



CROWNE PLAZA®  
HOTELS & RESORTS

# CATERING MENU

CROWNE PLAZA VENTURA BEACH | 805-652-5108 | [WWW.CPVENTURA.COM](http://WWW.CPVENTURA.COM)

CATERING AT CROWNE PLAZA

# BREAKFAST



***All buffets must have a 20-guest minimum***

- ▶ Breakfast muffins and pastries served with butter and fruit preserves
- ▶ Sliced seasonal fruits and berries
- ▶ Fresh fruit juices
- ▶ Regular and decaffeinated coffee with assorted hot teas

**Prices include 22% service charge.** All pricing subject to current sales tax. Pricing, service charge or sales tax are subject to change without notice.





## BREAKFAST

# BUFFET

*All buffets must have a 20-guest minimum*

### WAKE UP BUFFET | \$ 39.04 per guest

- ▶ Homemade granola cereal with 2% milk
- ▶ Sliced seasonal fruits and berries
- ▶ Breakfast muffins and pastries served with butter and fruit preserves
- ▶ Scrambled eggs and breakfast potatoes
- ▶ Applewood smoked bacon and pork sausage
- ▶ Fresh fruit juices
- ▶ Regular and decaffeinated coffee with assorted hot teas

### GOOD DAY SUNSHINE | \$ 43.95 per guest

- ▶ Sliced seasonal fruits and berries
- ▶ Breakfast muffins and pastries served with butter and fruit preserves
- ▶ Brioche French toast served with warm maple syrup
- ▶ Scrambled eggs and breakfast potatoes
- ▶ Steel cut oatmeal
- ▶ Applewood smoked bacon and pork sausage
- ▶ Fresh fruit juices
- ▶ Regular and decaffeinated coffee and assorted hot teas

### HEALTHY START | \$ 47.58 per guest

- ▶ Sliced seasonal fruits and berries
- ▶ New York style bagels served with light cream cheese, butter and fruit preserves
- ▶ Hard boiled eggs
- ▶ Scrambled egg whites and roasted red bliss potatoes
- ▶ Breakfast quiche
- ▶ Pork sausage
- ▶ Fresh fruit juices
- ▶ Assorted cereals with skim, soy 2% milk or almond milks
- ▶ Homemade granola and oatmeal
- ▶ Regular and decaffeinated coffee and assorted hot teas

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## BREAKFAST

# PLATED

### ON THE RISE | \$ 32.94 per guest

- ▶ Scrambled eggs
- ▶ Breakfast potatoes
- ▶ Choice of Applewood smoked bacon OR pork sausage
- ▶ Chilled juices
- ▶ Regular and decaffeinated coffee with assorted hot teas

### CALIFORNIA BREAKFAST | \$ 41.48 per guest

- ▶ Granola and berry parfait
- ▶ Chorizo scrambled eggs topped with queso fresco served with grilled tomato
- ▶ Roasted breakfast potatoes
- ▶ Chilled juices
- ▶ Regular and decaffeinated coffee with assorted hot teas

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## BREAKFAST

# STATIONS

\*STATIONS CANNOT BE SERVED AS STANDALONE ITEMS. THEY MUST BE SERVED IN CONJUNCTION WITH A BREAKFAST MENU

### \*OMELET STATION | \$ 29.28 per guest

- ▶ Made to order omelets, eggs, egg whites, bacon, ham, sausage, onion, mushroom, bell pepper, tomato, jalapeño, spinach, cheddar cheese, hot sauce, and house made salsa

*\*Requires a chef attendant (\$200 per attendant)*

### TOAST AND BAGEL BAR | \$ 32.94 per guest

- ▶ White, wheat, sourdough breads with assorted bagels
- ▶ Sliced hard boiled eggs, chopped bacon, mashed avocado, smoked salmon, capers, sliced red onion, sliced jalapeño, tomatoes and nutella
- ▶ Served with whipped cream cheese and butter with fruit preserves

*\*Must have a 20-guest minimum*

### \*CRÊPE STATION | \$ 24.40 per guest

- ▶ Made to order crêpes, whipped butter and whipped cream, caramel sauce, sambuca berry sauce, chocolate sauce, cinnamon sugars, bananas, berries

*\*Requires a chef attendant (\$200 per attendant)*



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BREAKFAST

## ENHANCEMENTS

**STEELE CUT OATMEAL** | **\$ 9.76** per guest

- ▶ Served with brown sugar, raisins and milk

*Add to buffet or plated menus. Not available in à la carte.*

**BREAKFAST SANDWICH** | **\$ 262.30** per doz

- ▶ Ham, egg and cheddar
- ▶ Bacon, egg and cheddar
- ▶ Roasted vegetable and cheddar

**BREAKFAST BURRITOS** | **\$ 280.60** per doz

- ▶ Choice of chorizo, ham, bacon with scrambled egg and cheddar cheese
- ▶ Vegetarian burrito with grilled vegetables, salsa with rice and beans
- ▶ Vegan burrito with vegan cheese, vegan egg and soy chorizo

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CATERING AT CROWNE PLAZA

# BREAKS





## BREAKS

# ANYTIME

*All breaks must have a 15-guest minimum*

### ALL DAY BEVERAGES | \$ 34.16 per guest

- ▶ Assorted soft drinks and cans of sparkling water
- ▶ Water station
- ▶ Regular coffee with assorted hot teas

*Includes all-day product "touch up"*



### HOME RUN | \$ 29.28 per guest

- ▶ Jumbo soft pretzels with spicy Dijon mustard
- ▶ Mini corn dogs with condiments
- ▶ Cracker jack popcorn
- ▶ Assorted candy bars
- ▶ Assorted soft drinks and bottled waters

### FITNESS | \$ 25.62 per guest

- ▶ Assorted whole fruit
- ▶ Assorted yogurts
- ▶ Granola bars
- ▶ Smart water
- ▶ Bottled juice
- ▶ Regular coffee with assorted hot teas

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## BREAKS

# ANYTIME

*All breaks must have a 15-guest minimum. Items will be left out for 30 min max*

### DONUT BAR | \$ 31.72 per guest

- ▶ Assorted donuts
- ▶ Bottled waters
- ▶ Low fat and whole milk
- ▶ Chocolate milk

### FIESTA TIME | \$ 23.18 per guest

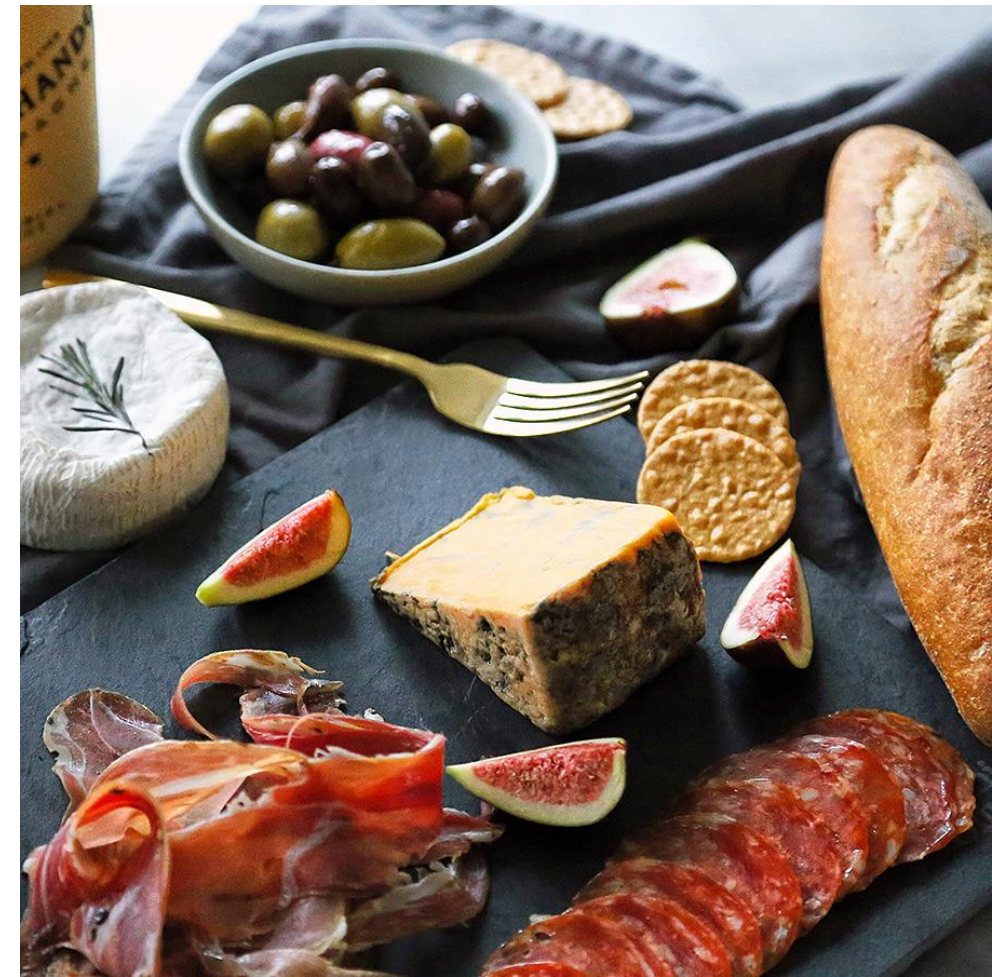
- ▶ Nachos served with cheese sauce, Jalapeños , salsas and guacamole
- ▶ Assorted soft drinks
- ▶ Bottled waters

### HIGH ENERGY | \$ 28.06 per guest

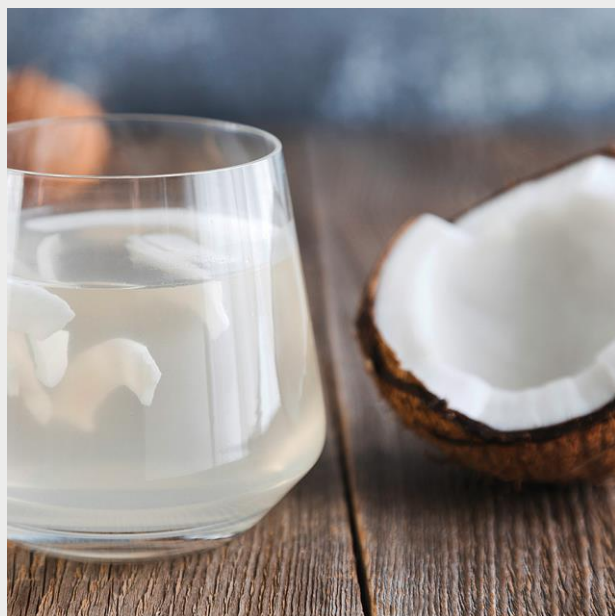
- ▶ Energy bars
- ▶ Blondie brownies
- ▶ Energy drinks
- ▶ Assorted soft drinks
- ▶ Bottled waters

### THE KID IN ALL OF US | \$ 30.50 per guest

- ▶ Assorted popcorn
- ▶ Assorted fresh baked cookies
- ▶ Brownies and blondie bars
- ▶ Assorted soft drinks
- ▶ Bottled Waters



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## BREAKS

# A LA CARTE ITEMS

- ▶ Regular and decaffeinated coffee  
**\$103.70 per gallon**
- ▶ Assorted hot teas or iced tea  
**\$85.40 per gallon**
- ▶ Assorted soft drinks or bottled water  
**\$6.10 each**
- ▶ Energy drinks  
**\$8.54 each**
- ▶ Infused fruit water  
**\$54.90 per gallon**
- ▶ Cinnamon buns or assorted breakfast breads  
**\$51.24 per dozen**
- ▶ Assorted granola, energy or candy bars  
**\$7.32 each**
- ▶ Assorted whole fresh fruit  
**\$4.88 each**
- ▶ Diced fruit cups, low fat yogurts or parfaits  
**\$12.20 each**
- ▶ New York style bagels with cream cheese and preserves  
**\$54.90 per dozen**
- ▶ Croissants served with butter and preserves  
**\$67.10 per dozen**
- ▶ Assorted donuts  
**\$50.24 per dozen**
- ▶ Brownies, blondie bars or lemon bars  
**\$52.46 per dozen**
- ▶ Assorted potato chips  
**\$47.58 per dozen**
- ▶ Soft pretzels served with mustard and cheese sauce  
**\$43.92 per dozen**
- ▶ Assorted bagged popcorn  
**\$46.36 per dozen**
- ▶ Assorted fresh baked cookies  
**\$51.24 per dozen**
- ▶ Assorted bagged trail mix  
**\$7.32 each**
- ▶ Assorted muffins or pastries  
**\$51.24 per dozen**

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# LUNCH





LUNCH

## DELI BUFFET

ALL LUNCHES SERVED WITH FRESHLY BREWED ICED TEA, WATER STATION & REGULAR COFFEE

*All buffets must have a 20-guest minimum*

### WALL STREET DELI | \$ 46.36 per guest

- ▶ Soup du jour with oyster crackers
- ▶ Baby greens served with ranch and white balsamic vinaigrette
- ▶ Choice of Pasta Salad OR Potato Salad

#### *Deli Platter:*

- ▶ Turkey, roast beef, honey baked ham
- ▶ Served with condiments: provolone, swiss and cheddar cheeses
- ▶ Lettuce, tomato, pickled red onion, mayonnaise and mustard
- ▶ Assorted breads and rolls
- ▶ Chef's choice dessert selection

### Add

### CHICKEN OR TUNA SALAD | \$ 8.54 per guest

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## LUNCH

# BUFFET LUNCH

ALL LUNCHES SERVED WITH FRESHLY BREWED ICED TEA, WATER STATION & REGULAR COFFEE

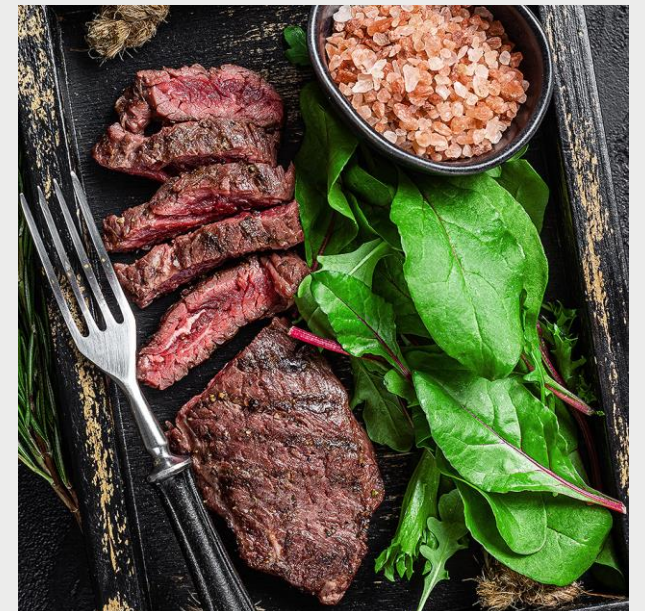
*All buffets must have a 20-guest minimum*

### SOUTHERN BARBECUE | \$ 57.34 per guest

- ▶ California salad tossed with tomatoes, cucumbers, carrots, radish, croutons with white balsamic vinaigrette and ranch dressings
- ▶ Macaroni salad
- ▶ BBQ leg quarters
- ▶ BBQ pulled pork
- ▶ Cajun spiced potato wedges
- ▶ Corn on the cob
- ▶ Cornbread and sweet cream butter
- ▶ Warm peach betty

### LITTLE ITALY | \$ 59.78 per guest

- ▶ Caesar salad
- ▶ Antipasto display with imported and domestic cheeses and marinated olives
- ▶ Caprese salad
- ▶ Grilled Italian sausage, peppers and onions
- ▶ Lasagna with Bolognese sauce
- ▶ Farfalle pasta served with pesto, roasted peppers and pistachios
- ▶ Roasted Italian vegetables
- ▶ Garlic cheese bread
- ▶ Tiramisu cake & cannoli



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## LUNCH

# BUFFET LUNCH

ALL LUNCHES SERVED WITH FRESHLY BREWED ICED TEA, WATER STATION & REGULAR COFFEE  
*All buffets must have a 20-guest minimum*

### FRONTERA | \$ 56.12 per guest

- ▶ Mixed greens with chipotle ranch
- ▶ Fresh sliced fruits with tajin
- ▶ Beef and chicken fajitas with julienne peppers, onions and fresh cilantro
- ▶ Pinto beans
- ▶ Spanish rice
- ▶ Warm corn and flour tortillas
- ▶ Roasted tomato salsa and avocado-tomatillo salsa
- ▶ Chef's assorted dessert selection

### OCEAN BREEZE | \$ 70.76 per guest

Fresh rolls and butter  
Chef's assorted dessert selection

#### **Choice of Two Salads:**

- ▶ Caesar
- ▶ Potato
- ▶ Pasta
- ▶ Caprese
- ▶ Spinach & strawberry
- ▶ Soup du Jour

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

- ▶ Garlic whipped potatoes
- ▶ Peas & rice
- ▶ Fresh seasonal vegetables
- ▶ Roasted potatoes

#### **Choice of Two Entrées:**

- ▶ Grilled chicken with choice of Jamaican jerk, garlic lemon or Thai coconut sauce
- ▶ Tri-tip in a mushroom ragout demi glaze
- ▶ Campbell river salmon with miso glaze
- ▶ Portobello mushroom ravioli with tomato-basil sauce

## LUNCH

# PLATED LUNCH

ALL LUNCHES SERVED WITH FRESHLY BREWED ICED TEA, WATER STATION & REGULAR COFFEE

## STARTERS

*Choose One:*

- ▶ Seasonal Soup – Chef’s Daily Selection
- ▶ Classic Caesar – Romaine, parmesan and croutons with homemade caesar dressing
- ▶ California Mixed Green Salad – Lettuce with shaved vegetables topped with croutons and choice of dressing

## DESSERTS

*Choose One:*

- ▶ Cheesecake Bruleé– Hand fired and mirrored with burnt caramel
- ▶ Mixed berry tart-Short crust pastry base filled with pastry cream, topped with an assortment of berries
- ▶ Chocolate fondant cake-sponge cake with elegant chocolate ganache
- ▶ Gluten Free Carrot Cake – Three layers of delicious moist cake finished with real cream cheese.

**Add \$3.66 per guest**

## ENTRÉES

- ▶ Umami miso glaze salmon grilled and served on a bed of steamed rice and fresh vegetables  
**\$54.90 per guest**
- ▶ BBQ tri-tip smothered with barbecue sauce served with mashed potatoes and fresh vegetables  
**\$51.24 per guest**
- ▶ Jamaican jerk chicken served with peas & rice  
**\$50.02 per guest**
- ▶ Portobello ravioli served with herbs in a tomato-basil sauce  
**\$42.70 per guest**
- ▶ Chicken caesar salad, chicken fiesta salad or a cobb salad  
**\$39.04 per guest (caesar) \$42.70 per guest (fiesta) \$45.14 per guest (cobb)**
- ▶ Croissant Club with choice of tuna salad OR chicken salad club with lettuce, tomato served with fresh seasonal fruits  
**\$40.26 per guest**
- ▶ Grilled chicken sandwich with lettuce, tomatoes, avocado and swiss cheese served with fruit  
**\$40.26 per guest**

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CATERING AT CROWNE PLAZA

# MEETINGS PACKAGES

# PLATINUM PACKAGE

*All packages must have a 15-guest minimum*

## WAKE UP BREAKFAST BUFFET

- ▶ Homemade granola cereal with 2% milk
- ▶ Sliced seasonal fruits and berries
- ▶ Breakfast muffins and pastries served with butter and fruit preserves
- ▶ Scrambled eggs and breakfast potatoes
- ▶ Applewood smoked bacon and pork sausage
- ▶ Fresh fruit juices
- ▶ Coffee with assorted hot teas

## MID MORNING BREAK

- ▶ Assorted granola bars
- ▶ Chef's selection of whole, seasonal fruit
- ▶ Beverage restock

**Sliced fruit tray add \$3.66 per person**

**\$118.34 per guest-Wall St. Deli buffet lunch**

**\$140.30 per guest-hot buffet lunch**

## LUNCH BUFFET

*Choice of Hot or Cold Buffet Lunch-See Lunch Buffets:  
Ocean Breeze Upgrade add \$10 per person*

## AFTERNOON BREAK

- ▶ Homemade cookies and brownies
- ▶ Assorted bags of chips
- ▶ Candy bars
- ▶ Beverage restock

## ALL-DAY BEVERAGES

- ▶ Regular coffee with assorted hot teas
- ▶ Assorted sodas & sparkling water plus water station





## MEETINGS PACKAGES

# SILVER PACKAGE

*All packages must have a 15-guest minimum*

### DELUXE CONTINENTAL BREAKFAST

- ▶ Breakfast muffins and pastries served with butter and fruit preserves
- ▶ Sliced seasonal fruits and berries
- ▶ Fresh breakfast breads
- ▶ Fresh fruit juices
- ▶ Regular coffee with assorted hot teas

### AFTERNOON BREAK

- ▶ Homemade cookies and brownies
- ▶ Assorted bags of chips
- ▶ Candy bars
- ▶ Beverage restock

### MID MORNING BREAK

- ▶ Assorted granola bars
- ▶ Chef's selection of whole, seasonal fruit
- ▶ Beverage restock

### ALL-DAY REFRESH BEVERAGES

- ▶ Regular coffee with assorted hot teas
- ▶ Assorted sodas & sparkling water plus water station

*Sliced fruit tray add \$3.66 per person*

**\$82.96 per guest**

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CATERING AT CROWNE PLAZA

# RECEPTIONS





## RECEPTIONS

# CHILLED BITES

- ▶ Tomato bruschetta– Fresh mozzarella on a ciabatta crostini  
**\$244 per 50 pcs**
- ▶ Antipasto skewers-Mozzarella, tomato, kalamata olive drizzled with olive oil  
**\$305 per 50 pcs**
- ▶ Prosciutto wrapped melon  
**\$305 per 50 pcs**
- ▶ Blanched asparagus wrapped in prosciutto  
**\$305 per 50 pcs**
- ▶ Belgium endive with blue cheese mouse and apple confetti garnish  
**\$427 per 50 pcs**
- ▶ Vegetable Crudit  Platter-an array of crisp garden vegetables with ranch dip  
**\$427 serves 50**
- ▶ Season Fresh Fruit Display- An artful assortment of seasonal melon, pineapple and berries  
**\$469.70 serves 50**
- ▶ Shrimp wrapped in bacon served with a barbecue sauce  
**\$488 per 50 pcs**
- ▶ Meze platter-house-made hummus, baba ghanoush, tzatziki, veggie sticks and pita chips  
**\$549 serves 50**
- ▶ Chilled gulf shrimp served with remoulade and cocktail sauce  
**\$603.90 serves 50**
- ▶ Cheese Display-Domestic and imported cheeses, garnished with dried fruits, nuts and gourmet crackers  
**\$640.50 serves 50**
- ▶ Antipasto Platter-Cured meats, italian cheeses, kalamata olives, roma tomatoes, marinated mushrooms, artichoke hearts served with crostini  
**\$610 serves 50**
- ▶ Chilled snow crab claws served with cocktail and horseradish sauce  
**MP serves 50**

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## RECEPTIONS

# HOT BITES

- ▶ Vegetable thai spring roll with sweet garlic chili dipping sauce  
**\$244 per 50 pcs**
- ▶ Chicken pot stickers with ginger garlic dipping sauce  
**\$256.20 per 50 pcs**
- ▶ Phyllo triangles filled with spinach and feta cheese  
**\$292.80 per 50 pcs**
- ▶ Beef satay skewers with peanut sauce  
**\$305 per 50 pcs**
- ▶ Chicken satay skewers with peanut sauce  
**\$305 per 50 pcs**
- ▶ Chicken calzone-Puff pastry filled with chicken, mozzarella and parmesan cheese  
**\$305 per 50 pcs**
- ▶ Beef empanada-Puff pastry with beef, onions and peppers  
**\$305 per 50 pcs**
- ▶ Coconut fried shrimp served with an orange sauce  
**\$427 per 50 pcs**
- ▶ Petite crab cakes topped with a chipotle aioli  
**\$439.20 per 50 pcs**
- ▶ Mini beef wellington  
**\$427 per 50 pcs**
- ▶ Grilled beef tenderloin brochette with a brandy cream sauce  
**\$457.50 per 50 pcs**

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## RECEPTIONS STATIONS

CHOICE OF CHEF ATTENDANT-\$200 PER ATTENDANT or \$150 SELF-SERVE BUFFET

*50 guest min, Each additional guest over 50 charged per person • \*Chef attendant required*

### \*GRILLED CHEESE STATION | \$ 1,220 per 50 guests

*Build your own action station:*

- ▶ Assorted cheeses, avocado, caramelized onions, applewood smoked bacon, tomato, fig jam, pesto, parmesan and ham
- ▶ White, wheat, sourdough breads

Served with homemade tomato basil soup

### STREET TACO CART | \$ 976 per 50 guests

- ▶ Grilled chicken
- ▶ Carne asada
- ▶ Shrimp/fish add \$150
- ▶ Birria tacos add \$100
- ▶ Refried beans
- ▶ Spanish rice
- ▶ Corn & Flour tortillas

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

### \*PASTA STATION | \$ 732 per 50 guests

*Build your own action station:*

- ▶ Farfalle and penne pasta served with marinara, pesto or alfredo sauces
- ▶ Á LA CARTE: tomatoes, peppers, mushrooms, artichoke hearts, grilled chicken and olives

Served with garlic bread

### CLAM BAKE | \$ 854 per 50 guests

- ▶ Clams, mussels, sausage, corn on the cob and red potatoes

### SLIDER STATION | \$ 915 per 50 guests

- ▶ Pulled pork served with sweet rolls and with three bbq sauces to top of your slider

Served with santa maria style beans and pineapple coleslaw sides

### FAJITA STATION | \$ 1098 per 50 guests

- ▶ Grilled adobo steak and ancho chile chicken with sweet onion and peppers served with pico de gallo, cheddar& jack cheese, sour cream, cilantro with warm flour and corn tortillas

### DESSERT & COFFEE | \$ 48.80 per guest

*Chef's selection of mini-desserts*

- ▶ Starbucks Gourmet coffee, hot assorted teas
- ▶ Hot chocolate with whipped cream and marshmallows
- ▶ Flavored creamers, chocolate shavings, caramel sauce, chocolate syrup

### \* CRÊPE STATION | \$ 1098 per 50 guests

- ▶ Made to order crêpes, whipped butter, whipped cream, caramel, sambuca berry sauce, chocolate sauce, cinnamon sugars, bananas, berries and orange segments

RECEPTIONS

# CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

**\*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$200 PER ATTENDANT**

*Must have a buffet or plated lunch/dinner ordered. Not available as a stand-alone option.*

## \*BOURBON GLAZED COUNTRY HAM

Apple compote and grain mustard

*(Serves 50 people)*

**\$579.50 each**

## \*ROASTED SAGE TURKEY BREAST

Sage gravy and cranberry compote

*(Serves 50 people)*

**\$610 each**

## \*ROASTED PRIME RIB

Creamy horseradish and au jus

*(Serves 50 people)*

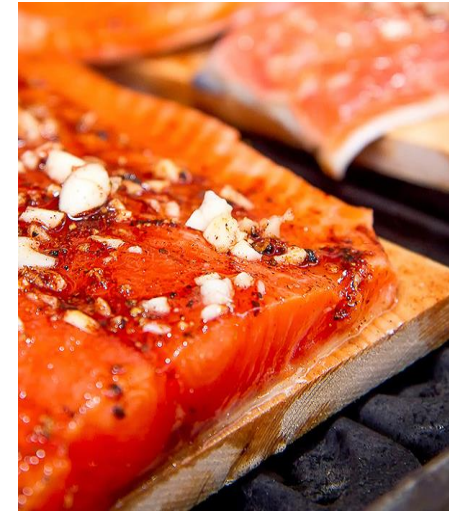
**\$915 each**

## \*WHOLE ROASTED NEW YORK STRIP

Mushroom sauté with bearnaise sauce

*(Serves 25 people)*

**\$854 each**



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CATERING AT CROWNE PLAZA

# DINNER





## DINNER

# DINNER BUFFET

ALL BUFFET DINNERS COME WITH WATER, FRESHLY BREWED ICED TEA, HOT ASSORTED TEAS,  
& REGULAR COFFEE, ARTSAN DINNER ROLLS AND BUTTER

*All buffets must have a 20-guest minimum*

## OCEAN BREEZE BUFFET DINNER

### CHOICE OF THREE STARTERS

- ▶ Soup du jour
- ▶ Caesar salad
- ▶ Wedge salad
- ▶ Mixed green salad
- ▶ Caprese salad

### CHOICE OF TWO SIDES:

- ▶ Au gratin potato
- ▶ Roasted seasonal vegetables
- ▶ Oven roasted potatoes
- ▶ Garlic Whipped potatoes
- ▶ Peas and rice

### CHOICE OF THREE ENTRÉES:

- ▶ Grilled chicken with choice of Jamaican jerk, garlic lemon or Thai coconut
- ▶ Tri-tip in a mushroom ragout demi glaze
- ▶ Campbell river salmon with umami, miso glaze
- ▶ Portobello mushroom ravioli with tomato – basil sauce

Chef's assorted dessert selection

**\$115.90 per guest**

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DINNER

# DINNER BUFFET

ALL BUFFET DINNERS COME WITH WATER, FRESHLY BREWED ICED TEA, HOT ASSORTED TEAS,  
& REGULAR COFFEE, ARTSAN DINNER ROLLS AND BUTTER

*All buffets must have a 20-guest minimum*

## COUNTRY WESTERN BARBECUE | \$ 115.90 per guest

- ▶ Tossed green salad
- ▶ Potato salad
- ▶ Coleslaw
- ▶ Watermelon tray
- ▶ Country fried chicken
- ▶ Mesquite smoked baby back ribs
- ▶ Santa Maria style beans
- ▶ Corn on the cob
- ▶ Corn bread and sweet butter
- ▶ Chef's assorted dessert selection to include warm apple betty

## SOUTH OF THE BORDER | \$ 103.70 per guest

- ▶ Caesar salad
- ▶ Roma tomato and red onion cilantro salad
- ▶ Chorizo stuffed chicken breast in a chipotle cream sauce
- ▶ Carne asada with grilled onions
- ▶ Warm corn and flour tortillas, green onions, fresh salsa, sour cream, cotija cheese
- ▶ Charro beans
- ▶ Cilantro and lime rice
- ▶ Chef's assorted dessert selection

## THE PACIFIC RIM | \$ 128.10 per guest

- ▶ Mixed greens with wasabi or strawberry vinaigrette dressings
- ▶ Napa cabbage salad
- ▶ Pineapple coleslaw
- ▶ Fresh fruit display
- ▶ Kona coffee braised beef short ribs
- ▶ Coconut encrusted market fish
- ▶ Steamed rice
- ▶ Stir fry vegetables
- ▶ Hawaiian sweet rolls and creamy butter
- ▶ Chef's assorted dessert selection

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## DINNER

# PLATED DINNER

ALL DINNERS COME WITH WATER, FRESHLY BREWED ICED TEA, HOT ASSORTED TEAS,  
REGULAR COFFEE, ARTSAN DINNER ROLLS AND BUTTER

### STARTERS *(Choose One)*

- ▶ Seasonal soup (Chef's daily selection)
- ▶ Classic Caesar – romaine lettuce, parmesan and croutons with homemade dressing
- ▶ Strawberry salad – baby spinach salad with candied pecans, feta cheese, red onions served with strawberry vinaigrette
- ▶ California mixed green salad – lettuce, with shaved vegetables topped with crouton and choice of dressing

### DESSERTS *(Choose One)*

- ▶ Rustic apple tart - served with caramel sauce and Chantilly cream
- ▶ Cheesecake bruleé– hand fired and mirrored with burnt caramel
- ▶ Chocolate fondant cake– chocolate sponge cake with elegant chocolate ganache
- ▶ Mixed berry tart-Short crust pastry base filled with pastry cream, topped with an assortment of berries
- ▶ Gluten free carrot cake– three layers of delicious moist cake finished with real cream cheese

**ADD \$3.66 per person**

**SELECT FROM ENTRÉES** *(Next Page)*

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# PLATED DINNER

## ENTRÉES:

- ▶ Free range Statler chicken with choice of orange glaze, herb/Dijon crusted, or a lemon garlic sauce served with creamy mashed potatoes and fresh seasonal vegetables  
**\$59.78 per guest**
- ▶ Vegetable napoleon with portobello mushroom topped with layers of grilled vegetables on a risotto cake finished with balsamic vinaigrette  
**\$53.68 per guest**
- ▶ Campbell river salmon finished with an umami miso glaze served on a bed of rice served with fresh seasonal vegetables  
**\$65.88 per guest**
- ▶ Coconut crusted local marketfish served in a mango, avocado relish with jasmine rice and fresh seasonal vegetables  
**MP per guest**
- ▶ Stuffed chicken breast stuffed with herbs, ricotta cheese and prosciutto in a red pepper sauce served with whipped mashed potatoes and fresh vegetables  
**\$63.44 per guest**
- ▶ New York steak finished with a brandy peppercorn sauce served with roasted rosemary potatoes and fresh vegetables  
**\$84.18 per guest**
- ▶ Filet mignon finished in a mushroom Forestier sauce served with garlic mashed potatoes and fresh seasonal vegetables  
**\$96.38 per guest**
- ▶ Petite grilled filet mignon and jumbo shrimp scampi served with whipped mashed potatoes and fresh vegetables  
**\$108.58 per guest**



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 wines, imported/domestic beer and non-alcoholic beverages

### **2-HOUR HOSTED** *(Premium Brands)*

New Amsterdam Vodka, Bombay Original Gin, Cruzan Aged Light Rum, The Famous Grouse Scotch, Seagram's VO, Corazon Tequila Blanco, Four Roses Bourbon, Terro d' Oro Wines

**\$36.60 per person**

**\$17.08 per person each additional hour**

### **2-HOUR HOSTED** *(Top Shelf Brands)*

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Hornitos, Hennessy VS, Dewar's White Label, Jack Daniels, Captain Morgan, Decoy by Duckhorn Wines

**\$42.70 per person**

**\$21.96 per person each additional hour**

### **2-HOUR HOSTED** *(Luxury Brands)*

Grey Goose, Bacardi Superior Rum, Bombay Sapphire, Knob Creek, Hennessy VSOP, Patron Silver, Johnny Walker Black, Crown Royal; Decoy by Duckhorn Wines

**\$62.22 per person**

**\$26.84 per person each additional hour**

**Prices include 22% service charge.** All pricing subject to current sales tax. Pricing, service charge or sales tax are subject to change without notice.

## BEVERAGE

# CONSUMPTION BAR

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

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

### **PREMIUM BRANDS | \$15.86 per drink**

New Amsterdam Vodka, Bombay Original Gin, Cruzan Aged Light Rum, The Famous Grouse Scotch, Seagram's VO, Corazon Tequila Blanco, Four Roses Bourbon, Terro d' Oro Wines

### **TOP SHELF BRANDS | \$18.30 per drink**

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Hornitos, Hennessy VS, Dewar's White Label, Jack Daniels, Captain Morgan, Decoy by Duckhorn Wines

### **LUXURY BRANDS | \$23.18 per drink**

Grey Goose, Bacardi Superior Rum, Bombay Sapphire, Knob Creek, Hennessy VSOP, Patron Silver, Johnny Walker Black, Crown Royal; Decoy by Duckhorn Wines

### **DOMESTIC BEER | \$9.76 per drink**

### **IMPORTED/CRAFT BEER | \$12.20 per drink**

### **HOUSE WINE | \$13.42 per glass**

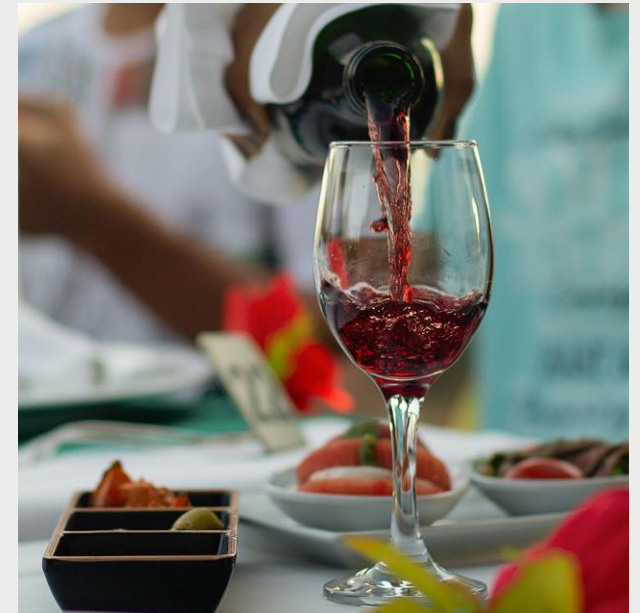
*Three Thieves Wines*

### **NON-ALCOHOLIC BEVERAGES | \$4.88 per drink**

### **CORKAGE | \$30.50 per bottle**

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

*\*all corkage brought at time of event will be not allowed and will be stored until the event has ended*



**Prices include 22% service charge.** All pricing subject to current sales tax. Pricing, service charge or sales tax are subject to change without notice.



## BEVERAGE

# CASH BAR

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

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

### **PREMIUM BRANDS | \$17.88 per drink**

New Amsterdam Vodka, Bombay Original Gin, Cruzan Aged Light Rum, The Famous Grouse Scotch, Seagram's VO, Corazon Tequila Blanco, Four Roses Bourbon, Terro d' Oro Wines

### **TOP SHELF BRANDS | \$19.52 per drink**

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Hornitos, Hennessy VS, Dewar's White Label, Jack Daniels, Captain Morgan, Decoy by Duckhorn Wines

### **LUXURY BRANDS | \$24.40 per drink**

Grey Goose, Bacardi Superior Rum, Bombay Sapphire, Knob Creek, Hennessy VSOP, Patron Silver, Johnny Walker Black, Crown Royal; Decoy by Duckhorn Wines

### **DOMESTIC BEER | \$10.98 per drink**

### **IMPORTED/CRAFT BEER | \$13.42 per drink**

### **HOUSE WINE | \$14.64 per glass**

*Three Thieves Wines*

### **NON-ALCOHOLIC BEVERAGES | \$5 per drink**

### **CORKAGE | \$30.50 per bottle**

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

*\*all corkage brought at time of event will not to be allowed and will be stored until the event has ended*

**Prices include 22% service charge.** All pricing subject to current sales tax. Pricing, service charge or sales tax are subject to change without notice.