



Crowne Plaza Banquet Menus

Food and Beverage is subject to 20% service charge and applicable taxes. Menus and
Prices subject to change.

CONTINENTAL BREAKFAST

Continental	19
Chilled fresh juice, fresh seasonal melons, berries and seasonal fruit, assorted breakfast pastries, croissants and muffins, freshly brewed coffee, decaffeinated coffee, and selection of hot teas	
Crowne Continental	22
Chilled fresh juices, fresh seasonal melons, berries and seasonal fruit, assorted muffins, Danishes, croissants, bagels, assorted cereals, yogurt, freshly brewed coffee, decaffeinated coffee, and selection of hot teas	

GREAT MORNING ADDITIONS

Available as additions to continental and buffet breakfasts

Granola bars	3 each
Assorted fruit yogurts	3 each
Selection of individual cereals, with milk	3 each
Assorted bagels and cream cheese	4 per person
Parfait yogurt with granola and fruit	4 per person
Croissant Sandwiches with scrambled eggs, ham and cheddar cheese	6 per person
Breakfast Burritos with scrambled eggs, diced ham and potatoes	6 per person
Oatmeal with brown sugar and raisins	4 per person
Cinnamon French toast or pancakes	6 per person
Eggs Benedict Poached eggs, hollandaise sauce and black forest ham over a toasted English muffin	8 per person

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Chef Attended Omelet Station	9 per person
Peppers, onions, spinach, fresh tomatoes, jalapeños, artichoke, olives, mushrooms, asparagus, ham, cooked shrimp, cheddar cheese, Swiss cheese,	
Add 100 Chef Attendant Fee	
Assortment of Danishes, Muffins, Croissants & Breakfast Breads	38 per dozen

BREAKFAST BUFFET

Minimum 25 guests

Includes coffee, decaf and specialty tea selections

Breakfast Buffet	29
Chilled fresh juices, fresh seasonal melons, berries and tropical fruits, assorted breakfast pastries, croissants and muffins, fresh preserves, jam and butter, fluffy scrambled eggs with sausage or bacon and home fried potatoes	
The Crowne Executive	31
Chilled fresh juices, fresh seasonal melons, berries and tropical fruits, assorted breakfast pastries, croissants and muffins, fresh preserves and butter, assorted yogurt, bagels with cream cheese, French toast with warm maple syrup, fluffy scrambled eggs, skillet potatoes, apple wood bacon and sausage links	

COFFEE BREAKS

AM Coffee Break	6.75 per person
Service 8:00 am – 12:00 noon	
Coffee, decaffeinated coffee and selection and specialty tea selections	

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Mid-Morning Break	9.75 per person
Granola bars, muffins, energy bars, freshly brewed coffee and decaffeinated coffee, selection of hot tea, assorted soft drinks, Gatorade and bottled waters	
Coffee or Decaffeinated Coffee	60 per gallon
Hot Water for Tea	30 per gallon
Sodas: Sprite, Diet Coke, Coke, Dr. Pepper, Root Beer, Orange Soda	3.50 each
Assortment of Danishes, Muffins, Croissants & Breakfast Breads	38 per dozen
Fruit Display	6 per person

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PLATED BREAKFAST

Includes coffee, decaf and specialty tea selections

All American Breakfast	22
Two scrambled eggs, home fried potatoes, bacon or sausage served with assorted pastry and muffin basket	
California Omelet	23
Jack cheese, tomato, avocado and apple wood smoked bacon served with home fried potatoes and assorted pastry and muffin basket	
Eggs Benedict	25
Poached eggs, hollandaise sauce and black forest ham over a toasted English muffin served with home fried potatoes and a fruit garnish	
Huevos Rancheros	22
Two scrambled eggs, topped with homemade tomatillo salsa, served with rice and beans and warm flour and corn tortillas	
South of the Border	23
Breakfast burrito of scrambled eggs with chorizo and cheddar cheese in a flour tortilla served with home fried potatoes and a fruit garnish	

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PLATED LUNCHES

Includes fresh fruit, potato salad and chef's choice of dessert

Croissant Sandwich	26
Thinly sliced roast breast of turkey or ham served on a fresh croissant with avocado, lettuce, tomato and mayonnaise	
Herb Roasted Beef Sandwich	26
Aged Swiss cheese, crisp lettuce, fresh tomatoes and roast beef with a mild horseradish sauce on a crispy baguette	
Roasted Turkey Breast Sandwich	28
Fresh spinach, mozzarella cheese, tomatoes, and roasted turkey breast with pesto aioli on a French roll	
Black Forest Ham Sandwich	25
Aged cheddar cheese, crisp romaine lettuce, tomatoes, and black forest ham with a whole grain mustard aioli on dark rye bread	
Chicken Sandwich	26
Grilled blackened breast of chicken, caramelized onion, roasted peppers, avocado and provolone cheese on a French roll	
Veggie Sandwich	25
Fresh garden vegetables, marinated and grilled baby spinach, roasted bell peppers, and mayonnaise on a multi-grain bread	
Chicken Caesar Wrap	25
Char-broiled boneless breast of chicken and crisp romaine lettuce tossed with Caesar dressing in a flour tortilla	
Italian Wrap	25
Ham & Pepperoni, Provolone cheese, shredded lettuce, sliced pepperoncini, tomato and Italian vinaigrette wrapped in a flour tortilla	
Veggie Wrap (Grilled or Fresh Vegetables)	25
Julienne cucumbers, tomatoes, avocado and crisp romaine lettuce tossed with feta cheese wrapped in a spinach flour tortilla	

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All sandwiches are available as a Boxed Lunch for a \$2.00 Fee. Each Boxed Lunch includes with cutlery and napkins. Beverages not included. Boxed Lunches are "To Go" and cannot be served in a separate luncheon room.

LIGHT LUNCH OPTIONS

Light lunch options include rolls and butter, chef's choice dessert, lemonade, iced tea, fresh brewed coffee, decaf coffee and specialty tea selections

Chicken Caesar Salad	25
Crisp hearts of romaine, garlic croutons, and fresh shaved parmesan tossed with our homemade Caesar dressing and topped with char-broiled chicken breast	
Mediterranean Salad	26
Char-broiled chicken breast, tomatoes, kalamata olives, cucumbers and red onions, tossed with oregano vinaigrette and topped with feta cheese	
Asian Chicken Salad	26
Napa cabbage, crisp romaine lettuce, julienne carrots, mandarin orange, cilantro, water chestnuts and crispy wontons tossed with our homemade ginger dressing	
Cobb Salad	26
Crisp romaine lettuce, tomatoes, avocado, bacon, bleu cheese, egg, and a grilled chicken breast with an avocado dressing	
Steak Salad	29
Choice New York steak, cooked to your desire, served on top of crisp romaine lettuce, tomatoes, cucumbers and red onions tossed with balsamic vinaigrette	

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PLATED LUNCH OPTIONS

Served with your choice of one of each item from the
“Accompaniments for Plated Lunch Options”.

ENTRÉES

Chicken Marsala	29
Boneless chicken breast, pan roasted and crowned with Marsala sauce	
Grilled Balsamic Chicken	29
Flavorful, sweet and tangy balsamic vinegar marinade	
Herb Roasted Chicken	29
Pan roasted chicken breast	
Salmon	31
Citrus butter glazed with orange, grapefruit and fennel slaw	
Braised Short Ribs	36
Atop a bed of Green Beans	
Pasta Primavera	29
Fresh seasonal vegetables, basil, garlic, olive oil and sun-dried tomatoes served over hot steamed pasta	
Cajun BBQ	32
Skewers of shrimp with bell pepper, onions and mushrooms on a bed of basmati rice topped with a citrus Dijon sauce	
New York Steak	34
Flavorful cut of seasoned beef broiled to perfection	

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ACCOMPANIMENTS FOR PLATED LUNCH OPTIONS

Your choice of one each of the following:

Starters

Mixed Garden Greens with Tomatoes, Mushrooms, Carrots and Cucumber
Caesar Salad with Tomatoes, Croutons and Parmesan Cheese
Spinach Salad with Strawberries, Mushrooms, Feta Cheese and Candied Walnuts
Sliced Tomato, Basil and Mozzarella Cheese with Vinaigrette

Dressings: Ranch, Caesar, Balsamic Vinaigrette or Raspberry Vinaigrette

Potatoes/Rice

Twice Baked Potatoes
Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Scalloped Potatoes
Rice Pilaf
Wild Rice

Vegetables

Medley of Seasonal Vegetables
Julienne of Vegetables
Zucchini Provencal
Glazed Baby Carrots
Green Beans Almondine
Grilled or Roasted Vegetables

Desserts

Tiramisu Cake
Raspberry Sorbet
Cheesecake with Strawberry Sauce
Chocolate Mousse Cake
Carrot Cake
Pot De Crème

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LUNCHEON BUFFETS

Minimum of 25 people
Served with choice of lemonade or iced tea

Pizza Buffet

30

Choice of (2) Salads

Caesar with tomatoes, croutons and parmesan cheese, Mixed green salad with tomatoes, mushrooms, cucumbers and carrots with choice of two dressings (ranch, balsamic vinaigrette or raspberry vinaigrette), Tortellini pasta salad with pesto and pine nuts

Choice of (3) Pizzas

“The Works” pizza: (pepperoni, sausage, olives, onions, mushrooms and peppers),
Pepperoni pizza, BBQ chicken pizza, Hawaiian pizza, or Vegetarian pizza

Tiramisu for dessert

Combo Sandwich Buffet

30

Choice of (2) Salads

Mixed green salad with tomatoes, mushrooms, cucumbers and carrots with choice of two dressings (ranch, balsamic vinaigrette or raspberry vinaigrette), Red skin potato salad,
Coleslaw or Tortellini pasta salad with pesto and pine nuts

Choice of (3) Sandwiches

(Sandwiches are cut in half and served cold)

Grilled chicken pesto on French roll, turkey and avocado croissant, roast beef with Swiss cheese on a French roll, turkey club wrap, vegetarian wrap (grilled or fresh vegetables), chef salad wrap, chicken Caesar salad wrap or Italian wrap

Choice of fresh baked cookies or chocolate brownie for dessert

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The Deli	30
<p>A selection of 2 salads: Mixed field greens with tomatoes, mushrooms, cucumbers and carrots with choice of two dressings (ranch, balsamic vinaigrette or raspberry vinaigrette), tortellini pasta salad with pesto and pine nuts or red skin potato salad.</p> <p>Sliced roast beef, oven roasted turkey and black forest ham along with cheddar and Swiss cheese, lettuce, tomatoes, red onions and pickles. Complemented with assorted sliced rolls, sliced breads, mayonnaise, mustard and choice of dessert.</p>	
The Great Wall	34
<p>Sesame ginger salad, stir fried vegetables, fried rice, zesty orange chicken and marinated beef and broccoli, served with fortune and almond cookies or choice of dessert.</p>	
On The Border	34
<p>Mixed field greens with tomatoes, mushrooms, cucumbers and carrots with spicy herbal vinaigrette, cilantro roasted corn salad, cheese enchiladas with choice of beef or chicken fajitas with onions and peppers. Served with Mexican rice, refried pinto beans, tortillas, guacamole, sour cream, salsa, pico de gallo and warm churros</p>	
So-Cal-Low-Cal	34
<p>Caesar and a fresh mixed field greens salad, avocado vinaigrette, fresh vegetable crudités, grilled salmon and herb roasted chicken breast served with steamed brown rice, steamed garden vegetables, wheat rolls and fresh fruit kabobs and chocolate covered strawberries.</p>	
Italian	34
<p>Italian greens with vinaigrette & ranch dressings, tortellini pasta salad, Italian green beans, penne pasta with marinara & Alfredo sauces, chicken parmesan, garlic bread, tiramisu for dessert.</p>	

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LUNCH BUFFET

Minimum of 50 people
Includes lemonade and iced tea

36 per person

Served with fresh seasonal vegetables, rice or potatoes, rolls and butter
Assorted pastries and cakes

Choice of (2) Salads

Mixed green salad with tomatoes, mushrooms, cucumbers and carrots with
choice of two dressings (ranch, balsamic vinaigrette or raspberry vinaigrette)

Caesar with tomatoes, croutons and parmesan cheese

Coleslaw

Red skin potato salad

Marinated artichoke hearts

Marinated cucumber and tomato salad

Tomato, basil and fresh mozzarella cheese salad

Tortellini pasta salad with pesto and pine nuts

Choice of (2) Entrées

Chicken Piccata

With white wine, lemon and capers

Herb Roasted Chicken

Chicken Marsala

With mushrooms in Marsala wine sauce

Salmon

Glazed in citrus butter with Mango Salsa

Beef Bourguignon

Braised sirloin beef with onions, carrots and mushrooms
in a burgundy wine sauce

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AFTERNOON REFRESHMENT OPTIONS

All afternoon options include soda, bottled water and coffee

Home Style Munchies Cookies, brownies and lemon bars	13 per person
Baja Break Tortilla chips, guacamole and salsa and churros	13 per person
Power Up Assorted fruit kabobs, granola bars, energy bars, trail mix, and chex mix	13 per person
The Ball Park Break Warm soft pretzels with mustard, warm popcorn, cracker jacks, salted peanuts and assorted candy bars	15 per person
South Coast Break Cheese, crackers, fruit kabobs and assorted fruit smoothies	16 per person
Ice Cream Freezer Break Ice cream sandwiches, Drumsticks, chocolate chip cookie ice cream sandwich, Haagen Dazs bars, strawberry shortcake bars, Dibbs, frozen fruit bars Individual bags of chex mix or trail mix	13 per person

ALA CARTE SNACKS AND BEVERAGES

Granola Bars	3 each
Potato Chips	3 each
Tortilla Chips with Salsa	3 per person
Individual bags of Chex mix or Trail mix	3 each
Individual bags of Pretzels	3 each
Jumbo Warm Pretzels	4 each
Lemon Bars, Brownies or Cookies	38 per dozen
Assorted sodas and bottled water	3.5 each
Red Bull energy drink	4.5 each
Selection of juices	25 per carafe
Fresh lemonade, iced tea or fruit punch	30 per gallon
Assorted hot teas with honey, milk and lemon	30 per gallon
Freshly brewed coffee and decaffeinated coffee	60 per gallon

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Executive Meeting Packages

\$63 per person

Designed for a minimum of 25 Guests or a \$100.00 Labor Fee will apply.

Continental Breakfast: Fresh Orange and Seasonal Juices, Sliced Fresh Fruit and Berries, Assorted Croissants, Pastries, Muffins and Bagels with Cream Cheese, Butter, Fresh Preserves and Coffee, Decaffeinated Coffee and Hot Water for Tea

AM Break: Coffee and Decaffeinated Coffee, and Hot Water for Tea. Choice of Granola Bars, Trail Mix or Chex Mix

PM Break Options: Served with Coffee, Assorted Sodas and Bottled Water

Home Style Munchies

Assorted Freshly Baked Cookies, Lemon Bars, and Chocolate Brownies

Ice Cream Freezer Break

Selection of Ice Creams and Fresh Fruit Bars

The Ball Park Break

Warm Jumbo Soft Pretzels with Mustard, Hot Buttered Popcorn & Assorted Candy Bars

Baja Break

Tortilla Chips with Salsa & Guacamole and Warm Churros

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Lunch Options:

Deli Buffet

Choice of Two Salads:

Mixed Baby Field Greens, with Vegetables, Choice of Dressings
Red Skin Potato Salad or Tortellini Pasta Salad

Selection of Oven Roasted Turkey Breast, Shaved Black Forest Ham, Roast Beef,
Cheddar & Swiss Cheeses
Lettuce, Sliced Tomatoes, Shaved Onions, Pickles and Assorted Condiments
Assorted Sliced Breads & Fresh Rolls

Assortment of Cookies or Brownies
Served with Iced Tea & Lemonade

Combo Sandwich Buffet

Choice of Two Salads:

Mixed Baby Field Greens, with Vegetables, Choice of Dressings
Red Skin Potato Salad or Tortellini Pasta Salad

Choice of Three Sandwiches: (sandwiches are cut in half and served cold)

Grilled Chicken Pesto on a French Roll
Turkey Avocado Croissant
Roast Beef and Swiss Cheese on a French Roll
Turkey Club Wrap
Italian Wrap
Vegetarian Wrap
Chicken Caesar Salad Wrap

Assortment of Cookies or Brownies
Served with Iced Tea & Lemonade

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Pizza Buffet*Choice of Two Salads:*

Mixed Baby Field Greens, with Vegetables, Choice of Dressings

Caesar Salad or Tortellini Pasta Salad

Choice of Three Pizzas:

'The Works' Pizza with Pepperoni, Sausage, Olives, Onions, Mushrooms and Peppers

Traditional Pepperoni Pizza

BBQ Chicken Pizza

Hawaiian Pizza with Canadian Bacon & Sweet Pineapple

Vegetarian Pizza

Tiramisu

Served with Iced Tea & Lemonade

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PLATED DINNER OPTIONS

Served with your choice of one of each item from the

“Accompaniments for Plated Dinner Entrées”

Served with rolls & butter, coffee, decaffeinated coffee, and specialty tea selections

Grilled Chicken Breast	39
With Dijon Mustard Sauce	
With Wild Mushroom Sauce	
With Marsala Sauce	
Piccata with Lemon and Capers	
Herb Roasted Chicken	39
Stuffed Chicken Breast	41
Pesto, pine nuts, red bell peppers, and smoked mozzarella	
Chicken Wellington	43
Boneless breast in a puff pastry with a creamy Dijon sauce	
Roast Pork Tenderloin	41
Roasted garlic and shiitake mushrooms	
Prime Rib Beef	45
Aged and slow roasted	
Beef Wellington	45
Individual Wellington with mushrooms served with a red wine sauce	
New York Steak	43
Center cut choice steak char-broiled	
Filet Mignon	46
The ultimate in tenderness grilled to perfection and topped with demi-glace and black peppercorn sauce	
Salmon	40
Citrus butter glazed with mango salsa	

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PLATED DINNER COMBINATION OPTIONS

Served with your choice of one of each item from the
“Accompaniments for Plated Dinner Entrées”

Served with rolls & butter, coffee, decaffeinated coffee, and specialty tea
selections

Filet Mignon and Prawns	50
Filet mignon with Béarnaise sauce	
Jumbo prawns in herb lemon butter sauce	
Filet Mignon and Salmon	49
Filet mignon with brandied peppercorn sauce	
Salmon with citrus butter sauce	
Chicken and Prawns	44
Grilled chicken breast with choice of sauce	
Jumbo prawns with garlic butter sauce	
Chicken and Salmon	44
Grilled chicken breast with choice of sauce	
Salmon with citrus butter sauce	

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ACCOMPANIMENTS FOR DINNER ENTRÉES

Your choice of one each of the following:

Starters

- Mixed Garden Greens** with Tomatoes, Mushrooms, Carrots and Cucumber
- Caesar Salad** with Tomatoes, Croutons and Parmesan Cheese
- Spinach Salad** with Strawberries, Mushrooms, Feta Cheese and Candied Walnuts
- Mediterranean Salad** with Feta Cheese, Red Onion, Tomatoes, Cucumbers and Olives
- Sliced Tomato, Basil and Mozzarella Cheese with Vinaigrette

Dressings: Ranch, Caesar, Balsamic Vinaigrette or Raspberry Vinaigrette

Potatoes/Rice

- Twice Baked Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Red Potatoes
- Scalloped Potatoes
- Rice Pilaf
- Wild Rice

Vegetables

- Medley of Seasonal Vegetables
- Grilled or Roasted Vegetables
- Julienne of Vegetables
- Zucchini Provencal
- Glazed Baby Carrots
- Green Beans Almondine
- Asparagus

Desserts

- Tiramisu Cake
- Raspberry Sorbet
- Cheesecake with Strawberry Sauce
- Chocolate Mousse Cake
- Carrot Cake
- Pot De Crème

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DINNER BUFFET

Minimum of 50 people

Includes coffee, decaf and specialty tea selection

50 per person (two entrees)

55 per person (three entrees)

Served with fresh seasonal vegetables, rice or potatoes, rolls and butter

Assorted pastries and cakes

Choice of (2) Salads

Mixed green salad with tomatoes, mushrooms, cucumbers and carrots with choice of two dressings (ranch, balsamic vinaigrette or raspberry vinaigrette)

Caesar with tomatoes, croutons and parmesan cheese

Spinach Salad with Strawberries, Mushrooms, Feta Cheese and Candied Walnuts

Red skin potato salad

Marinated artichoke hearts

Marinated cucumber and tomato salad

Tortellini pasta salad pesto and pine nuts

Choice of (2) Entrées

Chicken Piccata

With butter, lemon and caper sauce

Chicken Marsala

Chicken Wellington

Beef Bourguignon

Braised sirloin beef with onions, carrots and mushrooms

In burgundy wine sauce

Sliced London Broil in Port Wine and Mushroom Sauce

Braised Short Rib

Salmon with Citrus Butter Sauce with Mango Salsa

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Additions to the Buffet

Roast turkey served with stuffing, gravy and cranberry sauce

-OR-

Roast prime rib of beef served with au jus and horseradish sauce

8 per person

Chef to carve 100 per selection

THEME DINNER BUFFET

Minimum of 50 people

Includes coffee, decaf and specialty tea selection

49 per person

Italian

Italian greens with vinaigrette, ranch dressing, tortellini pasta salad with basil, antipasto platter, rice pilaf, Italian green beans and garlic bread

Choice of (2) Entrées

Meat Lasagna

Roasted Rosemary Pork Loin

Chicken Parmesan, Chicken Marsala, Penne Pasta with Marinara and Alfredo
Sauces

Dessert: Italian Cookies and Tiramisu

Add cooked to order pasta 5 per person

Chef fee of 100

On The Border

Mixed field greens with tomatoes, mushrooms, cucumbers and carrots with spicy herbal vinaigrette, cilantro roasted corn salad. Served with Mexican rice & refried pinto beans.

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Choice of (2) Entrées

Cheese Enchiladas with Ranchero Sauce
Chicken or Beef Fajitas served with Flour & Corn Tortillas with taco fixings
Chicken Flautas
Dessert: Churros

The Great Wall

Sesame ginger salad, chicken and pork pot stickers, vegetable spring rolls,
stir fried vegetables & fried rice

Choice of (2) Entrées

Zesty Orange Chicken
Marinated Beef & Broccoli
Kung Pao Chicken
Dessert: Fortune and almond cookies or choice of dessert

COLD APPETIZERS

Prices noted are per piece

Assorted Cold Canapés	4
Prosciutto wrapped Melon	4
Bruschetta Canapé	4
Grilled Shrimp Crostini with Tarragon Crème Fraîche	5
Sliced Tenderloin and Brie with Caramelized Onion on a Baguette	5
Asian Beef in a Wonton Cup with Wasabi Aioli	5
Smoked Salmon, Mascarpone and Chives on Pumpernickel Bread	5
Pesto Chicken Crostini with Tomato Basil Relish	5
Pan-seared Tuna in a Wonton Cup with Sweet Chili Sauce	5

COLD VEGETARIAN OPTIONS

Duo Gazpacho Soup with Cucumber Relish	4
Roasted Red Pepper Hummus with Grilled Crouton	4
Deviled Eggs with Piquillo Peppers	4
Caprese Salad on a Skewer with a Lemon Basil Pesto	4

WARM APPETIZERS

Prices noted are per piece

BBQ Meatballs	4
Teriyaki Meatballs	4
Petite Quiche	4
Crab Stuffed Mushrooms	4
Buffalo Wings	4
Beef Empanadas	4
Chicken Empanadas	4
Coconut Fried Shrimp	5
Pot Stickers	4
Mini Quesadillas	4
Beef Sliders	5
Chicken and Vegetable Egg Roll with Spicy Mango	4
Chicken Satay with a Chili Lemongrass Glaze	4

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Pulled Pork Phylo Cups, Sundried Tomato and Chipotle Cream Sauce	5
Mini Beef Wellington	5
Chimichurri Beef Satay	4

WARM VEGETARIAN OPTIONS

Vegetable Spring Roll with a Sweet Chili Sauce	4
Quesadilla Cornucopia	4
Spanakopita	4

DISPLAY PLATTERS

Fruit Display Fresh seasonal fruits	6 per person
Crudités Platter Fresh seasonal vegetables with assorted dipping sauces	6 per person
Imported and Domestic Cheese Display Artisan cheeses from around the Globe garnished with dried fruits and assorted crackers and sliced baguette	8 per person
Antipasto Station Artichoke hearts, fresh mozzarella, olives, roasted red peppers, Genoa salami and herb marinated mushrooms.	7 per person
Jumbo Shrimp Cocktail Chilled shrimp, scallops and oysters with a zesty cocktail sauce	11 per person
Sushi Platter Display of California roll, veggie roll and spicy tuna rolls with wasabi and soy sauce	12 per person
Assorted Homemade Cookies, Brownies or Lemon Bars	38 per dozen

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STATIONED BARS

Minimum 50 people

Street Taco (select two proteins) Pulled pork, tomatillo and cotija cheese Crispy fish taco with cabbage lime slaw Chicken al pastor, avocado salsa and roasted corn crème fraîche Carne Asada citrus marinated	15
Slider Station Beef sliders with aged cheddar Chicken sliders with aged Swiss cheese	12
Pasta Station Grilled chicken, shrimp, baby scallops, garlic, olives, shallots, tomatoes, basil, mushrooms, pine-nuts, capers, asparagus, sundried tomatoes, spinach, Pecorino Romano cheese, marinara sauce and cream and pesto sauce Add 100 Chef Attendant Fee	18
Fajita Station Beef and chicken fajitas, fresh guacamole, cotija and jack cheeses, shredded lettuce, peppers and onions with flour and corn tortillas	18
Carving station (Chef Carver fee 100) Includes rolls and appropriate condiments	
Herb roasted New York strip (30 Servings) loin with peppercorn sauce	450
Peppered tenderloin of beef (20 servings) in a green peppercorn sabayon sauce	300
Steamship round of beef (100 servings) in a rosemary au jus and horseradish cream	550

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Prime rib of beef in an au jus and horseradish cream	(45 servings)	450
Roast turkey breast in a cranberry sauce	(40 servings)	275
Baked honey glazed ham	(50 servings)	225

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BAR MENUS

BEVERAGE OPTIONS

WINE LIST

House Champagne	\$29 per bottle
House Chardonnay	\$28 per bottle
House Cabernet Sauvignon & Merlot	\$28 per bottle
Corkage Fee	\$15 per bottle
Please inquire of Additional Choices	

COCKTAIL SERVICE A \$150 BARTENDER FEE WILL APPLY IF CASH BAR SALES DO NOT REACH \$400

	HOSTED ON CONSUMPTION	CASH PRICES
Well Brand	\$7	\$8
Call Brand	\$8	\$9
Premium Brand	\$9	\$10
Well Specialty Drinks	\$8	\$9
Call Specialty Drink	\$9	\$10
Cordials & Cognacs	\$9	\$10
Domestic Beer	\$5	\$6
Imported Beer	\$6	\$7
Glass House Wine	\$7	\$8
Soft Drinks, Juices &	\$3	\$3
Bottled Water		

PACKAGE BARS: MINIMUM OF TWO HOURS HOSTED BAR AND MAXIMUM OF FOUR HOURS

HOSTED PREMIUM BAR

Includes Premium Liquor, Beer, Wine & Soda

Two Hours \$27 per person

Three Hours \$32 per person

Four Hours \$36 per person

HOSTED WELL BAR

Includes Well Liquor, Beer, Wine & Soda

Two Hours \$20 per person

Three Hours \$25 per person

Four Hours \$30 per person

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HOSTED SOFT BAR

Includes Beer, Wine & Soda

Two Hours \$17 per person

Three Hours \$20 per person

Four Hours \$23 per person

HOSTED SOFT DRINKS

Includes Unlimited Soda and Juices

Two Hours \$ 8 per person

Three Hours \$10 per person

Four Hours \$12 per person

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GENERAL INFORMATION

TO OUR CUSTOMERS AND GUESTS

We are eager to help you, both in the planning and servicing of the function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. Thank you for choosing our hotel and the food and beverage team.

FOOD AND BEVERAGE

All food items served on the hotel premises must be supplied and prepared by the hotel culinary team. All alcoholic beverages to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) for the function must be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

BILLING AND DEPOSITS

We welcome new accounts, and require that credit be established with our accounting office thirty days prior to your arrival date if you request billing privileges. Credit can only be established for functions over \$1,000.00. Approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due three working days prior to the event or guaranteed with a major credit card. Advance deposits are nonrefundable 60 days prior to the event.

ENGINEERING, ELECTRICAL AND AUDIO-VISUAL

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio-visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance at least 72 hours in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure.

INSURANCE AND INDEMNIFICATION

Guests shall indemnify and hold hotel and its affiliates harmless from any and all claims, suits, losses, damages and expenses on account of injury to any party in

Food and Beverage is subject to 20% service charge and applicable taxes. Menus and Prices subject to change.

connection with the function or resulting from damage or destruction of any hotel property by guests or any attendee of the function on the hotel's premises.

LIABILITY

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into the premises.

ROOM AND SET-UP FEE

Function rooms are assigned according to the anticipated guaranteed number of guests. The hotel reserves the right to assign the banquet function room and charge accordingly if there are fluctuations in the number of attendees.

SERVICE CHARGE AND TAX

All food and beverage functions are subject to applicable service charges and tax as specified on the contract.

SHIPPING AND RECEIVING

All incoming packages should be addressed to your Catering and Convention Services Manager and marked with the company's name and date of your meeting. Due to limited storage space, boxes can be accepted no more than three working days prior to your meeting.

This is general information. Please see your Catering Contract for full terms and policies.

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