

COMPLETE ALL DAY MEETING PACKAGE

Pre Meeting

Assortment of Muffins, Danish and Croissants with Butter and Fruit Preserves
Display of Breakfast Breads and Coffee Cake, Sliced Seasonal Fresh Fruits
Assorted Bottled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

Mid Morning Refresh

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

PLEASE SELECT ONE

DELI

Country Potato Salad
Sliced Deli Meats including Roasted Turkey,
Roast Beef, Smoked Ham and Salami
Sliced Cheddar, Monterey Jack and
Pepper Jack Cheeses
Leaf Lettuce, Sliced Tomatoes and Onions
Pickle Spears, Pepperoncinis and Olives and Variety of Condiments
French Rolls and Assorted Sliced Breads

ITALIAN

Classic Caesar Salad
Antipasta Salad with Penne, Artichoke Hearts, Kalamata Olives and Julienne Bell Peppers
House-Made Italian Meat Lasagna
Portabella Mushroom Ravioli with Gorgonzola Cream Sauce
Grilled Marinated Breast of Chicken on Orzo Pasta with Pancetta, Roma Tomatoes and Natural Juices
Fresh Baked Parmesan Garlic Bread

SOUTHWESTERN

Mexican Caesar Salad with a Cilantro Caesar Dressing, Fresh Cotija Cheese and Tortilla Strips
Warm Flour Tortillas
Seasoned Ground Beef
Chicken Fajitas
Shredded Lettuce, Grated Cheese, Diced Onions, Diced Tomatoes,
Jalapenos, Salsa, Sour Cream, Guacamole,
Baja Corn with Black Beans and Spanish Rice
Corn Tortilla Chips

Afternoon

Assorted Cookies and Brownies
Assorted Soft Drinks and Bottled Spring Waters
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$56.50 per person (20 Person Minimum)

All prices subject to 22% service charge & applicable taxes All Prices are Subject to change.

CROWNE PLAZA Sacramento Northeast 5321 Date Avenue, Sacramento, CA 95841 916.338-5800

BREAKFAST - LIGHTER FARE

CONTINENTAL

Assorted Muffins
Danish and Cinnamon Rolls
Display of Breakfast Breads and Coffee Cake
Assortment of Bottled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Regular and Herbal Teas

\$16.50 per person (20 Person Minimum)

EXECUTIVE CONTINENTAL

Assorted Muffins
Cinnamon Rolls
Croissants with Butter and Fruit Preserves
Assorted Bagels with Cream Cheese
Display of Breakfast Breads and Coffee Cake
Sliced Seasonal Fresh Fruits
Assortment of Bottled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Regular and Herbal Teas

\$18.50 per person (20 Person Minimum)

HEALTHY EYE OPENER

Assorted Yogurts
Assorted Whole Grain Bagels with Cream Cheese Spreads
Sliced Seasonal Fruit and Berries
Assorted Fruit and Vegetable Juices
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Regular and Herbal Teas

\$19.50 per person (20 Person Minimum)

BREAKFAST - PLATED SELECTIONS

ALL AMERICAN

Farm Fresh Scrambled Eggs with Chives
Crisp Bacon or Country Sausage
Breakfast Potatoes, Basket of Assorted Muffins and Mini Croissants with Butter and Fruit Preserves
Chilled Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$21.50 per person (20 Person Minimum)

WEEKENDER

Farm Fresh Scrambled Eggs with Smoked Ham and Cheddar Cheese
Crisp Bacon or Country Sausage
Breakfast Potatoes, Basket of Assorted Muffins
Chilled Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$22.50 per person (20 Person Minimum)

INTERNATIONAL

Chorizo and Eggs and Potatoes
Crisp Bacon or Country Sausage
Basket of Assorted Muffins
Chilled Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$22.50 per person (20 Person Minimum)

A TASTE OF FRANCE

French Toast served with Whipped Butter and Maple Syrup
Crisp Bacon or Country Sausage
Basket of Assorted Muffins
Chilled Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$21.50 per person (20 Person Minimum)

BREAKFAST - PLATED SELECTIONS continued

GRANDMA'S TABLE

Pancakes served with Whipped Butter and Maple Syrup
Crisp Bacon or Country Sausage
Basket of Assorted Muffins
Chilled Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$21.50 per person (20 Person Minimum)

STEAK AND EGGS

Rib Eye Steak
Scrambled Eggs
Breakfast Potatoes
Basket of Assorted Muffins
Chilled Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$29.50 per person (20 Person Minimum)

BREAKFAST - BUFFET SELECTIONS

GREAT START

Sliced Seasonal Fresh Fruit
Farm Fresh Scrambled Eggs with Chives
Breakfast Potatoes with Red and Green Bell Peppers
Fresh Baked Biscuits and Country Gravy
Crisp Bacon and Country Sausage
Display of Muffins, Danish, Breakfast Breads and Croissants with Butter and Fruit Preserves
Assorted Bottled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$25.50 per person (25 Person Minimum)

COUNTRY FARMHOUSE

Sliced Seasonal Fresh Fruit
Farm Fresh Scrambled Eggs with Smoked Ham and Cheddar Cheese
Breakfast Potatoes with Red and Green Bell Peppers
Crisp Bacon and Country Sausage
French Toast served with Whipped Butter and Maple Syrup
Display of Muffins, Scones, Coffee Cakes and Breakfast Breads
Assorted Bagels with Cream Cheese, Butter and Fruit Preserves
Assorted Bottled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$26.50 per person (25 Person Minimum)

SOUTH OF THE BORDER

Sliced Seasonal Fresh Fruit
Chilaquiles
Chorizo and Eggs
Bacon and Sausage
Breakfast Potatoes with Ranchero Sauce
Display of Muffins, Danish, Breakfast Breads and Croissants with Butter and Fruit Preserves
Assorted Bottled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$25.50 per person (25 Person Minimum)

MEETING – AM REFRESHMENTS AND BREAKS

MORNING BREAKS - A LA CARTE

Assortment Baked Muffins- ***\$36.50 per dozen***

Assortment of Fruit Danish- ***\$36.50 per dozen***

Baked Croissants with Butter and Fruit Preserves- ***\$36.50 per dozen***

Assortment of Bagels with Cream Cheese, Butter, and Fruit Preserves- ***\$36.50 per dozen***

Fresh Cinnamon Rolls- ***\$39.50 per dozen***

Fresh Baked Scones- ***\$36.50 per dozen***

Sliced Seasonal Fruits with Honey Yogurt Dipping Sauce- ***\$7.50 per person***

EXPRESS A.M. BREAK

Assortment of Baked Muffins

Danish and Croissants with Butter and Fruit Preserves

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Regular and Herbal Teas

\$14.50 per person (25 Person Minimum)

MEETING PLANNER'S PACKAGE

Pre Meeting

Assortment of Baked Muffins
Danish and Croissants with Butter and Fruit Preserves
Display of Breakfast Breads and Coffee Cake
Sliced Seasonal Fresh Fruits
Assorted Bottled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Regular and Herbal Teas

Mid Morning

Assorted Soft Drinks and Bottled Spring Waters
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

Afternoon

Assorted Fresh Baked Cookies and Gourmet Brownies
Assorted Soft Drinks and Bottled Spring Waters

\$30.50 per person (25 Person Minimum)

MEETING – PM REFRESHMENTS AND BREAKS

AFTERNOON BREAKS - A LA CARTE

- Premium Cookies including Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut- **\$36.50 per dozen**
- Gourmet Brownies- **\$36.50 per dozen**
- White and Dark Chocolate Dipped Strawberries (Seasonal) - **\$36.50 per dozen**
- Assorted Granola Bars- **\$36.50 per dozen**
- Whole Seasonal Fresh Fruits-**\$2.50 per piece**
- Fresh Fruit Skewers with Honey Yogurt Dipping Sauce- **\$36.50 per dozen**
- Fresh Vegetable Crudités with Ranch Dip and Roasted Red Pepper Aioli- **\$5.50 per person**
- Imported and Domestic Cheese Display with French Baguettes and Crackers- **\$7.50 per person**
- Assortment of Potato Chips - **\$2.50 per bag**
- Deluxe Layer Bean Dip - **\$125 for 25 people**
- Deluxe Mixed Nut Assortment - **\$6.50 per Person**

EXPRESS P.M. BREAK

- Fresh Baked Cookies and Gourmet Brownies
- Assorted Soft Drinks and Bottled Spring Waters

\$12.50 per person (25 Person Minimum)

BEVERAGES - A LA CARTE

- Freshly Brewed Regular Coffee- **\$49.50 per gallon**
- Freshly Brewed Decaffeinated Coffee- **\$49.50 per gallon**
- Selection of Regular and Herbal Teas- **\$49.50 per gallon**
- Assortment of Soft Drinks - **\$3.50 each**
- Assortment of Sparking Water - **\$4.50 each**
- Assortment of Bottled Fruit Juices- **\$4.50 each**
- Bottled Spring Waters- **\$3.50 each**
- Lemonade- **\$39.50 per gallon**
- Fruit Punch- **\$39.50 per gallon**
- Iced Tea- **\$39.50 per gallon**

LUNCH OFFERINGS - PLATED

Maximum of two entrée selections. The per person charge will reflect the higher entrée price..

HOT LUNCHEON SELECTIONS

Hot Luncheon Selections include your choice of Salad, Chef's Selection of Accompaniments, which include, Potato or Rice, Seasonal Vegetables, Bakery Rolls, Dessert and Iced Tea

SALADS

Mixed Green with Cherry Tomatoes, Sliced Cucumbers, Herbed Croutons and Selection of Two Dressings

Classic Caesar Salad with Roasted Garlic Croutons and Fresh Parmesan

Chopped Romaine and Iceberg Lettuce with Marinated Red Onions, Roma Tomatoes And Herbed Croutons and Selection of Two Dressings

ENTREES

Shanghai Steak

Marinated Skirt Steak with Asian Flair

\$33.50 per person

Herb Marinated Sliced Tri Tip

With a Green Peppercorn Sauce

\$33.50 per person

Grilled Breast of Chicken

Marinated in Asian Flavors, then Grilled

\$27.50 per person

Panko Crusted Chicken Breast

Lightly Breaded and Finished with a White Wine and Gruyere Sauce

Served over Herbed Orzo and Topped with Pancetta, Roma Tomatoes and Natural Juices

\$29.50 per person

Chicken Picatta

Chicken Breast with a White Wine and Lemon Caper Sauce

\$29.50 per person

Grilled King Salmon

Topped with a Roasted Roma Tomato-Basil Relish

\$31.50 per person

House-Made Italian Lasagna

With Fresh Grana Padano Parmesan

\$26.50 per person

Penne Pasta

With Sautéed Zucchini, Vine-Ripened Tomatoes, Olives and Artichoke Hearts

\$26.50 per person

DESSERTS

Tuxedo Chocolate Cake

White Cake with Chocolate Cream Filling and Chocolate Frosting

Chocolate Mousse Cake

Silky Chocolate Mousse with an Oreo Cookie Crust. Topped with Whipped Cream and Chocolate Shavings

Classic New York Cheesecake

Topped with a Fresh Strawberry Coulis

Classic Carrot Cake

Carrot Cake with Cream Cheese Frosting, Chopped Walnuts and Carrot Zest

Strawberry Chiffon Cake

White Cake with Strawberry Filling and Whipped Cream Frosting

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ENTRÉE SALADS

Salad Selections include Bakery Rolls and Butter, Chef's Choice of Dessert, and Iced Tea

Chicken Classic Caesar

\$22.50 per person

Crisp Romaine Lettuce with Garlic Croutons, Fresh Shaved Parmesan and Caesar Dressing
Substitute Grilled Salmon for an additional ***\$4.50 per person***

Napa Salad

\$24.50 per person

Grilled Chicken Breast Served on a Bed of Butter Lettuce and Topped with Sun-Dried Cherries
And Cranberries, Walnuts and Crumbled Blue Cheese with a Poppy seed Dressing

Southwest Chicken Salad

\$25.50 per person

Served on a Bed of Mixed Greens with South West Ranch Dressing, Fresh Corn off the Cob, Black Beans, Cherry Tomatoes and Topped with Tri-Color Corn Tortilla Strips

BOXED LUNCHES - ON-THE-GO

Boxed Lunch to Include Choice of:

Roasted Turkey and Swiss on Croissant

Medium Rare Roast Beef and Cheddar on a Telera Roll

Sliced Cucumber, Avocado and Tomatoes with Spring Mix Lettuces and Pesto Mayo on a Fresh Baked Bolillo Roll

Chicken Caesar Wrap

Vegetarian Wrap – Grilled Seasonal Vegetables wrapped in a Chipotle Wrap

Chipotle Wrap – Chicken with Chipotle Mayonnaise, Cheese, Tomatoes and Black Beans

Served with Country Potato Salad, Bag of Chips, Whole Fresh Fruit, Cookie and Soft Drink

\$26.50 per person (25 Person Minimum)

LUNCH BUFFET OFFERINGS

All Lunch Buffets include Iced Tea. Buffets will be removed after 1 ½ hours.

BOARDROOM

Penne Pasta Salad with Sun-Dried Tomatoes, Marinated Vegetables and Fresh Parmesan and Country Potato Salad
Sliced Deli Meats including Roasted Turkey, Roast Beef, Smoked Ham and Salami
Sliced Cheddar, Monterey Jack and Pepper Jack Cheeses
Leaf Lettuce, Sliced Tomatoes and Onions, Pickle Spears, Pepperoncini's and Olives
Variety of Condiments, French Rolls and Assorted Sliced Breads
Assorted Cookies

\$29.50 per person (25 Person Minimum)

SOUTHWESTERN

Mixed Green Salad with Black Beans, Red Bell Pepper, Julienne Jicama with a Citrus Vinaigrette
Mexican Caesar Salad with a Cilantro Caesar Dressing, Fresh Cotija Cheese and Tortilla Strips
Warm Flour Tortillas
Seasoned Ground Beef, Chicken Fajitas and Three-Cheese Enchiladas
Shredded Lettuce, Grated Cheese, Diced Onions, Diced Tomatoes and Jalapenos, Salsa, Sour Cream and Guacamole, Baja Corn with Black Beans and Spanish Rice and Corn Tortilla Chips
Tequila Lemon Bars and Bunuelos

\$31.50 per person (25 Person Minimum)

ITALIAN

Classic Caesar Salad
Antipasta Salad with Penne, Artichoke Hearts, Kalamata Olives and Julienne Bell Peppers
Layered Sliced Tomatoes and Buffalo Mozzarella with Fresh Basil and Extra Virgin Olive Oil
House-Made Italian Meat Lasagna, Portabella Mushroom Ravioli with Gorgonzola Cream Sauce
Grilled Marinated Breast of Chicken on Orzo Pasta with Pancetta, Roma Tomatoes and Natural Juices
Fresh Baked Parmesan Garlic Bread
Chef's Choice of Dessert

\$32.50 per person (25 Person Minimum)

PACIFIC RIM

Chicken Chow Mien Salad served on a Bed of Napa Cabbage with Shitake Mushrooms, Served with a House-Made Asian Dressing
Baby Mixed Greens with Mandarin Oranges, Crispy Won Ton Strips served with a Citrus Vinaigrette
Pineapple, Mango and Toasted Coconut Salad
Grilled Shanghai Steak, Marinated in Asian Flavors
Orange Chicken and Broccoli
Vegetable Fried Rice,
Stir-Fried Vegetables topped with Crispy Won Ton Strips
Assorted Dessert

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LUNCH BUFFET OFFERINGS - continued

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SOUTHERNER

Fresh Garden Salad with Cucumber, Tomato and Garlic Croutons With choice of dressing, Cole Slaw and Potato Salad, Barbequed Chicken and Barbequed Pork, Macaroni and Cheese, Baked Beans and Corn on the Cob Biscuits and Honey Butter
Chef's Choice of Desserts

\$33.50 per person (25 Person Minimum)

MEDITERRANEAN

Creamy Tomato Basil Soup
Greek Salad with Mixed Greens, Cucumber, Feta Cheese, Tomato and Black Olives
Served with Balsamic Vinaigrette
Antipasto Platter
Blackened Mahi Mahi with Grilled Pineapple Relish
Chicken Florentine with Diced Tomatoes and Asiago Cream Sauce
Fusilli Pasta with Sun Dried Tomato Pesto Cream Sauce
Seasonal Vegetable
Rolls with Butter
Chef's Choice of Dessert

\$33.50 per person (25 Person Minimum)

WESTERNER

Fresh Garden Salad with Cucumber, Tomato and Garlic Croutons
Classic Caesar Salad with Creamy Caesar Dressing
Marinated grilled Tri-Tip with Mushroom Demi or Peppercorn Sauce
Marinated Grilled Chicken Finished with Sun Dried Tomato Cream Sauce
Traditional Rice Pilaf and Garlic Mashed Potatoes
Seasonal Vegetable
Rolls with Butter
Carrot Cake

\$35.50 per person (25 Person Minimum)

TAILGATER

Cole Slaw
Blue Cheese Potato Salad
Choice of Two Flavored Chicken Wings
Traditional Hot – Barbeque – Butter Garlic Parmesan – Asian
Pulled Pork Sliders
Baked Beans
Macaroni and Cheese
Assorted Cookies

\$29.50 per person (25 Person Minimum)

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DINNER ENTREES - PLATED

Dinner Entrees include your choice of Salad, Chef's Selection of Potato or Rice, Seasonal Vegetables, Bakery Rolls, Dessert and Coffee Service.

SALADS

California Mixed Greens with Fresh Tomatoes and Sliced Cucumbers, served with Creamy Ranch Dressing and Balsamic Herb Vinaigrette

Tender Bibb Lettuce with Mandarin Oranges, Red Onion Rings and Candied Walnuts, served with Poppy seed Dressing and Fresh Herb Vinaigrette.

California Mixed Greens with Poached Pears, Candied Pecans and Gorgonzola Crumbles, served with Balsamic Vinaigrette and Fresh Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Herb Croutons and Fresh Parmesan, served with Creamy Caesar Dressing

DESSERTS

Classic Carrot Cake

Carrot Cake with Cream Cheese Frosting, Chopped Walnuts and Carrot Zest

Strawberry Chiffon Chiffon Cake

White Cake with Strawberry Filling and Whipped Cream Frosting

Tuxedo Chocolate Cake

White Cake with Chocolate Cream Filling and Chocolate Frosting

Chocolate Mousse Cake

Silky Chocolate Mousse with an Oreo Cookie Crust, topped with Whipped Cream and Chocolate Shavings

Classic New York Cheesecake

Topped with a Fresh Strawberry Coulis

Mousse Trio

Layers of White Chocolate, Semi Sweet Chocolate and Dark Chocolate, served on a Layer of Dark Chocolate Cake and Topped with Chocolate Shavings

Tiramisu

Delicious Coffee Flavored Italian Desert

DINNER ENTREES – PLATED continued

Roasted Loin of Pork- \$36.50

Apricot Chutney

Mustard Crusted Chicken- \$36.50

Finished with a Lemon-Thyme Butter Sauce

Chicken Marsala - \$36.50

Sautéed Breast of Chicken served with a Marsala Wine Sauce and Mushrooms

Chicken Parmesan - \$36.50

A Breaded Breast of Chicken with Marinara Sauce and Provolone Cheese

Chicken Picatta - \$37.50

Chicken Breast with a White Wine and Lemon Caper Sauce

Chicken Saltimbocca - \$37.50

Sauté' Breast of Chicken with a Lemon Sage Sauce with Capers Artichoke Hearts and Prosciutto

South of the Border - \$34.50

Pork with choice of Mole Verde or Colorado, served with Rice, Beans and Tortillas

Baked Rosemary Chicken and Scampi Style Prawns - \$44.50

Marinated in Rosemary and baked

Grilled Marinated Sliced Tri Tip- \$39.50

With a Green Peppercorn Sauce

10 oz. Choice New York Steak- \$44.50

Grilled and Served with Maitre d' Butter

12 oz. Slow Roasted Prime Rib- Market Price

Served with Au Jus and Creamy Horseradish

6 oz. Filet Mignon and Scampi Style Prawns- \$54.50

With Maytag Blue Cheese Butter

Grilled Mahi Mahi- \$39.50

With a Fresh Pineapple Chutney

Grilled King Salmon- \$41.50

Finished with a Roasted Roma Tomato-Basil Relish

Tilapia Parmesan \$37.50

Panko Crusted Tilapia with Garden Fresh Marinara and Provolone Cheese, served on a Bed of Rice Pilaf

Penne Pasta- \$29.50

Sautéed Zucchini, Vine-Ripened Tomatoes, Olives and Artichoke Hearts tossed in Extra Virgin Olive Oil

Portabella Ravioli- \$29.50

In a Rich Gorgonzola Cream Sauce or Marinara Sauce

Eggplant Parmesan - \$32.50

Breaded Eggplant served with Marinara Sauce

Grilled Vegetables - \$29.50

Grilled Vegetables over Basmati Rice

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DINNER BUFFET OFFERINGS

Buffets will be removed after 1 ½ hours.

A HINT OF ROSEMARY

Classic Caesar Salad with Garlic Herb Croutons and Fresh Parmesan
California Mixed Greens with Fresh Cucumbers and Tomatoes and Selection of Dressings
Chicken Cut Eight Ways Marinated and Baked to Perfection and Chef's Choice of Accompaniments
Rolls with Butter
New York Style Cheesecake
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$37.50 per person (25 Person Minimum)

TASTE OF MEXICO

Mixed Green Salad with Black Beans, Red Bell Pepper, Julienne Jicama with a Citrus Vinaigrette
Mexican Caesar Salad with a Cilantro Caesar Dressing, Fresh Cotija Cheese and Tortilla Strips
Warm Flour Tortillas for Chicken and Beef Fajitas
Chili Colorado
Shredded Lettuce, Grated Cheese, Diced Onions
Diced Tomatoes and Jalapenos
Salsa, Sour Cream and Guacamole
Baja Corn with Black Beans
Spanish Rice
Corn Tortilla Chips
Tequila Lemon Bars and Bunuelos
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$38.50 per person (25 Person Minimum)

TASTE OF CALIFORNIA

Mixed Greens, Cucumber, Feta Cheese, Tomato and Black Olives
Served with Balsamic Vinaigrette
Butter Lettuce and Topped with Sun-Dried Cherries, Cranberries, Walnuts and Crumbled Blue Cheese with a Poppyseed Dressing
Tri-Tip with Peppercorn Sauce
Grilled King Salmon top with Roasted Roma Tomato-Basil Relish
Penne Pasta Sautéed Zucchini, Vine-Ripened Tomatoes, Olives and Artichoke
Hearts tossed in Extra Virgin Olive Oil
Chef's Choice of Accompaniments
Rolls with Butter
Cheesecake with Raspberry Coulis
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Regular and Herbal Teas

\$44.50 per person (25 Person Minimum)

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DINNER BUFFET OFFERINGS – continued

Buffets will be removed after 1 ½ hours.

PASTA BELLA

Classic Caesar Salad with Garlic Herb Croutons and Fresh Parmesan
California Mixed Greens with Fresh Cucumbers and Tomatoes and
Selection of Dressings
Chicken Alfredo
Mediterranean Pasta with Bay Shrimp
Spaghetti with Meat Sauce
Chef's Choice of Accompaniments, Rolls with Butter
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee and Selection of
Regular and Herbal Teas

\$38.50 per person (25 Person Minimum)

VINEYARD

Butter Lettuce and Topped with Sun-Dried Cherries
And Cranberries, Walnuts and Crumbled Blue Cheese with a Poppyseed Dressing
Classic Caesar Salad with Garlic Herb Croutons and Fresh Parmesan
Chicken Picatta
Tilapia with Cilantro and Pepper Beurre Blanc
Grilled Flank Steak with a Beurre Rouge Sauce
Chef's Choice of Accompaniments, Rolls with Butter
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee and Selection of
Regular and Herbal Teas

\$45.50 per person (25 Person Minimum)

SOUTHERN COMFORT

California Mixed Greens with Fresh Cucumbers, Tomatoes and Selection of Dressings
Marinated Grilled Chicken Quarters
Pulled Pork
Marinated Grilled Tri Tip
Macaroni and Cheese
Chef's Choice of Accompaniments, Biscuits with Butter
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee and Selection of
Regular and Herbal Teas

\$46.50 per person (25 Person Minimum)

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DINNER BUFFET OFFERINGS – continued

Buffets will be removed after 1 ½ hours.

FLAVOR OF THE BAY

Classic Caesar Salad with Garlic Herb Croutons and Fresh Parmesan-
Selection of Dressings
Clam Chowder Soup
Blackened Salmon with Pineapple Salsa
Lemon Pepper Cod
Angel Hair Pasta with Bay Shrimp, Olive Oil, Capers, Lemon Juice
Chef's Choice of Accompaniments
Rolls with Butter
Chef's Choice of Dessert
Delectable Dessert Display
Freshly Brewed Regular and Decaffeinated Coffee and Selection of
Regular and Herbal Teas

\$46.50 per person (25 Person Minimum)

CAPITOL

Classic Caesar Salad with Garlic Herb Croutons and Fresh Parmesan
California Mixed Greens with Fresh Cucumbers and Tomatoes and
Selection of Dressings
Fusilli Pasta with Sun-Dried Tomatoes in a Pesto Cream Sauce
Mustard Crusted Chicken with a Lemon-Thyme Butter Sauce
Roasted Pork Loin with an Apricot and Dried Cherry Relish
Oven Roasted Yukon Gold Potatoes
Fresh Seasonal Vegetable
Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Selection of
Regular and Herbal Teas

\$48.50 per person (25 Person Minimum)

TUSCAN

Anti Pasta Platter with Prosciutto, Olives, Roasted Red Peppers, Cheese and Grilled Bread
Tuscany Salad with Fresh Cucumbers, Tomatoes and Fresh Baked Tuscan Bread
Croutons tossed in an Herb Vinaigrette
Poached Salmon with a Champagne Dill Sauce
Chicken Breast with Pancetta, Mushrooms and Pearl Onions
Marinated Flank Steak with a Port Demi Glace
Portabella Ravioli in a Roasted Red Pepper Cream Sauce
Roasted Red Potatoes and Fresh Seasonal Vegetable
Rolls and Butter
Decadent Dessert Display
Freshly Brewed Regular and Decaffeinated Coffee and Selection of
Regular and Herbal Teas

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RECEPTIONS

COLD HORS D'OEUVRES

(50 Pieces Per Order)

Prosciutto Wrapped Asparagus with Gorgonzola Crumbles - ***\$175.00 per order (Seasonal)***

Chilled Jumbo Shrimp with West Indian Cocktail Sauce - ***\$200.00 per order***

Marinated Tomato and Basil Crostini - ***\$150.00 per order***

Commander Palace Deviled Eggs - ***\$100.00 per order***

Shrimp Bruschetta - ***\$200.00 per order***

HOT HORS D'OEUVRES

(50 Pieces Per Order)

Grilled Chicken Skewers with Sweet Chili Glaze - ***\$175 per order***

Beef Kabobs with Teriyaki Sauce - ***\$200 per order***

Vegetable Egg Rolls with Sweet and Sour Sauce - ***\$175 per order***

Ginger Chicken Pot Stickers with Hot Mustard and Sweet Soy Sauce - ***\$175 per order***

Blackened Chicken Quesadillas with Chipotle Sour Cream - ***\$160.00 per order***

Spanakopita Triangles - ***\$150 per order***

Coconut Shrimp - ***\$200 per order***

Mini Crab Cakes with Smoked Tomato Vinaigrette - ***\$200 per order***

Hot and Cold Hors D'oeuvres May Be Butler Passed at \$50.00 per Server per 1 Hours

SPECIALITY DISPLAYS

(Serves 25 people per display)

Imported and Domestic Cheese Display with French Baguettes and Crackers - ***\$150 per order***

Fresh Vegetable Crudités with Ranch Dip and Roasted Red Pepper Aioli - ***\$150 per order***

Fresh Seasonal Sliced Fruit Display with Honey Yogurt Dipping Sauce - ***\$125 per order***

Grilled Seasonal Vegetable - ***\$125 per order***

Corn Tortilla Chip Display with Salsa and Guacamole - ***\$125 per order***

CARVING STATIONS*

(Minimum of 50 people)

Herb Roasted Breast of Turkey with Cranberry-Orange Compote, Assorted Rolls—***Market Price***

Honey Glazed Ham with Mango Marmalade, Buttermilk Biscuits and Condiments—***Market Price***

Marinated New York Strip Steak with a Port Demi-Glace and Rolls—***Market Price***

Roasted Prime Rib of Beef with Sour Cream Horseradish and Au Jus and Assorted Rolls—***Market Price***

**** Chef Attendant required at \$75***