

CROWNE PLAZA®

— BY IHG —

Ventura Beach

# CATERING MENU



CROWNE PLAZA VENTURA BEACH | 805-648-2100 | [WWW.CPVENTURA.COM](http://WWW.CPVENTURA.COM)

CATERING AT CROWNE PLAZA

# BREAKFAST





## BREAKFAST

# BUFFET

*All buffets have a 20-guest minimum*

### WAKE UP BUFFET | \$43 (\*\$53.32)

- ▶ house-made granola with vanilla yogurt
- ▶ seasonal fresh sliced fruits and berry selection
- ▶ breakfast muffins and pastries
- ▶ scrambled eggs and breakfast potatoes
- ▶ applewood smoked bacon and pork sausage

- ▶ fresh Perricone orange juice
- ▶ LaVazza coffee, decaffeinated coffee, selection of hot teas
- ▶ fruit infused water station

### GOOD DAY SUNSHINE | \$43 (\*\$53.32)

- ▶ seasonal fresh sliced fruits and berry selection
- ▶ breakfast muffins and pastries
- ▶ thick-cut brioche French toast served with berry compote
- ▶ scrambled eggs and breakfast potatoes
- ▶ applewood smoked bacon and pork sausage

- ▶ steel cut oatmeal, served with seasonal dried fruits, brown sugar
- ▶ fresh Perricone orange juice
- ▶ LaVazza coffee, decaffeinated coffee, selection of hot teas
- ▶ fruit infused water station

### HEALTHY START | \$43 (\*\$53.32)

- ▶ seasonal fresh sliced fruits and berry selection
- ▶ assortment of New York style bagels served with herb cream cheese, creamery butter and seasonal preserves
- ▶ savory chicken sausage
- ▶ farm-fresh egg-white scramble and herb-roasted potatoes
- ▶ Greek yogurt parfait; fresh berries and house-made granola

- ▶ fresh Perricone orange juice
- ▶ LaVazza coffee, decaffeinated coffee, selection of hot teas
- ▶ fruit infused water station

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## BREAKFAST

# PLATED

### **ON THE RISE | \$36 (\*\$44.64)**

- ▶ fluffy farm-fresh scrambled eggs
- ▶ golden breakfast potatoes
- ▶ choice of applewood smoked bacon or chef's pork sausage
- ▶ fresh Perricone orange juice
- ▶ Lavazza coffee, decaffeinated coffee, selection of hot teas
- ▶ fruit infused water station

### **CALIFORNIA BREAKFAST | \$38 (\*\$47.12)**

- ▶ house-made granola with seasonal berry parfait
- ▶ avocado toast topped with scrambled eggs, pickled red onions, roasted red peppers and micro greens finished with smoked sea salt
- ▶ grilled tomato topped with fresh herbs
- ▶ fresh Perricone orange juice
- ▶ Lavazza coffee, decaffeinated coffee, selection of hot teas
- ▶ fruit infused water station

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BREAKFAST

## By The Dozen

### **BREAKFAST SANDWICH | \$108 per dozen (\*\$133.92)**

- ▶ toasted ham, egg and Swiss
- ▶ classic bacon, egg and cheddar
- ▶ roasted seasonal vegetable and feta

### **BREAKFAST BURRITOS | \$132 per dozen (\*\$163.68)**

- ▶ choice of chorizo, ham, bacon with scrambled egg, potatoes, black beans and cheddar jack cheese
- ▶ vegetarian burrito with grilled vegetables, potatoes, cheddar cheese and black beans
- ▶ vegan burrito with vegan cheese, vegan egg and soy chorizo

### **ARTISAN BAGEL AND SCHMEAR BAR | \$144 per dozen (\*\$178.56)**

- ▶ assortment of bagels, cream cheese, creamery butter, sliced cucumbers, pickled red onions, heirloom tomatoes, capers, smoked salmon

### **FRESHLY BAKED ASSORTMENT OF DONUTS | \$45 per dozen (\*\$55.80)**

### **COFFEE & FRESH JUICE STATION | \$13 per person (\*\$16.12)**

### **“JUICE SWELL” COLD-PRESSED ORGANIC JUICE SHOTS | \$MP**

- ▶ black pearl; lemon, honey, Himalayan salt. Activated charcoal, coconut water, and PH water
- ▶ south swell; celery, apple, and lemon
- ▶ sweet light; celery, apple, lemon, grapefruit, parsley, and turmeric
- ▶ breakwater beets; carrot, apple, cucumber, lemon, and ginger
- ▶ last set; apples, bets, ginger, lime, basil, molasses, maqui berry, and barley grass

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CATERING AT CROWNE PLAZA

# BREAKS





BREAKS

# ANYTIME

*All breaks have a 15-guest minimum*

## ALL DAY BEVERAGES | \$35 (\*\$43.40)

selection of soft drinks

fruit infused water station

LaVazza coffee, decaffeinated coffee, selection of hot teas



## PROMENADE CRAVINGS | \$23 (\*\$28.52)

- ▶ “Ficelle” pretzel bites with spicy mustard
- ▶ skinny popcorn
- ▶ selection of classic candy bars
- ▶ selection of soft drinks and fruit infused water

## FITNESS | \$28 (\*\$34.72)

- ▶ hand-selected seasonal whole fruit
- ▶ individual yogurt selection and string cheese
- ▶ wholesome granola bar and energy bar selection
- ▶ selection of soft drinks and fruit infused water

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## BREAKS

# A LA CARTE ITEMS

- ▶ **LaVazza coffee, decaffeinated coffee, selection of hot teas**  
\$85 per gallon (\*\$105.40)
- ▶ **Iced Tea; Freshly Brewed**  
\$80 per gallon (\*\$99.20)
- ▶ **Assortment of Soft Drinks**  
\$7 each (\*\$8.68)
- ▶ **Fruit Infused Water Station**  
\$35 per gallon (\*\$43.40)
- ▶ **Assortment of Muffins and Pastries**  
\$24 per dozen (\*\$29.76)
- ▶ **Assortment of Granola, Energy or Candy Bars**  
\$7 each (\*\$8.68)
- ▶ **Greek Yogurt Parfait; Fresh Berries and House-Made Granola**  
\$12 each (\*\$14.88)
- ▶ **Croissants; Assortment of butter, chocolate and almond "Ficelle" croissants served with butter and preserves**  
\$70 per dozen (\*\$86.80)
- ▶ **Donuts; Assortment of Freshly Baked Donuts**  
\$45 per dozen (\*\$55.80)
- ▶ **Brownies, Blondies or Lemon Bars**  
\$50 per dozen (\*\$62.00)
- ▶ **Assortment of Chips**  
\$18 per dozen (\*\$22.32)
- ▶ **"Ficelle" Pretzel Bites, with Mustard & Cheese**  
\$42 per dozen (\*\$52.08)
- ▶ **Bags of Gourmet Skinny Popcorn**  
\$24 per dozen (\*\$29.76)
- ▶ **Freshly Baked Gourmet Cookies**  
\$45 per dozen (\*\$55.80)
- ▶ **Mozzarella String Cheese**  
\$15 per dozen (\*\$18.60)

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CATERING AT CROWNE PLAZA

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# LUNCH





LUNCH

# DELI BUFFET

SERVED WITH FRESHLY BREWED ICED TEA, FRUIT INFUSED WATER STATION,  
LAVAZZA COFFEE, DECAFFEINATED COFFEE & SELECTION OF HOT TEAS  
*All buffets have a 20-guest minimum*

## WALL STREET DELI | \$55 (\*\$68.20)

- ▶ seasonal signature soup with oyster crackers
- ▶ baby greens served with ranch and white balsamic vinaigrette
- ▶ select one:
  - ▶ pasta salad, potato salad, or bags of chips

### *Deli Platter:*

- ▶ turkey, pastrami, honey baked ham
- ▶ provolone, swiss and cheddar cheeses
- ▶ lettuce, tomato, pickled red onion, mayonnaise and mustard
- ▶ assortment of breads and roll selection
- ▶ Chef's signature house-made cookies

### *Add*

## CURRIED CHICKEN OR TUNA SALAD | \$6 (\*\$7.44)

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LUNCH

# BUFFET LUNCH

SERVED WITH FRESHLY BREWED ICED TEA, FRUIT INFUSED WATER STATION,  
LAVAZZA COFFEE, DECAFFEINATED COFFEE & SELECTION OF HOT TEAS  
*All buffets have a 20-guest minimum*

## COASTAL COMFORT BBQ | \$55 (\*\$67.20)

- ▶ California mixed greens salad; heirloom tomatoes, cucumbers, carrots, radishes and croutons, with white balsamic vinaigrette and ranch dressings
- ▶ garden pasta salad
- ▶ grilled rosemary & lemon chicken
- ▶ Santa Maria style tri tip
- ▶ onion rings
- ▶ corn succotash
- ▶ cornbread and sweet cream butter
- ▶ seasonal fruit cobbler

## VENETIAN VIBES | \$55 (\*\$67.20)

- ▶ classic Caesar romaine lettuce, parmesan and croutons with homemade dressing
- ▶ Italian antipasto display with international & domestic cheeses and marinated olives
- ▶ caprese salad with vine-ripened tomatoes and fresh mozzarella
- ▶ grilled Italian sausage, peppers and onions
- ▶ Italian-style lasagna with Bolognese sauce
- ▶ farfalle pasta served with pesto, roasted peppers and pistachios
- ▶ seasonal Italian vegetables, roasted
- ▶ toasted garlic and parmesan cheese bread
- ▶ classic tiramisu cake and traditional cannoli

**Add**

**VANILLA BEAN ICE CREAM | \$6 (\*\$7.44)**

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## LUNCH

# BUFFET LUNCH

SERVED WITH FRESHLY BREWED ICED TEA, FRUIT INFUSED WATER STATION,  
LAVAZZA COFFEE, DECAFFEINATED COFFEE & SELECTION OF HOT TEAS

*All buffets have a 20-guest minimum*

### COASTAL CANTINA | \$56 (\*\$69.44)

- ▶ garden mixed greens with avocado ranch
- ▶ seasonal fresh sliced fruits with tajin seasoning
- ▶ grilled beef and chicken fajitas with julienne peppers, onions and fresh cilantro
- ▶ savory black beans
- ▶ seasoned Spanish rice
- ▶ traditional, warm corn and flour tortillas
- ▶ fire-roasted tomato salsa and avocado tomatillo salsa
- ▶ Chef's signature churros with Mexican chocolate and dulce de leche

### OCEAN BREEZE | \$59 (\*\$73.16)

fresh rolls and butter  
Chef's assorted dessert selection

#### **Choice of Two Starters:**

- ▶ Caesar salad
- ▶ potato salad
- ▶ pasta salad
- ▶ rustic tomato soup
- ▶ caprese salad
- ▶ arugula & strawberry salad

#### **Choice of Two Sides:**

- ▶ garlic whipped potatoes
- ▶ peas & rice
- ▶ fried plantains
- ▶ fresh seasonal vegetables
- ▶ roasted potatoes
- ▶ coconut braised power greens (Aloo)

#### **Choice of Two Entrées:**

- ▶ grilled chicken with choice of Jamaican jerk, crusted mustard herb butter
- ▶ Santa Maria tri tip style tri-tip in a red wine demi glace
- ▶ Campbell river salmon with miso butter
- ▶ portobello mushroom ravioli with classic tomato-basil sauce

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LUNCH

# PLATED LUNCH

LUNCHES SERVED WITH FRESHLY BREWED ICED TEA, FRUIT INFUSED WATER STATION,  
LAVAZZA COFFEE, DECAFFEINATED COFFEE & SELECTION OF HOT TEAS

## STARTERS (select one)

- ▶ **Seasonal Soup**; Chef's daily selection
- ▶ **Classic Caesar**; romaine, parmesan and croutons with homemade caesar dressing
- ▶ **California Mixed Greens**; lettuce with shaved vegetables topped with croutons and choice of dressing

## DESSERTS (select one)

*Choose One:*

- ▶ **Cheesecake Bruleé**; with Caramel Drizzle
- ▶ **Classic Mixed Berry Tart**; shortbread crust filled with cream, topped with assorted berries
- ▶ **Old Fashioned Chocolate Fudge Cake**; finished with silky chocolate ganache
- ▶ **Three-Layer Carrot Cake (GF)**; with fresh berry compote, additional \$3 (\*\$3.72)
- ▶ **Sambuco Raspberry Tart (VEGAN)**; a multi-grain tart shell filled with elderberry and raspberry marmalade

## ENTRÉES

**\$52** (\*\$64.48)

- ▶ **Umami Miso Glazed Salmon**; grilled and served on a bed of steamed rice and fresh vegetables
- ▶ **Santa Maria Style Tri-Tip**; barbeque sauce, served with smashed potatoes and fresh vegetables
- ▶ **Lemon Garlic Chicken Breast**; in a thyme au jus served with rice and steamed vegetables
- ▶ **Portobello Ravioli (V)**; served with herbs in a tomato basil sauce

**\$45** (\*\$55.80)

- ▶ **Croissant Club**; with choice of tuna or curried chicken salad with lettuce & tomato served with fresh seasonal fruit
- ▶ **Grilled Chicken Sandwich**; with lettuce, tomatoes, avocado and Swiss cheese served with fresh seasonal fruit
- ▶ **Grilled, Seasonal Vegetable Wrap**; hummus & feta cheese served with fresh seasonal fruit

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# MEETINGS PACKAGES

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# PLATINUM PACKAGE

*All packages have a 20-guest minimum*

## BREAKFAST BUFFET

- ▶ Greek yogurt parfait; fresh berries and house-made granola
- ▶ Sliced seasonal fruit and berries
- ▶ Breakfast muffins and pastries served with creamery butter and fruit preserves
- ▶ Scrambled eggs and breakfast potatoes
- ▶ Applewood smoked bacon and pork sausage
- ▶ fresh Perricone orange juice
- ▶ LaVazza coffee, decaffeinated coffee, selection of hot teas

## MID MORNING BREAK

- ▶ Assorted granola bars and energy bars
- ▶ Chef's selection of whole, seasonal fruit
- ▶ Mozzarella string cheese

## LUNCH BUFFET

Choice of;

**Coastal Cantina**

**Coastal Comfort BBQ,**

**Venetian Vibes**

**Wall Street Deli**

## AFTERNOON BREAK

- ▶ House-made cookies and brownies
- ▶ Assortment of chips
- ▶ Selection of classic candy bars

## ALL-DAY BEVERAGES

- ▶ LaVazza Coffee, Decaffeinated Coffee, selection of Hot Teas
- ▶ Assortment of Soft Drinks and Fruit Infused Water Station

**Wall Street Deli | \$107** (\*\$132.68)

**Coastal Cantina, Coastal Comfort BBQ, Venetian Vibes | \$125** (\*\$155)

**Ocean Breeze | \$135** (\*\$167.40)

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CATERING AT CROWNE PLAZA

# RECEPTIONS





## RECEPTIONS

# CHILLED BITES & DISPLAYS

- ▶ **Bruschetta;** roma tomatoes, fresh mozzarella with ciabatta crostini  
\$250 per 50 pcs (\*\$310)
- ▶ **Antipasto Skewers;** mozzarella, tomato, kalamata olive drizzled with extra virgin olive oil  
\$300 per 50 pcs (\*\$372)
- ▶ **Prosciutto Wrapped Melon**  
\$300 per 50 pcs (\*\$372)
- ▶ **Shrimp Ceviche Shots**  
\$325 per 50 pcs (\*\$403)
- ▶ **Vegetable Crudité Display;** an array of crisp garden vegetables with ranch dressing & hummus  
\$350 serves 50 (\*\$434)
- ▶ **Seasonal Fresh Fruit Display;** an artful assortment of seasonal melons, pineapple and fresh berries  
\$350 serves 50 (\*\$434)
- ▶ **Meze Display;** homemade hummus, baba ghanoush, tzatziki, veggie sticks and pita chips  
\$350 serves 50 (\*\$434)
- ▶ **Chilled Gulf Shrimp;** served with a zesty tomato cocktail sauce  
\$375 serves 50 (\*\$465)
- ▶ **Domestic and International Cheese Display;** garnished with dried fruits, nuts and gourmet crackers  
\$400 serves 50 (\*\$496)
- ▶ **Antipasto Display;** cured meats, Italian cheeses, kalamata olives, roma tomatoes, marinated mushrooms, artichoke hearts, Tuscan white bean salad, served with breads  
\$425 serves 50 (\*\$527)

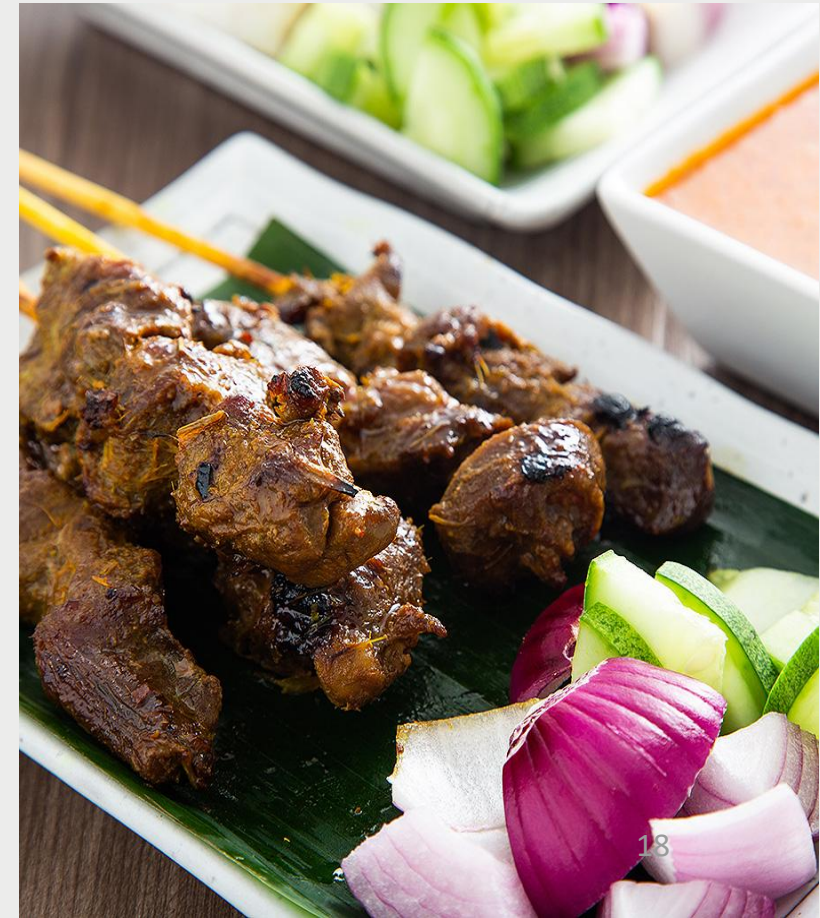
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RECEPTIONS

# HOT BITES

- ▶ **Vegetable Thai Spring Roll;** with sweet garlic chili dipping sauce  
\$210 per 50 pcs (\*\$260.40)
- ▶ **Kimchi & Chicken Pot Stickers;** with ginger garlic dipping sauce  
\$210 per 50 pcs (\*\$260.40)
- ▶ **Spanakopita;** phyllo dough filled with arugula and feta cheese  
\$225 per 50 pcs (\*\$279)
- ▶ **Beef Satay;** choice of peanut or teriyaki sauce  
\$275 per 50 pcs (\*\$341)
- ▶ **Chicken Satay;** with choice of peanut or sweet chili sauce  
\$275 per 50 pcs (\*\$341)
- ▶ **Chicken empanadas;** puff pastry filled with chicken, onions and peppers and fire-roasted salsa  
\$275 per 50 pcs (\*\$341)
- ▶ **Beef Empanadas;** puff pastry filled with beef, onions and peppers with avocado tomatillo sauce  
\$275 per 50 pcs (\*\$341)
- ▶ **Lamp Lollipops;** tzatziki-style dipping sauce  
\$380 per 50 pcs (\*\$471.20)
- ▶ **Crispy Coconut Shrimp;** served with an orange dipping sauce  
\$350 per 50 pcs (\*\$434)
- ▶ **Petite Crab Cakes;** with creamy chipotle aioli  
\$375 per 50 pcs (\*\$465)
- ▶ **Beef Wellington Bites**  
\$380 per 50 pcs (\*\$471.20)

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RECEPTIONS

# DISPLAYS

Serves 50

## STREET TACO CART | \$750 (\*\$930)

- ▶ grilled chicken
- ▶ charro beans
- ▶ carne asada
- ▶ Spanish rice
- ▶ shrimp/fish add \$125 (\*\$155)
- ▶ corn & flour tortillas
- ▶ carne asada tacos

served with fire roasted salsa and tomatillo avocado salsa, cilantro, onions and shredded cabbage

## COASTAL BITES DISPLAY | \$700 (\*\$868)

- ▶ ceviche, local white fish
- ▶ ahi poke
- ▶ shrimp cocktail
- ▶ crispy wontons and tortillas

## FLATBREAD DISPLAY | \$850 (\*\$1,054)

- ▶ margarita
- ▶ chorizo and jalapeno
- ▶ pepperoni or sausage
- ▶ chef's seasonal choice
- ▶ seasonal vegetable
- ▶ bacon and pineapple

# STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

Serves 50

## ORANGE HONEY GLAZED TURKEY BREAST | \$600 (\*\$744)

seasonal fruit compote

## HERB-ROASTED PORK TENDERLOIN | \$600 (\*\$744)

Served with bourbon-glazed apples

## ROASTED PRIME RIB | \$MP

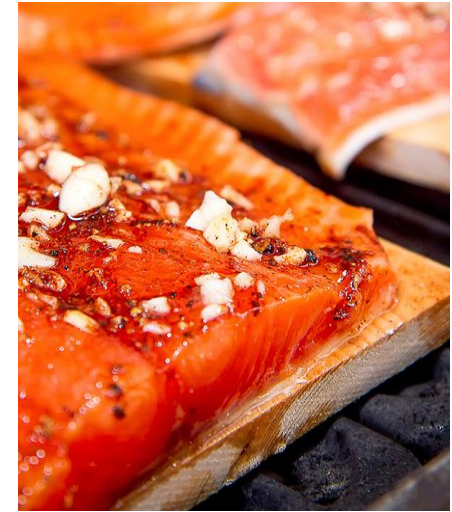
creamy horseradish and au jus

**\*\*Booked in conjunction a plated/buffet, lunch/dinner. Not available as a stand-alone option.**

**\*\*Chef attendant included as needed**

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CATERING AT CROWNE PLAZA

# DINNER





DINNER

## DINNER BUFFET

SERVED WITH FRESHLY BREWED ICED TEA, FRUIT INFUSED WATER STATION, ARTISAN DINNER ROLLS AND BUTTER, COFFEE, DECAFFEINATED COFFEE & SELECTION OF HOT TEAS  
*All buffets have a 20-guest minimum*

### OCEAN BREEZE | \$99 (\*\$122.76)

#### CHOICE OF TWO STARTERS:

- ▶ Caesar salad
- ▶ wedge salad
- ▶ mixed green salad, shaved farm-to-table vegetables
- ▶ caprese salad
- ▶ **seasonal Soup**; Chef's daily selection

#### CHOICE OF TWO SIDES:

- ▶ Roasted fingerling potatoes
- ▶ roasted seasonal vegetables
- ▶ oven roasted potatoes
- ▶ fried plantains
- ▶ smashed potatoes
- ▶ peas and rice
- ▶ coconut braised super greens (Aloo)

#### CHOICE OF TWO ENTRÉES:

- ▶ grilled chicken with choice of Jamaican jerk, garlic lemon
- ▶ Santa Maria style tri-tip, house-made bbq sauce
- ▶ Campbell river salmon with umami, miso glaze
- ▶ portobello mushroom ravioli with tomato basil sauce
- ▶ tofu stir-fry with sweet soy sauce

#### CHEF'S SELECTION OF DESSERT

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DINNER

# DINNER BUFFET

SERVED WITH ICED TEA, FRUIT INFUSED WATER STATION, ARTISAN DINNER ROLLS AND BUTTER

LAVAZZA COFFEE, DECAFFEINATED COFFEE & SELECTION OF HOT TEAS

*All buffets have a 20-guest minimum*

## SANTA MARIA BARBECUE | \$75 (\*\$93)

- ▶ mixed green salad
- ▶ potato salad
- ▶ coleslaw
- ▶ watermelon tray
- ▶ country fried chicken
- ▶ mesquite smoked baby back ribs
- ▶ Santa Maria style beans
- ▶ corn succotash
- ▶ corn bread and sweet butter
- ▶ house-made seasonal fruit cobbler

## THE PACIFIC RIM | \$95 (\*\$117.80)

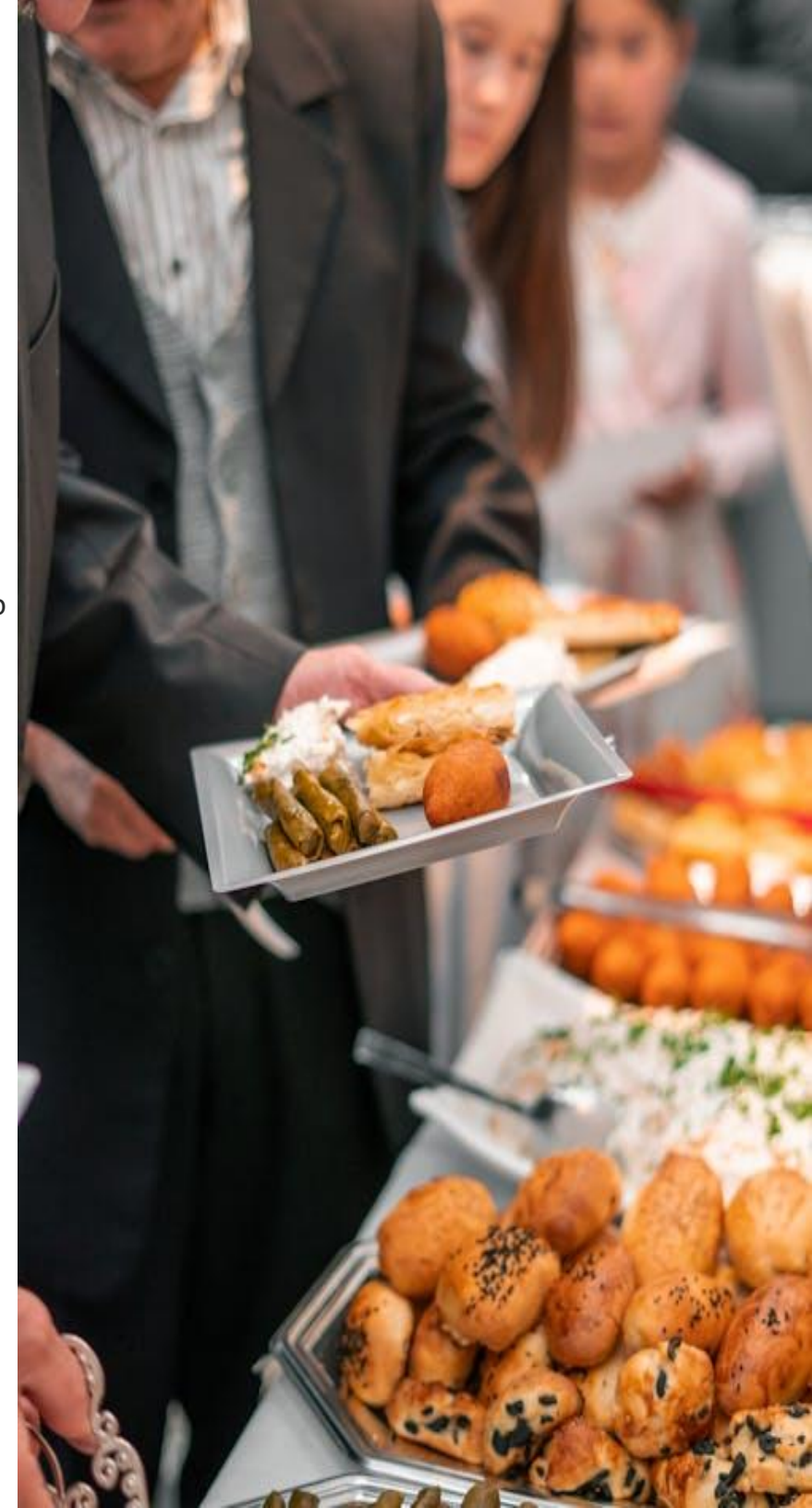
- ▶ mixed greens with cucumber or strawberry vinaigrette dressings
- ▶ napa cabbage salad
- ▶ fresh fruit display
- ▶ macaroni salad
- ▶ Kona coffee braised beef short ribs
- ▶ coconut encrusted market fish
- ▶ steamed rice
- ▶ stir fry vegetables
- ▶ Hawaiian sweet rolls and creamy butter
- ▶ Chef's selection of assorted desserts

## BAJA SUNSET | \$80 (\*\$99.20)

- ▶ Caesar salad, shaved parmesan, classic dressing
- ▶ roasted corn and black bean salad with tajin vinaigrette
- ▶ chorizo stuffed chicken breast in a poblano cilantro sauce
- ▶ carne asada with grilled onions
- ▶ warm corn and flour tortillas, green onions, fresh salsa, sour cream, fresh Mexican cheese
- ▶ charro beans
- ▶ cilantro and lime rice
- ▶ Chef's selection of assorted desserts

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## DINNER

# PLATED DINNER

DINNERS SERVED WITH FRESHLY BREWED ICED TEA, FRUIT INFUSED WATER STATION,  
LAVAZZA COFFEE, DECAFFEINATED COFFEE & SELECTION OF HOT TEAS  
WARM ROLLS & CREAMERY BUTTER

### STARTERS *(Select One for the Group)*

- ▶ **Seasonal Signature Soup**; with oyster crackers
- ▶ **Classic Caesar**; romaine, parmesan and croutons with house-made Caesar dressing
- ▶ **Strawberry and Baby Arugula Salad**; with candied pecans, feta cheese, red onions served with strawberry vinaigrette
- ▶ **California Mixed Greens Salad**; heirloom tomatoes, cucumbers, carrots, radishes and croutons, with white balsamic vinaigrette and ranch dressings
- ▶ **Greek Salad**; crisp romaine, kalamata olive, red onions, heirloom tomatoes, cucumbers, feta in a lemon herb vinaigrette

### DESSERTS *(Select One for the Group)*

- ▶ **Apple Strudel**; served with caramel drizzle
- ▶ **Old Fashioned Chocolate Fudge Cake**; finished with silky chocolate ganache
- ▶ **Classic New York Cheesecake**; with berry compote
- ▶ **Three-Layer Carrot Cake (GF)**; with fresh berry compote, additional \$3 (\*\$3.72)
- ▶ **Sambuco Raspberry Tart (VEGAN)**; a multi-grain tart shell filled with elderberry and raspberry marmalade
- ▶ **Seasonal Fresh Berries**; with crème anglaise

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DINNER

# PLATED DINNER

*When more than one entrée is selected, the higher price will prevail for all entrees.*

- ▶ free range chicken with lemon-herb/dijon crusted  
**\$75** (\*\$93)
- ▶ vegetable napoleon with portobello mushroom topped with layers of grilled vegetables on a risotto cake and bed of spinach, with a balsamic glaze  
**\$70** (\*\$86.80)
- ▶ campbell river salmon finished with miso butter  
**\$80** (\*\$99.20)
- ▶ coconut crusted local market fish served in a mango, avocado relish  
**\$MP**
- ▶ stuffed chicken breast with spinach, ricotta cheese and prosciutto in a red pepper coulis  
**\$80** (\*\$99.20)
- ▶ New York steak finished with a mushroom ragù  
**\$90** (\*\$111.60)
- ▶ braised short rib, natural au jus  
**\$80** (\*\$99.20)
- ▶ filet mignon finished with a red wine reduction  
**\$MP**
- ▶ petite grilled filet mignon and three shrimp scampi, lump crab topped with asparagus and béarnaise sauce  
**\$MP**

## STARCH *(Select One for the Group)*

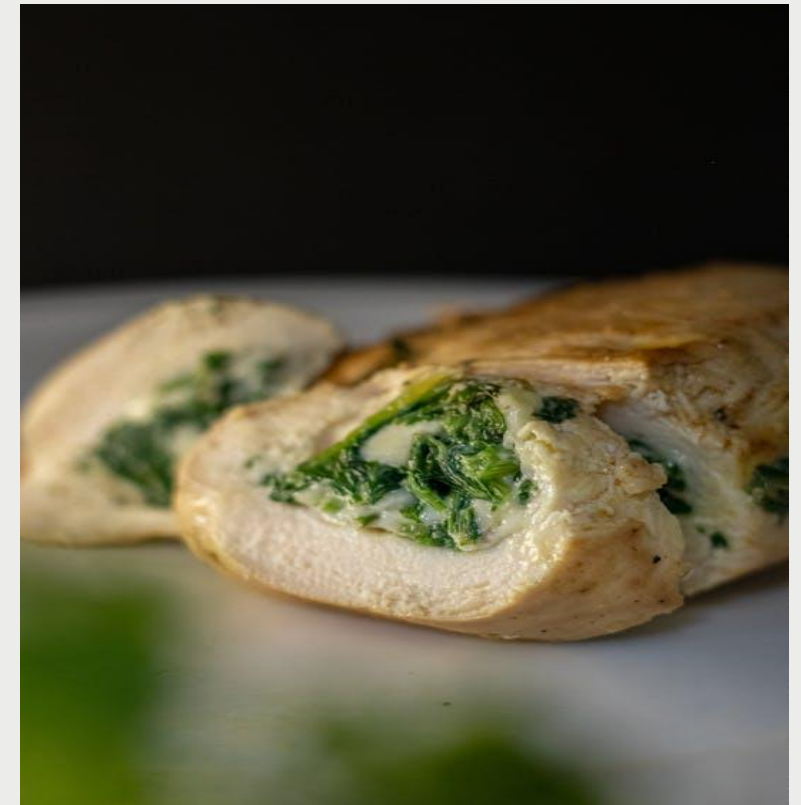
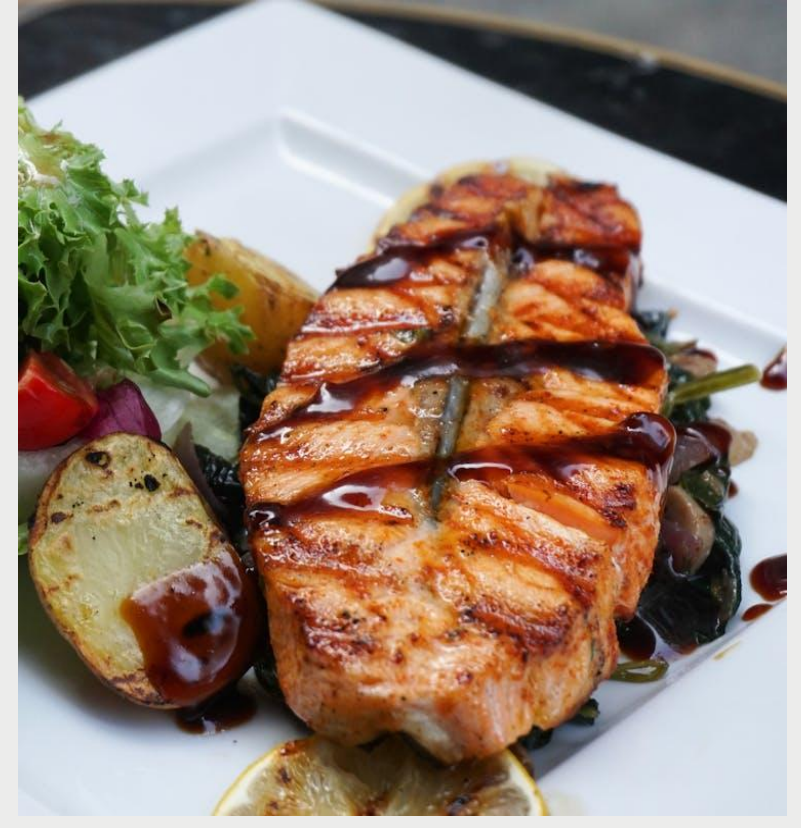
- ▶ garlic smashed potatoes
- ▶ fingerling potatoes
- ▶ grilled-herb polenta
- ▶ rice pilaf
- ▶ au gratin potatoes (enhancement; \$3.00/pp)

## VEGETABLE *(Select One for the Group)*

- ▶ asparagus & baby carrots
- ▶ broccolini & baby carrots
- ▶ green bean almondine
- ▶ spaghetti squash

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CATERING AT CROWNE PLAZA

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# BEVERAGE





BEVERAGE

# PACKAGE BAR

*ALL BARS REQUIRE A BARTENDER \$200 PER BARTENDER FOR EVERY 100 GUESTS*

All packages include house wine, imported/domestic beer and non-alcoholic beverages

## 1-HOUR HOSTED *(Well)*

Wheatley Vodka, Miles Gin, Corazon Blanco, Cruzan Rum, Ancient Age Bourbon

**\$30 per person** (\*\$37.20)

**\$16 per person each additional hour** (\*\$19.84)

**\$10 per drink for cash bar** (\*\$12.40)

## 1-HOUR HOSTED *(Luxury)*

Grey Goose Vodka, Hendricks Gin, Don Julio Blanco, Bacardi Rum, Woodford Reserve Bourbon, Macallan 12

**\$60 per person** (\*\$74.40)

**\$30 per person each additional hour** (\*\$37.20)

**\$16 per drink for cash bar** (\*\$19.84)

## 1-HOUR HOSTED *(Top Shelf)*

Tito's Vodka, Bacardi Rum, Casamigos Blanco, Bombay Sapphire, Bulleit Bourbon, Dewars White Label

**\$40 per person** (\*\$49.60)

**\$18 per person each additional hour** (\$22.32)

**\$12 per drink for cash bar** (\*\$14.88)

**CORKAGE | \$30 per bottle** (\*\$37.20)

*\*all wine or champagne must be approved by the catering department and charged prior to event*

**HOUSE WINE | \$27/bottle** (\*\$33.48)

**\$14/per glass** (\*\$17.36)

*Three Thieves Wines*

**IMPORTED/CRAFT/DOMESTIC BEER | \$8** (\*\$9.92)

**NON-ALCOHOLIC BEVERAGES | \$7** (\*\$8.68)

\*Prices include 24% service charge and exclude current sales tax.

Pricing, service charge and tax are subject to change without notice