



CROWNE PLAZA  
PHOENIX - CHANDLER GOLF RESORT



# CATERING MENU

CROWNE PLAZA PHOENIX CHANDLER GOLF RESORT  
ONE N. SAN MARCOS PLACE || CHANDLER, AZ 85225 || 480.812.0900  
[SANMARCOSRESORT.COM](http://SANMARCOSRESORT.COM)

# BREAKFAST BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

## Complete Breakfast Buffet 32

Diced Fresh Seasonal Fruit V  
Assorted Breakfast Cereals, Bananas, 2% Milk, Almond Milk  
Freshly Baked Morning Pastries, Fruit Preserves, Butter VE  
Assorted Individual Yogurts GF  
Farm Fresh Scrambled Eggs VE  
Applewood Smoked Bacon GF  
Country Sausage Links or Grilled Smoked Ham GF  
Breakfast Potatoes VE  
Orange Juice, Cranberry Juice V  
Fresh Brewed Regular, Decaffeinated Coffee V  
Assortment of Hot Teas V

## Executive Continental Breakfast 25

Diced Fresh Seasonal Fruit V  
Assorted Breakfast Cereals, Bananas, 2% Milk, Almond Milk  
Assorted Individual Yogurts GF  
Freshly Baked Morning Pastries, Fruit Preserves, Butter VE  
Orange Juice, Cranberry Juice V  
Freshly Brewed Regular, Decaffeinated Coffee V  
Assortment of Hot Teas V

## Continental Breakfast 22

Diced Fresh Seasonal Fruit V  
Freshly Baked Morning Pastries, Fruit Preserves, Butter VE  
Orange Juice, Cranberry Juice V  
Freshly Brewed Regular, Decaffeinated Coffee V  
Assortment of Hot Teas V

# MEETING PACKAGES

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

## EXECUTIVE MEETING PACKAGE 52

All Day Beverage Refreshments to Include  
Freshly Brewed Regular, Decaffeinated Coffee V  
Assortment of Hot Teas V  
Assorted Coca-Cola® Products, Bottled Water

### Continental Breakfast

Breakfast Pastries VE  
Fresh Fruit V  
Orange Juice V

Break – served mid-morning or in the afternoon (choose one)

**Build Your Own Trail Mix VE, GF**  
Dried Fruits, Granola, M&Ms®, Assorted Nuts

**Build Your Own Perfect Parfait VE, GF**  
Greek, Non-Fat Yogurt, Diced Fresh Seasonal Fruit, House-Made Granola, Local Honey

**Mediterranean VE**  
Hummus, Tzatziki, Pita Bread, Marinated Feta Cheese, Country Mixed Olives, Carrots, Bell Peppers

**Skewers GF**  
Antipasto, Balsamic Glaze, Fruit Skewers, Yogurt Dipping Sauce

**Old School Ice Cream Truck VE**  
Novelty Ice Cream Bars, Sandwiches

**Baked Rush VE**  
Double Fudge Brownies, House Baked Cookies, French Macaroons, Lemon Bars

**Candy Store VE**  
Gummy Bears, Reese’s peanut butter cups, M&M’s, Sourpatch, Assorted Candy

**Pop It VE, GF**  
Freshly Popped Popcorn  
Assorted Seasonings

## COMPLETE MEETING PACKAGE 82

Includes Executive Meeting Package  
And Cold Lunch Buffet or 2-Entrée Hot Lunch Buffet

# BREAKFAST ENHANCEMENTS

These items are priced as an addition to your breakfast buffet and may not be ordered independently. Prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

## Made to Order Omelets 12 per person

Smoked Ham, Applewood Smoked Bacon, Cheddar, Pepper Jack, Mushrooms, Diced Bell Peppers, Onions, Spinach, Tomato, House-Made Salsa

\*\* Uniform Attendant Required • 125 per attendant, per hour (1 attendant per 50 guests)

## Breakfast Croissants 9 per item

Scrambled Eggs, Grilled Smoked Ham, Swiss Cheese

## Breakfast English Muffins 8 per item

Scrambled Eggs, Applewood Smoked Bacon, Cheddar Cheese

## Breakfast Burrito 9 per item

Flour Tortilla, Scrambled Eggs, Pork Chorizo, Pepper Jack Cheese, House-Made Salsa

## Greek Yogurt Parfait 8 per item VE, GF

Diced Fresh Seasonal Fruit, Granola

## Old-Fashioned Oatmeal 8 per person V, GF

Brown Sugar, Dried Fruits, Raisins, Nuts, 2% Milk, Almond Milk

## Buttermilk Pancakes or Traditional French Toast 8 per person VE

Butter, Warm Syrup

## Chilled Hard-Boiled Eggs 36 per dozen VE, GF

# BREAKFAST • PLATED

Plated Breakfasts carry no minimum and are based on a 60-minute service. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

## Cinnamon Swirl French Toast 21 VE

Butter, Warm Syrup

Sausage Links or Applewood Smoked Bacon

Orange Juice

Freshly Brewed Regular, Decaffeinated Coffee

Assortment of Hot Teas

## Breakfast Sandwich 23

Farm Fresh Scrambled Eggs, Smoked Ham, Cheddar Cheese, Croissant

Breakfast Potatoes, Oven Roasted Tomato

Orange Juice

Freshly Brewed Regular, Decaffeinated Coffee

Assortment of Hot Teas

## American Breakfast 25

Farm Fresh Scrambled Eggs,

Sausage Links or Applewood Smoked Bacon

Breakfast Potatoes

Freshly Baked Morning Pastries, Fruit Preserves, Butter

Orange Juice

Freshly Brewed Regular, Decaffeinated Coffee

Assortment of Hot Teas

## BREAKS • MORNING BREAKS

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Break Packages are based on a 30-minute service. Payments for 10 guests will apply for groups with less than 10 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

### Super Foods 19 VE, GF

Raw Almonds, Dark Chocolate Chunks  
Strawberries, Blueberries  
Carrot Juice Shots  
Green Smoothie Shots  
Fruit Infused Water

### Build Your Own Trail Mix 17 VE, GF

Dried Fruits, Granola, M&Ms®, Assorted Nuts

### Build Your Own Perfect Parfait 17 VE, GF

Greek Non-Fat Yogurt, Diced Fruit and Berries, House-Made Granola, Local Honey

## BREAKS • AFTERNOON BREAKS

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Break Packages are based on a 30-minute service. Payment for 10 guests will apply to Groups with less than 10 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

### Baked Rush 12 VE

Double Fudge Brownies, House Baked Cookies, French Macaroons, Lemon Bars

### Candy Store 18 VE

Gummy Bears, Reese's peanut butter cups, M&M's, Sourpatch, Assorted Candy

### Old School Ice Cream Truck 12 VE

Novelty Ice Cream Bars, Sandwiches

### Pop It 13 VE, GF

Freshly Popped Popcorn  
Assorted Seasonings

### Mediterranean 14 VE

Hummus, Tzatziki, Pita Bread, Marinated Feta Cheese, Country Mixed Olives, Carrots, Bell Peppers

### Skewers 13 GF

Antipasto, Balsamic Glaze, Fruit Skewers, Yogurt Dipping Sauce

## BREAKS • À LA CARTE BREAK ITEMS

All prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

Diced Fresh Seasonal Fruit	8 per person
Whole Fresh Fruit	50 per dozen
Scrambled Eggs	5 per person
Bacon Or Sausage	6 per person
Freshly Baked Morning Pastries and Muffins	53 per dozen
Bagels, Cream Cheese	53 per dozen
Assorted Individual Yogurts	5 each
Assorted Granola Bars, Nutri-Grain® Bars	49 per dozen
Assorted Bags of Potato Chips and Pretzels	37 per dozen
Double Fudge Brownies	37 per dozen
Large Assorted Cookies	37 per dozen
Trail Mix	35 per pound
Mixed Nuts	43 per pound
Ice Cream Bars	5 each
Popcorn	37 per dozen

## BREAKS • À LA CARTE BEVERAGE ITEMS

All prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

Regular or Sugar Free Red Bull®	7 each
Assorted Coca-Cola® Products	4 each
Bottled Waters	4 each
Freshly Brewed Iced Tea	40 per gallon
Orange Juice	36 per gallon
Lemonade	39 per gallon
Fresh Fruit Infused Waters	20 per gallon
Freshly Brewed Regular, Decaffeinated Coffee	60 per gallon
Assorted Hot Teas	60 per gallon

### ALL DAY BEVERAGE 25

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Coca-Cola® Products, Bottled Water

### HALF DAY BEVERAGE 18

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Coca-Cola® Products, Bottled Water

## LUNCH • HOT BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

### SAN MARCOS

Price for 3 Entrées 44

Price for 2 Entrées 41

#### Starters

*Please Select Two*

Traditional Caesar Salad, Romaine Hearts, Parmesan, Croutons, Caesar Dressing VE

Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Ranch Dressing VE, GF

Penne Pasta Salad, Grilled Vegetables, Sundried Tomato Pesto VE

Baby Spinach Salad, Caramelized Walnuts, Goat Cheese, Strawberries, Balsamic Vinaigrette VE, GF

#### Entrées

Grilled Marinated Chicken Breast, Choice of Sauce: Garlic Cream or Roasted Garlic Thyme Jus GF

Pan Seared Salmon, Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO GF

Braised Beef Short Ribs, Red Wine Demi GF

Eggplant Parmesan, Roasted Tomato Sauce VE

Mustard Crusted Pork Loin, Garlic Cream or Apple Glaze GF

#### Sides

Chef's Selection of Appropriate Starch GF, VE

Chef's Selection of Appropriate Vegetables GF, VE

Artisan Rolls, Butter VE

Chef's Selection of Assorted Desserts VE

Iced Tea

### THE SONORAN INSPIRED CUISINE

Price for 3 Entrées 47

Price for 2 Entrées 44

#### Starters

*Please Select Two*

Tortilla Chicken Soup, with Tortilla Strips

Jicama Citrus Salad, Arugula, Candied Pepitas, Cotija Cheese, Citrus Vinaigrette VE, GF

Black Bean Salad, Roasted Corn, Tomatoes, Roasted Poblanos, Herb Vinaigrette V, GF

Chopped Romaine, Tortilla Strips, Shaved Parmesan, Chipotle Caesar Dressing VE, GF

#### Entrées

Street Tacos (Choice of 2 Proteins): Fire Braised Chicken, Carnitas, Carne Asada

Grilled Chicken Breast, Cilantro Lime Cream GF

Freshly Rolled Cheese Enchiladas, Roasted Tomatillo Sauce VE

#### Sides

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions, Sour Cream and Mojo Verde

Cilantro Lime Rice GF,

Borracho Pinto Beans V, GF

House-Made Salsa, Tortilla Chips GF

Churros

Iced Tea

Enhancement

House-Made Guacamole 4 per person GF, V

# LUNCH • HOT LUNCH BUFFET

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## THE BACKYARD BBQ

Price for 3 Entrées 46

Price for 2 Entrées 43

### Salads

Roasted Red Potato Salad, VE

Seasonal Field Greens, Cucumbers, Tomatoes, Carrots, Herb Vinaigrette Dressing GF

House-Made Coleslaw VE, GF

### Entrées

Citrus BBQ Pork Ribs GF

BBQ Chicken GF

Smoked Beef Brisket GF

Cornmeal Crusted Catfish, Tarter, Cocktail Sauce GF

### Sides

Bourbon BBQ Baked Beans VE, GF

Seasonal Vegetables, GF, VE

Cornbread, Honey Butter

### Desserts

Apple Cobbler VE

### Iced Tea

## OFF THE GRILL

Price for 3 Entrées 44

Price for 2 Entrées 41

### Salads

Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Ranch Dressing VE, GF

Macaroni Salad VE

House-Made Coleslaw VE, GF

### Entrées

Beef Burger GF

All Beef Hot Dog

Beer Braised Bratwurst

Garden Burger VE

Herb Roasted Chicken Breast GF

### Sides

Grilled Seasonal Vegetables GF, VE

House-Made Potato Chips, Onion Dip VE, GF

Appropriate Condiments, Buns

### Desserts

Assorted Desserts VE

### Iced Tea



# LUNCH • COLD BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

## SIMPLY SANDWICHES 40

Chef's Selection of Freshly Made Soup

### Salads

Traditional Caesar Salad, Romaine Hearts, Parmesan Reggiano, Croutons, Creamy Caesar Dressing VE  
Pasta Salad with Grilled Seasonal Vegetables and Herb Vinaigrette VE

### Sandwich

*Please Select Three*

#### Oven Roasted Turkey Breast Sandwich

Swiss Cheese, Lettuce, Tomato, Herb Spread, Wheat Bread

#### Roast Beef Sandwich

Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli, Sourdough

#### Grilled Vegetable Sandwich VE

Field Greens, Basil Aioli, Ciabatta

#### ABL T Wrap

Flour Tortilla, Avocado, Applewood Smoked Bacon, Lettuce, Tomato, Roasted Garlic Spread

#### Italian Grinder

Salami, Black Forest Ham, Pepperoni, Provolone, Pepperoncini, Tomato, Onion, EVOO, Balsamic, Hoagie Roll

#### Roasted Chicken Breast

Kale, Provolone, Sun Dried Tomato Pesto, Multigrain

#### House-Made Potato Chips, GF

#### Kosher Pickles V, GF

#### Assorted Freshly Baked Cookies VE

#### Iced Tea

## CORNER DELI 35

Chef's Selection of Freshly Made Soup

### Salads

Seasonal Field Greens, Ranch Dressing, Herb Vinaigrette VE  
Roasted Red Potato Salad VE

### Build Your Own Sandwich

Sliced Roasted Turkey Breast, Roast Beef, Black Forest Ham, Salami, Cheddar, Swiss, Pepper Jack  
Lettuce, Tomato, Kosher Pickles, Mustard, Mayo

### Assorted Sliced Breads

### House Made Chips VE

### Double Fudge Brownies VE

### Iced Tea

## FROM THE PRODUCE STAND 37

Chef's Selection of Freshly Made Soup

### Build Your Own Salad VE without Bacon & Chicken, GF without Croutons

Romaine, Kale, Seasonal Field Greens, Applewood Smoked Bacon, Carrots, Tomatoes, Cucumber, Peppers,  
Garbanzo Beans, Bleu Cheese, Cheddar Cheese, Hard Boiled Eggs, Croutons, Pepitas, Grilled Chicken  
Breast, Ranch Dressing, Balsamic Vinaigrette

### Baked Russet Potatoes with Butter, Sour Cream, & Green Onions VE, GF

### Artisan Rolls, Butter

### Lemon Bars VE

### Iced Tea

# LUNCH • PLATED TWO COURSE HOT LUNCH

Plated Lunches carry no minimum, maximum of two entrees per event, based on a 60-minute service. If three choice selection, additional \$5.00 per person, excluding diatarian restrictions. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

## Salad

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing  
Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Ranch Dressing  
Baby Spinach Salad, Candied Walnuts, Strawberries, Goat Cheese, Balsamic Vinaigrette VE, GF  
Wedge Salad, Applewood Smoked Bacon, Tomato, Bleu Cheese Crumbles, Champagne Vinaigrette GF

## Entrée

### Braised Beef Short Ribs 45

Red Wine Demi, Horseradish Gremolata

### Pan Seared Salmon 37 GF

Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO

### Grilled Marinated Chicken Breast 35 GF

Choice of Sauce: Garlic Cream, Roasted Garlic Thyme Jus

### Roasted Vegetable Penne Pasta 32 VE

San Marzano Pomodoro, Parmesan

## Sides

Chef's Selection of Appropriate Starch GE, VE  
Chef's Selection of Appropriate Vegetable GF, VE  
Artisan Rolls, Butter

## Iced Tea

### Add Dessert 4

*Please Select One*

New York Cheesecake, Fresh Berries VE  
Flourless Chocolate Cake, Raspberry Coulis VE, GF  
Tiramisu VE  
Carrot Cake VE

## LUNCH • PLATED SALAD

Plated Lunches carry no minimum, maximum of two entrees per event, based on a 60-minute service. If three choice selection, additional \$5.00 per person, excluding diatarian restrictions. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

### Choice of Soup

*Select One*

Chicken Tortilla Soup, Tortilla Strips

Roasted Tomato Basil VE

Broccoli Cheddar VE

Minestrone VE

### Plated Salad Entrées

#### Sonoran Cobb 29 GF

Romaine, Grilled Chicken Breast, Applewood Smoked Bacon, Tomato, Avocado, Hard Boiled Egg, Bleu Cheese Crumbles, Chipotle Ranch Dressing

#### Grilled Chicken Caesar 28

Romaine, Parmesan, Croutons, Caesar Dressing

#### Seared Salmon 30 GF

Pomegranate Seeds, Toasted Pecans, Roasted Poblanos, Goat Cheese, Brussels Sprouts, Kale, Quinoa, Orange Vinaigrette Dressing

### Add Dessert 4

*Please Select One*

New York Cheesecake, Fresh Berries VE

Flourless Chocolate Cake, Raspberry Coulis VE, GF

Tiramisu VE

Carrot Cake VE

Artisan Rolls, Butter

Iced Tea

## LUNCH • BOX LUNCH

Box Lunches carry no minimum, maximum of three selection per event and are intended to be "taken off site or To Go". All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

### BOX LUNCH 32

*Choice of Three*

#### Oven Roasted Turkey Breast Sandwich

Swiss Cheese, Lettuce, Tomato, Herb Spread, Multigrain

#### Roast Beef Sandwich

Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli, Sourdough

#### Grilled Vegetable VE

Field Greens, Basil Aioli, Ciabatta

#### ABLT Wrap

Applewood Smoked Bacon, Avocado, Lettuce, Tomato, Ranch, Flour Tortilla

#### Italian Grinder

Salami, Black Forest Ham, Pepperoni, Provolone, Pepperoncini, Tomato, Onion, EVOO, Balsamic, Baguette

#### Roasted Chicken Breast

Kale, Provolone, Sun Dried Tomato Pesto, Multi Grain

Potato Chips

Fresh Whole Fruit

Freshly Baked Cookie

Bottled Water

# DINNERS • BUFFET DINNERS

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

## SAN MARCOS BUFFET

Price for 3 Entrées, 3 Salads 70

Price for 2 Entrées, 2 Salads 65

### Salads

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing VE

Tossed Iceberg, Applewood Smoked Bacon, Tomato, Bleu Cheese, Champagne Vinaigrette, GF

Seasonal Field Greens, Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette V, GF

Baby Spinach Salad, Walnuts, Strawberries, Goat Cheese, Balsamic Vinaigrette VE, GF

Quinoa Tabbouleh Salad, Parsley, English Cucumbers, Tomato, Onion, Lemon, EVOO VE, GF

### Entrées

Grilled Salmon, Citrus Cream GF

Grilled Marinated Chicken Breast, Choice of Sauce: Garlic Cream Sauce or Roasted Garlic Thyme Jus GF

Swordfish, Tuscan Relish GF

Braised Beef Short Ribs, Red Wine Demi GF

Roasted Pork Loin, Granny Smith Apple Glaze GF

Grilled New York Steak, Three Peppercorn Demi GF

Asiago Crusted Chicken Breast, Basil Pomodoro

Roasted Vegetable Penne, Marinara Sauce VE

### Sides

Chef's Selection of Appropriate Starch VE, GF

Chef's Selection of Appropriate Vegetables VE, GF

Artisan Rolls, Butter VE

Chef's Selection of Assorted Desserts VE

Fresh Brewed Regular, Decaffeinated Coffee Assorted Hot Teas

# DINNERS • THEMED BUFFET DINNERS

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

## Italian 56

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing VE  
Caprese Salad, Fresh Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic Glaze, EVOO VE  
Grilled Herb Chicken Marsala Sauce or Mediterranean Olives Lemon Butter GF  
Beef Meatballs  
Penne Pasta VE  
Marinara Sauce, Alfredo Sauce GF, VE  
Seasonal Vegetables VE  
Garlic Bread VE  
Cannoli VE  
Fresh Brewed Regular, Decaffeinated Coffee GF  
Assorted Hot Teas  
Eggplant Parmesan \$5 VE

## Sonoran 58

Sonora Salad, Romaine, Roasted Corn, Black Beans, Shredded Cheese, Tomatoes, Tortilla Strips, Chipotle Ranch GF, VE  
Chicken Tortilla Soup  
House-Made Salsa, Tortilla Chips GF  
Grilled Carne Asada or Pork Carnitas GF  
Fire Braised Chicken or Tajin Crusted Salmon Topped with Pico GF  
Cheese Enchiladas VE  
Cilantro Rice VE, GF  
Borracho Pinto Beans VE, GF  
Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions & Sour Cream VE  
Flour Tortillas VE  
Churros VE  
Fresh Brewed Regular, Decaffeinated Coffee GF  
Assorted Hot Teas

## Southwest BBQ 61

Potato Salad VE  
Iceberg, Tomatoes, Cucumber, Bacon, Blue Cheese Crumble, Ranch Dressing GF without Bacon VE  
Cole Slaw VE, GF  
Smoked Beef Brisket GF  
Braised Pork Ribs GF  
Grilled Chicken Breast with BBQ GF  
Baked Beans GF, V  
Bourbon Bacon Brussel Sprouts GF  
Cornbread, Honey Butter VE  
Berry Crumble VE  
Fresh Brewed Regular, Decaffeinated Coffee GF  
Assorted Hot Teas

# DINNERS • PLATED DINNERS

Plated Dinners carry no minimum, maximum of two entrées per event and are based on a 60-minute service. If three choice selection, additional \$7.00 per person, excluding dietary restrictions All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

## Salad

*Please Select One*

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing VE  
 Seasonal Field Greens Salad, Tomato, English Cucumber, Onion, Carrots, Lemon Thyme Vinaigrette V, GF  
 Wedge Salad, Applewood Smoked Bacon, Tomato, Bleu Cheese, Champagne Vinaigrette GF  
 Greek Salad, Romaine, Feta Cheese, Kalamata Olives, Tomato, Cucumber, Italian Vinaigrette  
 Baby Kale Salad, Roasted Gold Beets, Roasted Peppers, Goat Cheese, Apple Cider Vinaigrette

## Entrée

*Please Select up to Two*

6oz Prime California-Cut Steak & Shrimp Knot 64 GF  
 Red Wine Demi-Glace  
 Swordfish 43  
 Sundried Tomato Chimichurri  
 Braised Beef Short Ribs 55 GF  
 Red Wine Demi  
 Grilled Marinated Chicken Breast & Pan Seared Salmon 59 GF  
 Chicken Thyme Jus, Salmon Citrus Cream  
 Seared Salmon 48 GF  
 Citrus Cream  
 Grilled Marinated Chicken Breast 43 GF  
 Choice of Sauce: Marsala, Piccata, or Roasted Garlic Thyme Jus  
 Vegan Wellington 40 VE  
 Marinara & Vegetables

## Sides

Chef's Selection of Appropriate Starch VE, GF  
 Chef's Selection of Appropriate Vegetables VE, GF  
 Artisan Rolls, Butter

## Dessert

*Please Select One*

New York Cheesecake, Fresh Berries VE  
 Chocolate Mousse Cake VE  
 Tiramisu VE  
 Carrot Cake VE  
 Black Forest Cake VE

Freshly Brewed Regular, Decaffeinated Coffee Assorted Hot Teas

# RECEPTION • TABLE DISPLAYS AND STATIONS

Reception Tables and Displays require a minimum of 20 guests and are based on a 60-minute service. Items must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. Payment for 20 guests will apply to Groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Minimum Selection of (3) Menu Options Required if not accompanied by a plated or buffet dinner.

## STREET TACO STATION

*(Based on 3 Tacos)*

Select Two 20

Select Three 24

Carne Asada GF

Carnitas GF

Fire Braised Chicken GF

Grilled Achiote Vegetables V, GF

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions & Sour Cream VE

Shredded Cabbage, Cotija Cheese VE

Assorted Hot Sauces, Flour Tortillas VE

## BUILD YOUR OWN PASTA ACTION STATION 25

*Chef Attendant Required | 1 per 40 people | 150/chef attendant*

Penne, Bowtie VE

Alfredo Cream, San Marzano Pomodoro, Basil Pesto VE

Grilled Marinated Chicken Breast, Broccoli, Crisp Pancetta, Forged Mushrooms, Roasted Tomatoes, Parmesan, Herb

Focaccia Bread, EVOO, Balsamic Vinegar, Chili Flakes

## MAC & CHEESE STATION 20

*Please Select Two VE Only with Cheese Sauce*

Classic Sharp Cheddar

Braised Short Ribs

White Truffle, Parmigiano Reggiano

Lobster – add 6

## CHARCUTERIE DISPLAY 20

Prosciutto, Salami, Spanish Chorizo, Parmigiano, Olives, Grain Mustard, Sliced Baguette

## MINI SLIDERS 15

*(Based on 2 per Person)*

Select One

Classic Burger, Cheddar, Tomato, House Sauce

Portobello Mushroom, Caramelized Onion, Swiss, Pepper, Pesto VE

Pulled Pork, Slaw, Pickled Onions, BBQ Sauce

Short Rib, Crispy Onion, Creamy Horseradish

Buffalo Braised Chicken, Slaw

## CHICKEN WINGS

3 Wings per Person (Choice of 2 flavors) 10

6 Wings per Person (Choice of 2 flavors) 15

Salt & Pepper, Original Buffalo, Sweet Chili Sauce, BBQ

Carrots, Celery

Ranch and Blue Cheese

## RECEPTION • TABLE DISPLAYS AND STATIONS CONT.

Reception Tables and Displays require a minimum of 20 guests and are based on a 60-minute service. Items must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. Payment for 20 guests will apply to Groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

### Domestic and Imported Cheese Board 12

Local Honey, Assorted Crackers, VE

### Fresh Crudité Display 10

Chipotle Ranch Dressing or Ranch VE

### Fresh Tortilla Chips with House-Made Salsa 7 VE, GF

Add Guacamole 4 VE, GF

### House-Made Traditional Hummus 8 VE

Grilled Pita Bread, Assorted Vegetables

### Signature Sweet Station 14 VE

*Estimated 3 per person*

Petit Fours, Chocolate Covered Strawberries, Mini Cheesecake

### Diced Fresh Seasonal Fruit Display 8 V

## RECEPTION • CARVING ACTION STATIONS

Carving Action Stations require a Uniform Attendant at 150 per hour, per attendant (1 attendant per 40 guests). Estimated servings are based on a "light reception". Items are designed to complement additional selections and must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. All prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

### Roasted Beef Tenderloin GF 400

Red Wine Demi, House-Made Thyme Mustard

Carving Rolls

*Serves an Estimated 15 Guests*

### Slow Roasted Prime Rib of Beef GF 850

Horseradish Sauce, Au Jus

Carving Rolls

*Serves an Estimated 30 Guests*

### Roasted Turkey Breast GF 350

Cranberry Orange Relish Carving Rolls

*Serves an Estimated 30 Guests*

### Mustard Crusted Pork Loin GF 200

Cherry Glaze or Garlic Cream Carving Rolls

*Serves an Estimated 30 Guests*

### Beef Prime Roast GF 500

Horseradish Cream, Au Jus, Carving Rolls

*Serves an Estimated 30 Guests*



# RECEPTION • HORS D'OEUVRES

Items are priced per item with a 50-piece minimum. A uniformed attendant is required at 100 per hour, per attendant (1 attendant per 50 guests). Items are designed to complement additional selections and should be purchased in conjunction with a dinner service or with other Reception Stations or Displays. All prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

## CHILLED HORS D'OEUVRES

- Smoked Salmon Pinwheel 8
- Mini Shrimp Ceviche Tostadas, Salsa, Chipotle Crema 9
- Sesame Ahi Tuna, Wasabi, Asian Rice Cracker 9 GF
- Red, Yellow Tomato Basil Bruschetta 8 VE
- Caprese Skewers, Mozzarella, Grape Tomatoes, Basil 8 VE, GF
- Seared Beef, Horseradish Cream, Rye Cracker 8
- California Roll 8 GF

## HOT HORS D'OEUVRES

- Bacon Wrapped Achiote Shrimp, Chimichurri 9 GF
- Maryland Style Crab Cakes, Chipotle Aioli 10
- Chicken Satay, Peanut Sauce 8 GF
- Chipotle Steak Churrasco Skewer 8 GF
- Beef Empanada, Red Roasted Salsa 8
- Fried Vegetable Spring Rolls, Sweet Chili Sauce 8 VE
- Bacon Wrapped Scallops 8 GF
- Portobello Mushroom Empanada 8 VE

# BEVERAGES

For each bar that is needed, a \$150 bartender fee will apply. 8.1% tax & 23% service charge will be added to each drink.

## Hosted Bar

*Prices listed are per drink; tax and service charge are not included.*

Call Brands 8  
 Premium Brands 9  
 Wine by the Glass 8  
 Domestic Beer 5  
 Imported Beer 6  
 Craft Beer 7  
 Soft Drinks/Bottled Water 3  
 Cordials 8.5

## Bar Packages

*Bar packages are designed for continuous service.*

### Call Brands

First hour per person 25  
 2<sup>nd</sup> hour 10  
 3<sup>rd</sup> hour 8  
 4<sup>th</sup> hour 6

### Premium Brands

First hour per person 30  
 2<sup>nd</sup> hour 12  
 3<sup>rd</sup> hour 10  
 4<sup>th</sup> hour 8

### Call Brands

Smirnoff Vodka  
 Beefeater Gin  
 Bacardi Light Rum  
 Jose Cuervo Tequila  
 Jack Daniel Whiskey  
 Jim Beam Bourbon  
 Dewars Scotch

### Premium Brands

Titos Vodka  
 Tanqueray Gin  
 Captain Morgan Rum  
 1800 Tequila  
 Crown Royal Whiskey  
 Chivas Regal Scotch

## Cash Bar

*Prices listed are per drink (service charge not included)*

Call Brands 9  
 Premium Brands 10  
 Wine by the Glass 9  
 Domestic Beer 6  
 Imported Beer 7  
 Craft Beer 8  
 Soft Drinks/Bottled Water 4  
 Cordials 9

## Wine

*Prices listed are per bottle; tax and service charge are not included.*

### Standard Wine Selection Featuring Angeline Wines

40 per bottle  
 Chardonnay, Pinot Noir, Sauvignon Blanc,  
 Cabernet, White Zin

## Beer List

Domestic	Imported	Craft
Bud Light	Dos Equis	Four Peaks Kilt Lifter
Coors Light	Corona	805
Miller Light		Stone IPA
Michelob Ultra		
Heineken Zero		

## Signature Cocktail Available Upon Request

Ask about our Premium Bar Selections

# GENERAL INFORMATION REQUIREMENTS AND GUIDELINES

## Banquet Event Orders and Guarantees

Banquet Event Orders must be signed and returned to your Event Manager with your preliminary attendance guarantees no fewer than 10 Business Days prior to your function date. A final guarantee of attendance at Group's Event is required by 12:00PM, five (5) business days in advance of Group's Event. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. If Hotel does not receive Group's guarantee and if the Banquet Event Order is unsigned, Hotel will use the estimated number of persons initially anticipated as Group's guarantee, and the billing will be for the greater of the following: (i) The number of persons for which the Event was originally booked, or (ii) The number of persons in attendance. Function space is assigned by Hotel based on the number of persons anticipated. It is Hotel's policy to prepare 3% above the guarantee. Should the Group's attendance increase more than 3% above the final guarantee, the Hotel reserves the right to offer alternate menu options at a higher menu price in order to accommodate Group's last minute changes. Should Group decrease its attendance requirements, Hotel reserves the right to charge or change, as applicable, rental fees and/or to reassign specific function space, provided the revised function space can adequately accommodate the Event (or particular function at the Event) requirements (as determined by Hotel).

## Special Meals

With advance notice, Crowne Plaza San Marcos will gladly honor dietary restrictions such as vegetarian, vegan, gluten free and food allergy requirements. The Hotel requires guest name, specific allergy and preference of meal substitution delivered to your event/catering manager no less than 7 days in advance. Unless specially requested all buffet meals are labeled and are created to accommodate most restrictions.

## Pricing and Event Overages

Banquet prices are subject to change without notice. 23% percent taxable service charge and 8.1% percent state sales tax will be added to all food and beverage, function space, audio-visual, and miscellaneous charges. Food and beverage are not permitted in Hotel function space from outside the Hotel. Any excess food and beverage from a catering function is not permitted to leave the Hotel premises due to health liability reasons. Any event extending past the contracted end time is subject to a 100.00++ per hour fee. All overage, if any, must be paid upon completion of the event unless previously arranged with the Hotel.

## Timing and Weather

- Breakfast menus are valid 6:00 am – 10:30 am.
- Lunch menus are valid 11:00 am – 2:30 pm.
- Reception and dinner menus are valid beginning at 4:00 pm.

Buffet and Station pricing is based on a one hour presentation; for longer presentations, additional charges will apply. 4 ++/pp per hour over 1 hour of service

Entertainment at outdoor functions must conclude by 10:00 pm; at indoor functions, by midnight. For all outdoor functions a weather call will be made according to the following schedule:

- Breakfast functions: the evening prior
- Lunch functions: 9:00 am
- Dinner functions: 2:00 pm

Weather calls will be made by you upon the recommendation of the Event Manager and Banquet Captain. Should you be unavailable, the decision will be made upon your behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default.