

CROWNE PLAZA®

— BY IHG —

San Diego
Mission Valley



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



General Info

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 Charge & 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 3 (7) business days prior to the start of 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-minute 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

Plated Breakfast

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

Hanalei French Toast \$62

- Thick Cinnamon French Toast
- Served with Powdered Sugar & Warm Maple Syrup
- Sausage Links or Applewood Smoked Bacon
- Fresh Fruit Garnish

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



Mission California Wraps

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

Eggs Benedict \$29

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

\$31

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

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. All menu listings are priced per person.

Breakfast Buffet

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

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

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

Continental Breakfast

\$26

- Fresh Bakery Basket
- Assorted Flavored Yogurt
- 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
- Sliced Seasonal Fresh Fruit



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Brunch Buffet

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

\$24

- Chef's special sausage gravy with homemade classic buttermilk biscuits
- Scrambled eggs
- Sweet potato hash.



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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 \$7.75 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 \$55 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 Cafe	\$23
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Assorted Freshly Baked Cookies & Brownies
Kona Coffee, Decaf Coffee & Tea
Assorted Soft Drinks & Bottled Water

The Ballpark	\$19.50
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Bags of Peanuts, Popcorn & Cracker Jacks
Assorted Soft Drinks & Bottled Water

Sugar Rush	\$34
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Candy Bars (Kit Kat, Snickers & M&M's)
Ice Cream Bars & Frozen Fruit Bars
Assorted Soft Drinks & Bottled Water

Healthy Refresher	\$27.50
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Strawberry Banana Smoothies
Fresh Fruit Skewers
Individual Fruit Yogurts
Trail Mix
Bottled Water
Cucumber & Mint Infused Water

Quick Energy	\$28
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- 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
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- Energy Drinks (Rock Star, Red Bull, Monster Blue & Green)
- Granola Bars & Power Bars
- Whole Fresh Fruit
- Bottled Water
- Orange & Basil Infused 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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Salads & Boxed Lunch

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

Asian Chicken Salad \$29

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

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

Chicken or Salmon Caesar Salad \$33

- 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



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Lunch Entrees

Sandwiches & Wraps

Breakfast includes a Fresh Bakery Basket, Chilled Orange Juice, 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
- Shredded Lettuce, Tomato, Diced Grilled Chicken
- 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
24% Taxable service charge and 7.75% sales tax will apply to all food and beverage.

Tax and service charge are subject to change.
All menu listings are priced per person.

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

Smoked turkey, ham, bacon, crisp lettuce served on a flaky croissant

Lemon Thyme Roasted Pork Loin \$39

Apple Courvoisier Sauce

Garlic Herb Roasted Chicken \$34

Lemon Herb Sauce

Breast of Chicken Rosa \$31

Caesar salad topped with grilled chicken and garlic croutons

Grilled Sesame Crusted Salmon \$40

Wasabi Cream Sauce

Sliced Grilled Tri-Tip \$40

Green Peppercorn 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

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



Split menus accommodated at the higher priced entrée, 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. All menu listings are priced per person.

Lunch Buffet

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

The Sandwich Isle

\$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

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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
- 24% Taxable



Lunch Buffet

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
- Fettuccine & 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

Island 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
- Chunky 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:

Roasted Pork Loin

Topped with Roasted Apples & Fennel

\$39 Sliced Grilled Tri-Tip

Wild Mushroom Whiskey Sauce

\$49 Chicken Tuscany \$48

Stuffed with Portobello
Mushrooms
Sun-Dried Tomato
Basil Cream Sauce

Grilled New York Steak

Topped with Caramelized Onions
& Wild Mushroom Ragout

\$52 Roasted Asian Salmon

Chef's Hoisin Miso Glaze

\$50 Surf & Turf \$58

Beef Tenderloin

With Green Peppercorn Sauce
Choice of
Grilled Salmon with Dill Cream
Or
Prawns With White Wine
Beurre Blanc

Mahi Mahi

Mango Beurre Blanc

\$49



Accompaniments

Select One:

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

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

Dinner Buffet

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

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

The Hanalei

\$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

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
- Portobello Mushroom Ravioli
- Linguini Pescadores

Served with

- Asiago Risotto
- Market Vegetables
- Garlic Bread
- Assortment of Italian Desserts including Tiramisu,
- Cannoli & Macaroon 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

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. All menu listings are priced per person.

Vegetarian Entrées Plated

Pricing will be the same price as entrée selection

Mushroom Ravioli

Pesto Cream Sauce
Market Vegetables

Herb Grilled Vegetable Stack

Penne Pasta & Marinara Sauce

Three Cheese Enchiladas

Roasted Tomatillo Sauce
Mexican Rice & Black Beans

Quinoa Pilaf

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

Wok Seared Tofu Stir Fry

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

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, Pepperoncini & 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

- 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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Receptions

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

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

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

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Desserts

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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Bar & Wine

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

Cabernet Sauvignon, Merlot,
Chardonnay, White Zinfandel

Premium Hosted Bar Package (per person)

First Hour: \$21

Additional Hours: \$11 per hour

Beer, Wine, & Soda Bar Package (per person)

Beer sales minimum \$200 per hour per bar with a 2-hour minimum

Or

A Bartender Fee of \$200 per bartender will apply

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