



CROWNE PLAZA

HOTELS & RESORTS

AN IHG[®] HOTEL

Meetings of the Mind.

2019 CATERING
MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA CONCORD/WALNUT CREEK.



Our dedicated Crowne Meetings Director and Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



45 John Glenn Drive Concord CA 94520



925-825-7700



sales@cpconcord.com



www.crowneplazaconcord.com

22% Taxable service charge and 8.25% sales tax will apply to all food and non-liquor beverage. Tax and service charge subject to change. All menu listings are charged per person

BREAKFAST BUFFETS



Breakfast buffets are Served with, Freshly Brewed Coffee, Regular, Decaf, Mighty Leaf Tea & Orange Juice

\$28 American Buffet

Price per Person

Assorted Danish, Muffins & Croissants Breakfast Breads

Seasonal Fresh Fruits

Assorted Individual Yogurts & Granola

Farm Fresh Scrambled Eggs

Apple Wood Smoked Bacon

Smoked Chicken Sausage

Country Breakfast Potatoes

BREAKFAST ADD-ONS

Price per Person

\$6 Steel Cut Irish Oatmeal with Raisins, Brown Sugar & Cranberries

\$5 Pancakes with Creamy Butter & Maple Syrup

\$6 Applewood Smoked Bacon

\$5 Chicken Apple Sausage

\$4 Country Breakfast Potatoes, Caramelized Onions & Fresh Herbs

\$7 Traditional Waffle with Creamy Butter, Whipped Cream, Strawberries & Maple Syrup

\$20 Quick Start

Price per Person

Assorted Croissants & Muffins

Seasonal Fresh Fruits

\$23 The Crowne Continental

Price per Person

Assorted Pastry Basket

Seasonal Fresh Fruits

Assorted Individual Yogurts

Granola

Hard Boiled Eggs

ALL DAY MEETING PACKAGES

\$60 All Day Meeting Package Price per Person

Quick Start Continental

Assorted Breakfast Breads
Seasonal Fresh Fruit
Served with Freshly Brewed Coffee, Decaf,
Mighty Leaf Tea & Orange Juice

Mid-morning Refresh

Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaf & Mighty Leaf Tea

Lunch Choices

The East Bay

Soup-Chicken Tortilla or Minestrone
Salad-Chicken Salad or Fruit Salad
Sandwich Selections...
Bacon, Lettuce, Avocado, Tomato on Whole Wheat
Grilled Chicken, Lettuce, Tomato,
Sharp Cheddar Cheese on a Kaiser Roll
Roast Beef, Baby Arugula, Red Peppers,
Creamy Horseradish on Rye
Tuna Salad, White Chunk Tuna, Onions, Celery
& Seasonings on a Croissant

OR

The Sicilian

Iceberg Mix with Olives, Tomato, Red Onions,
Pepperoncini, Croutons, Shredded Parmesan Cheese
Bolognese Sauce with Pasta
White Bean & Spinach Sauté
Garlic Bread Sticks
Ice Tea & Water

Afternoon Break

Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaf & Mighty Leaf Tea

Choice of One:

Assorted Brownies, Assorted Cookies or
Assorted Mini Pastries

\$75 All Day Meeting Package Price per Person

American Buffet

Assorted Danish, Muffins, Croissants, Breakfast Breads
Seasonal Fresh Fruit
Farm Fresh Scrambled Eggs
Apple Wood Smoked Bacon
Pork Sausage
Country Breakfast Potatoes
Served with, Freshly Brewed Coffee, Decaf,
Mighty Leaf Tea & Orange Juice

Mid-morning Refresh

Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaf & Mighty Leaf Tea

Lunch Choices

Tuscan

Vine Ripened Tomato Caprese Salad
Roasted Rosemary Chicken
Penne Pasta Pomodoro
Green Beans with Bacon, Onions & Parmesan
Rolls & Butter

OR

South of the Border

Southwestern Salad, Tomato, Cotija Cheese,
Black Beans & Corn
Fajita Beef & Fajita Chicken with Onions & Peppers
Spanish Rice
Refried Beans
Flour & Corn Tortillas
Sour Cream, Guacamole, Shredded Cheddar & Salsa
Ice Tea & Water

Afternoon Break

Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaf & Mighty Leaf Tea

Choice of One:

Assorted Brownies, Assorted Cookies,
Assorted Mini Pastries or Popcorn Cart

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A LA CARTE & BREAKS

\$49 Regular or Decaf Coffee
or Hot Tea
(per gallon)

\$18 Orange or Cranberry Juice
(by the pitcher)

\$15 Ice Tea or Lemonade
(by the pitcher)

\$4 Assorted Soft Drinks
(each)

\$5 Fruit Smoothies
(each)

\$10 Elixir Station – Infused Waters
(per gallon)

\$6 Assorted Breakfast Breads
(per person)

\$40 Bagels & Cream Cheese
(per dozen)

\$24 Hard Boiled Eggs
(per dozen)

\$40 Assorted Freshly Baked Cookies
(per dozen)

\$40 Brownies or Blondies
(per dozen)

\$5 Popcorn Cart
(per person)

\$4 Fruit Kabobs
(each)

\$7 Pita Chips & Hummus
(per person)

\$5 Large Warm Pretzel with
Gourmet Mustards
(per person)

\$2 Chocolate Biscotti
(each)

\$3 Crudit  Shooters
(each)

Break Packages

\$16 Fiesta Break Price per Person

Build Your own Nachos
Corn Tortilla Chips
Hot Nacho Cheese
Salsa, Guacamole & Sour Cream
Assorted Soft Drinks
\$4 add Ground Beef

\$14 Movie Break Price per Person

Popcorn, Red Vine, Twisted Pretzels,
Peanut & Plain M&M's &
Gummy Bears
Soft Drinks & Dasani Water

\$16 Build Your Own Trail Mix Price per Person

Assorted Whole Fruit
Nutrition Bars & Granola Bars
Build your Trail Mix, (Assorted Dried
Fruits & Nuts, M&M's, Semi Sweet
Choco Chips)
Coconut Water, Bottled Water &
Fruit Smoothies

LUNCH

\$25 ENTRÉE SALADS

Price per Person

Freshly Brewed Coffee, Decaf, Mighty Leaf Tea, Ice Tea, Rolls & Butter

Grilled Chicken Caesar

Chopped Romaine, Focaccia Croutons, Grape Tomatoes,
Asiago Cheese with Creamy Caesar Dressing

Chinese Chicken Salad

Julienne Vegetables, Grilled Chicken Breast,
Slivered Scallions with Sesame Ginger Dressing

New York Steak Salad

Dino Kale, Arugula, Shaved Brussel Sprouts,
Goat Cheese, Crispy Tortilla Strips with Roasted Pepper Vinaigrette

\$28 BOX LUNCHESES

Price Per Person

The following are served with Chips, Cookie, Bottled Water & Assorted Soft Drinks

The Vegetarian

Very Veggie on Multi Grain

Vegan Wrap

Oven Roasted Eggplant & Portobello

The American

Lean Roast Beef with Lettuce, Tomatoes & Horseradish Aioli on Dutch Crunch

The French

Smoked Turkey Breast with Dijon Mustard & Red Onions on a Baguette

The Italian

Grilled Chicken Breast served on Focaccia Bread

The Ham & Cheese

Smoked Ham & Cheddar with Lettuce, Tomato & Dijonaise on a Cuban baguette

LUNCH BUFFETS

Priced per Person

Freshly Brewed Coffee, Decaf, Mighty Leaf Tea, Ice Tea & Water Service

\$34 Napa Valley Sandwich Buffet

Price per Person

Salads

Baby Field of Greens Salad

Vine Ripe Tomatoes with Aged Balsamic Vinaigrette

Napa Coleslaw

Cabbage, Carrots, Grapes & Bell Peppers

Pasta Salad

Artichokes, Oven Roasted Tomatoes,
Kalamata Olives & Basil Dressing

Sandwich Board

Honey Smoked Turkey, Cheddar Cheese &
Cranberry Horseradish Spread
Black Forest Ham, Swiss Cheese &
Dijonnaise Spread
Beef Pastrami & Pepper Jack Cheese
Mediterranean Grilled Vegetable Wrap,
Hummus & Goat Cheese

Dessert

Ghirardelli Brownies

\$34 North Beach Buffet

Price per Person

Salads

Caesar Salad

Tomatoes, Shaved Asiago, Caesar Dressing
& Focaccia Crouton

Pasta Salad

Olives, Salami, Basil &
Fresh Mozzarella

Mains

Garlic Marinated Chicken Breast, Baby Spinach
& Porcini Essence
Three Cheese Penne Pasta with Marinara,
Baby Tomato & Fresh Basil
Focaccia Bread & Butter

Dessert

Cannoli

\$38 Mt. Diablo Buffet

Price per Person

Salad

Mixed Greens

Candied Walnuts, Point Reyes Blue Cheese &
Red Wine Vinaigrette

Mains

Grilled Marinated Flat Iron Steak
with Spicy Chimichurri
Oven Roasted Salmon with Citrus Bruere Blanc
Herb Roasted Potatoes
Seasonal Vegetables
Rolls & Butter

Dessert

Chocolate Mousse Cake

\$38 Yucatan Buffet

Price per Person

Salad

Jicama-Mango-Citrus Slaw
Lime & Pepper Cilantro Dressing

Mains

Beef Fajita & Chicken Fajita with Sautéed Onions
& Bell Peppers
Southern Rice
Petite Flour & Corn Tortilla
Lime, Cilantro & Chopped Onions
Crispy Tortilla Chips with Salsa & Guacamole

Dessert

Tres Leches Cake

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PLATED LUNCH

Priced per Person

Freshly Brewed Coffee, Decaf, Mighty Leaf Tea, Ice Tea, Rolls & Butter

Salads

Choose One

Mixed Greens

Pickled Red Onions, Cherry Tomatoes, Goat Cheese
with Aged Balsamic Vinaigrette

Classic Caesar Salad

Parmesan Toast & Creamy Garlic Dressing

Main Course Selections

Choose One

\$32 Sonora Chicken with Mango Citrus Salsa

\$36 Herb Grilled Salmon with Garlic Lemon Butter

\$34 Roasted Chicken Breast with Onions &
Mushrooms

\$44 Grilled Flat Iron Steak with Caramelized
Fennel

Vegetarian Selections

\$32 Zucchini Boasts,
Roasted Vegetables over Quinoa

\$32 Mushroom Risotto with Fine Herbs & Asiago
Cheese

\$32 Spinach & Ricotta Cheese Ravioli with
Lemon Zest & Basil Cream Sauce

Dessert

Choose One

Tartlets 3" Round

Triple Chocolate Mousse Cake

Grand Marnier Cake

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PASSED HORS D'OEUVRES

Price per Piece
25 Piece Minimum per Selection

Cold Hors d'oeuvres

\$4 Mushroom Goat Cheese Tart – Cremini Mushroom & Caramelized Goat Cheese

\$5 Carpaccio Crostini – Horseradish Aioli & Micro Greens

\$5 Tuna Poke – Fresh Tuna, Shallots, Ginger, Peanuts on Fried Wonton

\$4 Tomato Bruschetta with Micro Basil

\$4 Deviled Eggs – Paprika, Dill, Chives & Relish

Hot Hors D'oeuvres

\$4 Thai Chicken Skewers with Peanut Dressing

\$4 Smoked Bacon Wrapped Scallop

\$5 Lobster Mac & Cheese Bites

\$5 Crab Cake with Roasted Bell Pepper Coulis

\$5 Steak & Cilantro Empanadas with Chipotle Aioli

DISPLAYED HORS D'OEUVRES

Price per Person
20 Person Minimum per Selection

\$8 Grilled Vegetable Platter

Asparagus, Zucchini, Eggplant, Mushrooms, Artichokes, Onions, Feta Cheese & Lemon Dressing

\$7 Bruschetta Display

Hummus, Tomato Basil Salsa, Olive Tapenade on Toasted Italian Bread

\$7 Fresh Fruit Display

An Elaborate Display of Fresh Seasonal Fruits & Berries with Honey Yogurt Sauce

\$7 Basket of Garden Vegetables

Tzatziki Dip & Hummus

\$12 Italian Antipasto

Selection of Sliced Cured & Dried Meats Marinated Vegetables, Cured Olives, Local Breads, Crackers & Mustards

\$12 Cheese Board

Sharp Cheddar, Smoked Gouda, Boursin Cheese, Farmstead Goat Cheese, Brie, Monterey Jack & Blue Cheese

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HEARTY HORS D'OEUVRE STATIONS

\$14 Mashed Potato 'Martini' Bar

Idaho Potatoes, Scallions, Bacon, Blue Cheese Crumble
Cheddar, Sour Cream & Caramelized Onions

\$16 Sliders

Based on 2 sliders per person
Meatball with Marinara Sauce, Nashville Chicken Slider
Nieman Ranch Beef Slider & Malibu Slider (meatless)

\$19 Wild Wings

(6 wings per person)
Spicy Buffalo
Honey Chipotle Glaze
Jack Daniel Barbeque Sauce
Fresh Crudité
Assorted Dressings

\$21 Pasta Prima

(Requires an attendant, at \$150)

Grilled Sausage, Bell Peppers, Artichokes & Onions
Penne with Pesto Cream Sauce, Four Cheese Tortellini
with Pomodoro Sauce

\$24 Taco Bar

Ground Beef
Grilled Chicken Asada
Pork Carnitas
Petite Corn & Flour Tortillas
Sour Cream, Queso Fresco, Salsa, Onions,
Guacamole, Cilantro & Lime

CARVING STATIONS

Served with Petite Dinner Rolls

\$575 Prime Rib with Roasted Garlic & Horseradish Rub
(serves approximately 45)

\$375 Honey Glazed Ham
(serves approximately 45)

\$180 Honey Brine Roasted Turkey Breast
(serves approximately 24)

\$180 Rosemary Rubbed Pork Loin
(serves approximately 24)

DINNER BUFFETS

Price per person 20 guest minimum
Freshly Brewed Coffee, Decaf, Mighty Leaf Tea, Ice Tea, Rolls & Butter

\$55 Mediterranean

Salad

Greek Salad
Spinach, Fresh Pear & Point Reyes Blue Cheese Dressing
Minted Citrus Israeli Cous Cous Cucumber, Fresh Mint & Parsley

Mains

Blackened Snapper with Mango Salsa
Marinated Grilled Chicken with Sage & Porcini Cream Sauce
Seasonal Vegetables with Mashed Idaho Potatoes
Sour Cream & Chives

Dessert

Assorted Fruit Tarts & Chocolate Mousse Cake

\$48 Stag's Leap Barbecue

Salad

Napa Valley Coleslaw with Zesty Garlic Dressing & Fresh Cilantro
Roasted Organic Potato Salad Fennel, Bell Pepper & Red Onions
Grilled Asparagus Platter with Lemon Aioli

Mains

Grilled Chicken Breast with Jack Daniel Barbeque Sauce
Barbecue Brisket
Corn on the Cob
Baked Ranch Style Beans

Dessert

Strawberry Shortcake

\$50 Tuscany

Soup & Salad

Minestrone
Vine Ripe Tomato & Roasted Vegetable
Mixed Field Greens
Tomatoes, Cucumbers & Sangiovese Vinaigrette
Pasta Salad
Sundried Tomatoes, Peppers & Pesto Vinaigrette

Mains

Grilled Hangar Steak with Caramelized Onions, Gorgonzola & a Balsamic Reduction
Chicken Cacciatore with Kalamata Olive, Capers & Roasted Tomato Ragout
Herb Roasted Baby Potatoes
Seasonal Vegetables with Garlic & Rosemary Butter

Desserts

Raspberry Cheesecake & Flourless Chocolate Cake

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PLATED DINNER THREE COURSE

Freshly Brewed Coffee, Decaf, Mighty Leaf Tea, Ice Tea, Rolls & Butter

Salads – Select One

Iceberg Wedge

Grape Tomato, Pickled Red Onion
& Buttermilk Dressing

Mixed Field Greens

Candied Pecans, Dried Cranberries
& Champagne Vinaigrette

Wild Arugula Salad

Feta Cheese, Diced Figs, Toasted Pine Nuts
& Aged Balsamic Vinaigrette

Caesar Salad

Parmesan Toast & Creamy Garlic Dressing

Main Course Selections – Select Two

Price per Person

\$45 Herb Roasted Snapper, Mango Citrus Salsa

\$44 Zucchini Boat, Roasted Vegetables over Quinoa

\$46 Roasted Chicken Breast, Lemon Thyme Au Jus

\$47 Pan Seared Salmon, Lime-Cilantro Butter

\$54 Grilled Flat Iron Steak, Black Truffle Jus

\$44 Garlic Loin of Pork, Madeira Sauce

\$44 Ricotta Ravioli, Rocket Arugula, Cherry Tomatoes

\$44 Mixed Quinoa, Dino Kale

\$56 Hanger Steak, Red Wine Demi

Plated Dessert – Choose One

Espresso Ladyfingers & Mascarpone

New York Cheese Cake

Flourless Chocolate Cake

Lemon Mousse Cake

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SPIRITS

\$8 Well

Vodka ~ Smirnoff
Gin ~ Beefeater
Rum ~ Cruzan
Tequila ~ Sauza Blue
Bourbon ~ Jim Beam
Scotch ~ Grant
Brandy ~ E&J

\$11 Call Brands

Vodka ~ Absolute
Gin ~ Tanqueray
Rum ~ Bacardi
Tequila ~ Cuervo Gold
Whiskey ~ Jack Daniel's
Bourbon ~ Maker's Mark
Scotch ~ Chivas Regal
Cognac ~ Courvoisier VS
Cordials ~ Baileys, Kalua

\$14 Top Shelf

Vodka ~ Grey Goose
Gin ~ Bombay Sapphire
Rum ~ Sailor Jerry
Tequila ~ Patron Silver
Whiskey ~ Gentleman Jack
Whiskey ~ Crown Royal
Bourbon ~ Woodford
Scotch ~ Johnny Walker Black
Cognac ~ Remy Martin VSOP
Cordials ~ Grand Marnier, Amaretto

\$5 Domestic Beer

Budweiser, Bud Light, Coors Light

\$6 Imported/Craft Beer

Corona, Heineken, Sam Adams Seasonal

SPIRIT PACKAGES

Beer, Wine & Soft Drinks

\$10 One Hour
\$20 Two Hours
\$30 Three Hours

Call Brands

\$22 One Hour
\$33 Two Hours
\$44 Three Hours

Well Brands

\$16 One Hour
\$24 Two Hours
\$32 Three Hours

Top Shelf

\$28 One Hour
\$42 Two Hours
\$56 Three Hours

All Bars Have Soft Drinks, Juices & Mineral Waters
Please Note: Your Catering Representative Can
Consult with you On Specific Brands.
Please Inquire on Availability & Price.
Bartender Fee of \$100 Per Bar, Per Event
All Hosted Package Prices are per Guest and do not
include Service Charge or Tax.

WINE LIST

Sparkling & Champagne

\$20 J Roget

\$40 La Marca Prosecco

\$80 Mumm Napa Brut Rose, Napa Valley

Chardonnay

\$20 Canyon Road

\$45 Kendall-Jackson, Vintner's Reserve, California

\$55 Rodney Strong, Estate Vineyards, Chalk Hill, Sonoma California

Merlot

\$20 Canyon Road, California

\$40 Chateau St. Jean, California

\$50 Josh Cellars, California

Cabernet Sauvignon

\$20 Canyon Road, California

\$45 Clos du Bois, North Coast, California

\$65 Oberon

Pinot Noir

\$20 Canyon Road, California

\$45 "A" by Acacia, California

\$80 Rodney Strong, Estate Vineyards, Russian River Valley Sonoma, California

All Bars Have Soft Drinks, Juices & Mineral Waters

Please Note: Your Catering Representative Can Consult with you On Specific Brands

Please Inquire on Availability & Price

Bartender Fee of \$100 Per Bar, Per Event