



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU



CROWNE PLAZA LOS ANGELES HARBOR

601 S. PALOS VERDES STREET, SAN PEDRO CA 90731 | 310-521-8046

WWW.CROWNPLAZALAHARBORHOTEL.COM

CATERING FAQ'S

HOURS OF SCHEDULED EVENTS

Private events include up to 5 hours of contracted time. Daytime events must conclude no later than 3:00pm and evening events can be scheduled to start at 5:00pm or later. If the client requires use of the venue outside of these time frames, additional fees will apply and must be preapproved by the hotel. All event spaces may be reserved for the entire day for events requiring early set-up and are based upon availability and priced accordingly.

CPLA EVENT DETAILS

Your Catering representative will be able to assist in detailed planning and preparations for your event. We encourage the menu and all other details to be finalized two (2) weeks prior to your event date. The guaranteed guest count is due Five (5) days in advance. Please note that you will not be charged for less than your guaranteed guest count. If your actual count exceeds your guarantee you will be billed accordingly. CPLA will prepare 5% over your guarantee.

DEPOSIT SCHEDULE

To confirm your CPLA event a non-refundable and non-transferable 25% deposit of estimated charges for your specific event space is due within seven (7) days of receiving the contract. Full payment of the estimated charges is due ten (10) days prior to your event. All deposits are non-refundable or transferable.

FOOD AND BEVERAGE MINIMUMS

All event spaces at CPLA require a food and beverage minimum. These minimum requirements are exclusive of the current taxable service charge and sales tax that are applicable to all food and beverage items. Site rental fee is subject to current applicable sales tax. Minimums are subject to change.

FOOD AND BEVERAGE PROVISIONS

CPLA is the sole purveyor of all food & beverages for on-site events unless otherwise stated in writing. The State of California Liquor Commission regulates the sale & service of alcoholic beverages, and CPLA must adhere to these regulations. Please Note: Guests who appear to be under age 21 and do not have valid ID will not be served. CPLA reserves the right to refuse beverage service.

TASTINGS

Tastings are offered for weddings only, after a confirmed booking and include (2) Starters and (3) Entrees. Tastings are scheduled in advance and can take place on Wednesday's and Thursday's at 2:00pm or 3:00pm.

ENTRÉE CHOICES

You may offer your guests a choice between (3) entrees (2 proteins and 1 vegetarian). CPLA requires utilizing escort cards. If you choose to offer a choice of entrée, your guaranteed number of each entrée should be submitted ten (10) business days prior to your event. An individual place card with your guests' predetermined entrée selection noted is required.

TABLES AND SET UP

Each event space is equipped with a combination of 60" & 72" Rounds with up to (8-12) guests. If you provide the number of guests for each table we will set accordingly. CPLA supplies complimentary white, ivory or black colored linens (floor length can be arranged at an additional cost), overlays and napkins. A personalized layout will be provided by your Catering representative. CPLA provides blue and gold banquet chairs, china, silver & stemware. Dance floor (24x24) and riser are available at additional cost. Decorations that tape, glue, tack, or otherwise adhere to any surface in rooms is not allowed. Glitter and Confetti is not allowed. Candles are allowed as long as they are enclosed in a hurricane or votive. No open flame will be permitted.

PARKING

CPLA offers underground parking for you and your guests at an event rate of \$15 per car.

WEDDING COORDINATORS

All wedding ceremonies and receptions hosted at CPLA are required to hire a licensed, professional coordinator for a minimum of 1 month's service prior to the contracted event day. Coordinators must be from the CPLA approved vendor list..

PREFERRED VENDORS

The Catering Department can provide you with referrals for outside vendors, please inquire for list.

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

STATIONS

Stations require a minimum of 25 guests: (1) Hour of Service: Priced Per Person
Stations cannot be served as standalone items. They must be served in conjunction with a breakfast buffet.
All stations require a chef attendant -\$150 per attendant

OMELET STATION | \$ 18 per guest

- ▶ Whole eggs, egg whites, applewood smoked bacon, black forest ham, pork or turkey sausage, artichokes, olives, bell peppers, mushrooms, red onion, spinach, tomatoes, cheddar & jack cheese, guacamole, sour cream, pico de gallo, salsa verde

CLASSIC BELGIAN WAFFLE STATION | \$ 15 per guest

- ▶ Whipped butter, warm maple syrup, seasonal berries, bananas, chocolate chips, walnuts, whipped cream

AVOCADO TOAST STATION | \$ 16 per guest

- ▶ Multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, pickled onions, radish, Applewood smoked bacon, mozzarella, capers, balsamic glaze, olive oil, "everything but bagel" seasoning, salt, pepper, paprika

ENHANCEMENTS

Enhancements cannot be served as stand alone items.
Must be served in conjunction with a breakfast buffet.

STEELE CUT OATMEAL | \$ 8 per guest

- ▶ Butter, brown sugar, roasted nuts, golden raisins and maple syrup

AVOCADO TOAST | \$ 10 per guest

- ▶ Grilled multigrain bread, avocado, roasted cherry tomatoes, microgreens, "everything" bagel seasoning

MIMOSA & BELLINI BAR | \$ 22 per guest

- ▶ Champagne, orange juice, cranberry juice, strawberry puree, mango puree, seasonal berries

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BREAKFAST

PLATED

Plated Breakfasts require a minimum of 15 guests: Priced Per Person

Select up to (2) Entrées. Entrée counts due 5 days prior to your event

All Plated Breakfasts Include: Freshly Brewed Coffee, Assorted Tea, Chilled Orange Juice, Fresh Fruit Garnish



SUNRISE | \$ 25 per guest

- ▶ Biscuits or croissants
- ▶ Farm fresh scrambled eggs
- ▶ Applewood smoked bacon OR chicken apple sausage
- ▶ Roasted breakfast potatoes

EGGS BENEDICT | \$ 28 per guest

- ▶ Poached eggs, Canadian bacon, English muffin, hollandaise sauce
- ▶ Roasted breakfast potatoes

EGGWHITE POWER BOWL | \$ 28 per guest

- ▶ Quinoa, spinach, scrambled egg whites, feta, roasted cherry tomatoes, avocado,
- ▶ Multigrain toast

BREAKFAST BURRITO | \$ 23 per guest

- ▶ Scrambled eggs, Applewood smoked bacon, pork sausage or chorizo, hash browns, cheddar & jack cheese, salsa

AVOCADO TOAST | \$ 25 per guest

- ▶ Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, "everything" bagel seasoning, fried eggs
- ▶ Roasted breakfast potatoes



CATERING AT CROWNE PLAZA

MEETINGS, BREAKS & BOX IT UP





MEETINGS

ALL DAY MEETING PACKAGE

All Day Meeting Package requires a minimum of 25 guests: Additional \$75 Fee Applies to all Groups Less Than 25 People

\$ 95 per guest

CONTINENTAL BREAKFAST

- ▶ Sliced seasonal fruit
- ▶ Breakfast breads & pastries, sweet whipped butter, preserves
- ▶ Fresh fruit juices
- ▶ Freshly brewed coffee and assorted hot teas

MID MORNING BEVERAGE REFRESH

LUNCH~ SELECT FROM ONE OF OUR SIGNATURE LUNCH BUFFETS (Page 14)

Includes Iced Tea & Assorted Sodas

- ▶ Southern Comfort
- ▶ A Taste of Italy
- ▶ Fiesta
- ▶ Pacific Rim
- ▶ Deli

AFTERNOON BREAK~ SELECT FROM ONE OF THE FOLLOWING BREAK OPTIONS

Beverage Refresh, Coffee, Sodas and Water Station

- ▶ Cookie Break~ Assorted chocolate chip, oatmeal raisin, peanut butter, milk
- ▶ Health Nut Break~ Assorted granola & fruit bars, trail mix, seasonal sliced fresh fruit, mixed nuts
- ▶ Cinema~ Warm popcorn, soft pretzels with mustard, salted peanuts, assorted candy
- ▶ Fiesta Break~ Tortilla chips with salsa, guacamole & queso dip, warm churros



BREAKFAST & LUNCH

BOX IT UP

Box it up requires a minimum of 25 guests: Additional \$75 Fee Applies to all Groups Less Than 25 People

BREAKFAST | \$ 28 per guest

- ▶ Whole fresh fruit
- ▶ Individual yogurt cup; assorted flavors
- ▶ Assorted wrapped muffins and pastries
- ▶ Hard boiled eggs
- ▶ Bottled juices or tea
- ▶ Bottled water

LUNCH | \$ 35 per guest

Includes: Fresh Whole fruit, Kettle Chips, a Freshly-Baked Cookie and Bottled Water

Choice of Two Sandwiches & /or Wraps:

- ▶ Turkey Club~ sour dough, avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- ▶ Black Forest Ham~ rye, gruyere, dijonnaise, lettuce, tomato
- ▶ Classic BLT~ sourdough, applewood smoked bacon, romaine, tomato, aioli
- ▶ Grilled Chicken Caesar Wrap~ flour tortilla, romaine lettuce, diced tomatoes, shaved parmesan cheese, Caesar dressing
- ▶ Tuna Salad Wrap~ whole wheat wrap, baby kale, olive tapenade, oven-roasted tomatoes
- ▶ Italian Wrap~ herb tortilla, sliced salami, provolone cheese, shredded lettuce, olives, pepperoncini, tomato, italian vinaigrette, spinach





BREAKS

ANYTIME

Anytime Breaks requires a minimum of 25 guests: Additional \$75 Fee Applies to all Groups Less Than 25 People

ALL DAY BEVERAGES | \$ 24 per guest

- ▶ Assorted bottled fruit juices
- ▶ Assorted soft drinks and bottled water
- ▶ Freshly brewed coffee and assorted hot teas

Includes all-day beverage refresh

COOKIE BREAK | \$ 18 per guest

- ▶ Chocolate chip, oatmeal raisin, peanut butter
- ▶ Milk
- ▶ Assorted soft drinks and bottled water

HEALTH NUT | \$ 25 per guest

- ▶ Assorted mixed nuts
- ▶ Trail mix
- ▶ Seasonal sliced fresh fruit
- ▶ Assorted power bars and granola bars
- ▶ Assorted power drinks and bottled water

MEDITERRANEAN | \$ 25 per guest

- ▶ TERRA™ chips
- ▶ Hummus and pita
- ▶ Seasonal sliced fresh fruit
- ▶ Vegetable Crudité with ranch dressing
- ▶ Assorted soft drinks and bottled water

CINEMA | \$ 22 per guest

- ▶ Warm popcorn
- ▶ Soft pretzels with mustard
- ▶ Salted peanuts
- ▶ Assorted candy
- ▶ Assorted soft drinks and bottled water

NAPA | \$ 30 per guest

- ▶ Domestic & imported cheese
- ▶ Assorted charcuterie
- ▶ Apricot mustard and pickled vegetables
- ▶ Grapes, apricots, mixed nuts and rustic breads
- ▶ Assorted soft drinks and bottled water



BREAKS

A LA CARTÉ ITEMS

A La Carte Items are charged upon consumption, unless otherwise specified during the planning phase.

COFFEE & TEA

- ▶ Freshly brewed coffee
\$58 per gallon
- ▶ Freshly brewed iced tea
\$58 per gallon
- ▶ Assorted hot teas
\$3 per person

BOTTLED BEVERAGES

- ▶ Assorted soft drinks, bottled still or sparkling water, bottled juices or teas, coconut water, bottled milk
\$5 each

BARS

- ▶ Assorted granola bars, Kind™ bars, organic energy bars
\$5 each

BAGGED

- ▶ Assorted bagged chips, TERRA™ chips, popcorn, trail mix
\$4 each

FRUITS & PARFAITS

- ▶ Whole fresh fruit
\$3 each
- ▶ Yogurt, granola and fruit parfaits
\$6 each

BY THE DOZEN

- ▶ Assorted muffins & pastries
\$38 per dozen
- ▶ Assorted bagels & shmear
\$38 per dozen
- ▶ Freshly-baked assorted cookies, brownies or lemon bars
\$40 per dozen

CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BUFFET LUNCH

Buffet require a minimum of 25 guests: (1) Hour of Service: Priced Per Person

Includes: Freshly Brewed Coffee, Assorted Hot Tea, Iced Tea

Artesian Bread & Butter, Chefs Selection of Mini Desserts

Choice of One Entrée – \$39 per guest

Choice of Two Entrées – \$47 per guest

THE PORTS OF CALL

Choice of Two Salads:

- ▶ Classic Caesar~ hearts of romaine, sourdough croutons, shaved parmesan cheese, Caesar dressing
- ▶ Thai Citrus Salad~ napa cabbage, snow peas, cilantro, mandarin oranges, cashews, toasted sesame vinaigrette
- ▶ Roasted Beet Salad~ mixed greens, goat cheese, dried cranberries, toasted pecans, lemon vinaigrette
- ▶ Market Salad~ feta, candied walnuts, cucumber, radish, lemon herb vinaigrette
- ▶ Mixed Baby Greens~ julienne carrots, cucumber, baby tomatoes, radish, balsamic vinaigrette, ranch

Choice of Two Sides:

- ▶ Roasted red potatoes
- ▶ Roasted brussels sprouts
- ▶ Sautéed seasonal vegetables
- ▶ Israeli couscous
- ▶ Garlic mashed potatoes
- ▶ Wild rice

Entrées:

- ▶ Roasted Chicken Breast~ wild mushroom marsala sauce
- ▶ Chicken Picatta~ lemon caper beurre blanc
- ▶ Pork Loin~ thyme honey mustard glaze
- ▶ Herb Crusted Baked Salmon
- ▶ Blackened Mahi Mahi~ mango & tomatillo salsa
- ▶ Sliced Roasted Top Sirloin~ gorgonzola sauce
- ▶ Grilled Tofu~ seasonal vegetables



THEMED BUFFET LUNCH

Buffet Require a Minimum of 25 guests: (1) Hour of Service: Priced Per Person

Includes: Freshly Brewed Coffee, Assorted Hot Tea, Iced Tea



SOUTHERN COMFORT | \$ 42 per guest

- ▶ Herb Roasted Chicken Breast~ natural juices
- ▶ Sliced Herb Marinated Tri-Tip~ port demi-glace
- ▶ White Cheddar Mac & Cheese
- ▶ Balsamic Grilled Vegetables
- ▶ Creamy Dill Potato Salad
- ▶ Mixed Green Salad~ cucumbers, cherry tomatoes, julienned carrots, basaltic vinaigrette, ranch
- ▶ Mini Cherry Pies

TASTE OF ITALY | \$ 38 per guest

- ▶ Penne pasta, roasted red peppers, plum tomatoes, kalamata olives, feta, balsamic vinaigrette
- ▶ Chicken parmesan~ breaded chicken breast, marinara sauce, mozzarella cheese
- ▶ Tuscan Bean Soup
- ▶ Arugula Salad~ crispy prosciutto, shaved parmesan. lemon-oregano vinaigrette
- ▶ Caprese Salad~ buffalo mozzarella, vine ripened tomatoes, fresh basil, balsamic reduction, olive oil
- ▶ Garlic bread
- ▶ Tirimisu

FIESTA | \$ 38 per guest

- ▶ Chicken Fajitas~ sautéed onion, bell pepper
- ▶ Pico de gallo, lime, cabbage, sour cream, guacamole, shredded jack cheese and flour tortillas
- ▶ Cheese Enchiladas~ queso fresco
- ▶ Mexican Rice
- ▶ Refried Pinto Beans
- ▶ Santa Fe Salad~ crisp romaine, roasted corn, tomatoes, black beans, chipotle ranch dressing
- ▶ Tortilla chips & roasted salsa
- ▶ Cinnamon churros

PACIFIC RIM | \$ 42 per guest

- ▶ Lemon Chicken~ sesame seeds
- ▶ Miso Glazed Atlantic Salmon
- ▶ Jasmine Rice
- ▶ Asian Chopped Salad~ napa cabbage, slivered almonds, carrots, cucumbers, scallions, wonton strips, sesame vinaigrette
- ▶ Green Beans~ soy sauce, ginger, chili flakes, sesame oil
- ▶ Almond Cookies



LUNCH

DELI BUFFET

Buffet require a minimum of 25 guests: (1) Hour of Service: Priced Per Person

Includes: Freshly Brewed Coffee, Assorted Hot Tea, Iced Tea, Chefs Selection of Mini Desserts

BUILD YOUR OWN MARKET DELI | \$ 35 per guest

Choice of Two Salads:

- ▶ Classic Caesar~ hearts of romaine, sourdough croutons, shaved parmesan cheese, Caesar dressing
- ▶ Thai Citrus Salad~ napa cabbage, snow peas, cilantro, mandarin oranges, cashews, toasted sesame vinaigrette
- ▶ Market Salad~ feta, candied walnuts, cucumber, radish, lemon herb vinaigrette
- ▶ Mixed Baby Greens~ julienne carrots, cucumber, baby tomatoes, radish, balsamic vinaigrette, ranch

Make Your Own Deli Sandwich

- ▶ Wheat, White, multigrain and sourdough bread
- ▶ Black Forrest ham, roasted turkey breast, roast beef
- ▶ Cheddar, Pepper Jack & Swiss cheeses .
- ▶ Vine Ripened tomatoes, butter lettuce, red onion, pickle chip
- ▶ Yellow Mustard, dijon mustard, mayonnaise, herb aioli

LUNCH

PLATED LUNCH

Plated Luncheons require a minimum of 25 guests: Priced Per Person

Select up to (3) Entrées; (2) Protein, (1) Vegetarian. Entrée counts due 5 days prior to your event

Groups under 25, (1) Entrée Selection

All Plated Luncheons are Two Course and Include:

Starter & Entrée; Freshly Brewed Coffee, Assorted Hot Tea, Iced Tea, Artesian Bread & Butter

\$38 per guest

STARTERS *Choose One:*

- ▶ Seasonal Soup – Chef’s Daily Selection
- ▶ Classic Caesar~ hearts of romaine, sourdough croutons, shaved parmesan cheese, Caesar dressing
- ▶ Roasted Beet Salad~ mixed greens, goat cheese, dried cranberries, toasted pecans, lemon vinaigrette
- ▶ Market Salad~ feta, candied walnuts, cucumber, radish, lemon herb vinaigrette
- ▶ Mixed Baby Greens~ julienne carrots, cucumber, baby tomatoes, radish, balsamic vinaigrette, ranch

DESSERTS *Choose One:*

(optional dessert add on, \$8 per person)

- ▶ Crème Brulee~ fresh berries
- ▶ New York Cheesecake~ raspberry coulis, fresh raspberries
- ▶ Chocolate Cake~ caramel sauce, whipped cream

ENTRÉES *Select up to (3) Entrees: (2) Proteins (1) Vegetarian*

- ▶ Herb Roasted Chicken Breast~ herb butter, shallots, garlic mashed potatoes, roasted baby carrots, green beans
- ▶ Sliced Roasted Top Sirloin~ brussels sprouts, creamy polenta
- ▶ Herb Crusted Salmon~ baby fingerling potatoes, asparagus
- ▶ Mediterranean Shrimp Pasta~ jumbo shrimp, bowtie pasta, spinach, mushroom, tomato, pesto crème sauce
- ▶ Chicken Picatta~ lemon caper beurre blanche, mashed potatoes, roasted broccoli
- ▶ Blackened Mahi Mahi~ mango & tomatillo salsa, wild rice
- ▶ Grilled Tofu~ seasonal vegetables
- ▶ Grilled Vegetable Risotto~ squash, zucchini, roasted asparagus, baby carrots



CATERING AT CROWNE PLAZA

RECEPTIONS



RECEPTIONS

DISPLAYS

Hors d'oeuvre Displays require a minimum of 25 guests; Priced Per Person
Hors d'oeuvre Displays are an add on to tray passed hors d'oeuvres, meal service or stations

CHEESE & CHARCUTERIE | \$ 20 per guest

- ▶ Domestic and imported cheeses, cured meats, fig jam, assorted dried fruit, candied pecans and toasted nuts, cornichons, caper berries, french baguette, gourmet crackers

GRILLED VEGETABLE CRUDITE | \$ 10 per guest

- ▶ Assorted seasonal grilled vegetables, buttermilk ranch, garlic herb aioli

MEDITERRANEAN SPREADS | \$ 14 per guest

- ▶ Assorted hummus, olive tapenade, kalamata olives, vegetable crudité, pita bread

ANTIPASTO DISPLAY | \$ 18 per guest

- ▶ Kalamata olives, artichoke, salami, mushrooms, pepperchinis, fresh mozzarella, pickled vegetables, focaccia crostini, Italian breadsticks

FRESH FRUIT & BERRIES | \$ 9 per guest

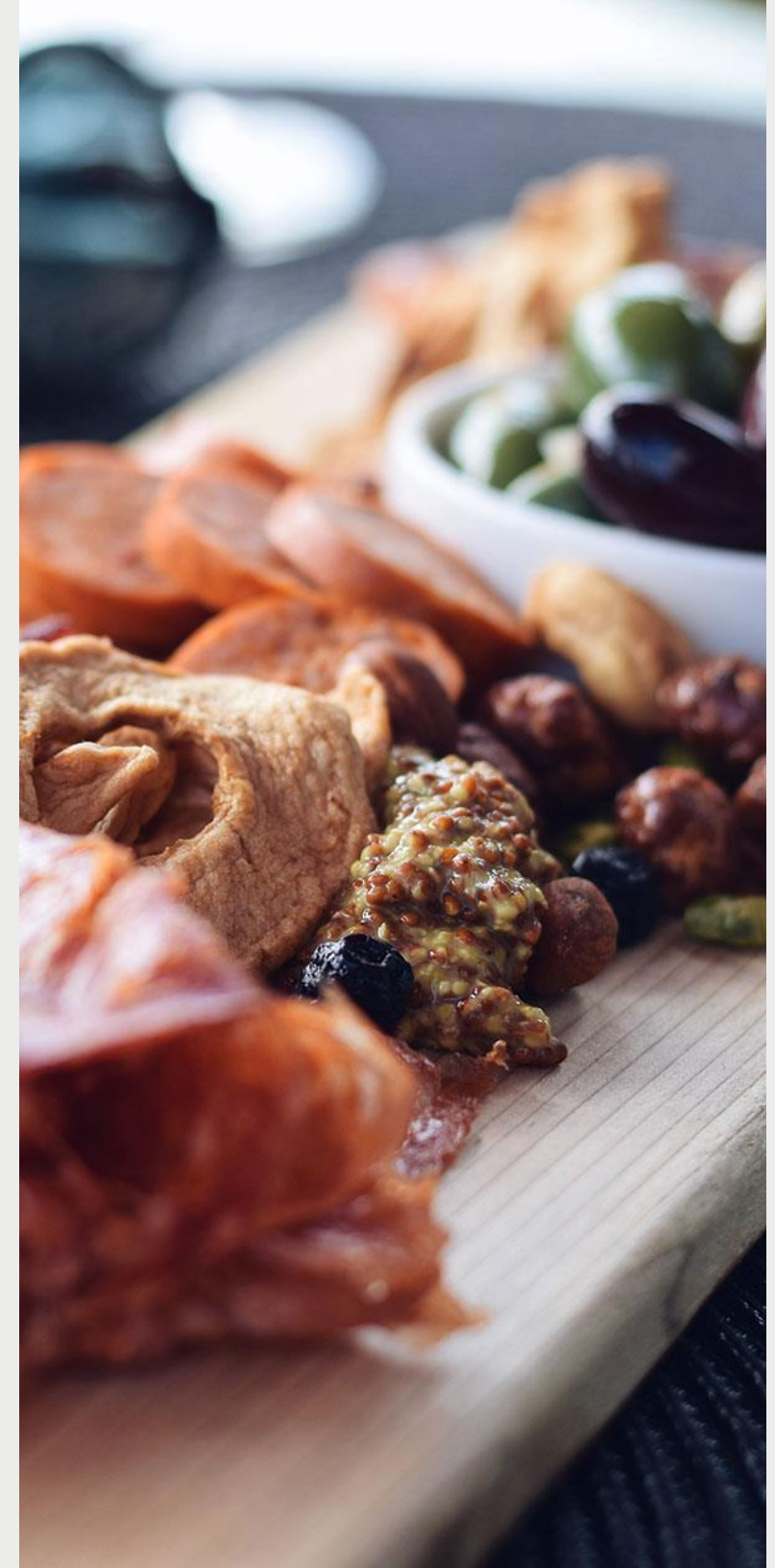
- ▶ Assorted sliced seasonal fruit, berries, honey yogurt dip

SPINACH DIP & ARTICHOKE DIP | \$10 per guest

- ▶ French baguette

CEVICHE | \$20 per guest

- ▶ Chef selection seafood ceviche, tostada, tapatio, roasted habanero salsa



RECEPTIONS

TRAY PASSED HORS D'OEUVRES

Tray Passed Hors d'oeuvres require a minimum of 25 guests; Priced Per Person
Tray Passed Hors d'oeuvres are an add on to displays, meal service or stations



COLD

- ▶ Caprese Skewers~ baby heirloom tomatoes, basil, fresh buffalo mozzarella, balsamic glaze
- ▶ Bruschetta~ toasted crostini, basil, balsamic reduction
- ▶ Seared Ahi Tuna~ wasabi glaze, wonton crisp
- ▶ Seafood Ceviche~ chef's choice ceviche, tortilla chip
- ▶ Ahi Poke Tacos~ wasabi guacamole, green onions, sesame oil, creamy sriracha aioli, wonton taco
- ▶ Prosciutto Wrapped Pear~ olive oil, pepper
- ▶ Jumbo Shrimp Cocktail~ cocktail sauce
- ▶ Gorgonzola Raisin Bruschetta~ arugula
- ▶ Antipasto Skewers~ salami, mozzarella, roasted pepper, artichoke, olive

HOT

- ▶ Coconut Shrimp~ sweet chili sauce
- ▶ Bacon Wrapped Date~ blue cheese
- ▶ Beef or Chicken Satay~ peanut sauce
- ▶ Vegetarian or Pork Pot Stickers~ ponzu & sweet chili sauce
- ▶ Triple Cheese Quesadilla~ charred salsa
- ▶ Beef Sliders~ brioche bun, bacon, cheddar, garlic aioli
- ▶ Mini Crab Cake~ remoulade sauce
- ▶ Vegetable Spring Roll~ soy ginger sauce
- ▶ Beef & Chicken Empanades

\$20 per guest for three selections for a thirty-minute reception

\$28 per guest for four selections for a one-hour reception

\$30 per guest for five selections for a one-hour reception

Extended time available upon request at an additional charge



RECEPTIONS

STATIONS

Reception Stations require a minimum of 25 guests; Priced Per Person
Stations are an add on to tray passed hors d'oeuvres, displays, combination stations or meal service

SLIDERS & FRIES | \$ 38 per guest

Choice of Two:

- ▶ BBQ pork, beef, veggie & fried chicken sliders
- ▶ Slider buns
- ▶ Lettuce, tomato, red onion, pickles

Choice of Two:

- ▶ Truffle Fries, garlic fries, sweet potato fries, tater tots
- ▶ Assorted sauces; ketchup, garlic aioli, buttermilk ranch, sriracha mayo

TACO TRUCK | \$ 34 per guest

- ▶ Carnitas
- ▶ Spanish rice
- ▶ Carne asada
- ▶ Refried beans
- ▶ Grilled chicken
- ▶ Corn & flour tortillas
- ▶ Pico de gallo, salsa verde, guacamole, cotija cheese, jack cheese, cilantro, onions and shredded cabbage

BYO PASTA STATION | \$ 35 per guest

- ▶ Penne, tortellini, fettuccini
- ▶ Marinara, alfredo, pesto
- ▶ Grilled chicken, italian sausage
- ▶ Mushrooms, spinach, sundried tomatoes, bell peppers
- ▶ Crushed pepper, parmesan cheese

**Requires a chef attendant (\$150 per attendant)*

DESSERT & COFFEE | \$ 28 per guest

- ▶ Freshly Brewed Regular and Decaf Coffee
- ▶ Assorted Hot Teas
- ▶ Chef's selection of mini desserts

SALAD STATION | \$ 25 per guest

Choice of Three Salads:

- ▶ Classic Caesar~ hearts of romaine, sourdough croutons, shaved parmesan cheese, Caesar dressing
- ▶ Thai Citrus Salad~ napa cabbage, snow peas, cilantro, mandarin oranges, cashews, toasted sesame vinaigrette
- ▶ Roasted Beet Salad~ mixed greens, goat cheese, dried cranberries, toasted pecans, lemon vinaigrette
- ▶ Market Salad~ feta, candied walnuts, cucumber, radish, lemon herb vinaigrette
- ▶ Mixed Baby Greens~ julienne carrots, cucumber, baby tomatoes, radish, balsamic vinaigrette, ranch

CARVING STATIONS

**Requires a chef attendant (\$150 per attendant, per station)*

Includes: Artesian Bread and Butter

BOURBON GLAZED HAM | \$ 13 per guest

- ▶ Apple compote, grain mustard

HOUSE ROASTED TURKEY | \$ 15 per guest

- ▶ Black pepper pan gravy, cranberry compote

PRIME RIB | \$ 25 per guest

- ▶ Creamy & raw horseradish, au jus

CEDAR PLANK SALMON | \$ 23 per guest

- ▶ Citrus glaze, lemon aioli

ROASTED BEEF TENDERLOIN | \$ 25 per guest

- ▶ Wild mushroom sauté, bernaise sauce

CATERING AT CROWNE PLAZA

DINNER





DINNER

DINNER BUFFET

Buffet require a minimum of 25 guests: (1) Hour of Service: Priced Per Person

Includes: Freshly Brewed Coffee, Assorted Hot Tea, Iced Tea

Artesian Bread & Butter, Chefs Selection of Mini Desserts

THE POINT FERMIN

Choice of Two Starters:

- ▶ Soup Du Jour
- ▶ Citrus Roasted Beet Salad~ arugula, candied pecans, goat cheese, white balsamic vinaigrette
- ▶ Classic Caesar~ hearts of romaine, sourdough croutons, shaved parmesan cheese, Caesar dressing
- ▶ Thai Citrus Salad~ napa cabbage, snow peas, cilantro, mandarin oranges, cashews, toasted sesame vinaigrette
- ▶ Market Salad~ feta, candied walnuts, cucumber, radish, lemon herb vinaigrette
- ▶ Mixed Baby Greens~ julienne carrots, cucumber, baby tomatoes, radish, balsamic vinaigrette, ranch

Choice of Two Sides:

- ▶ Sweet potato gratin
- ▶ Roasted seasonal vegetables
- ▶ Grilled asparagus
- ▶ Roasted fingerling potatoes
- ▶ Yukon gold mashed potatoes
- ▶ Roasted brussels sprouts
- ▶ Israeli couscous
- ▶ Wild rice

Choice of Entrees:

- ▶ Eggplant Lasagna~ roasted tomato, ricotta, tomato basil
- ▶ Hickory-Smoked Pork Loin~ mustard BBQ, golden pineapple salsa
- ▶ Pan-Seared Seabass~ orange beurre blanc, balsamic reduction
- ▶ Pan-Roasted Salmon~ butter braised radishes, salsa verde
- ▶ Roasted Beef Tenderloin~ red wine demi-glace
- ▶ Roasted Breast of Chicken~ creamy garlic sauce
- ▶ Braised Short Ribs~ bordelaise sauce, crispy onions

Choice of One Entrée – \$65 per guest

Choice of Two Entrées – \$75 per guest

MEAL ADD-ONS:

- ▶ Add third starter: +\$8 per guest
- ▶ Add third side: +\$8 per guest
- ▶ Add third entrée: +15 per guest

THEMED DINNER BUFFET

Buffet require a minimum of 25 guests: (1) Hour of Service: Priced Per Person

Includes: Freshly Brewed Coffee, Assorted Hot Tea, Iced Tea

PACIFIC RIM | \$ 60 per guest

- ▶ Lemon Chicken~ sesame seeds
- ▶ Miso Glazed Atlantic Salmon
- ▶ Lo Mein Noodles~ water chestnuts, scallions, beansprouts
- ▶ Jasmine Rice
- ▶ Vegetable Dumplings~ sweet chili sauce
- ▶ Green Beans~ soy sauce, ginger, chili flakes, sesame oil
- ▶ Asian Chopped Salad~ napa cabbage, slivered almonds, carrots, cucumbers, scallions, wonton strips, sesame vinaigrette
- ▶ Almond Cookies

FIESTA | \$ 65 per guest

- ▶ Build Your Own Tacos
 - Carnitas, Carne Asada, Shredded Chicken
 - Corn & Flour Tortillas
- ▶ Cheese Enchiladas~ enchilada sauce
- ▶ Roasted salsa, pico de gallo, lime, cabbage, cojita cheese, sour cream, guacamole, shredded jack cheese
- ▶ Mexican Rice
- ▶ Refried Pinto Beans
- ▶ Vegetarian Tortilla Soup~ sour cream tortilla chips
- ▶ Santa Fe Salad~ crisp romaine, roasted corn, tomatoes, black beans, chipotle ranch dressing
- ▶ Tortilla chips & house made salsa

TASTE OF ITALY | \$ 70 per guest

- ▶ Chicken Marsala~ wild mushroom marsala sauce
- ▶ Parmesan & Rosemary Crusted Beef Tenderloin~ chianti wine sauce
- ▶ Mascarpone Whipped Potatoes
- ▶ Potato Gnocchi~ basil pesto
- ▶ Charred broccolini
- ▶ Garlic green beans
- ▶ Tuscan bean soup
- ▶ Caprese Salad~ buffalo mozzarella, vine ripened tomatoes, fresh basil, balsamic reduction, olive oil
- ▶ Arugula Salad~ crispy prosciutto, shaved parmesan, lemon-oregano vinaigrette
- ▶ Mini Cannoli's and Tiramisu





DINNER

PLATED DINNER

Plated Dinners require a minimum of 25 guests: Price Listed Per Entrée

Select up to (3) Entrées; (2) Protein (1) Vegetarian; Entrée counts due 5 days prior to your event

Additional \$150 Fee Applies to all Groups Less Than 25 People, No Less Than 15

All Plated Dinners are Three Course and Include:

Starter, Entrée & Dessert; Freshly Brewed Coffee, Assorted Hot Tea, Iced Tea, Artesian Bread & Butter

STARTERS *Choose One*

- ▶ Soup Du Jour~ chef's daily selection
- ▶ Classic Caesar~ hearts of romaine, sourdough croutons, shaved parmesan cheese, Caesar dressing
- ▶ Arugula & Roasted Beet Salad~ goat cheese, red onion, sherry vinegar and watercress
- ▶ Market Salad~ feta, candied walnuts, cucumber, radish, lemon herb vinaigrette
- ▶ Mixed Baby Greens~ julienne carrots, cucumber, baby tomatoes, radish, balsamic vinaigrette, ranch
- ▶ Traditional Wedge Salad~ tomatoes, blue cheese, bacon crumbles, blue cheese dressing
- ▶ Baby Kale & Red Quinoa Salad~ honeycrisp apples, walnuts, champagne vinaigrette
- ▶ Italian Burrata~ creamy burrata, heirloom tomatoes, basil pesto, ciabatta bread

DESSERTS *Choose One*

- ▶ Crème Brulee~ fresh berries
- ▶ New York Cheesecake~ raspberry coulis, berries
- ▶ Chocolate Cake~ caramel sauce, whipped cream
- ▶ Key Lime Tart
- ▶ Chef's Dessert Trio

ENTRÉES *Select up to (3) Entrees: (2) Proteins (1) Vegetarian*

- ▶ Grilled New York Strip~ twice baked potato, sautéed garlic broccolini **\$64++ p/p**
- ▶ Herb Crusted Salmon~ baby fingerling potatoes, asparagus **\$60++ p/p**
- ▶ Mediterranean Shrimp Pasta~ jumbo shrimp, bowtie pasta, spinach, mushroom, tomato, pesto crème sauce **\$55++ p/p**
- ▶ Chicken Picatta~ lemon caper beurre blanche, mashed potatoes, roasted broccoli **\$56++ p/p**
- ▶ Herb Roasted Chicken Breast~ mushrooms, fontina cheese, smashed red bliss potatoes, roasted asparagus, madeira wine sauce **\$56++ p/p**
- ▶ Butternut Squash Ravioli~ artichoke beurre blanc, truffle oil **\$52++ p/p**
- ▶ Eggplant lasagna~ roasted tomato, ricotta, basil **\$52++ p/p**
- ▶ Grilled Vegetable Risotto~ squash, zucchini, roasted asparagus, baby carrots **\$52++ p/p**

Items below require a 50 guest minimum

- ▶ Braised Short Ribs~ parmesan polenta, roasted root vegetables, red wine demi glace, crispy shallots **\$60++ p/p**
- ▶ Grilled Colorado Lamb Chops~ sweet potato gratin, caramelized fennel-ginger glazed carrots, red wine jus **\$68++ p/p**
- ▶ Blackened Mahi Mahi~ mango & tomatillo salsa, wild rice **\$60++ p/p**

CATERING AT CROWNE PLAZA

BEVERAGE





BEVERAGE

PACKAGE BAR

1-HOUR HOSTED PREMIUM BRANDS

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ The Famous Grouse Scotch
- ▶ Domestic and Imported Beer
- ▶ Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$25 per guest first hour
\$10 per guest each additional hour

1-HOUR HOSTED BEER & WINE

- ▶ House Wine
- ▶ Domestic and Imported Beer
- ▶ Bottled Still & Sparkling Water
- ▶ Soft Drinks, Juices

\$20 per guest first hour
\$10 per guest each additional hour

1-HOUR HOSTED ULTRA PREMIUM BRANDS

- ▶ Absolute Vodka, Titos
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Jack Daniel's Whiskey, Crown Royal Whiskey
- ▶ Don Julio Tequila
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch
- ▶ Domestic and Imported Beer
- ▶ Ultra-Premium Wines
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$28 per guest first hour
\$13 per guest each additional hour

5-HOUR HOSTED NON-ALCOLHOLIC BEVERAGES

- ▶ Soft Drinks
- ▶ Juices
- ▶ Bottled Still & Sparkling Water

\$18 per guest

BEVERAGE

CONSUMPTION BAR

Hosted by Client, All Drinks Added to Final Bill

PREMIUM BRANDS | \$10 p/drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ The Famous Grouse Scotch

ULTRA PREMIUM BRANDS | \$12 p/drink

- ▶ Absolut Vodka, Titos
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Jack Daniel's Whiskey, Crown Royal Whiskey
- ▶ Don Julio Tequila (hotel choice w/in line)
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch

NON-ALCOHOLIC BEVERAGES | \$5 p/drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks
- ▶ Signature Non-Alcoholic Cocktail(s)

DOMESTIC BEER | \$7 p/drink

- ▶ Bud Light, Miller Light, Coors Light

IMPORTED/CRAFT BEER | \$8 p/drink

- ▶ Heineken, Amstel Light, Modelo Especial, Lagunitas IPA, Pacifico, Blue Moon Belgian White, Samuel Adams Boston Lager, Angry Orchard Hard Cider, White Claw Hard Seltzer

PREMIUM WINE | \$9 p/glass

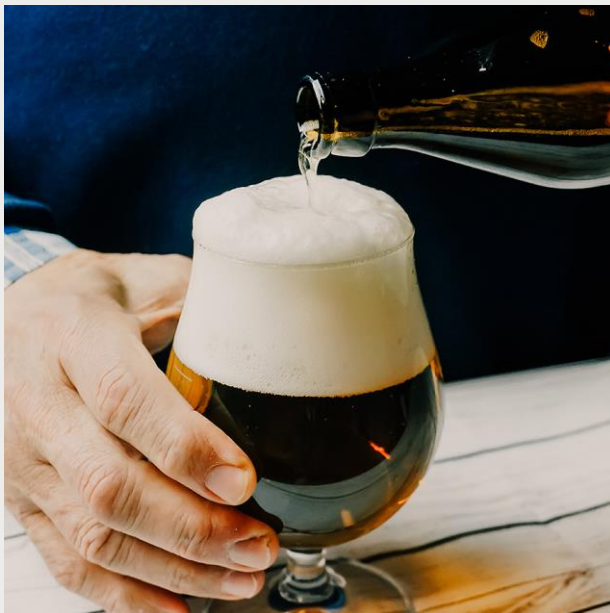
- ▶ 30 Degree Chardonnay, Cabernet Sauvignon; La Marca Prosecco

ULTRA PREMIUM WINE | \$13 p/glass

- ▶ Kim Crawford Sauvignon Blanc, Sea Sun by Wagner Chardonnay, Piper Sonoma Brut NV, Gris Blanc Rose, Meiomi Pinot Noir, Starmont Cabernet Sauvignon

Wine by the Bottle Pricing Available, Inquire with Sales Office





BEVERAGE

CASH BAR

Guests Pay for Their Own Drinks

(1) Bartender Per 100 Guests, \$150 Bartender Fee Applies Per Bartender

PREMIUM BRANDS | \$11 p/drink

- ▶ New Amsterdam Vodka
- ▶ Bombay Original Gin
- ▶ Four Roses Bourbon
- ▶ Cruzan Aged Light Rum
- ▶ Bushmills Whisky
- ▶ Corazon Tequila Blanco
- ▶ Remy Martin 1738 Accord Royal Cognac
- ▶ The Famous Grouse Scotch

ULTRA PREMIUM BRANDS | \$13 p/drink

- ▶ Absolut Vodka, Titos
- ▶ Bombay Sapphire Gin
- ▶ Maker's Mark Bourbon
- ▶ Ron Zacapa 23 Solara Rum
- ▶ Jack Daniel's Whiskey, Crown Royal Whiskey
- ▶ Don Julio Tequila (hotel choice w/in line)
- ▶ Courvoisier VSOP Cognac
- ▶ Johnnie Walker Black Scotch

DOMESTIC BEER | \$8 p/drink

- ▶ Bud Light, Miller Light, Coors Light

IMPORTED/CRAFT BEER | \$9 p/drink

- ▶ Heineken, Amstel Light, Modelo Especial, Lagunitas IPA, Pacifico, Blue Moon Belgian White, Samuel Adams Boston Lager, Angry Orchard Hard Cider, White Claw Hard Seltzer

PREMIUM WINE | \$10 p/glass

- ▶ 30 Degree Chardonnay, Cabernet Sauvignon; La Marca Prosecco

ULTRA PREMIUM WINE | \$14 p/glass

- ▶ Kim Crawford Sauvignon Blanc, Sea Sun by Wagner Chardonnay, Piper Sonoma Brut NV, Gris Blanc Rose, Meiomi Pinot Noir, Starmont Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES | \$5 p/drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks
- ▶ Signature Non-Alcoholic Cocktail(s)

BEVERAGE

SIGNATURE COCKTAILS

Add a Signature Cocktail to Your Event as a Welcome Drink or All Event Offering
Charged on Consumption, Hosted or Cash

CROWNED JEWEL MULE | \$14 p/drink

- ▶ Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice

MARGARITA | \$13 p/drink

- ▶ Corazón Blanco tequila, Cointreau, house made simple syrup, fresh lime juice

CROWNE ROSE MANHATTAN | \$15 p/drink

- ▶ Four Roses bourbon, M&R sweet vermouth, Angostura bitters

KNOB CREEK RYE OLD FASHION | \$14 p/drink

- ▶ Knob Creek Rye, housemade simple syrup, orange bitters

CUCUMBER CHAMPAGNE COOLER | \$14 p/drink

- ▶ Piper-Sonoma Brut NV, muddled cucumber, housemade simple syrup, muddled mint leaves

BOULVARDIER | \$15 p/drink

- ▶ Four Roses bourbon, Campari, M&R sweet vermouth

ITALIAN CITRONADE | \$14 p/drink

- ▶ Absolute Citron vodka, Disaronno, housemade lemon sour, Fever-Tree club soda

ESPRESSO MARTINI | \$13 p/drink

- ▶ Tito's Housemade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer

CUSTOM SIGNATURE DRINK |

priced based on creation

