

Catering Menus

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Please add 21% service charge and applicable taxes



Catering Menus

Executive Meeting Package

Page 1

69.00 PER PERSON

(Designed for 25 or more guests)

Meeting Room Wireless Internet IHG Meeting Planner Points

CONTINENTAL BREAKFAST

Chilled Fresh Juices, Assorted Breakfast Pastries, Croissants and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

MID-MORNING COFFEE REFRESH

LUNCHEON

Select One of our Theme Lunch Buffets. (See pages 5 & 6)

Includes Ice Tea & Dessert

- Deli Buffet
- Western Comfort Buffet
- Mexican Buffet
- Italian Buffet
- Asian Buffet
- Build Your Own Essential Buffet (See page 10 for details)

AFTERNOON BREAK

Select One of our Theme Breaks. (See page 7 for details)

Includes Soft Drinks & Bottled Waters

- Cookie Break
- Healthnut Break
- Movie Break
- Sundae Break

Fiesta Break

- Fruit, Cheese & Vegetable Break

Please add 21% service charge and applicable taxes



Catering Menus

Continental Breakfast & Breakfast Buffet Page 2

THE CROWNE CONTINENTAL 18.00

Chilled Fresh Juices
Assorted Breakfast Pastries, Croissants and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

ALL AMERICAN HARBOR BREAKFAST 23.00

(Designed for 25 or more guests)
Chilled Fresh Juices
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
Sliced Fresh Fruit, Assorted Breakfast Pastries and Muffins
Scrambled Eggs, Breakfast Potatoes with Onions & Peppers
Applewood Smoked Bacon, Sausage Links or Black Forest Ham

BREAKFAST BUFFET UPGRADES / PER PERSON

Sliced Fresh Fruit	3.00
Assorted Fruit Yogurts and Granola	2.50
Bagels & Cream Cheese w/ Toaster	3.00
Assorted Cereals with 2% Milk	2.50
Traditional Eggs Benedict	4.00
Cinnamon French Toast	3.50
Huevos Rancheros	3.50
Chilaquiles w/ Eggs, Cheese & Green Chili	3.50

Omelet Station 8.00

(Designed for 50 or more guests)
Peppers, Onion, Spinach, Fresh Tomato, Jalapeno,
Artichoke, Olive, Mushroom, Ham, Breakfast Sausage,
Cheddar Cheese & Swiss Cheese
(Please add \$50.00 for Omelet Chef)

Please add 21% service charge and applicable taxes



Catering Menus

Plated Breakfast

Page 3

Includes a Fresh Fruit Garnish, Chilled Orange Juice,
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

ALL AMERICAN BREAKFAST **19.00**

Assorted Breakfast Pastries and Muffins
Two Scrambled Eggs
Applewood Smoked Bacon, Sausage Links or Black Forest Ham
Breakfast Potatoes with Onions & Peppers

CROISSANT BREAKFAST SANDWICH **17.00**

Eggs, Sharp Cheddar Cheese and Bacon on Wheat Bread

SMOKED CURED LOX & BAGEL **17.00**

Smoked Salmon, Pickled Red Onions, Capers,
Dill Cream Cheese, Preserved Lemon and Cucumber

HUEVOS RANCHEROS **18.00**

Soft Tortilla, Refried Beans, Fried Eggs, Tomatillo Sauce
& Jack Cheese. Served with Sweet Mexican Bread

BREAKFAST BURRITO **16.00**

Scrambled Eggs, Cheese, Salsa, Hash Browns
Choice of Bacon, Ham or Sausage
Served with Tortilla Chips, Guacamole, Sour Cream & Salsa Garnish

CINNAMON FRENCH TOAST **19.00**

Served with a Warm Apple Compote,
Butter, Maple Syrup and Powdered Sugar
Choice of Bacon, Ham or Sausage

Please add 21% service charge and applicable taxes

Catering Menus

Salad & Sandwich Light Luncheons Page 4

Include Freshly Brewed Ice Tea & Chocolate Mousse

STEAK SALAD **24.00**
Avocado Lime Drizzle, Pico De Gallo, Cucumber, Tomatillo Relish & Red Onion

TOSSED COBB SALAD **22.00**
Grilled Chicken, Chopped Greens, Egg, Bacon, Tomatoes and Crumbled Bleu Cheese with Choice of (2) Ranch, Bleu Cheese or Balsamic Dressing

CHOPPED ASIAN CHICKEN SALAD **24.00**
Cabbage Lettuce Blend, Mandarins, Won Tons, Celery, Bell Peppers, Sesame Vinaigrette Dressing

CHICKEN CAESAR SALAD **19.00**
Fresh Romaine Tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons, Topped with Grilled Chicken

Sandwiches Served with Homemade Kettle Chips

TURKEY CLUB **19.00**
Smoked Turkey Breast, Bacon, Lettuce, Oven Dried, Tomatoes and Basil Aioli.

TURKEY WRAP **19.00**
Spinach and Herb Tortilla filled with Smoked Turkey, Provolone Cheese, Avocado, Bacon, Lettuce, Tomatoes and Hacienda Ranch Dressing.

ITALIAN WRAP **21.00**
Sliced Salami, Provolone Cheese, Shredded Lettuce, Olives, Pepperoncini, Tomato and Italian Vinaigrette Wrapped in a Spinach and Herb Tortilla.

NY STEAK SANDWICH **(min 25)** **25.00**
Grilled NY Steak, Baguette, Onions, Mushrooms, Lettuce, Tomato and Bleu Cheese Aioli

Please add 21% service charge and applicable taxes



Catering Menus

Theme Lunch & Dinner Buffets

Page 5

(Designed for 25 or more guests)

Buffet Includes Assorted Cookies

Freshly Brewed Ice Tea served for Lunch

Freshly Brewed Coffee or Decaffeinated Coffee served for Dinner

	LUNCH	DINNER
DELI LUNCH BUFFET	35.00	45.00
Tossed Green Salad		
Macaroni Salad		
Roasted Turkey and Salami		
Sharp Cheddar and Swiss Cheese		
Assorted Gourmet Deli Rolls and Breads		
Lettuce, Sliced Tomatoes, Onions, Pickles, Condiments & Dressings		
Homemade Kettle Potato Chips		
DINNER BUFFET ADDITIONS		
Tomato Salad w/ Artichoke, Olives, Basil and Feta Cheese		
Pepper Jack Cheese		
Sliced Roast Beef		

WESTERN COMFORT LUNCH BUFFET	37.00	47.00
Potato Salad		
Green Salad with Ranch & Italian Dressing		
Roasted Free Range Bone-In Chicken with Natural Jus		
Buttermilk Mashed Potatoes		
French Beans with Bacon and Shallots		
Cornbread Muffins		
DINNER BUFFET ADDITIONS		
Truffle Mac & Cheese		
Herb Marinated Tri Tip with Port Demi-Glace		

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Catering Menus

Theme Lunch & Dinner Buffets

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	LUNCH	DINNER
MEXICAN LUNCH BUFFET	35.00	45.00
Tortilla Chips with Homemade Salsa		
Chipotle Caesar Salad		
Chicken Fajitas with Corn Tortillas, Cilantro, Onions, Tomatoes & Salsa		
Cheese Enchiladas with Queso Fresco & Sour Cream		
Spanish Rice and Refried Pinto Beans		
DINNER BUFFET ADDITIONS		
Cilantro Roasted Corn Salad		
Beef Fajitas with Corn Tortillas, Cilantro, Onions, Tomatoes, Pico de Gallo, Limes, Sour Cream and Homemade Guacamole		

ITALIAN LUNCH BUFFET	39.00	49.00
Caprese with Tomatoes, Red Onion, Mozzarella and Basil in Vinaigrette		
Chicken Parmigiana		
Cheese Tortellini in an Alfredo Sauce		
Fresh Seasonal Vegetables		
Garlic Bread		
DINNER BUFFET ADDITIONS		
Antipasto Salad with Salami, Provolone, Mozzarella, Tomatoes, Artichokes, Red Pepper, Kalamata Olives and Green Olives in a Vinaigrette Dressing		
Choice of Meat or Vegetarian Lasagna		

ASIAN STYLE LUNCH BUFFET	37.00	47.00
Chinese Long Bean Salad with Ginger Sesame Citrus Vinaigrette		
Sticky Lemon Chicken		
Vegetable Dumplings with Sweet Chili Sauce		
Fried Rice		
DINNER BUFFET ADDITIONS		
Marinated Beef & Broccoli		
Stir Fry Vegetables		

Please add 21% service charge and applicable taxes

Catering Menus

Afternoon Breaks

Page 7

(Designed for 25 or more guests)
Includes Assorted Soft Drinks & Bottled Waters

COOKIE BREAK	12.00
Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies and Chilled Milk	
HEALTHNUT BREAK	12.00
Assorted Granola & Fruit Bars, Sliced Fresh Fruit and Mixed Nuts	
MOVIE BREAK	14.00
Warm Popcorn, Soft Pretzels with Mustard, Salted Peanuts & Assorted Candy	
SUNDAE BREAK	12.00
Fresh Vanilla Ice Cream with Assorted Toppings	
FIESTA BREAK	12.00
Warm Churros and Tortilla Chips with Salsa, Guacamole & Warm Cheese Dip	
FRUIT, CHEESE & VEGETABLE BREAK	14.00
Sliced Fresh Fruit with a Yogurt Dipping Sauce, Fresh Vegetables with Ranch Dip and an Assortment of Domestic & Imported Cheeses with Crackers & Bread	
Fresh Brewed Coffee, Decaf Coffee	49.00 per gallon
Hot Tea Station w/ Assorted Herbal Teas	40.00 per gallon
Fresh Brewed Ice Tea	39.00 per gallon
Brewed Black Hot Tea	39.00 per gallon
Assorted Soft Drinks & Bottled Waters	5.00 each
Assorted Danish, Muffins & Croissants	37.00 per dozen
House Made Cookies & Brownies	34.00 per dozen

Please add 21% service charge and applicable taxes

Catering Menus

Plated Lunch & Dinner Entrees Page 8

Our Three Course Plated Entrees Include Salad, Entrée, Rice or Potatoes, Seasonal Fresh Vegetables, Freshly Baked Bread & Dessert
Freshly Brewed Ice Tea served for Lunch & Coffee or Decaffeinated served for Dinner

	Lunch	Dinner
HERB ROASTED HALF CHICKEN Roasted Bone-In Half Chicken	25.00	35.00
PAN ROASTED CHICKEN BREAST Boneless Breast of Chicken Served with a Lemon White Wine Caper Sauce	25.00	35.00
CHICKEN CACCIATORE Boneless Breast of Chicken served with a Tomato, Mushroom & Wine Sauce	27.00	37.00
CITRUS SALMON Baked Salmon Topped with a Citrus Salsa	32.00	39.00
STUFFED SOLE Sole Filet Stuffed with Crab, Spinach, Cheese, Onion, Celery and Bread Crumbs Topped with a White Wine Sauce	29.00	39.00
GRILLED TRI TIP (min 25) Herb Marinated Tri Tip with Port Demi-Glace	29.00 6oz	39.00 8oz
PRIME RIB OF BEEF (min 25) Slow Roasted, served with Creamy Horseradish	38.00 7oz	48.00 10oz
PASTA PRIMAVERA - Vegetarian Penne pasta and Fresh Vegetables tossed in Extra Virgin Olive Oil & Spices. Sprinkled with Parmesan Cheese	22.00	32.00

Please select one entrée. If you wish to offer two separate entrée choices from above for your guests, the higher price of the two will be incurred as a split menu charge. Exact count of each entrée is due 3 days prior to event.

Please add 21% service charge and applicable taxes

Catering Menus

Plated Lunch & Dinner Entrees

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SALAD SELECTIONS

Select One

Traditional Caesar Salad, with Homemade Caesar Dressing and Garlic Croutons
Green Salad with Cucumber, Tomatoes and Carrots
Served with Ranch and Raspberry Vinaigrette Dressing

POTATO OR RICE SELECTIONS

Select One

Buttermilk and Chive Mashed Potatoes
Oven Roasted Red Potatoes
Rice Pilaf

DESSERT SELECTIONS

Select One

Chocolate Mousse, Strawberry Mousse
French Vanilla Ice Cream with Berry Garnish

SALAD UPGRADES

3.00 per person

Wine Country Salad with Butter Lettuce, Red Grapes, Gorgonzola Cheese,
Candied Nuts and Raspberry Vinaigrette

Mediterranean Salad with Crisp Greens Tossed with Tomatoes and Cucumbers
in a Lemon Oregano Dressing Topped with Feta Cheese and Olives

Wedge Salad with Tomato, Red Onion, Bacon, Bleu Cheese Crumbles,
Blue Cheese Dressing and Fresh Cracked Pepper

POTATO UPGRADES

3.00 per person

Roasted Fingerling Potatoes, Twice Baked Potatoes or Potato Au Gratin

DESSERT UPGRADES

4.00 per person

New York Cheesecake with Fresh Strawberries Sauce
Chocolate Decadence Cake with Raspberry Coulis and Fresh Whipped Cream
Tiramisu d' Amaretto, Carrot Cake or Fruit Tart

Please add 21% service charge and applicable taxes

Catering Menus

Lunch & Dinner Build-Your-Own Buffet Page 10

	Lunch	Dinner
BUILD YOUR OWN LUNCH & DINNER BUFFET	29.00	49.00

(Designed for 50 or more guests)

Freshly Brewed Ice Tea served for Lunch

Freshly Brewed Coffee or Decaffeinated Coffee served for Dinner

Rolls and Butter

ESSENTIAL BUFFET

Green Salad with Ranch & Raspberry Vinaigrette Dressing **OR** Traditional Caesar Salad **(2 Salads for Dinner)**

Bone-In Roasted Free Range Chicken **OR** Tilapia Vera Cruz **(2 Entrees for Dinner)**

Steamed Seasonal Vegetables

Rice Pilaf **OR** Buttermilk and Chive Mashed Potatoes

Chocolate Mousse **OR** Warm Apple Cobbler

BUFFET ENHANCEMENTS

per person / per item

ENTRÉE SELECTIONS

Boneless Breast Served with a Lemon White Wine Caper Sauce	4.00
Boneless Chicken Cacciatore	4.00
Stuffed Chicken Breast with an Apple Almond Stuffing	5.00
Baked Salmon Topped with a Citrus Salsa	7.00
Cilantro Lime White Fish	4.00
Herb Marinated Tri Tip with Port Demi-Glace	6.00
Braised Beef Bourguignon	5.00
Steak Diane Topped with Caramelized Onions & Mushrooms	7.00
Baked Meat or Vegetarian Lasagna	4.00
Prime Rib Carving Station	14.00
Roast Turkey Breast Carving Station	5.00
Baked Honey Glazed Ham	5.00

Please add 21% service charge and applicable taxes



Catering Menus

Lunch & Dinner Build-Your-Own Buffet Page 11

SALAD SELECTIONS **4.00**

Greek Salad with Feta Cheese
Marinated Roma Tomato and Cucumber Salad
Red Skin Potato Salad
Tortellini Pesto Pasta Salad

ACCOMPANIMENT (SIDE) SELECTIONS **3.00**

Oven Roasted Red Potatoes
Truffle Mac & Cheese
French Beans with Bacon and Shallots
Rum Glazed Carrots
Roasted Garden Vegetables

DESSERT SELECTIONS **5.00**

New York Cheesecake with Fresh Strawberries Sauce
Chocolate Decadence Cake with Raspberry Coulis and Fresh Whipped Cream
Tiramisu d' Amaretto
Carrot Cake

Please add 21% service charge and applicable taxes



Catering Menus

Hors d'oeuvres Displays

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DISPLAY PLATTERS

(50 servings / 100 servings)

Fresh Market Fruits & Berries

100 / 200

Sliced Fresh Fruit & Berries with a Yogurt Dipping Sauce

Vegetable Crudités

100 / 200

Fresh Seasonal Vegetables with a Peppercorn Ranch Dip

Imported & Domestic Cheese Platter

130 / 260

Artisan Cheeses with an Assortment of Crackers and Flat Breads

Antipasto Display

150 / 300

Cured Meats, Cheeses, Olives, Artichoke Hearts and Assorted Flat Breads

Hummus Trio

100 / 200

Roasted Bell Pepper, Pesto and Garlic Hummus served with Cucumbers and Pita Chips

Spanish Style Fondue

110 / 220

Tri-Colored Tortilla Chips with Salsa, Guacamole and Warm Cheese Fondue

Homemade Kettle Potato Chips

75 / 150

Served with Ranch and Sour Cream & Onion Dip

Three Cheese Hot Artichoke Dip

100 / 200

Served with Assorted Crackers & Toasts

Dessert Display

165 / 330

Assortment of Cakes & Pastries. It is suggested that you have 3 to 6 Servings per person.

Hors d'oeuvre Displays in lieu of Lunch or Dinner: It is suggested that you have 6 to 10 Servings per person

Please add 21% service charge and applicable taxes



Catering Menus

Hors d'oeuvres by the Dozen

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COLD SELECTIONS

Per Dozen

Fruit Skewers w/ Yogurt Dipping Sauce	24.00
Smoked Salmon, Dill Cream Cheese and Caviar served on Toast	30.00
Tomato Bruschetta	30.00
Beef Steak Heirloom Tomato w/ Mozzarella & Basil	30.00
Assorted Mini Finger Sandwiches	30.00
White Fish Ceviche Tostada	36.00
w/ Micro cilantro, Radish, Sliced Jalapenos & Avocado Pure	
Antipasto Skewers w/ Cured Meats, Cheese, Artichokes & Olives	36.00
Seared Ahi Tuna on Wonton Crisps	36.00
Shrimp Cocktail Shooters	42.00

WARM SELECTIONS

Per Dozen

Vegetable Quesadilla with Cilantro Lime Drizzle	34.00
Chicken Quesadilla Florentine	34.00
w/ Peperonata, Spinach & Mozzarella with Charred Salsa	
Italian, BBQ or Swedish Meatballs	34.00
Potato Skins with Cheddar Cheese, Bacon and Sour Cream	34.00
Buffalo Wings, Mild served with Bleu Cheese Dip	40.00
Vegetarian or Pork Pot Stickers Served with Ponzu Sauce & Sweet Chili	34.00
Mini Grilled Vermont Cheddar Cheese Sandwiches	48.00
Coconut Shrimp with Sweet Chili	58.00
Chicken or Beef Teriyaki Skewers	36.00
Chicken Fingers with Ranch & BBQ Dip	36.00
Pork Carnitas Street Tacos w/ Tomatillo Salsa & Queso Fresco	36.00
Prime Beef Mini Burgers w/ Bacon, Tomato, Cheddar & Garlic Aioli	46.00
Bacon Wrapped Dates Stuffed with Cream Cheese	38.00
Mini Crab Cakes with Ramoulade Sauce	38.00
Coconut Shrimp with Sweet Chili Sauce	58.00
Miniature Beef Wellingtons w/ a Chardonnay Demi-Glace	48.00

Hors d'oeuvre Displays prior to Lunch or Dinner: It is suggested that you have 3 to 6 Servings per person.

Hors d'oeuvre Displays in lieu of Lunch or Dinner: It is suggested that you have 6 to 10 Servings per person

Please add 21% service charge and applicable taxes



Catering Menus

Bar Service

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	Hosted Bar	Cash Bar
Well House Pour	7.00	8.00
Domestic Bottled Beer, House Wine and Soft Drinks Well Cocktails poured with House Vodka, Rum, Gin, Tequila, Whiskey, Scotch & Brandy		
Call Choices	8.00	9.00
Domestic & Imported Bottled Beer, House Wine and Soft Drinks Call Cocktails poured with Absolut, Bacardi, Captain Morgan, Jose Cuervo, Tanqueray, Jack Daniels, Seagrams 7 & Midori		
Premium Choices	10.00	11.00
Domestic & Imported Bottled Beer, Upgraded Wine and Soft Drinks Premium Cocktails poured with Ketel One, Myers, Cazadores Reposado, Crown Royal, Chivas Regal, Jaegermeister, Kahlua, Baileys and Jameson		
Domestic Bottled Beer	6.00	7.00
Non-Alcoholic Bottled Beer	6.00	7.00
Imported Bottled Beer	7.00	8.00
Soft Drinks & Bottled Waters	3.00	4.00
House Wine by the Glass	7.00	8.00
Tropical Fruit Punch with Rum	60.00	
Mimosa	60.00	
Champagne Punch	50.00	

A bartender fee of 150.00 will be refunded to all private bars with more than 750.00 in hosted or cash bar sales. Minimum 50 guests required for private bar service.

Please add 21% service charge and applicable taxes



Catering Menus

Wine List

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WHITE / BLUSH WINES

Chardonnay, Coastal Vines Cellars, CA	26.00
White Zinfandel, Beringer, Main & Vine, California	28.00
Pinot Grigio, Coastal Vines Cellars, CA	26.00
Sauvignon Blanc, Coastal Vines Cellars, CA	26.00
White Blend, Cottonwood Creek Cellars	26.00
Riesling, Forest Glen Winery, CA	30.00

RED WINES

Pinot Noir, Coastal Vines Cellars, CA	26.00
Cabernet Sauvignon, Coastal Vines Cellars, CA	26.00
Cabernet Sauvignon, Sterling, CA	34.00
Merlot, Coastal Vines Cellars, CA	26.00
Red Blend, Greg Norman Estates, CA	36.00

Sparkling / Champagne

Brut, Coastal Vines Cellars	26.00
Non-Alcoholic Sparking Cider	22.00

Corkage Fee / Setup, Serve Fee **25.00**

If you wish to bring in bottles of wine, please add above fee per bottle based on 750 ML.

Bottles are to be delivered to the Sales Office a minimum of 2 days prior to event. Each bottle is charged even if unopened to cover the cost of staff, service & glassware.

Please add 21% service charge and applicable taxes



Catering Menus

Bar Package

Page 16

House Selection Hosted Bar

First Hour	24 per person
Second Hour	15 per person
Each Additional Hour	13 per person

Call Selection Hosted Bar

First Hour	28 per person
Second Hour	17 per person
Each Additional Hour	15 per person

Premium Selection Hosted Bar

First Hour	30 per person
Second Hour	19 per person
Each Additional Hour	17 per person

Beer, Wine, Energy Drink & Non Alcoholic Beverages

First Hour	20 per person
Second Hour	15 per person
Each Additional Hour	13 per person

** Required minimum of 50 guests

Please add 21% service charge and applicable taxes

