

2020 Catering Menu

Make New Memories.....



Crowne Plaza LA – The Commerce

6121 East Telegraph Road
Commerce, CA 90040
Corporate Catering
323-832-4395
Social Catering
323-832-4396

Prices are per person unless otherwise noted. All charges subject to 24% taxable Banquet Charge and 10% sales tax.



2020 Catering Menu

Half Day Meeting Package

Minimum of 30 people required
\$45.00 per person

Smart TV Usage – Complimentary

Morning Session ½ Day Meetings

MORNING START UP

FRESH ORANGE and CRANBERRY JUICE

FRESHLY BREWED COFFEE AND ASSORTED SPECIALTY TEAS

SEASONAL SLICED FRUIT PLATTER

ASSORTED PASTRIES OR DOUGHNUTS

Afternoon Session ½ Day Meetings

LUNCH ON THE GO

ROAST BEEF, TURKEY, VEGGIE SANDWICHES

ASSORTED BAG OF CHIPS

WHOLE FRUIT

FRESH BAKED COOKIE

ASSORTED SOFT DRINKS OR BOTTLED WATER



2020 Catering Menu

All Day Meeting Package

Minimum of 30 people required
\$85.00 per person

Smart TV Usage: Complimentary

MORNING START UP

FRESH ORANGE, GRAPPEFRUIT AND CRANBERRY JUICE

FRESHLY BREWED COFFEE AND ASSORTED SPECIALTY TEAS

SEASONAL SLICED FRUIT PLATTER

ASSORTED PASTRIES OR DOUGHNUTS

AM Refresher

Freshly Brewed Starbucks Coffees, Selection of Herbal & Black Teas

The Yard - Buffet

Mixed Green Salad w/Ranch and Vinaigrette Dressing
Cilantro Coleslaw, Roasted Fingerling Potatoes, Roasted Sweet Corn on the Cob,
Sliced Fruit Tray, Slowly Smoked BBQ Brisket, Honey Crispy Fried Chicken,
All Beef Jumbo Hots Dogs, St Louis BBQ Ribs.
Chef's Assorted Desserts

PM Break

Trail Mix and Chef's Choice of Mini Pastries, Freshly Brewed Coffees, Selection of Herbal Tea

2020 Catering Menu



CROWNE PLAZA
HOTELS & RESORTS

Executive All Day Meeting Package

Minimum of 30 people required
\$105 per person

Smart TV Usage: Complimentary

Fresh Orange, Cranberry and Grapefruit Juice
Fresh Seasonal Fruits and Berries
Freshly Baked Breakfast Pastries to Include:
Mini Bagels with Cream Cheese, Muffins, Danishes and Assorted Fruit Preserve and Butter
Regular and Low Fat Yogurts
Fluffy Scrambled Eggs
Crispy Bacon and O'Brien Potatoes and Breakfast Sausage
Assorted Dry Cereals with Milk
Freshly Brewed Coffees, Selection of Herbal Teas.

Mid Morning Break

Granola Bars, Chef's Choice Mini Pastries
Assorted Soft Drinks, Refresh of Coffee and Hot Tea

The "Excellent"

Mixed Field Greens with Choice of Two Salad Dressing
Tomato Carpaccio Salad, Tortellini Pasta Salad, Seasonal Sliced Fruit,
Fresh Seasonal Vegetable Tray, Rolls and Butter,
Meatloaf and Brown Gravy, Herb Roasted Chicken,
Roasted Pork Tenderloin with Madeira Sun Dried Tomatoes,
Demi Red Mashed Potatoes, Broccoli and Cauliflower Vegetables,
Macaroni & Cheese
Chef's Choice of Desserts

Afternoon Break

Freshly Brewed Coffees, Selection of Herbal Teas
Soft Drinks
Trail Mix, Assorted Chips, Cookies, Brownies.

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CROWNE PLAZA
HOTELS & RESORTS

Continental Breakfast Buffet

Each option includes:

Fresh seasonal fruits and berries; assorted fruit preserves; fresh orange, grapefruit and cranberry juice; freshly brewed coffee, decaffeinated coffee and herbal teas

Fresh-start Continental

\$20

Assorted bagels with cream cheese, muffins, pastries and butter

Executive Continental

\$24

Assorted muffins and fruit pastries, house-made granola served with regular and low-fat yogurts

Breakfast Buffet

30- guest minimum

Each option includes:

Fresh orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and herbal teas; 30- guess minimum

Commerce Breakfast

\$30

Fluffy scramble egg- Choice of Plain, or with Cheddar cheese

Choice of: Bacon or turkey link sausage

Served with O'Brien Potatoes assorted Breakfast Pastries, freshly sliced seasonal fruits with fresh berries house-made granola with low-fat yogurt, assorted dry cereals with milk

South of the Border Breakfast

\$35

Breakfast Burritos- Scrambled eggs with bacon, sausage link, onion, bell peppers, and Cheddar Cheese wrapped in a flour tortilla served with fresh salsa, sour cream and homemade guacamole.

Fluffy scramble egg- Choice of Plain, or with Cheddar cheese

choice of: bacon, or turkey sausage links,

Spanish Breakfast Potatoes- O'Brien potatoes, Bell Peppers, Onion, Jalapenos

Served with assorted breakfast pastries, fruit preserves and butter seasonal sliced fresh fruit and berries served with yogurts and toppings, assorted dry cereals with milk.

For Buffet Service Less than 50 an Additional Labor Fee of \$150.00 will apply.

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Breakfast Enhancements

Action Station:

Omelet Station **\$9 per person as Add-On \$20 Per person stand alone**

Fresh Eggs, and Egg Whites

A selection of three meats: ham, turkey link sausage, and bacon

Selection of onion, spinach, tomatoes, mushrooms, jalapeños, bell peppers

Selection of cheddar, pepper jack and mozzarella cheeses

Served with fresh salsa and pico de gallo

Waffle station **\$9**

Made-to-order waffles served with butter, whipped cream, berry compote, warm maple syrup

Bloody Mary Bar or Mimosa Bar **\$14**

(Breakfast or Brunch only)

30 guest minimum

Handmade Cocktail Made with a Huge Assortment of Ingredients,

Juices & Condiments to Choose From

Action Stations have an additional Attendant Fee of \$150 per station. All Fees Are Subject to Service Charge and Sales Tax

Breakfast Add-On's

Added to your Buffet per person

Scrambled Eggs **\$8**

Choice of:

Scrambled Eggs with Cheddar Cheese, Chorizo and green onions

Scrambled Eggs with Cheddar Cheese and Diced Ham

Scrambled Egg Whites with Feta Cheese, Fresh Tomatoes, and Spinach

Pancakes **\$8**

Buttermilk pancakes with seasonal berries and whipped cream.

French toast **\$9**

Made with vanilla and ground cinnamon, served with warm maple syrup

Hot Cereals **\$5**

Oatmeal or Cream of Wheat with raisins and brown sugar served with milk.

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Plated Breakfast

Each option includes:

breakfast potatoes, assorted breakfast pastries, fruit preserves and butter, orange juice, freshly brewed coffee, decaffeinated coffee and herbal teas.

Commerce Breakfast

\$24

Scrambled eggs with cheddar cheese and spring onions, and
choice of one: bacon, turkey link sausage, or ham.

Breakfast Burrito

\$16

Scrambled eggs with bacon, diced ham, red onion, peppers, and Monterey Jack cheese wrapped in a flour tortilla with fresh salsa.

Eggs Benedict

\$20

Freshly grilled English muffin, Canadian bacon, and two poached eggs covered with citrus Hollandaise sauce, slice of fruit.

AL A CARTE Beverage Options

All Day Beverages

\$18/per person

Includes Regular and Decaffeinated Coffee, Regular or Diet Soft Drinks

Freshly Brewed Regular and Decaffeinated Coffee

\$48 per gallon

Hot Assorted Tea

\$42 per gallon

Fresh Orange or Cranberry Juice

\$17 per liter

Pink Lemonade or Fruit Punch

\$45 per gallon

Iced Tea-Regular and Flavored

\$45 per gallon

Regular or Diet Soft Drinks (Coke, Diet Coke, Sprite)

\$4 each

Bottled Water

\$4 each

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CROWNE PLAZA
HOTELS & RESORTS

MEETING BREAKS

Mid-Morning Break

Beverages Refreshed until Lunch

\$9/per person

Afternoon Break

Assorted Soda & Bottled Water
Fresh Fruit Bowl (Whole Fruit)
Assorted Mini Candies
House Made Kettle Chips

\$16/per person

Re-Energize

Seasonal Fresh Fruit with California Berries
Homemade Trail Mix, Health Bars
Naked Juice

\$18/per person

South of the Border

Homemade Chips, with Fresh Salsa, and Homemade Guacamole
Seasonal Diced Fruit with Tajin
Choice of Agua Fresca- Pineapple, Melon, or Cucumber Mint

\$16/per person

Chocolate Attack

Chocolate Covered Strawberries, Brownies, Assorted Chocolate Bars,
Cookies and Milk

\$20/per person

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Plated Lunch

Each option includes:

*choice of: rice pilaf, rosemary roasted potatoes, garlic mashed potatoes
Seasonal vegetables, and dinner rolls, freshly brewed coffee, iced tea, assorted hot teas*

Chicken Breast

Served with choice of piccata, or Mushroom marsala Sauce, or Herb Roasted Chicken

\$40

Tri -tip with Mushrooms

Served with Wild mushroom Demi Glaze

\$42

Grilled Salmon

Served with a Lemon- Butter Sauce

\$44

Herb Roasted Pork Loin with apple onion chutney

\$40

Mediterranean Pasta

Penne pasta Sautéed with Onions, Artichokes Hearts, Black Olives, Capers, Roma Tomatoes, Roasted Red Peppers and Feta Cheese Served with Garlic Bread

\$27

Vegetarian Lasagna

Served with house-made marinara sauce, Parmesan cheese, and a slice of garlic-buttered bread.

\$26

Wild Mushroom Ravioli

Mushroom ravioli, artichoke, Kalamata olives, feta cheese, and sun-dried tomatoes.

\$26



2020 Catering Menu

Themed Buffets -

\$68

Minimum of 30 Guests

South of the Border

Ceviche Salad

Choice of Two Entrees:

- Marinated carne asada steak served with Chimichurri rojo
- Traditional chicken mole poblano
- Chicken or Beef fajitas

Served with lime and cilantro rice, refried beans, Homemade Chips, Salsa and Guacamole and Chef's choice of dessert

Southwest

Southern-style potato salad

choice of Two:

- smoked brisket
- BBQ chicken
- hot links
- BBQ pulled pork,
Served with baked beans, corn on the cob, Brussels sprouts with bacon and onions, Chef's choice of dessert

Italian Cuisine

Caesar salad

Choice of Two:

- chicken piccata with caper cream sauce
- stuffed artichoke chicken and basil cream sauce
- Alfredo penne pasta primavera
- Italian Style meatloaf and gravy

Served with Mashed Potatoes, Alfredo penne pasta primavera, steamed vegetables, chef's choice dessert

On the Pacific

- Wonton Green Onion Soup
- Orange Spice Chicken
- Sesame Char Su
- Marinated Pork Lo Mein
- Sweet Onion Ginger
- Tofu Asian Vegetable Stir Fry
- Jasmine Rice
- Mongolian Beef
- Chef's Choice on dessert

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Plated Dinner Entrées

*Each option includes: house salad,
Choice of Side: Rice Pilaf, Rosemary Roasted Potatoes, Garlic Mashed Potatoes, and Risotto
Seasonal Vegetables, Dinner rolls, butter, freshly brewed coffee, specialty teas;
Chef's Choice of Dessert*

Chicken Breast	\$50
Served with choice of Piccata, Pesto or Mushroom Marsala Sauce	
Slow-roasted Prime Rib	\$54
Prime rib rubbed with our seasonings, served with horseradish	
Filet Mignon (8oz)	\$56
New York Steak Au Poivre	\$52
Crusted with Crack Black Pepper, Grilled and served with Green Peppercorn and Cognac	
Grilled Atlantic Salmon	\$52
Grilled salmon fillet with baby leeks, morel mushrooms, and pomegranate reduction	

Duo-Plated Dinner Entrées

Petite Filet (4-oz.) and Garlic Jumbo Shrimp	\$60
Grilled filet mignon and house-made garlic marinade	
Petite Filet (4-oz.) and Chicken	\$58
Grilled filet with béarnaise sauce and chicken breast	
Chicken and Grilled Salmon	\$55
Pan-seared chicken breast and marinated grilled salmon with basil cream sauce and garlic	

Vegetarian Options

Vegetarian Lasagna	\$36
Served with house-made marinara sauce, Parmesan cheese, and a slice of garlic-buttered bread	
Wild mushroom Ravioli	\$36
Mushroom ravioli, artichoke, feta cheese, and sun-dried tomatoes.	

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Themed Dinner Buffets -

\$74

South of the Border

Ceviche Salad

Main Entrée:

- Marinated carne asada steak served with chimichurri rojo
- Traditional chicken mole poblano
- Chicken or Beef fajitas

Served with lime and cilantro rice, refried beans, Homemade Chips, Salsa and Guacamole and Chef's choice of dessert station

Southwest

Southern-style potato salad

Main Entrée:

- smoked brisket
- BBQ chicken
- hot links
- BBQ pulled pork,
Served with baked beans, corn on the cob, Brussels sprouts with bacon and onions, Chef's choice of dessert station

Italian Cuisine

Caesar salad

Main Entrée:

- Chicken piccata with caper cream sauce
- Stuffed artichoke chicken and basil cream sauce
- Alfredo penne pasta primavera
- Italian Style meatloaf and gravy

Served with Mashed Potatoes, Alfredo penne pasta primavera, steamed vegetables, chef's dessert station

The Excellent

- Mixed field Greens with Choice of Two Dressings
- Tomato Carpaccio Salad
- Tortellini Pasta Salad
- Tray of Seasonal Sliced Fruit
- Fresh Seasonal Vegetable Tray
- Rolls and Butter
- Meatloaf and Brown Gravy
- Herb Roasted Chicken
- Chef's Choice on Dessert Station

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Hors D'Oeuvres - Priced Per piece

Minimum order of 50 Pieces

Hot Hors D'Oeuvres

Scallops wrapped in Bacon	\$6
Sweet Chili Bacon Wrapped tomatoes	\$4
House-made mini crab cakes with remoulade sauce	\$6
Spring Rolls -	\$4
Swedish meatballs	\$5
Stuffed mushrooms	\$4
Beef or chicken sate skewers with peanut sauce	\$5
Pulled-pork sliders	\$5
Coconut Shrimp	\$6

Cold Hors D'Oeuvres

Mini chicken salad cups	\$5
Smoked salmon with dill sauce and cucumber wells	\$6
Summer rolls	\$5
Crab salad stuffed tomatoes	\$5
Iced shrimp with cocktail and remoulade sauce	\$6
Brie cheese, apple, and walnut on crispy crostini	\$5
Gazpacho Shooter	\$4
Cucumber soup shooters	\$4
Assorted deli sliders with ham and turkey	\$5
Prosciutto-wrapped asparagus spears	\$6
Assorted Sushi rolls	\$7

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Reception Display Trays

50-guest minimum
Priced Per tray

Assorted Cheese Tray

Assorted Cheese & Crackers

Small-50 Guests **\$175**

Large-100 Guests **\$300**

Domestic & Imported Cheeses

Fresh & Dried Fruit, Nuts, Assorted Crackers & Crostini

Small-50 Guests **\$250**

Large-100 Guests **\$400**

Seasonal Fresh Fruit Tray

Fresh Seasonal Fruit

Small-50 Guests **\$175**

Large-100 Guests **\$300**

Seasonal Fresh Fruit Display

Tropical Pineapple "Palms"

Seasonal Fresh Fruit and California Berries

Small-50 Guests **\$250**

Large-100 Guests **\$425**

Chilled Vegetable Crudités

Ranch & Blue Cheese Dressing, Chipotle Aioli

Small-50 Guests **\$175**

Large-100 Guests **\$300**

Carving Stations

per person charges

50-guest minimum; \$150 chef charge

BBQ Brisket

Served with horseradish or citrus bbq sauce, assorted dinner rolls

\$24

Whole suckling Pig

Served with assorted mustards, petite rolls.

Market Value

Whole Roasted Turkey

Served with miniature dinner rolls

\$20

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BEVERAGE MENU

House

Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy
Hosted: \$8 Cash: \$9

Premium

Absolut, Bacardi, Cuervo Gold, Comisario, Beefeater, Stolichnaya, Tanqueray, Jack Daniels
Seagram's VO, Johnny Walker Red Label, Christian Brothers
Hosted: \$11 Cash: \$12

Super Premium

Belvedere, Cuervo Gold 1800, Crown Royal, Jack Daniels, Chivas Regal, Kettle One, Makers Mark,
Amaretto Di Saronno, Baileys Irish Cream,
Grand Marnier, Kahlua, Midori, Courvoisier VS, Hennessy
Hosted: \$12 Cash: \$14

Exclusive

Grey Goose, Patron Silver, Don Ramon Anejo, Comasario Anejo, Remy VSOP
Hosted: \$14 Cash: \$15

House Wine

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel
Hosted: \$8 Cash: \$9

Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Genuine Draft, Miller Lite, O'Doul's
Hosted: \$8 Cash: \$9

Premium Beer

Corona and Heineken
Hosted: \$9 Cash: \$10

Soft Drinks & Bottled Water

Hosted: \$3 Cash: \$4

Labor Charges

Bartender - \$150 each - (Fee will be waived with sales of \$1,000 per bar)
Corkage Fee- \$25 per bottle

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