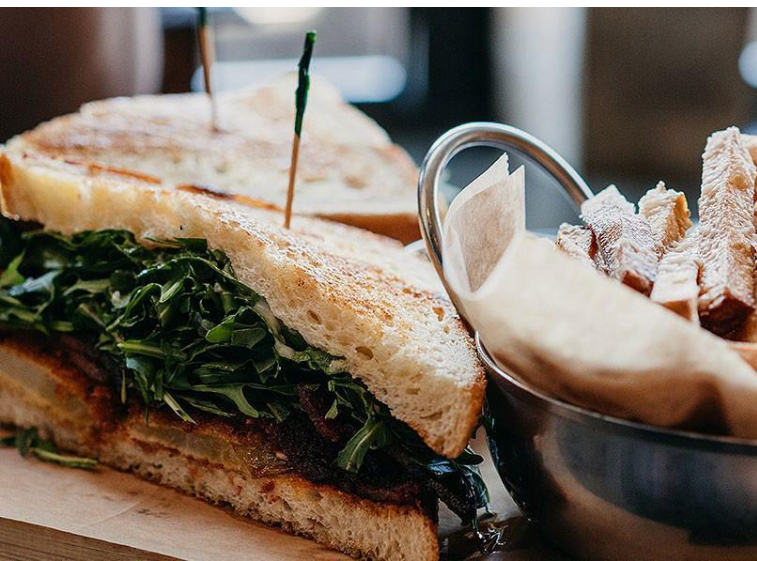
Cannelloni Spinach with Ricotta, Tomato and Parmesan V

Eggplant Parmesan with Provolone Cheese and Tomato Ragu V

Tiramisu Cake and Apricot Bars

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# LUNCH BUFFET

20 GUEST MINIMUM

Lunch Buffet includes Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

## **Wave of Asia | \$54 per guest**

Asian Chopped Salad with Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage, Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts and Crispy Won Ton with Soy Sesame Dressing **V**

Chilled Egg Noodle Salad with Red Peppers, Carrots, Cucumbers and Cilantro with Thai Peanuts Dressing

Steamed Salmon with a Light Chili Sauce **GF**

Honey Chicken with Sticky Asian Honey Sauce **GF**

Tofu Stir Fry with Tofu and Stir Fry Vegetables **GF / VG**

Steamed Jasmine Rice **GF**

Mango Mousse Cake and Chinese Almond Cookies

## **Latin Fiesta | \$52 per guest**

Southwest Caesar Salad with Hearts of Romaine Lettuce, Baby Heirloom Tomatoes, Roasted Corn, Carrots, Pumpkin Seeds, Queso Fresco and Tortilla Chips with Cilantro Caesar Dressing **GF**

Mexican Coleslaw with Cabbage, Carrots, Three-Colored Sweet Peppers, Cilantro, and Oregano with Lime Dressing **GF**

Chicken Fajitas with Sauteed Peppers and Onions **GF**

Steak Fajitas with Sauteed Peppers and Onions **GF**

Chile Relleno with Oregano Tomato Sauce **GF**

Spanish Rice

Pico de Gallo, Sour Cream, Salsa, Cheese, Lime, Guacamole

Corn Tortillas **GF**

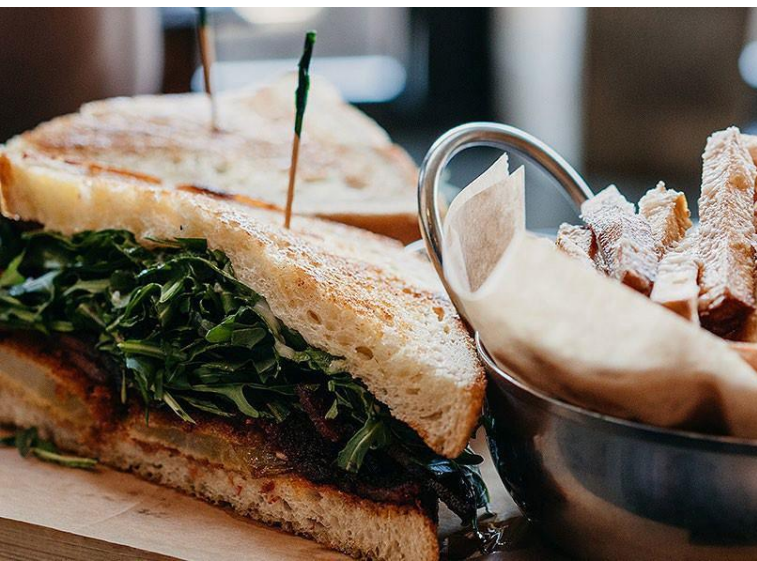
Flour Tortillas

Tres Leches Cake and Caramel Flan

Assorted Jarritos Soda

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# LUNCH BUFFET

20 GUEST MINIMUM

Lunch Buffet includes Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

## **Clean & Lean | \$55 per guest**

Iceberg & Baby Spinach Salad with Tomatoes, Radishes, Cucumbers, Corn, Carrots and Sweet Peppers with White Balsamic Dressing **GF / VG**

Farro Salad with Rainbow Cauliflower, Cucumbers, Pickled Onions and Parsley with Oregano Dressing **VG**

Red Quinoa Salad with Butternut Squash, Cranberries and Pumpkin Seeds **GF / VG**

Lemon Garlic Baked Alaskan Cod with Carrot Broth **GF**

Chicken Supreme with Tomatoes, Avocados and Manchego Cheese **GF**

Roasted Brussel Sprouts **GF / VG**

Seasonal Root Vegetables **GF / VG**

Sliced Seasonal Fruit and Gluten-Free Flourless Chocolate Cake **GF**

## **Boxed Lunch | \$40 per guest**

Each Boxed Lunches include One Soft Drink, a Chocolate Chip Cookie, a Bag of Chips, and Whole Fruit

*Choose up to (3) Three Total:*

### **Smoked Turkey Breast**

Cranberry Slaw, Lettuce and Muenster Cheese on a Multi-Grain Roll

### **Roast Beef**

Arugula, Caramelized Onions, Tomatoes and Boursin Aioli on a Hoagie Roll

### **Grilled Organic Vegetables**

Feta Cheese and Sundried Tomato Aioli on a Whole Wheat Roll

### **Salmon Wrap**

Spinach, Roasted Peppers, Cucumbers and Tomato served with Tartar Sauce on a Spinach Wrap

### **Chicken Salad Sandwich**

Traditional Chicken Salad served with Lettuce and Tomato on Raisin Bread

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# BREAKS



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## MORNING A LA CARTÉ

**Seasonal Whole Fruit** | \$4 each **GF** / **VG**

**Sliced Seasonal Fruits & Berries** | \$14 per person **GF** / **VG**

**Assortment of Boxed Cold Cereals** | \$8 each  
served with Regular, Low Fat, Soy or Almond Milk

**Assorted Greek Yogurt** | \$8 each  
served with Honey and Mixed Berries

**Hard Boiled Eggs** | \$16 per dozen  
with Tabasco and Lemons

**Assortment of Croissants** | \$48 per dozen

**Assortment of Muffins and Danishes** | \$48 per dozen

**Assortment of Bagels & Cream Cheese** | \$52 per dozen  
Plain, Blueberry and Cinnamon Raisin

**Assorted Soft Drinks** | \$6 each  
Coke, Diet Coke, Sprite

**Sparkling Water** | \$8 each

**Spring Water** | \$6 each

**Red Bull Energy Drinks** | \$8 each

**Chilled Juice** | \$30 per quart

**Regular Coffee, Decaffeinated Coffee, and  
Assortment of Specialty Teas** | \$120 per gallon

**Soy Milk or Oat Milk** | \$40 per quart

**Vegan Muffins** | \$70 per dozen

**Vegan Danishes** | \$70 per dozen

**Gluten-Free Muffins** | \$65 per dozen

**Gluten-Free Danishes** | \$70 per dozen

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# BREAKS

## AFTERNOON A LA CARTÉ

**Seasonal Whole Fruit** | \$4 each **GF / VG**

**Miss Vickie's Kettle Chips** | \$4 each

**Assorted Ice Cream and Fruit Bars** | \$8 per guest

**Popcorn Machine** | \$8 per guest

**Assortment of Mini Cupcakes** | \$48 per dozen

Chocolate, Red Velvet, Lemon Poppyseed and Carrot

**Granola Bars and Kind Bars** | \$50 per dozen

**Individual Trail Mix** | \$7 each

**Assortment of Freshly Baked Cookies** | \$50 per dozen

Chocolate Chip, Peanut Butter, Macadamia Nut, and Oatmeal Raisin

**Assorted Freshly Baked Cookie Bars** | \$50 per dozen

**Rockslide Fudge Brownies** | \$50 per dozen

**Gluten Free Cookies or Brownies** | \$60 per dozen **GF**

**Sugar Free Cookies** | \$60 per dozen

**Assorted Soft Drinks** | \$6 each

Coke, Diet Coke, Sprite

**Sparkling Water** | \$7 each

**Spring Water** | \$6 each

**Red Bull Energy Drinks** | \$7 each

**Regular Coffee, Decaffeinated Coffee and  
Assortment of Specialty Teas** | \$120 per gallon

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# B R E A K S

## THEMED BREAKS

20 GUEST MINIMUM

### **Build Your Own Trail Mix | \$32 per guest**

Sundried Cranberries, Apricots, Pineapples,  
Golden Raisins, Almonds, Pecans, Walnuts,  
Macadamia Nuts, Dark Chocolate Bits, and  
White Chocolate Bits **GF**

M&Ms

Assorted Soft Drinks, Sparkling Water  
Regular Coffee, Decaffeinated Coffee and  
Assortment of Specialty Teas

### **At The Movies | \$30 per guest**

Freshly Popped Popcorn **GF**  
Miss Vickie's Kettle Chips **GF**  
Honey Roasted Peanuts **GF**  
Gummy Candies  
Assorted Soft Drinks and Sparkling Water

### **The Classics | \$32 per guest**

Assorted Mini French Macarons  
Assorted Mini Cheesecakes  
Dama Cookies and Madeleines  
Chocolate Dipped Strawberries **GF**  
Regular Coffee, Decaffeinated Coffee and  
Assortment of Specialty Teas

### **\*Everyday Sundae | \$34 per guest**

Vanilla, Chocolate and Swirl Soft Serve  
Rainbow Sprinkles, Chocolate Sprinkles, Gummy Bears,  
M&Ms, Andres Chocolates  
Mini Snickers Bars  
Toasted Almonds, Roasted Peanuts  
Shredded Coconut and Whipped Cream  
with Chocolate and Strawberry Sauce  
Regular Coffee, Decaffeinated Coffee and  
Assortment of Specialty Teas

### **\*Optional Attendant | \$150 per hour, per attendant**

### **Healthy Break | \$35 per guest**

Assorted Kind Bars  
Fresh Vegetables with Spinach Dip **V**  
Seasonal Whole Fresh Fruit **GF / VG**  
Dried Fruits and Nuts **GF**  
Sparkling Crystal Geyser Water  
Regular Coffee, Decaffeinated Coffee and  
Assortment of Specialty Teas

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# DINNER



# PLATED DINNER

20 GUEST MINIMUM

Plated Dinner includes Choice of Salad, Entrée, Dessert, Seasonal Vegetables and Freshly Baked Rolls with Butter  
Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

**Choose up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails**

## Appetizers

**Lobster Bisque** | \$15 per guest  
with Chervil Crème Fraiche

**Dungeness Crab Cakes** | \$18 per guest  
with Garnet Yam Puree, Tomato Concasse and Sweet Pepper Coulis

**Mushroom Tartine** | \$15 per guest v  
with Lemon Wedges

## Salads

**Caesar Salad**  
Hearts of Romaine, Radicchio, Artichoke Hearts, Roma Tomatoes, Croutons, and Parmesan Cheese  
with Caesar Dressing

**Caprese Salad** v  
Wine-Ripened Tomatoes, Fresh Mozzarella, Young Arugula and Basil with Balsamic Dressing

**Butter Lettuce Wedge Salad** v  
Carrots, Candied Pecans and Goat Cheese with Champagne Vinaigrette

**Bosc Pear Salad** v  
Mixed Greens, Caramelized Pears, Crumbled Goat Cheese and Toasted Almonds with Balsamic Vinaigrette

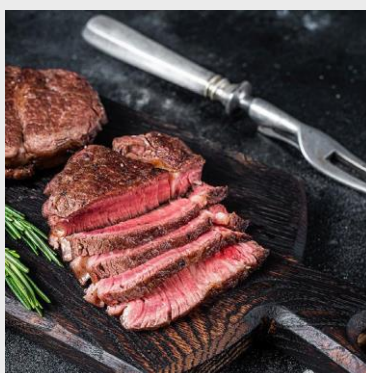
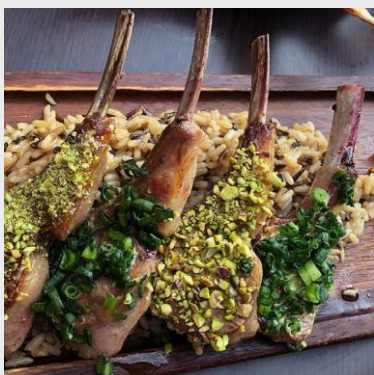
**Baby Red Oak Salad** v  
Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette

**Roasted Beets Salad** v  
Red & Golden Beets, Mixed Baby Greens, Candied Walnuts and Sonoma Cheese with Lemon Dijon Vinaigrette

**Grilled Asparagus Salad** v  
Fennel, Olives, Citrus and Shaved Parmesan Cheese with White Balsamic Dressing

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# PLATED DINNER

20 GUEST MINIMUM

Plated Dinner includes Choice of Salad, Entrée, Dessert, Seasonal Vegetables and Freshly Baked Rolls with Butter  
Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

**Choose up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails**

## **Pan Seared Chicken Breast | \$60 per guest**

Kahlua Balsamic Glaze

## **Greek Lemon Garlic Chicken Breast | \$60 per guest**

Lemon Crust

## **Pan Seared Salmon | \$70 per guest**

Lemon Caper Butter Sauce

## **Oven Roasted Corvina Sea Bass | \$65 per guest**

Tomato Saffron Sauce

## **Braised Beef Short Ribs | \$70 per guest**

Lagunitas IPA Reduction

## **Filet Mignon | \$80 per guest**

Bordelaise Sauce

## **Angus New York Steak | \$68 per guest**

Blackberry-Merlot Sauce

## **Slow Roasted Prime Rib of Beef | \$70 per guest**

Creamed Horseradish and Thyme Pan Jus

## **Halal Rack of Lamb Provencal | \$75 per guest**

Herb-Dijon Crust and Syrah Wine Sauce

## **Petite Filet Mignon & Giant Prawns | \$95 per guest**

Brandy Sauce and Truffle

## **Select One Starch:**

Risotto

Rice

Potato Puree

Roasted Fingerling Potatoes

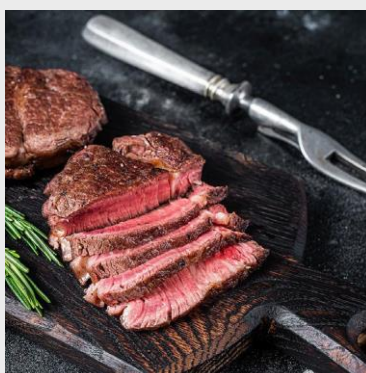
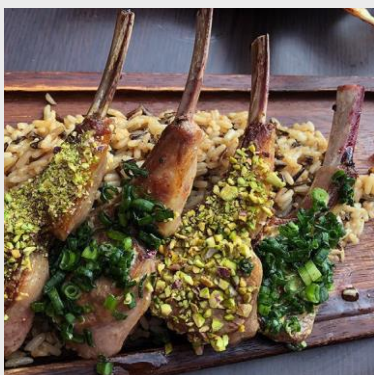
Mashed Potatoes

Creamy Polenta

Mashed Cauliflower

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# PLATED DINNER

## VEGETARIAN, VEGAN, GLUTEN FRIENDLY

20 GUEST MINIMUM

Plated Dinner includes Choice of Salad, Entrée, Dessert, Seasonal Vegetables and Freshly Baked Rolls with Butter  
Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

**Choose up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails**

### **Stir Fried Beef Seitan | \$58 per guest**

with Baby Bok Choy, Sugar Snap Peas, Sweet Peppers,  
and Ponzu Citrus Soy Glaze

### **Toy Box Mushroom Risotto | \$58 per guest**

with Portobello Mushrooms, Grilled Asparagus and  
Roma Tomatoes with Balsamic Reduction

### **Vegetarian or Vegan Ravioli | \$58 per guest**

Organic Baby Vegetables and Cannellini Bean  
Cassoulet

### **Beef Tempeh | \$58 per guest**

with Stir Fried Vegetables

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# DESSERT MENU

## Select One Dessert:

### Mango Mousse Cake

Refreshing Light Sponge Cake With a Smooth and Tangy Mango Mousse

### Strawberry Shortcake

Light Sponge Cake Topped with a Glistening Strawberry Preserve and Silky Whipped Cream

### Tiramisu Cup

Coffee and Zabaglione Cream with Layered Sponge Cake Soaked in Espresso and Dusted with Cocoa Powder

### Chocolate & Berries Tulip Cup

Light and Sweet Mousse Filling Topped with Fresh Assorted Berries in a Chocolate Shell Tulip Cup

### New York Style Cheesecake

Creamy and Rich New York Style Cheesecake with Graham Cracker Base

### Wild Berry Tart

Fruits of the Forest Adorned with Kirsch Liquor Flavored Custard Filling with an Almond Dough Crust on a Boarder of Toasted Nuts

### Fresh Seasonal Fruit Tart

Sweet Butter Pastry Shell Filled with a Creamy Custard and Topped with Assorted Seasonal Fruits

## Vegan Desserts \$8 each

New York Chocolate Cheesecake

Belgian Chocolate Cake

Strawberry Shortcake

## Gluten-Free Desserts \$8 each

Flourless Chocolate Cake

Red Berry Mascarpone

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# BUFFET DINNER

20 GUEST MINIMUM

Buffet Dinner includes Freshly Baked Rolls with Butter, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

## Latin Fiesta | \$68 per guest

Southwest Caesar Salad |  
with Hearts of Romaine Lettuce, Baby Heirloom  
Tomatoes, Roasted Corn, Carrots, Pumpkin Seeds,  
Queso Fresco and Tortilla Chips with Cilantro  
Caesar Dressing **GF**

Peruvian Quinoa Salad |  
with Kale, Cucumbers, Chickpeas, Onions and Parsley  
with Red Wine Vinaigrette **V**

Mexican Coleslaw |  
with Cabbage, Carrots, Three-Colored Sweet Peppers,  
Cilantro Oregano with Lime Dressing **GF**

### *Choose (2) Two Proteins:*

Chicken Fajitas with Sauteed Peppers and Onions **GF**

Steak Fajitas with Sauteed Peppers and Onions **GF**

Chile Relleno with Oregano Tomato Sauce **GF**

Achiote Salmon

Caribbean Rice

Pico de Gallo, Sour Cream, Salsa, Guacamole  
Cheese, Lime

Corn Tortillas **GF**

Flour Tortillas

Tres Leches Cake and Caramel Flan

## When in Rome | \$68 per guest

Caesar Salad |  
with Hearts of Romaine, Artichoke Hearts,  
Kalamata Olives, Croutons and Parmesan Cheese  
with Caesar Dressing

Roasted Mushroom & Artichoke Salad |  
with Italian Seasonings and Dressing

Caprese Salad |  
with Vine Ripened Tomatoes, Fresh Mozzarella,  
Basil, Extra Virgin Olive Oil and Balsamic Drizzle

Crusted Chicken Breast with Madeira Sauce

Salmon with Lemon Caper Sauce

Italian Sausage with Peppers and Onions **GF**

Lobster Ravioli with Lobster Sauce

Eggplant Parmesan with Provolone Cheese **V**

Tiramisu Cake and Raspberry Bundt Cake

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# BUFFET DINNER

20 GUEST MINIMUM

Buffet Dinner includes Freshly Baked Rolls with Butter, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

## **Wave of Asia | \$75 per guest**

Asian Chopped Salad with Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage, Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts and Crispy Won Ton with Soy Sesame Dressing **V**

Bean Sprout & Shitake Mushroom Salad **V**

Chilled Egg Noodle Salad with Red Peppers, Carrots, Cucumbers and Cilantro with Thai Peanut Dressing **V**

Steamed Salmon with a Light Chili Sauce **GF**

Boneless Korean Short Ribs with Honey Sauce **GF**

Tofu Stir Fry with Tofu and Stir Fry Vegetables **GF / VG**

Steamed Jasmine Rice **GF**

Mango Mousse Cake

Chinese Almond Cookies

## **Clean & Lean | \$70 per guest**

Iceberg & Baby Spinach Salad with Tomatoes, Radishes Cucumbers, Corn, Carrots and Sweet Peppers with White Balsamic Dressing **GF / VG**

Farro Salad with Rainbow Cauliflower, Cucumbers, Pickled Onions and Parsley with Oregano Dressing **VG**

Red Quinoa Salad with Butternut Squash, Cranberries and Pumpkin Seeds with Lemon Dressing **V**

Lemon Garlic Baked Salmon with Carrot Broth **GF**

Chicken Supreme with Tomatoes, Avocados and Manchego Cheese **GF**

Charred Broccolini **V**

Roasted Seasonal Root Vegetables **V**

Sliced Seasonal Fruit **GF / VG**

Gluten-Free Flourless Chocolate Cake **GF**

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# BUFFET DINNER

20 GUEST MINIMUM

Buffet Dinner includes Freshly Baked Rolls with Butter, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

## **Feast Your Eyes | \$70 per guest**

Baby Arugula & Radicchio Salad with Roasted Pears,  
Candied Pecans and Goat Cheese with Balsamic Vinaigrette **GF**

Niçoise Salad with Albacore Tuna, Olives, Hard Boiled Eggs,  
Cucumbers, Tomatoes, Green Beans, Potatoes, Onions on top of  
Greens and Balsamic Vinaigrette Dressing **GF**

Roasted Beet Salad with Red & Golden Beets,  
Mixed Baby Greens, Candied Walnuts and Sonoma Cheese  
with Lemon Dijon Vinaigrette **GF**

Porcini Dusted Chicken Breast with Mushroom Ragu **GF**  
Red Wine Braised Short Ribs with Root Vegetables **GF**  
Oven Roasted Sea Bass with Saffron Sauce,  
Mixed Baby Tomatoes Garnish, Roasted Baby Potatoes  
and Caramelized Shallots **GF**  
Chef's Selection of Seasonal Vegetables

Chocolate Mousse Cake  
Fresh Sliced Fruit **GF / VG**

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# PLATED CHILDREN'S MENU

Children's Dinner includes Fresh Fruit Cup Starter, Choice of (1) Non-Alcoholic Beverage and Vanilla Ice Cream for Dessert

**Choose One Entrée – All Children to have Same Entrée**  
**Menu for Children 3 – 10 Years Old**

## **Macaroni & Cheese | \$35 v**

Seasonal Vegetables

## **Cheeseburger | \$35**

French Fries

## **Chicken Tenders | \$35**

French Fries & Honey Mustard

## **Mini Pizza | \$35**

Choice of Cheese or Pepperoni

## **Penne Pasta Marinara | \$35 v**

Seasonal Vegetables

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CATERING AT CROWNE PLAZA

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# RECEPTIONS



# RECEPTION

## HORS D'OEUVRES

50 Piece Minimum

### Cold Hors D'oeuvres

**Stuffed Deviled Eggs** | \$5 per piece **GF / V**

**Pear and Gorgonzola Crostini** | \$6 per piece **V**

**Goat Cheese and Asparagus on Sourdough Croutons** | \$6 per piece **V**

**Boursin Cheese and Walnuts on Toast Rounds** | \$6 per piece **V**

**California Rolls with Wasabi & Soy Sauce** | \$6 per piece **GF**

**Smoked Salmon with Basil on Crostini** | \$6 per piece

**Jumbo Prawns on Ice** | \$6 per piece **GF**  
with Cocktail Sauce & Lemons

**Bloody Mary Shrimp Shooters** | \$7 per piece **GF**  
with Lemons

**Avocado and Burrata Mousse Crostini** | \$7 per piece **V**

**Peppered and Seared Ahi Tuna Crostini** | \$8 per piece

**Ahi Poke Shots** | \$8 per piece **GF**

### Hot Hors D'oeuvres

**Vegetable Samosas** | \$6 per piece **V**  
with Mango Chutney

**Vegetarian Spring Rolls** | \$6 per piece **GF / VG**  
with Sweet Thai Chili Sauce

**Vegetable Pot Stickers** | \$6 per piece **V**

**Pork Pot Stickers** | \$6 per piece

**Spanakopita** | \$6 per piece **V**

**Mushroom Caps** | \$6 per piece  
with Italian Sausage Breadcrumbs

**Tandoori Chicken Skewers** | \$6 per piece **GF**  
with Cucumber Raita

**Korean BBQ Beef Skewers** | \$6 per piece **GF**  
with Soy Glaze

**Thai Chicken Satay** | \$6 per piece **GF**  
with Peanut Sauce

**Miniature Beef Wellington** | \$7 per piece

**Lamb Chop Lollipops** | \$8 per piece **GF**  
with Rosemary Crust Dijon Mustard

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# RECEPTION

## PLATTERS

20 Piece Minimum

### **Vegetable Power Punch | \$15 per guest**

Broccolini, Baby Zucchini, Baby Carrots,  
Cucumbers, Radishes, Cherry Tomatoes,  
Celery, Sugar Snap Peas, Sweet Peppers, and  
Assorted Olives **GF / V**  
Ranch Dressing or Hummus

### **Diva's Fruit Platter | \$14 per guest **GF / V****

Sliced Seasonal Fresh Fruits and Berries

### **Greek Feast Mezze | \$18 per guest **GF / V****

Marinated Mushrooms, Artichoke Hearts,  
Peppers, Olive Dolmades, Hummus, Asparagus,  
Garlic Flat Bread, and Olive Oil

### **Cheese Platter | \$20 per guest **V****

Assorted International and Domestic  
Cheeses, Toasted Nuts, Dried Fruits,  
Sliced Baguettes and Crackers

### **Charcuterie Celebration | \$22 per guest**

International and Domestic Cheeses  
Salami, Sausages, Prosciutto,  
Artisan Bread, Crostini,  
Toasted Nuts, Dried Fruits,  
Honey

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# RECEPTION

## STATIONS

20 Piece Minimum

### Taco Truck | \$28 per guest

Choose up to 2 Proteins:

- Mexican Pulled Pork
- Chicken Fajitas
- Grilled Beef Tri-Tip
- Cajun Spiced Mahi Mahi

Vegetarian Black Beans **V**

Pickled Radish, Cabbage Slaw, Cheddar Cheese

Guacamole, Sour Cream, Pico de Gallo

Corn Tortillas **GF**

### International Sliders | \$30 per guest

(3 Sliders per Person)

American Kobe Beef Sliders with Caramelized Onions and Sharp Cheddar Cheese

Barbeque Chicken Sliders with Sliced Tomato Arugula and Garlic Aioli

Mexican Pulled Pork Sliders with Radishes, Cabbage Slaw, and Chipotle Sauce

Sweet Potato Fries

Beer-Battered Onion Rings

Pickles, Ketchup and Barbeque Sauce

### Under The Sea | \$45 per guest

(2 Pieces per Person)

Oyster on the Half Shell,

Chilled Prawns, Spicy Ahi Tuna Shots,

Cocktail Sauce, Shalott Mignonette, Lemons and Tabasco

### \*Pasta Delight | \$30 per guest

Freshly Prepared Pasta:

Orecchiette Pasta with Chicken, Cremini Mushrooms, Broccolini, Cherry Tomatoes, Fresh Garlic and Extra Virgin Olive Oil

Rigatoni Pasta Bolognese with Mushrooms, Sweet Peppers, Basil, Peas, Corn, Fennel, and Fresh Dill

Warm Focaccia Bread

**\*Optional Action Station | \$150 per hour, per Chef**

### \*Poke Bar | \$35 per guest

Fresh Salmon, Ahi Tuna, Yellow Tail, Cooked Shrimp

Cucumbers, Carrots, Peppers, Corn, Sesame Seeds, Nuts, Nori, Red Onions, Scallions

Wakame Soy Sauce, Spicy Soy Sauce, Siracha, Mayo Unagi Sauce and Wasabi

**\*Optional Action Station | \$150 per hour, per Chef**

### Sushi Spectacular | \$40 per guest

Freshly Made Sushi: Sashimi, Nigiri and Maki

Served with Pickled Ginger, Soy Sauce and Wasabi

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# RECEPTION

## CARVING STATIONS

20 Piece Minimum

### **New York Strip Lion | \$525 per Station**

*Serves 25 Guests*

Spice Rubbed Natural Beef Strip Loin **GF**  
Horseradish, Garlic Aioli and Red Wine Demi Glace

Rosemary Focaccia Bread  
Fresh Baked Rolls

### **Beef Tenderloin | \$475 per Station**

*Serves 20 Guests*

Herb Bread Crusted Beef Tenderloin **GF**  
Horseradish and Bearnaise Sauce

Fresh Baked Rolls

### **Prime Rib of Beef | \$625 per Station**

*Serves 35 Guests*

Sea Salt and Garlic Crusted Prime Rib of Beef **GF**  
Horseradish and Pan Jus

Fresh Baked Rolls

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# BEVERAGE BAR PACKAGES

ALL BARS REQUIRE A BARTENDER – \$250 PER BARTENDER

## **Hosted Bar**

**Premium Cocktails** | \$15 each  
**Specialty Cocktail** | \$16 each  
**Call** | \$14 each

**House Wine** | \$11 each  
**Domestic Beer** | \$6 each  
**Imported Beer** | \$7 each  
**Cordials** | \$12 each

**Sodas** | \$6 per each  
**Bottled Water** | \$6 each  
**Mineral Water** | \$7 each

## **No Host Bar**

**Premium Cocktails** | \$16 each  
**Specialty Cocktail** | \$17 each  
**Call** | \$15 each

**House Wine** | \$12 each  
**Domestic Beer** | \$7 each  
**Imported Beer** | \$8 each  
**Cordials** | \$13 each

**Sodas** | \$7 per each  
**Bottled Water** | \$7 each  
**Mineral Water** | \$8 each

## **Premium Package:**

**First Hour** | \$22 per person  
**Second Hour** | \$18 per person  
**Any Additional Hour** | \$16 per person

## **Well Package:**

**First Hour** | \$20 per person  
**Second Hour** | \$14 per person  
**Any Additional Hour** | \$12 per person

## **Beer and Wine Package:**

**First Hour** | \$16 per person  
**Second Hour** | \$13 per person  
**Any Additional Hour** | \$11 per person

## **Coffee, Soft Drink and Bottled Water Package:**

**First Hour** | \$10 per person  
**Second Hour** | \$8 per person  
**Any Additional Hour** | \$5 per person

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# BEVERAGE BAR BRANDS

## **Cordials**

Baileys, Kahlua, Campari, Aperol

## **House Wine**

Silver Gate Cabernet Sauvignon

Silver Gate Chardonnay

Decoy by Duckhorn Merlot

## **Domestic Beer**

Coors Light, Bud Light

Sierra Nevada, Blue Moon

Truly

## **Imported/Craft Beer**

Corona, Modelo

Heineken, Stella

Little Sumpin, Walker 805

## **Call Brands**

New Amsterdam Vodka, Ketel One Vodka

Corazon Blanco Tequila, Corazon Reposado Tequila

Cruzan Aged Light Rum, Bombay Original Gin

The Famous Grouse Scotch, Four Roses Bourbon

Tin Cup Whiskey, Courvoisier VS Brandy

## **Premium Brands**

Grey Goose Vodka, Tito's Vodka

Patron Silver Tequila, Don Julio Añejo Tequila

Bacardi Superior Light Rum, Bombay Sapphire Gin,

Tanqueray #10 Gin, Johnnie Walker Black Scotch,

Makers Mark Bourbon, Jack Daniels Whiskey,

Crown Royal Whiskey, Hennessey VS



# WINE SELECTION

ALL BARS REQUIRE A BARTENDER – \$250 PER BARTENDER  
PRICES LISTED BELOW ARE PER BOTTLE

## Chardonnay

Silver Gate, Napa California	\$40
Emmolo Sauvignon Blanc	\$42
Sea Sun by Wagner	\$42
Kendall Jackson, California	\$46
La Crema, Sonoma Coast	\$47
Sonoma Cutrer	\$55
Rombauer Chardonnay	\$75

## Cabernet Sauvignon

Silver Gate, Napa California	\$40
Kendall Jackson, California	\$46
Louis Martini, California	\$55
The Prisoner, Napa	\$90
Silver Oak, Alexander Valley	\$110

## Pinot Noir

Carmel Road, Monterey County	\$42
Meiomi, California	\$46

## Merlot

Decoy by Duckhorn	\$42
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## Zinfandel

Beringer, White, Napa Valley	\$40
Earthquake, Lodi California	\$44

## Other Wines

Placido Toscana, Pinot Grigio, Italy	\$40
Kim Crawford, Sauvignon Blanc	\$42
Murphy Goode, Red Blend	\$42
Faustino Art Collection Rose, Spain	\$46
Trimbach Riesling, France	\$50

## Bubbles

Piper Sonoma Brut	\$42
La Marca Prosecco	\$46
Domaine Chandon	\$55
Veuve Clicquot Brut	\$155

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