



CROWNE PLAZA®

— BY IHG —

Foster City San Mateo

CATERING MENUS

CROWNE PLAZA | 1221 CHESS DRIVE FOSTER CITY, CA 94404

(650) 570-5700 | [San Mateo Hotels](#) | [Crowne Plaza Foster City-San Mateo](#)

CATERINGATCROWNEPLAZA

BREAKFAST



PLATED BREAKFAST

20 GUEST MINIMUM

Plated Breakfast includes a Platter of Breakfast
Pastries, Danishes, Croissants,

Freshly Brewed Coffee, and Assortment of Specialty Teas

Classic American Scramble | \$45 per guest

Fresh Scrambled Eggs with Two Slices of Hickory
Smoked Bacon or Two Country Pork Sausages **GF**
Seasonal Breakfast Potatoes and Roasted Tomatoes

Egg Frittatas | \$48 per guest

Seasonal Vegetables and Hollandaise Sauce **GF / V**
Roasted Potatoes, Roasted Tomatoes and Asparagus

Quiche Lorraine | \$50 per guest

Ham, Bacon, and Cheese in a Flaky Crust Roasted
Tomatoes, Asparagus and Sliced Fresh Fruit

New York Steak & Eggs | \$58 per guest

Fresh Scrambled Eggs with New York Steak **GF**
Seasonal Breakfast Potatoes, Roasted Tomatoes and
Asparagus

BREAKFAST ENHANCEMENTS

Fresh Scrambled Eggs | \$15 per guest

Chicken Apple Sausage | \$12 per guest **GF**

Hickory Smoked Bacon | \$10 per guest

Buttermilk Pancakes | \$10 per guest

Driscoll's Farm Organic Mixed Berries and Maple
Syrup

Breakfast Sandwich | \$20 per guest

Fried Egg, Black Forest Ham, Spinach, Tomato,
Provolone Cheese on Soft Brioche Bun

Breakfast Burritos | \$20 per guest

Scrambled Eggs, Smoked Bacon, Cheddar Jack
Cheese, Sour Cream, Sweet Peppers, Scallions

Vegan Burritos | \$16 per guest **VG**

Spinach, Mushrooms, Tomato, Zucchini, Onions,
Sweet Peppers, and Salsa, in a Spinach Tortilla

Eggs Benedict | \$20 per guest

Poached Egg, Canadian Bacon,
Fresh Hollandaise Sauce, Toasted English Muffin

GF = Gluten Friendly **VG** = Vegan **V**=Vegetarian

A taxable 25% service charge (15% for banquet employees and 10% for administrative fees)
and a 9.375% local Sales Tax will be applied to all food and beverage items.



CATERING AT CROWNE PLAZA

LUNCH



TWO-COURSE PLATED LUNCH

20 GUEST MINIMUM

Plated Menus include Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea
Choose up to (2) Entrée Selections including Vegetarian Choice - Highest Price Prevails

Asian Chicken Salad | \$45 per guest

Chicken Breast, Sheared Napa & Romaine Lettuce, Bell Peppers, Carrots, Green Onions, Bean Sprouts, Mandarin Oranges, Sesame Seeds, and Crispy Won Ton with Sesame Soy Dressing

Poached Salmon & Quinoa Salad | \$48 per guest

Poached Salmon, Baby Mixed Greens, Red Organic Quinoa, Asparagus, Red Onions, Tomatoes and Sliced Almonds with Balsamic Vinaigrette **GF**

Nicoise Salad | \$45 per guest

Seared Ahi Tuna, Yukon Potatoes, Haricot Vert, Hard Boiled Eggs and Kalamata Olives **GF**

Thai Beef Salad | \$46 per guest

Curry Flank Iron Steak, Crisp Greens, Pickled Green, Papaya Slaw, Red Peppers, Radishes, Cucumbers, Carrots with Thai-Cilantro Dressing **GF**

Select One Dessert:

Tiramisu

Espresso Drenched Sponge Cake with Mascarpone Cream and Topped with Cocoa Powder

Mango Panna Cotta

Sweetened Cooked Cream Topped with a Refreshing Mango Sauce

Chocolate Lava Cake

Moist Chocolate Cake with a Heart of Creamy Rich Chocolate

Gluten-Free Desserts | \$8 per guest

Gluten Free Red Velvet Cake

Gluten Free Flour less Chocolate Cake

Gluten Free Matcha Cake

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THREE-COURSE PLATED LUNCH

20 GUEST MINIMUM

Plated Menus include Freshly Baked Rolls, (1) Salad, (1) Dessert, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

Choose up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails

Salads

Caprese Salad

Vine Ripened Tomatoes, Mozzarella, Extra Virgin Olive Oil and Balsamic Drizzle **V**

Arugula & Frisée Salad

Roasted Grapes, Candied Pecans and Feta Cheese with Raspberry Vinaigrette **V**

Baby Mixed Greens Salad

Cucumbers, Baby Tomatoes and Carrots with Lemon Herb Vinaigrette **V**

Caesar Salad

Hearts of Romaine, Radicchio, Artichoke Hearts, Roma Tomatoes, Croutons and Parmesan Cheese with Caesar Dressing

Entrees

Seared Chicken Breast | \$56 per guest

Kahlua-Balsamic Glaze and Citrus Risotto

Seared Salmon | \$60 per guest

Lemon-Caper Sauce, Rice Pilaf and Broccolini

Marinated Tri Tip | \$68 per guest

Mojo Sauce, Horseradish Mashed Potatoes and Seasonal Vegetables

Dry Rubbed 7oz. New York Steak | \$72 per guest

Chimichurri, Herb Oil Roasted Yukon Potatoes and Seasonal Vegetables

Vegan and Vegetarian Entrees

Savory Vegetable Pudding | \$55 per guest **V**

Seasonal Roasted Vegetables with Tomato Sauce.

Stir Fried Beef Seitan | \$50 per guest **VG**

Baby Bok Choy, Sugar Snap Peas and Sweet Peppers With Ponzu Citrus Soy Glaze

Beef Tempeh | \$55 per guest **GF / VG**

with Stir Fried Vegetables

Vegetarian or Vegan Ravioli | \$37 per guest **V / VG**

with Organic Baby Vegetables

Select One Dessert:

Tiramisu

Espresso Drenched Sponge Cake with Mascarpone Cream and Topped with Cocoa Powder

Mango Panna Cotta

Sweetened Cooked Cream Topped with a Refreshing Mango Sauce

Chocolate Lava Cake

Moist Chocolate Cake with a Heart of Creamy Rich Chocolate

Gluten-Free Desserts | \$8 per guest

Gluten Free Red Velvet Cake

Gluten Free Flour less Chocolate Cake

Gluten Free Matcha Cake

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LUNCH BUFFET

20 GUEST MINIMUM

Lunch Buffet includes Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

The Chalkboard Deli | \$60 per guest

Seasonal Melon and Berry Salad

Baby Spinach & Endive Salad

Dried Cranberries, Feta Cheese, and Candied Pecans with Champagne Dressing

Yukon Potato Salad

Sweet Pickle Relish, Whole Grain Mustard, and Scallions

Assorted Deli Meats

Smoked Turkey Breast, Roast Beef, Black Forest Ham, and Genoa Salami

Assorted Deli Cheeses:

Smoked Gouda, Provolone, Cheddar Cheese, and Dill Havarti

White, Nine Grain and Sourdough Breads

Lettuce, Tomatoes, Red Onions, and Dill Pickle Spears
Dijon Mustard and Mayonnaise

Miss Vickie's Kettle Chips

Dessert

Miniature Rocky Road Brownies

Strawberry Shortcake

Clean & Lean | \$60 per guest

Iceberg & Baby Spinach Salad **GF / VG**

Tomatoes, Radishes, Cucumbers, Corn, Carrots and Sweet Peppers with White Balsamic Dressing

Farro Salad **VG**

Rainbow Cauliflower, Cucumbers, Pickled Onions and Parsley with Oregano Dressing

Red Quinoa Salad **GF / VG**

Butternut Squash, Cranberries and Pumpkin Seeds

Lemon Garlic Baked Alaskan Cod **GF**

Carrot Broth

Chicken Supreme **GF**

Tomatoes, Avocados and Manchego Cheese Roasted

Brussel Sprouts **GF / VG**

Seasonal Root Vegetables **GF / VG**

Dessert

Sliced Seasonal Fruit

Gluten-Free Flour-less Chocolate Cake **GF**

When In Rome | \$65 per guest

Caesar Salad

Hearts of Romaine, Artichoke Hearts, Kalamata Olives, Croutons and Parmesan Cheese with Caesar Dressing

Orecchiette Pesto Salad **V**

Pesto, Red Onions, Bell Peppers, Artichokes, Cherry Tomatoes with Basil Dressing

Porcini Chicken Breast

Madeira Sauce

Grilled Italian Sausage **GF**

Sauteed Peppers and Onions

Cannelloni Spinach **V**

Ricotta, Tomato and Parmesan

Eggplant Parmesan **V**

Provolone Cheese and Tomato Ragù

Dessert

Tiramisu Cake

Apricot Bars

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LUNCH BUFFET

20 GUEST MINIMUM

Lunch Buffet includes Freshly Baked Rolls, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

Wave of Asia | \$70 per guest

Asian Chopped Salad **V**

Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage, Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts and Crispy Won Ton with Soy Sesame Dressing **V**

Chilled Egg Noodle Salad

Red Peppers, Carrots, Cucumbers and Cilantro with Thai Peanuts Dressing

Steamed Salmon **GF**

Light Chili Sauce

Honey Chicken **GF**

Sticky Asian Honey Sauce

Tofu Stir Fry **GF / VG**

Tofu and Stir Fry Vegetables

Steamed Jasmine Rice **GF**

Dessert

Mango Mousse Cake

Chinese Almond Cookies

Latin Fiesta | \$68 per guest

Southwest Caesar Salad **GF**

Hearts of Romaine Lettuce, Baby Heirloom Tomatoes, Roasted Corn, Carrots, Pumpkin Seeds, Queso Fresco and Tortilla Chips with Cilantro Caesar Dressing

Mexican Coleslaw **GF**

Cabbage, Carrots, Three-Colored Sweet Peppers, Cilantro, and Oregano with Lime Dressing

Chicken Fajitas **GF**

Sautéed Peppers and Onions

Steak Fajitas **GF**

Sautéed Peppers and Onions

Chile Relleno **GF**

Oregano Tomato Sauce

Spanish Rice

Pico de Gallo, Sour Cream, Salsa, Cheese, Lime, Guacamole

Corn Tortillas **GF**

Flour Tortillas

Assorted Jarritos Soda

Dessert

Tres Leches Cake

Boxed Lunch | \$50 per guest

Each Boxed Lunches include One Soft Drink, a Chocolate Chip Cookie, a Bag of Chips, and Whole Fruit

Choose up to (3) Three Total:

Smoked Turkey Breast

Cranberry Slaw, Lettuce and Muenster Cheese on a Multi-Grain Roll

Roast Beef

Arugula, Caramelized Onions, Tomatoes and Boursin Aioli on a Hoagie Roll

Grilled Organic Vegetables **V**

Feta Cheese and Sundried Tomato Aioli on a Whole Wheat Roll

Salmon Wrap

Spinach, Roasted Peppers, Cucumbers and Tomato served with Tartar Sauce on a Spinach Wrap

Chicken Salad Sandwich

Traditional Chicken Salad served with Lettuce and Tomato on Raisin Bread

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BREAKS



BREAKS

MORNING A LA CARTÉ

- Seasonal Whole Fruit** | \$8 each **GF / VG**
- Sliced Seasonal Fruits & Berries** | \$12 per person **GF / VG**
- Assortment of Boxed Cold Cereals** | \$10 each
served with Regular, Low Fat, Soy or Almond Milk
- Assorted Greek Yogurt** | \$10 each
served with Honey and Mixed Berries
- Hard Boiled Eggs** | \$35 per dozen
with Tabasco and Lemons
- Assortment of Croissants** | \$55 per dozen
- Assortment of Muffins and Danishes** | \$55 per dozen
- Assortment of Bagels & Cream Cheese** | \$60 per dozen
Plain, Blueberry and Cinnamon Raisin
- Assorted Soft Drinks** | \$6 each
Coke, Diet Coke, Sprite
- Sparkling Water** | \$8 each
- Spring Water** | \$6 each
- Red Bull Energy Drinks** | \$10 each
- Chilled Juice** | \$40 per quart
- Regular Coffee, Decaffeinated Coffee, and Assortment of Specialty Teas** | \$120 per gallon
- Soy Milk or Oat Milk** | \$40 per quart
- Vegan Muffins** | \$75 per dozen
- Vegan Danishes** | \$75 per dozen
- Gluten-Free Muffins** | \$70 per dozen
- Gluten-Free Danishes** | \$75 per dozen

AFTERNOON A LA CARTÉ

- Seasonal Whole Fruit** | \$8 each **GF / VG**
- Miss Vickie's Kettle Chips** | \$6 each
- Popcorn Machine** | \$12 per guest
- Assortment of Mini Cupcakes** | \$58 per dozen
Chocolate, Red Velvet, Lemon Poppyseed and Carrot
- Granola Bars and Kind Bars** | \$60 per dozen
- Individual Trail Mix** | \$12 each
- Assortment of Freshly Baked Cookies** | \$60 per dozen
Chocolate Chip, Peanut Butter, Macadamia Nut, and Oatmeal Raisin
- Rockslide Fudge Brownies** | \$60 per dozen
- Gluten Free Cookies or Brownies** | \$65 per dozen **GF**
- Sugar Free Cookies** | \$70 per dozen
- Assorted Soft Drinks** | \$6 each
Coke, Diet Coke, Sprite
- Sparkling Water** | \$8 each
- Spring Water** | \$6 each
- Red Bull Energy Drinks** | \$10 each
- Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas** | \$120 per gallon

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THEMED BREAKS

20 GUEST MINIMUM

Breaks Includes Assortment of Freshly Brewed Coffee and Assortment of Specialty Teas

Build Your Own Trail Mix | \$35 per guest
Sundried Cranberries, Apricots, Pineapples,
Golden Raisins, Almonds, Pecans, Walnuts,
Macadamia Nuts, Dark Chocolate Bits, and
White Chocolate Bits **GF**
M&Ms
Assorted Soft Drinks, Sparkling Water

At The Movies | \$30 per guest
Freshly Popped Popcorn **GF**
Miss Vickie's Kettle Chips **GF**
Honey Roasted Peanuts **GF**
Gummy Candies
Assorted Soft Drinks and Sparkling Water

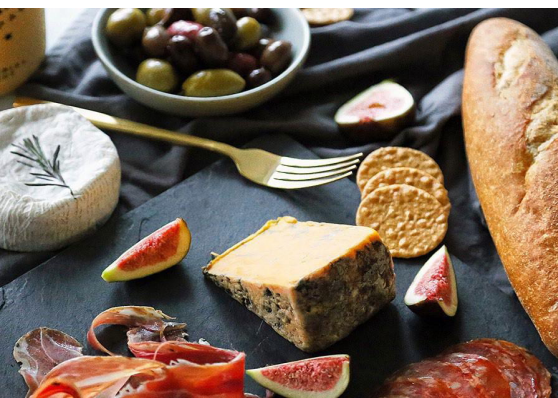
The Classics | \$36 per guest
Assorted Mini French Macarons
Assorted Mini Cheesecakes
Dama Cookies and Madeleines
Chocolate Dipped Strawberries **GF**

Everyday Sundae | \$40 per guest
Vanilla, Chocolate and Swirl Soft Serve
Rainbow Sprinkles, Chocolate Sprinkles, M&Ms
Andres Chocolates
Mini Snickers Bars
Toasted Almonds
Shredded Coconut and Whipped Cream
Chocolate and Strawberry Sauce
***Optional Attendant | \$150 per hour, per attendant**

Healthy Break | \$40 per guest
Assorted Kind Bars
Fresh Vegetables with Spinach Dip
Seasonal Whole Fresh Fruit
Dried Fruits and Nuts
Sparkling Water

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DINNER



PLATED DINNER

20 GUEST MINIMUM

Plated Dinner includes Choice of (1) Salad, (1) Dessert, Seasonal Vegetables and Freshly Baked Rolls with Butter, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

Choose up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails

Appetizers

Lobster Bisque | \$20 per guest
with Chervil Crème Fraiche

Dungeness Crab Cakes | \$25 per guest
Tomato Concasse and Sweet Pepper Coulis

Mushroom Tartine | \$20 per guest **V**
with Lemon Wedges

Salads

Caesar Salad

Hearts of Romaine, Radicchio, Artichoke Hearts, Roma Tomatoes, Croutons, and Parmesan Cheese with Caesar Dressing

Caprese Salad **V**

Wine-Ripened Tomatoes, Fresh Mozzarella, Young Arugula and Basil with Balsamic Dressing

Butter Lettuce Wedge Salad **V**

Carrots, Candied Pecans and Goat Cheese with Champagne Vinaigrette

Bosc Pear Salad **V**

Mixed Greens, Caramelized Pears, Crumbled Goat Cheese and Toasted Almonds with Balsamic Vinaigrette

Roasted Beets Salad **V**

Red & Golden Beets, Mixed Baby Greens, Candied Walnuts and Sonoma Cheese with Lemon Dijon Vinaigrette

Select One Dessert:

Mango Mousse Cake

Refreshing Light Sponge Cake With a Smooth and Tangy Mango Mousse

Strawberry Shortcake

Light Sponge Cake Topped with a Glistening Strawberry Preserve and Silky Whipped Cream

Tiramisu Cup

Coffee and Zabaglione Cream with Layered Sponge Cake Soaked in Espresso and Dusted with Cocoa Powder

Chocolate & Berries Tulip Cup

Light and Sweet Mousse Filling Topped with Fresh Assorted Berries in a Chocolate Shell Tulip Cup

New York Style Cheesecake

Creamy and Rich New York Style Cheesecake with Graham Cracker Base

Wild Berry Tart

Fruits of the Forest Adorned with Kirsch Liquor Flavored Custard Filling with an Almond Dough Crust on a Boarder of Toasted Nuts

Fresh Seasonal Fruit Tart

Sweet Butter Pastry Shell Filled with a Creamy Custard and Topped with Assorted Seasonal Fruits

Vegan Desserts \$8 each

New York Chocolate Cheesecake
Belgian Chocolate Cake Strawberry Shortcake

Gluten-Free Desserts \$8 each

Flour less Chocolate Cake
Red Berry Mascarpone

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PLATED DINNER ENTRÉES

20 GUEST MINIMUM

Plated Dinner includes Choice of (1) Salad, (1) Dessert, Seasonal Vegetables and Freshly Baked Rolls with Butter

Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

Choose up to (3) Entrée Selections including Vegetarian Choice - Highest Price Prevails

Pan Seared Chicken Breast | \$68 per guest
Kahlua Balsamic Glaze

Greek Lemon Garlic Chicken Breast | \$68 per guest
Lemon Capers Sauce

Pan Seared Salmon | \$75 per guest
Dill Butter Sauce

Oven Roasted Corvina Sea Bass | \$70 per guest
Tomato Saffron Sauce

Braised Beef Short Ribs | \$78 per guest
Lagunitas IPA Reduction

Filet Mignon | \$85 per guest
Bordelaise Sauce

10 oz. Angus New York Steak | \$78 per guest
Blackberry-Merlot Sauce

Slow Roasted Prime Rib of Beef | \$80 per guest
Creamed Horseradish and Thyme Pan Jus

Halal Rack of Lamb Provencal | \$85 per guest
Herb-Dijon Crust and Syrah Wine Sauce

Petite Filet Mignon & Giant Prawns | \$105 per guest
Brandy Sauce and Truffle

Vegetarian, Vegan and Gluten Friendly Options

Stir Fried Beef Seitan | \$65 per guest
Baby Bok Choy, Sugar Snap Peas, Sweet Peppers, and Ponzu Citrus Soy Glaze

Toy Box Mushroom Risotto | \$65 per guest
Portobello Mushrooms, Grilled Asparagus and Roma Tomatoes with Balsamic Reduction

Vegetarian or Vegan Ravioli | \$65 per guest
Organic Baby Vegetables and Cannellini Bean Cassoulet

Beef Tempeh | \$65 per guest
Stir Fried Vegetables

Select One Starch:

Risotto

Rice

Potato Puree

Roasted Fingerling

Potatoes Mashed

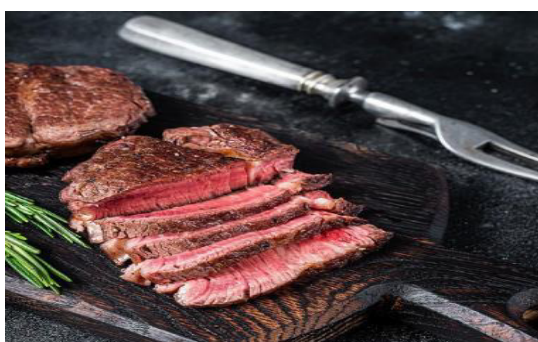
Potatoes

Creamy Polenta

Mashed Cauliflower

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BUFFET DINNER

20 GUEST MINIMUM

Buffet Dinner includes Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

Latin Fiesta | \$75 per guest

Southwest Caesar Salad GF

Hearts of Romaine Lettuce, Baby Heirloom Tomatoes, Roasted Corn, Carrots, Pumpkin Seeds, Queso Fresco and Tortilla Chips with Cilantro Caesar Dressing

Peruvian Quinoa Salad V

Kale, Cucumbers, Chickpeas, Onions and Parsley with Red Wine Vinaigrette

Mexican Coleslaw GF

Cabbage, Carrots, Three-Colored Sweet Peppers, Cilantro Oregano with Lime Dressing

Choose (2) Two Proteins:

Chicken Fajitas GF

Sautéed Peppers and Onions

Steak Fajitas GF

Sautéed Peppers and Onions

Chile Relleno GF

Oregano Tomato Sauce

Achiote Salmon

Spanish Rice

Pico de Gallo, Sour Cream, Salsa, Guacamole Cheese, Lime

Corn Tortillas GF

Flour Tortillas

Dessert

Tres Leches Cake

Caramel Flan

When in Rome | \$75 per guest

Caesar Salad V

Hearts of Romaine, Artichoke Hearts, Kalamata Olives, Croutons and Parmesan Cheese
Caesar Dressing

Roasted Mushroom & Artichoke Salad V

Italian Seasonings and Dressing

Caprese Salad V

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Balsamic Drizzle

Crusted Chicken Breast

Madeira Sauce

Salmon

Lemon Caper Sauce

Grilled Italian Sausage GF

Sautéed Peppers and Onions

Lobster Ravioli

Lobster Sauce

Eggplant Parmesan V

Provolone Cheese

Dessert

Tiramisu Cake

Raspberry Bundt Cake

Wave of Asia | \$80 per guest

Asian Chopped Salad V

Iceberg Lettuce, Baby Spinach, Green & Purple Cabbage, Carrots, Sweet Peppers, Enoki Mushrooms, Toasted Peanuts and Crispy Won Ton

Soy Sesame Dressing

Bean Sprout & Shiitake Mushroom Salad V

Chilled Egg Noodle Salad V

Red Peppers, Carrots, Cucumbers and Cilantro

Thai Peanut Dressing

Steamed Salmon GF

a Light Chili Sauce

Boneless Korean Short Ribs GF

Honey Sauce

Tofu Stir Fry GF / VG

Stir Fry Vegetables

Steamed Jasmine Rice GF

Dessert

Mango Mousse Cake

Chinese Almond Cookies

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BUFFET DINNER

20 GUEST MINIMUM

Buffet Dinner includes Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Assortment of Specialty Teas and Iced Tea

Clean & Lean | \$75 per guest

Iceberg & Baby Spinach Salad **GF / VG**

Tomatoes, Radishes Cucumbers, Corn, Carrots and Sweet Peppers

White Balsamic Dressing

Farro Salad **VG**

Rainbow Cauliflower, Cucumbers, Pickled Onions and Parsley

Oregano Dressing

Red Quinoa Salad **V**

Butternut Squash, Cranberries and Pumpkin Seeds

Lemon Dressing

Lemon Garlic Baked Salmon **GF**

Carrot Broth

Chicken Supreme **GF**

Tomatoes, Avocados and Manchego Cheese

Charred Broccolini **V**

Roasted Seasonal Root Vegetables **V**

Sliced Seasonal Fruit **GF / VG**

Dessert

Gluten-Free Flour less Chocolate Cake **GF**

Feast Your Eyes | \$80 per guest

Baby Arugula & Radicchio Salad **GF**

Roasted Pears, Candied Pecans and Goat Cheese Balsamic Vinaigrette

Niçoise Salad **GF**

Albacore Tuna, Olives, Hard Boiled Eggs,

Cucumbers, Tomatoes, Green Beans, Potatoes, Onions on top of Greens

Balsamic Vinaigrette Dressing

Roasted Beet Salad **GF**

Red & Golden Beets, Mixed Baby Greens, Candied Walnuts and Sonoma Cheese

Lemon Dijon Vinaigrette

Grilled Chicken Breast **GF**

Mushroom Ragu

Red Wine Braised Short Ribs **GF**

Root Vegetables

Oven Roasted Sea Bass **GF**

Saffron Sauce, Mixed Baby Tomatoes Garnish,

Roasted Baby Potatoes and Caramelized Shallots

Chef's Selection of Seasonal Vegetables

Dessert

Chocolate Mousse Cake

Fresh Sliced Fruit **GF / VG**

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RECEPTIONS



RECEPTION

HORS D'OEUVRES

50 Piece Minimum

Cold Hors D'oeuvres

Stuffed Deviled Eggs | \$8 per piece **GF / V**

Pear and Gorgonzola Crostini | \$8 per piece **V**

Goat Cheese and Asparagus on Sourdough Croutons | \$8 per piece **V**

Boursin Cheese and Walnuts on Toast Rounds | \$8 per piece **V**

California Rolls with Wasabi & Soy Sauce | \$8 per piece **GF**

Smoked Salmon with Basil on Crostini | \$8 per piece

Jumbo Prawns on Ice | \$8 per piece **GF**
with Cocktail Sauce & Lemons

Bloody Mary Shrimp Shooters | \$10 per piece **GF**
with Lemons

Avocado and Burrata Mousse Crostini | \$10 per piece **V**

Peppered and Seared Ahi Tuna Crostini | \$10 per piece

Ahi Poke Shots | \$10 per piece **GF**

Hot Hors D'oeuvres

Vegetable Samosas | \$8 per piece **V**
with Mango Chutney

Vegetarian Spring Rolls | \$8 per piece **GF / VG**
with Sweet Thai Chili Sauce

Vegetable Pot Stickers | \$8 per piece **V**

Pork Pot Stickers | \$8 per piece

Spanakopita | \$8 per piece **V**

Mushroom Caps | \$8 per piece
with Italian Sausage Breadcrumbs

Tandoori Chicken Skewers | \$8 per piece **GF**
with Cucumber Raita

Korean BBQ Beef Skewers | \$8 per piece **GF**
with Soy Glaze

Thai Chicken Satay | \$8 per piece **GF**
with Peanut Sauce

Miniature Beef Wellington | \$10 per piece

Lamb Chop Lollipops | \$10 per piece **GF**
with Rosemary Crust Dijon Mustard

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RECEPTION PLATTERS

20 Piece Minimum

Vegetable Power Punch | \$20 per guest

Broccolini, Baby Zucchini, Baby Carrots, Cucumbers, Radishes, Cherry Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers, and Assorted Olives **GF / V**
Ranch Dressing or Hummus

Diva's Fruit Platter | \$18 per guest **GF / V**

Sliced Seasonal Fresh Fruits and Berries

Greek Feast Mezze | \$25 per guest **GF / V**

Marinated Mushrooms, Artichoke Hearts, Peppers, Olives, Dolmades, Hummus, Asparagus, Garlic Flat Bread, and Olive Oil

Cheese Platter | \$20 per guest **V**

Assorted International and Domestic Cheeses, Toasted Nuts, Dried Fruits, Sliced Baguettes and Crackers

Charcuterie Celebration | \$28 per guest

International and Domestic Cheeses
Salami, Sausages, Prosciutto,
Artisan Bread, Crostini,
Toasted Nuts, Dried Fruits,
Honey

CARVING STATIONS

New York Strip Loin | \$750 per Station

Serves 25 Guests

Spice Rubbed Natural Beef Strip Loin **GF**
Horseradish, Garlic Aioli and Red Wine Demi Glace

Rosemary Focaccia Bread
Fresh Baked Rolls

Beef Tenderloin | \$650 per Station

Serves 20 Guests

Herb Bread Crusted Beef Tenderloin **GF**
Horseradish and Bearnaise Sauce

Fresh Baked Rolls

Prime Rib of Beef | \$875 per Station

Serves 35 Guests

Sea Salt and Garlic Crusted Prime Rib of Beef **GF**
Horseradish and Pan Jus

Fresh Baked Rolls

GF = Gluten Friendly **VG** = Vegan **V**=Vegetarian

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RECEPTION STATIONS

20 Piece Minimum

Taco Truck | \$30 per guest

Choose up to 2 Proteins:

- Mexican Pulled Pork
- Grilled Chicken
- Grilled Beef Tri-Tip
- Cajun Spiced Mahi Mahi

Vegetarian Black Beans **V**

Pickled Radish, Cabbage Slaw, Cheddar Cheese

Guacamole, Sour Cream, Pico de Gallo

Corn Tortillas **GF**

International Sliders | \$35 per guest

(3 Sliders per Person)

American Kobe Beef Sliders

Caramelized Onions and Sharp Cheddar Cheese

Barbecue Chicken Sliders

Sliced Tomato Arugula and Garlic Aioli

Mexican Pulled Pork Sliders

Radishes, Cabbage Slaw, and Chipotle Sauce

Sweet Potato Fries

Beer-Battered Onion Rings

Pickles, Ketchup and Barbecue Sauce

Under The Sea | \$45 per guest

(2 Pieces per Person)

Oyster on the Half Shell,

Chilled Prawns, Spicy Ahi Tuna Shots,

Cocktail Sauce, Mignonette Sauce, Lemons and

Tabasco

*Pasta Delight | \$35 per guest

Freshly Prepared Pasta:

Orecchiette Pasta

Chicken, Cremini Mushrooms, Broccolini, Cherry Tomatoes, Fresh Garlic and Extra Virgin Olive Oil

Rigatoni Pasta Bolognese

Mushrooms, Sweet Peppers, Basil, Peas, Corn, Fennel, and Fresh Dill

Warm Focaccia Bread

*Optional Action Station | \$150 per hour, per Chef

Poke Bar | \$40 per guest

Fresh Salmon, Ahi Tuna, Yellow Tail, Cooked Shrimp

Cucumbers, Carrots, Peppers, Corn,

Sesame Seeds, Nuts, Nori, Red Onions, Scallions

Wakame Soy Sauce, Spicy Soy Sauce, Sriracha,

Mayo, Unagi Sauce, and Wasabi

*Optional Action Station | \$150 per hour, per Chef

Sushi Spectacular | \$40 per guest

Freshly Made Sushi: Sashimi, Nigiri and Maki Served with Pickled Ginger, Soy Sauce and

Wasabi

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BEVERAGE BAR PRICES & BRANDS

ALL BARS REQUIRE A BARTENDER – \$250 PER BARTENDER

Hosted Bar

Premium Cocktails | \$15 each

Specialty Cocktail | \$16 each

Call | \$14 each

House Wine | \$11 each

Domestic Beer | \$7 each

Imported Beer | \$8 each

Cordials | \$12 each

Sodas | \$6 per each

Bottled Water | \$6 each

Mineral Water | \$7 each

No Host Bar

Premium Cocktails | \$16 each

Specialty Cocktail | \$17 each

Call | \$15 each

House Wine | \$12 each

Domestic Beer | \$8 each

Imported Beer | \$9 each

Cordials | \$13 each

Sodas | \$7 per each

Bottled Water | \$7 each

Mineral Water | \$7 each

Coffee, Soft Drink and Bottled Water Package

First Hour | \$12 a person

Second Hour | \$10 a person

Any Additional Hour | \$8 per person

Cordials

Baileys, Kahlua, Campari,

Aperol, Cafe Borghetti

Espresso, Cointreau

House Wine

Silver Gate Cabernet

Sauvignon Silver Gate

Chardonnay

Decoy by Duckhorn Merlot

Domestic Beer

Coors Light, Bud Light

Sierra Nevada, Miller Light,

Truly

Imported/Craft Beer

Corona, Modelo, Heineken,

Walker 805, Voodoo Ranger IPA,

Run Wild IPA n/a

Call Brands

New Amsterdam Vodka, Ketel One Vodka

Corazon Blanco Tequila, El Jimador Blanco

Tequila, Don Q Cristal Rum, Beefeater London

Dry Gin, Old Forrester 86,

Dewars White Label Whiskey, Remy Martin VSOP

Premium Brands

Grey Goose Vodka, Tito's Vodka

Patron Silver Tequila, Don Julio Reposado,

Bacardi Superior Light Rum, Bombay Sapphire

Gin, Hendricks Gin, Johnnie Walker Black Scotch,

Makers Mark Bourbon, Jack Daniels Whiskey,

Crown Royal Whiskey

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WINE SELECTION

ALL BARS REQUIRE A BARTENDER – \$250 PER BARTENDER
PRICES LISTED BELOW ARE PER BOTTLE

Chardonnay

Silver Gate, Napa California	\$42
Bonterra, California	\$42
Kendall Jackson, California	\$48
La Crema, Sonoma Coast	\$49
Cake Bread Cellars, California	\$60
Rombauer Chardonnay	\$79

Cabernet Sauvignon

Silver Gate, Napa California	\$42
Kendall Jackson, California	\$48
Louis Martini, California	\$52
Liberty School, Paso Robles	\$48
The Prisoner, Napa	\$95

Pinot Noir

Angeline, California	\$42
Carmel Road, Monterey County	\$44

Merlot

Decoy by Duckhorn	\$44
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Zinfandel

Beringer, White, Napa Valley	\$42
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Other Wines

Placido Toscana, Pinot Grigio, Italy	\$49
Matua, Sauvignon Blanc	\$46
Rodney Strong, Sauvignon Blanc	\$49
Conundrum, Red Blend	\$52
Avaline Rose, France	\$48
J. Lohr Bay Mist, Reisling	\$50

Bubbles

Veuve du Vernay, Sparkling	\$50
Ruffino D.O.C Prosecco	\$49
Domaine Chandon	\$60
Taittinger Brut La Francaise	\$100

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