



CROWNE PLAZA

HOTELS & RESORTS

AN IHG[®] HOTEL

Crowne Plaza San Diego

BANQUET MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA SAN DIEGO



Our dedicated Crowne Meetings Director and Catering Sales Team are on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Crowne Plaza San Diego
Sales & Catering Team



2270 Hotel Circle North, San Diego, CA 92108



619-819-7130



lknoer@cp-sandiego.com



www.crowneplaza.com/sandiego

24% Taxable service charge and 7.75% sales tax will apply to all food and beverage. Tax, service charge and menu prices are subject to change.

BANQUETS & EVENTS GUIDELINES

EVENT SPACE

The hotel reserves the right to change the event space should the guaranteed attendance increase or decrease beyond the event room capacity. The setup requirements are considered final once you have signed your Banquet Event Order. Changes made to setup on the day of the event will be subject to a reset fee. Extra charges may also apply for unusual setup requirements, extra electrical hookups or telecommunication equipment, additional Audio Visual equipment requests.

SERVICE CHARGES & SALES TAX

All food, beverage, meeting room rental and audio visual equipment charges are subject to a 24% service charge and applicable sales taxes. California state sales tax is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice.

Miscellaneous charges may also be subject to the current service charge and applicable sales tax in effect at the time of the event.

LABOR FEES

A Bartender fee of \$200 is charged unless a minimum of \$200 bar sales per hour is met (2 hour minimum required). One bartender is required per 100 guests.

A Chef or Carver Attendant fee of \$200.00 each will be required for carving/action stations.

GUARANTEES

All menu selections must be received 30 days prior to the start of the event. In order to provide seamless service for your guests, a final confirmation of attendance or "guarantee" is required three (7) business days prior to the start the event. If a guarantee is not received, the Hotel will charge the expected number of guests as indicated in the original Agreement.

The Hotel will set tables and chairs 3% over the guarantee based upon space availability. The set for all continental breakfasts, coffee breaks and receptions will be the same as the guarantee.

MEAL SERVICE

Breakfast, Lunch, and Dinner meal services (Plated & Buffet) are based on a 90 minute time frame. Breaks are based on a 30 minutes time frame. Receptions are based on a 60 minute time frame. Food displays & Stations will be displayed for a *maximum* of 90 minutes.

BUFFET MINIMUMS

A minimum of 25 guests is required for all Breakfast buffets and a minimum of 50 guests is required for all Lunch and Dinner buffets. An additional Labor fee will apply for less than these minimums.

DECORATIONS, MUSIC, & ENTERTAINMENT

Recommendations for florists, décor, specialty linens and entertainment can be provided by your Event Manager. Please be advised that all props and items contracted through outside vendors must be removed immediately upon the conclusion of your event. Music must end by 11:00pm inside the conference center and by 9:00 PM in any outdoor event space. The room must be vacated by midnight.

Glitter and confetti are not permitted on Hotel property. A minimum mandatory cleaning fee of \$500 will be assessed if glitter and/or confetti are found to be in use.

PACKAGES

The Hotel will receive and store a reasonable number of boxes in advance of your event at no charge, up to three (3) business days prior to the date of the function.

Please label the boxes for shipment to the Hotel as follows:

Crowne Plaza San Diego
2270 Hotel Circle North
San Diego, CA, 92108
Name of Group: "Your Organization"
Attention: "Name of The Individual Requiring the Box at The Hotel".

Note: Any pallet of materials sent to the Hotel requires an advance notice of no less than 3 business days. A charge of \$200.00 per pallet will apply. The Hotel does not have an elevated loading dock or a forklift.

MEETING PACKAGES

All Packages are served with
All Day Regular & Decaffeinated Coffee, and Selection of Herbal Teas
Minimum of 50 Guests

FUNDAMENTALS PACKAGE \$88 per person

CONTINENTAL BREAKFAST

Freshly Baked Breakfast Breads
Served with a variety of Jams & Butter
Sliced Seasonal Fresh Fruit
Chilled Orange Juice

MID MORNING BREAK

Assorted Granola Bars & Trail Mix
Seasonal Whole Fresh Fruit
Assorted Sodas & Bottled Water

LUNCH BUFFET

Select One:

The Sandwich Isles
All American Buffet
Mediterranean Buffet
San Diego Fiesta Buffet
Islands Buffet
Farmer's Market Buffet

AFTERNOON BREAK

Assorted Freshly Baked Cookies &
Brownies
Assorted Sodas & Bottled Water

AUDIO VISUAL

Wireless Internet for all attendees
Two Easels

Upgrade to a Hot Continental Breakfast \$15 additional per person

Selection of:

Applewood Smoked Bacon,
Hawaiian Ham or Sausage Links
Fluffy Scrambled Eggs
Hanalei Breakfast Potatoes

BASIC PACKAGE \$72 per person

CONTINENTAL BREAKFAST

Freshly Baked Breakfast Breads
Served with a variety of Jams & Butter
Sliced Seasonal Fresh Fruit
Chilled Orange Juice

LUNCH BUFFET

Select One:

The Sandwich Isles
All American Buffet
Mediterranean Buffet
San Diego Fiesta Buffet
Islands Buffet
Farmer's Market Buffet

AUDIO VISUAL

Wireless Internet for all attendees
Two Easels

ESSENTIALS PACKAGE \$45 per person

CONTINENTAL BREAKFAST

Freshly Baked Breakfast Breads
Served with a variety of Jams & Butter
Sliced Seasonal Fresh Fruit
Chilled Orange Juice

MID-MORNING BREAK

Assorted Granola Bars & Trail Mix
Seasonal Whole Fresh Fruit
Assorted Sodas & Bottled Water

AFTERNOON BREAK

Assorted Freshly Baked Cookies &
Brownies
Assorted Sodas & Bottled Water

AUDIO VISUAL

Wireless Internet for all attendees
Two Easels

PACKAGE ENHANCEMENTS

Upgrade your Mid-Morning Break or Afternoon Break

\$15.00 additional per person

Select One:

HEALTHY REFRESHER

Strawberry Banana Smoothies
Fresh Fruit Skewers
Individual Fruit Yogurts
Trail Mix
Bottled Water
Cucumber & Mint Infused Water

SUGAR RUSH

Candy Bars (M&M's, Kit Kat & Snickers)
Ice Cream Bars & Frozen Fruit Bars
Assorted Soft Drinks & Bottled Water

SAY CHEESE

Sliced Seasonal Fresh Fruit
Domestic & Imported Cheese Display
(Brie, Gouda, Cheddar & Pepper Jack)
Artisan Breads & Gourmet Crackers
Assorted Soft Drinks & Bottled Water

GAME DAY AFTERNOON

Mini Burger Sliders
Flavored Pretzels
Served with Ketchup, Mustard, Relish,
Cheddar & Jack Cheese
Potato Chips
Assorted Soft Drinks & Bottled Water

24% Taxable service charge and 7.75% sales tax will apply to all food and beverage.
Tax, service charge and menu prices subject to change. All menu listings are priced per person.

PLATED BREAKFAST



Breakfast includes a Fresh Bakery Basket, Chilled Orange Juice, Regular & Decaffeinated Coffee, and Selection of Herbal Teas.

HANAIEI FRENCH TOAST \$28

Thick Cinnamon French Toast

Served with Powdered Sugar & Warm Maple Syrup

Sausage Links or
Applewood Smoked Bacon

Fresh Fruit Garnish

MISSION CALIFORNIA WRAPS \$29

Scrambled Eggs
Jack & Cheddar Cheese
Tomato & Sliced Avocado Wrapped in
a Chipotle Tortilla
Fresh Fruit Garnish

NAPA COUNTRY BREAKFAST \$32

Charcuterie of Maple Cured Ham With
Provolone, Swiss, Cheddar, Pepper
Jack Cheeses & Grapes

Yogurt, Fruit & Granola Parfait

Country Bread & Fruit Preserves

THE MAINLAND \$29

Fluffy Scrambled Eggs

Hanalei Breakfast Potatoes

Choice of:

- Applewood Smoked Bacon
- Hawaiian Ham
- Sausage Links

SOUTH OF THE BORDER \$30

Chilaquiles Verdes
Scrambled Eggs, Chorizo
Beans, Sour Cream and Salsa

Served with a basket of
Corn & Flour Tortillas

EGGS BENEDICT \$31

Poached Eggs
Canadian Bacon on an English Muffin
with Hollandaise Sauce
Hanalei Breakfast Potatoes

Split menus accommodated at the higher priced entrée

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BREAKFAST BUFFET



Breakfast includes Chilled Fruit Juices, Regular & Decaffeinated Coffee, and Selection of Herbal Teas. Minimum of 25 guests.

SOUTH OF THE BORDER BUFFET \$33

Scrambled Eggs Ranchero

Grilled Carne Asada

Mexican Breakfast Potatoes & Refried Beans

Salsa Bar to include:
Salsa Fresca,
Salsa Roja & Salsa Verde

Flour & Corn Tortillas

Sliced Seasonal Fresh Fruit

UPTOWN BUFFET \$33

Scrambled Eggs with Smoked Salmon, Asparagus & Fontina Cheese

Turkey Sausage Patties

Hanalei Breakfast Potatoes

Mini Bagels & Cream Cheese

Assorted Yogurts

CONTINENTAL BREAKFAST \$26

Fresh Bakery Basket

Assorted Flavored Yogurt

Sliced Seasonal Fresh Fruit

ALOHA BREAKFAST BUFFET \$33.50

Fluffy Scrambled Eggs

Hanalei Breakfast Potatoes

Select Two:

- Applewood Smoked Bacon
- Hawaiian Ham
- Sausage Links
- Turkey Sausage Patties

Fresh Bakery Basket

Cold Cereal & Milk

Sliced Seasonal Fresh Fruit

CALIFORNIA HEALTHY MORNING BUFFET \$33.50

Low-Fat Scrambled Eggs with Sun-Dried Tomatoes, Basil & Feta Cheese

Turkey Sausage Patties

Steamed Breakfast Potatoes

Steel-Cut Oatmeal with Brown Sugar, Raisins, Nuts & Milk

Yogurt, Fruit & Granola Parfaits

Low-Fat Breakfast Breads

Whole Fresh Fruit

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BRUNCH BUFFET



Brunch Buffet includes:

Chilled Fruit Juices

Regular & Decaffeinated Coffee,
Selection of Herbal Teas.

Minimum of 25 guests

ROYAL BRUNCH

\$48

Includes:

Fluffy Scrambled Eggs
Sausage Links & Crisp Bacon
Fresh Bakery Basket
Lox & Crackers with Capers,
Onions & Lemon
Mini Bagels & Cream Cheese
Seafood Pasta Salad
Marinated Asparagus & Mushrooms
Mixed Salad Greens with Two Dressings
Sliced Seasonal Fresh Fruit Display
Assortment of Berries

ENTRÉES

Select Two:

- Roasted Pork Loin over Apple Sage Stuffing with Cranberry Mushroom Sauce
- Seasonal Fish with Lemon Mustard Cream Sauce
- Breast of Chicken with Ham & Provolone Cheese over Risotto with Sun Dried Tomato Basil Cream Sauce
- Beef & Broccoli with Wild Mushroom Sauce

CARVING STATION

Select One:

- Top Sirloin of Beef with Creamy Horseradish
- Salmon with Capers Mushroom & Spinach wrapped in a Puff Pastry
- Roasted Turkey Breast

Served with
Oven Roasted Potatoes
Market Vegetables

Rolls & Butter

Chef's Dessert Display

ADDITIONAL

\$10

Champagne, Bellinis & Mimosas

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A LA CARTE & ENHANCEMENTS

Applewood Bacon, Hawaiian Ham or Sausage Links \$ 5 per person

Scrambled Eggs \$5 per person

Hard Boiled Eggs \$45 per dozen

Cold Cereal with Milk \$5 each

Flavored Yogurt \$5 each

Breakfast Sandwich \$7.25 each
Choice of Bacon or Sausage
With Egg & Cheese on an English Muffin

Breakfast Burritos \$6.75 each
Flour Tortilla filled with Scrambled Eggs
Ham, Bacon or Sausage
Cheese & Salsa
Vegetarian option available

Bagels & Schmears \$55 per dozen

Whole Fresh Fruit \$6 each
Apples, Bananas, Oranges

Muffins & Pastries \$55 per dozen

Cinnamon Rolls \$55 per dozen

Jumbo Cookies \$45 per dozen
Chocolate Chip, Chocolate Fudge Nut,
Oatmeal-Raisin, Peanut Butter,
White Chocolate Macadamia Nut

Fudge Brownies \$45 per dozen

Jumbo Warm Soft Pretzels \$45 per dozen

Regular & Decaffeinated Coffee \$75 per gallon

Specialty Coffees \$85 per gallon
Chocolate Macadamia, French Vanilla,
Hazelnut

Selection of Herbal Hot Teas \$75 per gallon

Freshly Brewed Teas \$75 per gallon
Iced Tea, Raspberry Iced Tea,
Green Tea

Fruit Punch \$57 per gallon

Lemonade \$57 per gallon

Chilled Fruit Juices \$46 per pitcher
Orange, Grapefruit, Tomato, V-8,
Apple, Pineapple, Cranberry

Bottled Juices \$6.25 each

Energy Drinks \$8 each
Rockstar, Red Bull,
Monster (Regular & Lo-Carb)



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BREAK PACKAGES

Minimum of 25 Guests
30 Minute Maximum Service

KONA CAFÉ

\$23

Assorted Freshly Baked Cookies & Brownies
Kona Coffee, Decaf Coffee & Tea
Assorted Soft Drinks & Bottled Water

THE BALLPARK

\$19.50

Bags of Peanuts, Popcorn & Cracker Jacks
Assorted Soft Drinks & Bottled Water

SUGAR RUSH

\$23

Candy Bars (Kit Kat, Snickers & M&M's)
Ice Cream Bars & Frozen Fruit Bars
Assorted Soft Drinks & Bottled Water

HEALTHY REFRESHER

\$27.50

Strawberry Banana Smoothies
Fresh Fruit Skewers
Individual Fruit Yogurts
Trail Mix
Bottled Water
Cucumber & Mint Infused Water

QUICK ENERGY

\$26

Energy Drinks (Rock Star, Red Bull, Monster Blue & Green)
Granola Bars & Power Bars
Whole Fresh Fruit
Bottled Water
Orange & Basil Infused Water

SAY CHEESE

\$26

Domestic & Imported Cheese Display
(Brie, Gouda, Cheddar & Pepper Jack)
Artisan Breads & Gourmet Crackers
Sliced Seasonal Fresh Fruit
Assorted Soft Drinks & Bottled Water

GAME DAY AFTERNOON

\$28

Mini Burger Sliders
Flavored Pretzels
Ketchup, Mustard, Relish, Cheddar & Jack Cheese
Potato Chips
Assorted Soft Drinks & Bottled Water



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LUNCH ENTRÉES

SALADS & BOXED LUNCH

Served with Rolls & Butter
Choice of Dessert
Regular & Decaffeinated Coffee, and Selection of Herbal Teas

ASIAN CHICKEN SALAD \$29

Asian Greens, Sesame Glazed Chicken,
Mandarin Oranges,
Crispy Rice Noodles &
Toasted Almonds

Asian Vinaigrette

CHICKEN OR SALMON CAESAR SALAD \$29

Romaine Lettuce, Herbed Croutons,
Parmesan Cheese

Topped with Julienne Grilled Chicken or
Cajun Salmon

Creamy Caesar Dressing

PROTEIN SALAD \$29

Baby Mixed Greens, Cucumber, Tomato,
Garbanzo Beans, Fresh Parsley, Capers,
Red & White Quinoa

Topped with Walnuts served with Lemon
Oregano Vinaigrette

(Vegan & Gluten Free)

SOUTHWEST SALAD \$29

Organic Mixed Greens
Marinated Carne Asada, Tomato, Cilantro,
Roasted Corn,
Black Beans, & Avocado
Topped with Salsa Fresca &
Tortilla Strips

Served with Creamy Cilantro Dressing

PICNIC BOX LUNCH* \$29

Choice of Roasted Turkey Breast, Roast
Beef, Ham or
Vegetarian Sandwich on Kaiser Roll

Bag of Chips

Whole Fruit

Jumbo Cookie

Soft Drink or Bottled Water

* Does not include Choice of Dessert



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LUNCH ENTRÉES

SANDWICHES & WRAPS

Served with Choice of Dessert
Regular & Decaffeinated Coffee, and Selection of Herbal Teas

CALIFORNIA CHICKEN SALAD SANDWICH \$29

Chicken Salad with Celery
Red Onion, Cranberries & Walnuts
On Flatbread

Sliced Seasonal Fresh Fruit

RAINBOW VEGETARIAN WRAP \$29

Whole Wheat Chipotle Pepper Flour
Tortilla with Roasted Red Pepper, Quinoa,
Arugula, Tomato,
Shredded Jack & Cheddar Cheese

Avocado & Hummus Spread

Red Potato Salad

(Gluten Free Tortilla available upon
request)

TURKEY CROISSANT \$29

Oven Roasted Turkey Breast, Avocado,
Jack Cheese,
Sliced Tomato, Spinach &
Pesto Mayonnaise
On a Flaky Croissant

Red Potato Salad

CHIPOTLE CHICKEN WRAP \$30

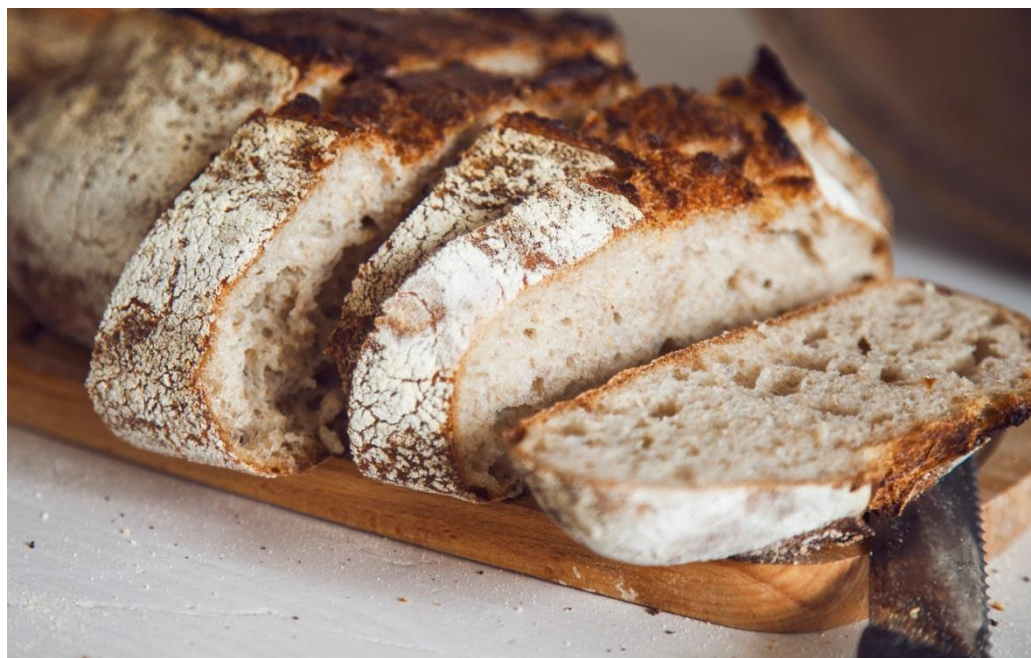
Chipotle Pepper Flour Tortilla with
Shredded Lettuce, Diced Grilled Chicken,
Tomato,
Shredded Jack & Cheddar Cheese,
Avocado & Chipotle Mayonnaise

Red Potato Salad

MEDITERRANEAN CHICKEN & SPINACH WRAP \$30

Diced Grilled Chicken
Baby Spinach Leaves, Tomatoes, Kalamata
Olives, Pepperoncini, Red Onion,
Artichoke Hearts &
Feta Cheese
With Italian Spread wrapped in a Spinach
Tortilla

Pasta Salad



Split menus accommodated at the higher priced entrée
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LUNCH ENTRÉES PLATED

Served with Choice of Salad
Seasonal Vegetables, Accompaniments, Choice of Dessert, Rolls & Butter
Regular & Decaffeinated Coffee, and Selection of Herbal Teas

SALADS

Select One

FARMERS MARKET SALAD

Mixed Greens
Crisp Julienne Vegetables
Tomato & Toasted Almonds
Ranch Dressing

CAESAR SALAD

Romaine Lettuce
Herbed Croutons &
Parmesan Cheese
Creamy Caesar Dressing

CALIFORNIA SALAD

Baby Mixed Greens
Crumbled Feta Cheese
Tomato & Sliced Cucumber
Balsamic Vinaigrette

ENTRÉES

Select One

SMOKED CHICKEN & PASTA \$37

Penne Pasta, Sun-Dried Tomatoes
Feta Cheese & Basil Cream Sauce

LEMON THYME ROASTED PORK LOIN \$39

Apple Courvoisier Sauce

GARLIC HERB ROASTED CHICKEN BREAST \$38

Lemon Herb Sauce

BREAST OF CHICKEN ROSA \$39

Seared Breast of Chicken
Pesto Sliced Tomato,
Prosciutto & Provolone Cheese
Served with Rosa Sauce

GRILLED SESAME CRUSTED SALMON \$40

Wasabi Cream Sauce

MAHI MAHI \$40

Mango Pineapple Salsa & Toasted
Sesame Seeds

GRILLED BAJA CARNE ASADA \$40

Mexican Rice
Black Beans with Queso Fresco,
Salsa & Flour Tortillas

SLICED GRILLED TRI-TIP \$42

Green Peppercorn Sauce

ACCOMPANIMENTS

Select One

Steamed Red Potatoes with Garlic Herb Butter, Asiago Mashed Potatoes, or Herbed Rice Pilaf

LUNCH ENHANCEMENTS

Upgrade your Lunch Salad
\$3.50 additional per person

SPINACH SALAD

Fresh Spinach Leaves
Sliced Strawberries, Red Onion
Jicama & Toasted Almonds
Raspberry Vinaigrette

NAPA SALAD

Baby Mixed Greens, Gorgonzola
Cheese, Dried Cranberries
Candied Walnuts
Balsamic Vinaigrette

BAJA SALAD

Baby Mixed Greens
Roasted Corn & Black Beans
Red Bell Pepper, Queso Fresco Crispy
Tortilla Strips
Cilantro Vinaigrette

ASSORTED BAG OF CHIPS

\$4.50 per bag

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LUNCH BUFFET

Regular & Decaffeinated Coffee, and Selection of Herbal Teas
Minimum of 50 Guests

THE SANDWICH ISLES

\$38

California Mixed Greens with Assorted Dressings
Pineapple Raisin Cole Slaw
Penne Pasta Salad

Select Three:

Turkey Croissant Sandwich

Pesto Mayo, Avocado, Tomato and Swiss Cheese

Italian Deli Submarine

Shaved Ham, Salami & Mortadella
Sliced Provolone, Shredded Lettuce,
Tomatoes, Red Onions & Pepperoncini
With Italian Mayonnaise
On a Torpedo Roll

Chipotle Chicken Wrap

Diced Grilled Chicken
Shredded Lettuce, Peppers,
Diced Tomatoes & Avocados
With Chipotle Aioli
Wrapped in a Chipotle Tortilla

Roast Beef Sandwich

With Horseradish Spread, Arugula, Cheddar Cheese
Roasted Red Peppers & Tomatoes
On a Kaiser Roll

Mediterranean Chicken

Diced Grilled Chicken
Baby Spinach, Tomatoes, Kalamata Olives,
Pepperoncini, Red Onions,
Artichoke Hearts & Feta Cheese
Tossed in Italian Spread
Wrapped in a Spinach Tortilla

Vegetarian Wrap

Roasted Red Pepper, Quinoa, Arugula, Tomatoes,
Shredded Jack & Cheddar Cheese
Avocado & Hummus Spread
Wrapped in a Whole Wheat Flour Tortilla

Served with

Assorted Condiments
Potato Chips
Assorted Freshly Baked Cookies & Brownies

PIZZA & CAESAR SALAD

\$39

Romaine Lettuce, Herbed Croutons & Parmesan Cheese
Creamy Caesar Dressing

Select Three:

- Pepperoni
- Cheese
- Chicken Pesto
- BBQ Chicken
- Meatball

Served with

Tiramisu, Cannolis & Macaroon Cookies

ALL AMERICAN

\$44

California Mixed Greens with Assorted Dressings
Potato Salad

Select Three:

- Grilled Hamburgers
- Hot Dogs
- Bratwursts
- BBQ Chicken
- Shredded BBQ Pork
- Baby Back Pork Ribs or
- Slow Roasted BBQ Brisket

Served with

Sliced Cheddar & Jack Cheeses
Grilled Fresh Corn on the Cob with Herb Butter
Baked Macaroni & Cheese
Sliced Seasonal Fresh Fruit Display
Assorted Condiments
Assorted Buns & Rolls
Fresh Baked Pies

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LUNCH BUFFET

Regular & Decaffeinated Coffee, and Selection of Herbal Teas
Minimum of 50 Guests

MEDITERRANEAN BUFFET

\$45

Greek Salad with Red Onion, Tomato & Feta Cheese
Creamy Penne & Artichoke Pasta Salad
Tomato & Mozzarella Cheese Salad

Select Two:

- Roasted Pork Loin With Pomodoro Sauce
Served over Orzo
- Grilled Chicken with Tomato & Basil over
Braised White Beans
- Fettuccini & Beef with Porcini Mushroom
- Lemon Herb Roasted Chicken over Risotto
- Baked Tilapia with Peppers, Zucchini, Tomato,
Capers & Oregano
- Tofu Marinara & Pasta with Vegetables

Served with

Zucchini Ratatouille
Pita & Flatbreads
Tzatziki Dip & Roasted Red Pepper Hummus
Tiramisu, Cannolis & Macaron Cookies

SAN DIEGO FIESTA

\$45

Baja Caesar Salad
Southwest Roasted Corn
Bean & Tomato Salad

Select Two:

- Carne Asada
- Chicken Mole
- Three Cheese Enchiladas with Tomatillo Sauce
- Red Snapper Vera Cruz
- Grilled Chicken Breast with Papaya Salsa

Served with

Mexican Rice
Refried Beans
Salsa Bar with Red, Green, Fresca & Jalapenos
Warm Flour & Corn Tortillas
Assorted Mexican Desserts

ISLANDS BUFFET

\$45

Spinach Salad with Red Pepper & Mandarin Orange
Mango Vinaigrette
Creamy Cucumber Salad
Pineapple Coleslaw

Select Two:

- Cashew Chicken
- Hanalei Salmon with Hoisin Miso Glaze
- Sliced Teriyaki Beef
- Teriyaki Chicken
- Kahlua Pork
- Hawaiian Baked Ham

Served with

Fried Rice
Asian Vegetable Stir Fry
Rolls & Butter
Pineapple Upside Down Cake,
Coconut Rum Cake & Almond Cookies

FARMER'S MARKET SALAD BUFFET

\$45

Organic Spring Mixed Greens
Quinoa Salad with Grape Tomatoes & Basil
Arugula Mixed Greens

Diced Grilled Chicken, Grilled Polenta Cubes, Quinoa
Chucky Poached Salmon & Bay Shrimp

Served with

Sliced Apples, Oranges, Grapefruit, Grapes.
Roasted Beets, Broccoli Florets, Cauliflower,
Carrots, Alfalfa Sprouts
Red Onions, Pear Tomatoes, Sliced Cucumber, Peppers,
Croutons, Walnuts, Cranberries & Sliced Olives

Dressings

Ranch, Balsamic, Raspberry & Bleu Cheese
Olive Oil & Lemon Juice

Assorted Cookies

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DINNER ENTRÉES PLATED

Served with Choice of Salad
Seasonal Vegetables, Accompaniments, Choice of Dessert, Rolls & Butter
Regular & Decaffeinated Coffee, and Selection of Herbal Teas

SALADS

Select One

FARMERS MARKET SALAD

Mixed Greens
Crisp Julienne Vegetables
Tomato & Toasted Almonds
Ranch Dressing

CAESAR SALAD

Romaine Lettuce
Herbed Croutons &
Parmesan Cheese
Creamy Caesar Dressing

CALIFORNIA SALAD

Baby Mixed Greens
Crumbled Feta Cheese
Tomato & Sliced Cucumber
Balsamic Vinaigrette

ENTRÉES

Select One

ROAST PORK LOIN

Topped with Roasted
Apples & Fennel

\$49

SLICED GRILLED TRI-TIP

Wild Mushroom Whiskey Sauce

\$49

CHICKEN TUSCANY

Stuffed with Portobello
Mushrooms
Sun-Dried Tomato
Basil Cream Sauce

\$48

GRILLED NEW YORK STEAK

Topped with Caramelized Onions
& Wild Mushroom Ragout

\$52

ROASTED ASIAN SALMON

Chef's Hoisin Miso Glaze

\$50

SURF & TURF

Beef Tenderloin
With Green Peppercorn Sauce
Choice of
Grilled Salmon with Dill Cream
Or

\$58

MAHI MAHI

Mango Beurre Blanc

\$49

Prawns With White Wine
Beurre Blanc

ACCOMPANIMENTS

Select One

Steamed Red Potatoes with Garlic Herb Butter
Israeli Couscous
Asiago Mashed Potatoes
Seared Polenta
Herbed Rice Pilaf



Split menus accommodated at the higher priced entrée

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DINNER BUFFET

Regular & Decaffeinated Coffee, and selection of Herbal Teas
Minimum of 50 Guests

SAN DIEGO FIESTA

\$55

Baja Caesar Salad
Roasted Corn & Jicama Salad
Watermelon Wedges with Chile Lime
Tortilla Chips, Guacamole, Jalapeños & Salsa

Select Three:

- Three Cheese Enchiladas, Roasted Tomatillo Sauce
- Chicken Fajitas
- Grilled Carne Asada
- Sautéed Shrimp Veracruz
- Slow Roasted Pork Carnitas

Served with

Mexican Rice
Black Beans with Cotija Cheese
Assorted Condiments
Warm Flour & Corn Tortillas
Kahlua Mousse Cake, Flan, Tres Leches Cake &
Fresh Fruit Tarts

TASTE OF TUSCANY

\$58

Caprese Salad with Tomatoes, Mozzarella,
Basil & Balsamic Vinaigrette
Italian Antipasto Chopped Salad
Tuscany Cucumber and Tomato Salad

Select Three:

- Chicken Rosa
- Pork Medallions Saltimbocca
- Italian Sausage & Roasted Peppers with Penne Pasta
- Lasagna Bolognese
- Prosciutto Macaroni & Cheese
- Portobella Mushroom Ravioli
- Linguini Pescatore

Served with

Asiago Risotto
Market Vegetables
Garlic Bread
Assortment of Italian Desserts including Tiramisu,
Cannolis & Macaroon Cookies



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DINNER BUFFET

Regular & Decaffeinated Coffee, and Selection of Herbal Teas
Minimum of 50 Guests

THE HANAIEI

\$58

Mixed Asian Greens, Mandarin Oranges &
Crispy Won Tons
Hawaiian Pineapple Coconut Cole Slaw
Shrimp Pasta Salad
Tropical Fruit Display

Select Three:

- Baked Mahi Mahi in Papaya Salsa
- Red Snapper with Roasted Garlic Ginger Sauce
- Sesame Garlic Marinated London Broil with Sherry Lemongrass Sauce
- Citrus Glazed Chicken
- Grilled Chicken Breast with Light Coconut Curry Sauce
- Slow Roasted Kahlua Pork
- Hawaiian Baked Ham

Served with

Jasmine Rice
Wasabi Mashed Potatoes
Asian Vegetable Stir Fry, Straw Mushrooms & Peapods
Rolls & Butter
Assortment of Hawaiian Desserts including:
Pineapple Upside Cake, Lemon Coconut Cake,
Almond Cookies & Fortune Cookies

THE CROWNE JEWEL

\$60

Caesar Salad with Romaine Lettuce
Herbed Croutons & Parmesan Cheese
Creamy Caesar Dressing

Quinoa Salad with Grape Tomatoes & Basil
Cucumber & Heirloom Tomato Salad

Select Three:

- Sliced Grilled Tri Tip
with Wild Mushroom Whiskey Sauce
- Northwest Grilled Salmon with Berry Sauce
- Scampi Style Chicken with Garlic, Capers,
Tomato & Tarragon with White Wine Beurre Blanc
- Mahi Mahi with Mango Pineapple Salsa &
Toasted Sesame Seeds
- Grilled Sesame Crusted Salmon

Select Two:

- Herbed Grilled Vegetables
- Asiago Mashed Potatoes
- Steamed Red Potatoes with Garlic Herb Butter
- Herbed Rice Pilaf
- Penne Pasta & Marinara Sauce

Served with

Rolls & Butter
Assorted Buffet Desserts



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VEGETARIAN ENTRÉES PLATED

Pricing will be the same price as entrée selection

MUSHROOM RAVIOLI

Pesto Cream Sauce
Market Vegetables

QUINOA PILAF

Balsamic Garlic Drizzle
Herb Grilled Vegetables and Wild Arugula Slaw
(Vegan, Gluten-Free, Dairy-Free)

HERB GRILLED VEGETABLE STACK

Penne Pasta & Marinara Sauce

WOK SEARED TOFU STIR FRY

Asian Vegetables, Sesame Seeds & Peanuts
Jasmine Rice
(Vegan, Dairy-Free)

THREE CHEESE ENCHILADAS

Roasted Tomatillo Sauce
Mexican Rice & Black Beans

LINGUINI MEDITERRANEAN

Linguini, Oven Roasted Vegetables & Feta Cheese
Sun-Dried Tomatoes & Basil Cream Sauce



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HORS D'OEUVRES DISPLAY

Display Servings:

SMALL 25 people | MEDIUM 50 people | LARGE 100 people

ANTIPASTO DISPLAY

Authentic Italian Party Platter with Italian Meats, Cheeses, Olives, Marinated Vegetables & Artisan Breads

SMALL \$275 | MEDIUM \$475 | LARGE \$525

GOURMET CHEESE DISPLAY

Imported & Domestic Cheeses
Assorted Breads & Crackers Display
Classic & Red Pepper Hummus
With Fresh Fruit Garnish

SMALL \$275 | MEDIUM \$475 | LARGE \$525

BRUSCHETTA DISPLAY

Traditional Tomato Bruschetta, Olive Tapenade & Basil Pesto Aioli
Sliced Grilled Baguettes

SMALL \$225 | MEDIUM \$325 | LARGE \$425

GRILLED VEGETABLE DISPLAY

Herb Grilled Market Vegetables, Pepperoncinis & Olives
Assorted Breads & Crackers Display

Classic & Red Pepper Hummus
SMALL \$225 | MEDIUM \$325 | LARGE \$425

FRESH FRUIT DISPLAY

Sliced Seasonal & Tropical Array of Fruits

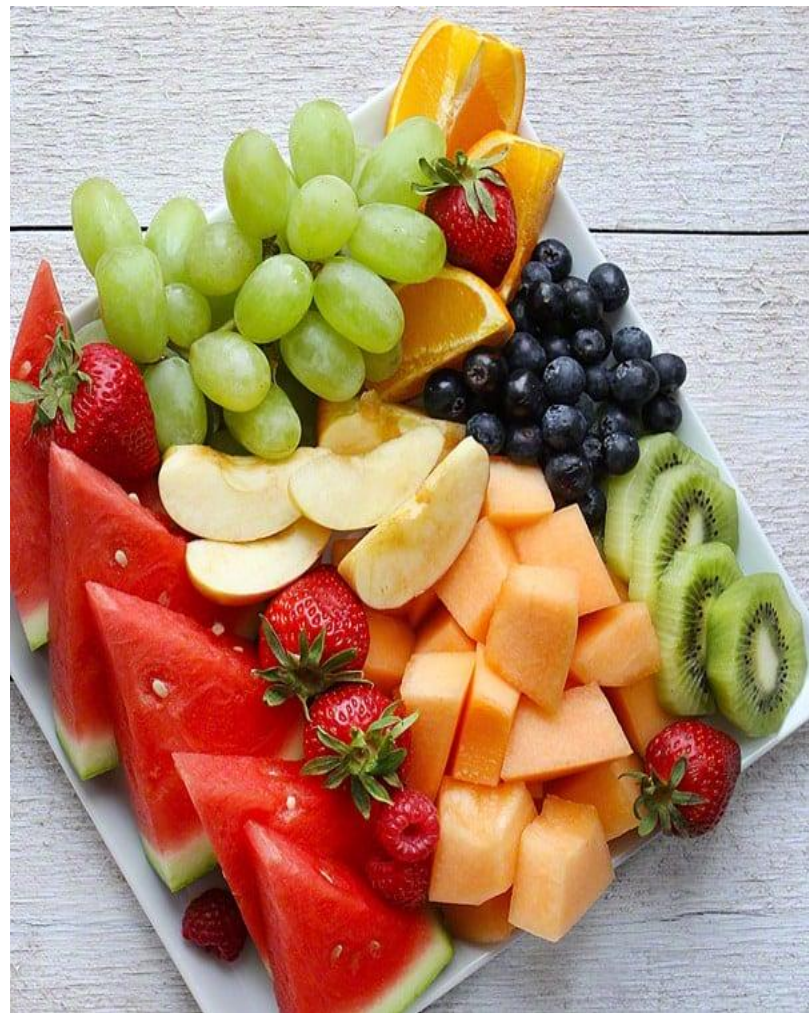
SMALL \$225 | MEDIUM \$325 | LARGE \$425

SHRIMP DISPLAY

Chilled Jumbo Shrimp, Cocktail Sauce & Lemon Wedges

SMALL \$450 (100 pcs) | MEDIUM \$650 (200 pcs)

LARGE \$950 (400 pcs)



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HORS D'OEUVRES

Minimum Order of 50 pieces per item

COLD

DELUXE | \$5

- Smoked Turkey and Asparagus Canape
- Ahi Poke
- Buffalo Mozzarella, Tomato & Basil on Focaccia
- Chicken Prosciutto Pinwheel
- Date, Raspberry & Boursin Canape
- Shrimp Salad on Baguette

GOURMET | \$7.00

- Blackened Beef Tenderloin with Ancho Chile on Melba Toast
- Duck with Honey & Ginger in Tartlet
- Fig & Gorgonzola Wrapped in Prosciutto
- Cucumber Deviled Crab
- Thai Shrimp on Toast

HOT

DELUXE | \$5

- Chicken Tenders with Sweet & Sour Sauce
- Herb Breaded Artichoke with Cheese
- Hanalei Vegetarian Egg Rolls
- Meatballs, BBQ or Sweet & Sour
- Chicken Won Ton, Sweet & Sour Sauce
- Pork Pot Stickers, Spicy Mustard Sauce
- Mini Quiche Lorraine

GOURMET | \$7

- Coconut Shrimp
- Chicken Chao on a Sugarcane Skewer
- Duck & Mango Brochette, Plum Sauce
- Maryland Crab Cakes, Spicy Remoulade Sauce
- Chicken or Spicy Potato Samosas, Mango Chutney
- Spinach Spanakopita
- Chicken Skewers, Teriyaki or Ancho Chile Sauce
- Mushrooms Stuffed with Sausage & Bleu Cheese



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RECEPTION STATIONS

Reception Stations are enhancements to Lunch & Dinner Buffets or a minimum order of 3 Reception Stations is required.
Minimum of 50 Guests. 90 Minute Maximum Service

CARVING STATION

Serves 50 people

Includes Carver, Rolls & Condiments

Roast Turkey I \$450

Bourbon Glazed Hawaiian Ham I \$450

Top Round of Beef I \$600

Pepper Crusted Beef Tenderloin I \$800

BRAZILIAN CHURRASCARIA STATION \$35

Grilled & Roasted, Presented on Large Skewers

Santa Maria Grilled Tri-Tip

Citrus Marinated Jumbo Shrimp

Silver Dollar Rolls

Creamed Horseradish, Garlic Mint Sauce &

Ancho Chile Sauce

A TASTE OF VALENCIA STATION \$21

Simmered & Presented in Oversized Pan

Saffron Paella with Chicken, Spicy Chorizo, Shrimp,

Fish & Mussels

Assorted Olives Display

Rustic Bread, Extra Virgin Olive Oil

BAJA STREET TACO STATION \$22

Carne Asada, Pollo Asado and Mahi Mahi

Papaya Salsa, Salsa Roja & Salsa Verde

Soft Mini Flour & Corn Tortillas

Traditional Condiments

SLIDER STATION \$20

Select Three:

- Mini Burgers
- Mini Hot Dogs
- Barbecue Pulled Pork
- Grilled Tri-Tip
- Mini Veggie Burger

Served with

Grilled Onions, Cheddar & Jack Cheese & Cole Slaw

GOURMET SALAD STATION \$20

Select Three:

- Napa Salad with Cranberries, Candied Walnuts & Gorgonzola
- Spinach Salad with Basil Pesto Shrimp
- Artichoke & Feta Mediterranean Pasta Salad
- Spicy Thai Mango & Vegetable Salad
- Roasted Corn & Black Bean Salad
- Artisan Breads

MARTINI MASHED POTATO STATION \$17

Creamy Mashed Potatoes

Toppings: Smoked Bacon, Caramelized Onions

Sautéed Mushrooms

Bleu Cheese, Cheddar Cheese

Sour Cream & Chives

GOURMET MAC-N-CHEESE STATION \$17

Baked with Asiago, Cheddar,

Fontina & Parmesan Cheese

Toppings: Smoked Bacon, Caramelized Onions,

Sautéed Shrimp, Roasted Red Peppers & Chives

GRILLED PANINI STATION \$22

Select Three:

- Classic Corned Beef & Swiss Reuben on Marble Rye
- Tomato, Mozzarella & Basil Caprese on Whole Wheat Ciabatta
- Roast Turkey Breast with Pesto Aioli on Flatbread
- Italian Deli Melt on Sub Roll
- Bacon & Sharp Cheddar Cheese on White Bread

SWEET TEMPTATIONS STATION \$16

Bakery Fresh Cakes, Mini Fruit Tarts & Mini Pastries

Assorted Freshly Baked Cookies & Brownies

Regular & Decaffeinated Coffee, and

Selection of Herbal Teas

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DESSERTS

Included with Plated Lunch & Dinner Selections

DOUBLE CHOCOLATE MOUSSE CAKE

Chocolate Cake Layered with Chocolate Mousse

STRAWBERRY MANGO CAKE

White Sponge Cake & Mango-Strawberry Filling

APPLE STRUDEL

Pastry Crust Baked with Apples, Cinnamon & Raisins

TIRAMISU

Italian Dessert Cake with Kahlua, Chocolate Mousse & Sweet Mascarpone

TROPICAL FRUIT TART

Baked Tart Shell with Trio of Colorful Fruits

KAHLUA MOUSSE

Rich & Flavorful served in a Champagne Flute

PINEAPPLE UPSIDE DOWN CAKE

White Sponge Cake with Pineapple Rings & Caramel

NEW YORK STYLE CHEESECAKE

Traditional Cream Cheese Filling in Graham Cracker Crust

BLACK FOREST CAKE

Classic Chocolate Cake Layered with Cherries

KEY LIME CHEESECAKE

Sweet & Tangy Cream Cheese in Graham Cracker Crust



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BEVERAGES

HOSTED BAR

Well	\$9
Call/Premium	\$10
Super Premium	\$13
Domestic Beer	\$8
Imported Beer	\$8
House Wine	\$8
Soft Drinks	\$5
Juices & Mineral Water	\$4

CASH BAR

Well	\$10
Call/Premium	\$11
Super Premium	\$14
Domestic Beer	\$9
Imported Beer	\$10
House Wine	\$10
Soft Drinks	\$6
Juices & Mineral Water	\$5

WINE SELECTIONS*

SYCAMORE LANE, CALIFORNIA	\$30
Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel	

*Additional Wine Selections available.
Please ask your Meetings for a full list.

PREMIUM HOSTED BAR PACKAGE

(Per Person)
First Hour: \$21
Additional Hours: \$11 per hour

BEER, WINE & SODA HOSTED BAR PACKAGE

(Per Person)
First Hour: \$13
Additional Hours: \$8 per hour

BAR SALES MINIMUM of \$200.00

per hour per bar with a 2 hour minimum
Or
A Bartender Fee of \$200 per bartender will apply



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