



### **General Information**

- Printed Menus are only guidelines. Our Catering Staff will gladly customize to meet your specific needs.
- All prices are subject to change.
- Confirmation of menu prices will be made by your Catering Manager.

### **Guarantees**

- In arranging for private functions, the attendance must be specified at least seventy- two (72) hours in advance.
- This number will be considered a guarantee no subject to reduction.
- The hotel will setup and prepare for 5% above the guarantee number.

### **Payments**

- The hotel does not accept payment upon conclusion.
- Total estimated charges requires pre-payment unless appropriate credit has been previously established with our credit department.

### **Food and Beverage**

- Unless otherwise permitted by Crowne Plaza Resort, no food or beverages of any kind, from an outside source, is to be provided by the patron or any patrons, guests or invites.

### **Security**

- The Crowne Plaza Resort will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel meeting/ banquet function rooms.

### **Decorations**

- All displays or exhibits must conform to city code and fire ordinance rules. The hotel will not permit the affixing of anything to the walls, floor, or ceilings of rooms with nails, staples, and tape or any other substance, unless approval is given by this office in writing. In the event this occurs, without our authorization and damage is suffered, the cost of repair and or replacement will be billed to the occupant.

### **Service Charge & Tax**

- A 20% taxable service charge and applicable state tax of 7.75% will be added to all Food, Beverage, and Audio Visual pricing.

*All Prices are Subject to a Taxable Service Charge and Local Sales Tax. Selections are Based On Availability and Will be Confirmed Thirty Days Prior to Your Event*

## Services Referral List

Balloons

Casino Games

Disc Jockeys

Entertainment Services

Event Planner

Florists

Greeting Card and Invitations

Photographer

Prop Companies

Transportation

Wedding Cakes

Wedding Officiates

Please Consult your Catering Manager  
Prices May Vary

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**PACKAGE**

**CROWNE EXECUTIVE  
MEETING PLANNER PACKAGE**

***Continental Breakfast***

Fruit Juice Assortment to Include:  
Bagels with Whipped Cream Cheese Sweet Butter, Jams & Jellies  
An Assortment of Fresh Muffins, Sweet & Savory Breads and Buttery Croissants  
Sliced Fresh Fruit & Berries  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas

***Mid-Morning Refresh***

Coffee, Tea and Decaffeinated Coffee  
Soft Drinks and Bottled Waters

***Lunch***

*Copa De Oro Buffet*

*Taste of Italy Buffet*

*Deli Buffet*

*BBQ Buffet*

***Afternoon Refresh***

Giant Home-style Cookies  
Coffee, Tea and Decaffeinated Coffee  
Soft Drinks and Bottled Waters

8' Screen Included

Lunch Buffet Menu Descriptions Are Available Under Lunch Section  
Customize your package for \$65.00 Per Person  
Plated Lunch Options Available Upon Request  
Guarantees under 25 people will be charged an additional \$100.00 Service Charge

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**PACKAGE**

**MEETING PLANNER PACKAGES**

**PLAZA MEETING PACKAGE**

**Morning Break**

Fresh squeezed Orange Juice  
Bagels with Whipped Cream Cheese, and Sweet Butter Knott's Berry Farm's Jams & Jellies,  
An Assortment of Fresh Muffins and Danish  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed 100% Gourmet Bean Coffee, Decaffeinated Coffee and Selected Teas

**Afternoon Break**

Freshly Baked Giant Cookies  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas  
@ \$26.00++ per person

**CROWNE MEETING PACKAGE**

**Morning Break**

Fruit Juice Assortment to Include:  
Apple, Cranberry, Tomato & Orange Juice  
Bagels with Whipped Cream Cheese Sweet Butter and Knott's Berry Farms Jams & Jellies  
An Assortment of Fresh Muffins, Sweet & Savory Breads and Buttery Croissants  
Sliced Fresh Fruit & Berries  
Individual Fruit Flavored Yogurts  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas

**Afternoon Break**

Freshly Baked Giant Cookies  
And Homemade Brownies  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed 100% Gourmet Bean Coffee, Decaffeinated Coffee and Selected Teas  
@ \$28.00++ per person

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## BREAKFAST

### *BREAKFAST ENTREES*

#### **\*All American**

Country Fresh Scrambled Eggs  
Crisp Bacon Strips or Sausage  
Breakfast Potatoes  
\$17.00 Per Guest

#### **\*San Clemente**

Medley of Fresh Fruit and English Muffins  
Scrambled Eggs and Canadian Bacon  
Cheddar Cheese Sauce  
Breakfast Potatoes  
\$18.00 Per Guest

#### **\*Mazatlan**

Medley of Fresh Fruit  
Choice of Plain, Cheese, Western  
Or Vegetarian Omelet  
Crisp Bacon and Breakfast Potatoes  
Toasted Bagel and Cream Cheese  
\$19.00 Per Guest

#### **\*Steak & Eggs**

7 oz. New York Steak  
Paired with Scrambled Eggs  
Herb Crusted Tomato  
Breakfast Potatoes  
\$27.00 Per Guest

#### **\*Santa Monica**

Chilled Orange or Cranberry Juice  
Thick French Toast with Country  
Maple Syrup and Sweet Butter  
Crisp Bacon Strips  
\$17.00 per Guest  
(Maximum of 200 guests)

#### **Eggs Benedict**

Poached Eggs & Canadian Bacon  
Nestled on a Toasted English Muffin  
Lightly Sauced with Hollandaise  
Breakfast Potatoes  
\$22.00 Per Guest

#### **\*Breakfast Quiche**

Fluffy Eggs, Diced Ham and  
Onion Topped with Swiss Cheese  
Baked In a Pastry Shell  
Served with Asparagus and Tomato  
\$18.00 Per Guest

#### **\*Beverly Hills**

Chilled Tomato Juice with Celery  
Scrambled Eggs with Smoked Salmon & Bermuda Onions  
Breakfast Potatoes, Toasted Bagel and Cream Cheese  
\$21.00 Per Guest

All Breakfast Selections Include:

Fresh Fruit Juice  
An Assortment of Breakfast Bakeries  
Sweet Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

\*Egg Beaters May Be Substituted

Based on a Minimum of 25 Guests

A \$100.00 Surcharge for Groups Under 25 will apply

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## **BREAKFAST BUFFET**

### **BREAKFAST BUFFETS**

#### **THE COZUMEL**

Selection of Chilled Fruit Juices  
Sliced Fresh Fruit and Seasonal Berries  
Fruit Yogurt  
Raisin Granola and Assorted Cereals  
Freshly Scrambled Eggs\*  
Hearty French Toast  
Warm Maple Syrup & Strawberry Sauce  
Crisp Bacon and Plump Sausage  
Breakfast Potatoes  
Assorted Breakfast Bakeries  
Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Water for Tea

\$24.00 Per Guest

#### **MONTERREY SUNRISE BUFFET**

Selection of Chilled Fruit Juice  
Fresh Sliced Seasonal Fruit  
Assorted Cold Cereals  
Fluffy Scrambled Eggs\*  
Crisp Bacon and Plump Sausage  
Breakfast Potatoes  
Assorted Breakfast Bakeries  
Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Water for Tea

\$22.00 Per Guest

Egg Beaters May be Substituted

Based on a Minimum of 25 Guests an  
\$100.00 Surcharge for Groups Under 25 will apply

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## **BREAKFAST BUFFET**

### **CONTINENTAL BUFFETS**

#### **Continental Plus**

Assorted Chilled Juices,  
Sliced Fresh Seasonal Fruit  
Assorted Muffins and Danish,  
Croissants and Bagels, Sliced Fruit Bread,  
Butter and Preserves, Whipped Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Water for Tea  
\$16.00 Per Guest

#### **Traditional Continental**

Chilled Fruit Juices  
Assorted Breakfast Bakeries  
Sweet Butter & Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee  
Hot Water for Tea  
\$14.00 Per Guest

#### **Fitness Breakfast**

Assorted Chilled Juices  
Mueslie, Granola Assorted Yogurt  
Fresh Fruits and Berries  
Healthy Muffins, Assorted Bagels  
Variety of Boxed Cereals, Whole & Skim Milk  
Butter, Preserves, Whipped Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Hot Water for Tea  
\$18.00 Per Guest

Based on a Minimum Of 25 Guests an  
\$100.00 Surcharge for Groups Under 25 will apply

### ***BREAKFAST ENHANCEMENTS***

#### **Breakfast Sandwiches**

Filled with Scrambled Eggs and Cheddar  
Cheese  
\$46.00 Per Dozen  
Filled with Scrambled Eggs and Bacon  
\$48.00 Per Dozen

#### **Breakfast Burritos**

Filled with Scrambled Eggs and Cheddar  
Cheese  
\$46.00 Per Dozen  
Filled with Scrambled Eggs and Sausage  
\$48.00 Per Dozen

#### **Breakfast Sandwiches**

English Muffins Topped with Scrambled  
Eggs, Canadian Bacon and Cheddar Cheese  
\$36.00 Per Dozen  
\*(Substitute Bagels at \$40.00 Per Dozen)

#### **Fresh Sliced Seasonal Fruit**

\$5.00 Per Guest

#### **Cinnamon Pecan Sticky Buns**

\$36.00 Per Dozen

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## BRUNCH

### PLAZA BRUNCH BUFFET

A Minimum of 50 Guests is Required

Chilled Fruit Juices  
Selection of Breakfast Breads, Croissants,  
Muffins, Assorted Bagels and Biscuits  
Fruit Preserves, Butter, Cream Cheese and Honey

Fluffy Scrambled Eggs Topped with Chives  
Crisp Bacon and Sausage  
Fresh Sliced Fruit served with Honey Yogurt Dressing  
Cheese Blintzes with Fruit Sauce

Medallions of Chicken Tarragon  
Seared Salmon with Lemon Caper Sauce  
\*Round of Beef Carved to Order with Creamy Horseradish  
Fresh Seasonal Vegetables  
Rice Pilaf and Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee  
and a Selection Teas  
\$32.00 Per Guest

Based on a Minimum of 25 Guests an  
\$100.00 Surcharge for Groups Under 25 will apply

To Enhance Your Brunch We Offer...

#### **Belgium Waffles with Warm Maple Syrup**

Additional \$4.00 Per Guest

#### **Domestic Champagne**

Additional \$5.00 Per Glass

#### **Omelets to Order**

Additional \$6.00 Per Guest  
Attendant Fee \$85.00

#### **Eggs Florentine**

Additional \$5.00 Per Guest

#### **Baked Ham**

Honey and Apricot Glazed  
Additional \$4.50 Per Guest

#### **Cold Seafood Bar**

Shrimp, Oysters and Crab Claws  
(Based on (1) piece of each item Per Guest)  
Additional \$8.25 Per Guest

#### **Lox and Bagels**

Cream Cheese, Sliced Onions, Capers and Lemon Wedges  
Additional \$8.50 Per Guest

\*Carver: Required-Carver's Fee \$85.00

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## LUNCHEON BUFFET

### COPA de ORO

#### Chips & Salsa

#### Mixed Greens with Tortilla Strips

Assorted Dressings

#### Mexican Corn Salad

Red & Green Peppers

#### Choice of the Following:

##### Chicken Quesadilla

##### Shredded Beef Burrito

##### Spinach & Cheese Enchilada

#### Make Your Own Fajitas Bar:

Sizzling Beef or Sautéed Chicken

Onions, Red and Green Peppers

Served with Flour Tortillas

Entrees Served with:

Spanish Rice and Refried Beans

Guacamole, Salsa, Sour Cream, and Cheddar Cheese

Shrimp Fajitas – add \$2.00 Per Guest

#### Bunelos

Fried Flour Tortilla Triangles

Dusted with Cinnamon and Sugar

Freshly Brewed Coffee, Decaffeinated Coffee,  
Tea and Iced Tea

**Two Entrees - \$27.00**

**Three Entrees - \$30.00**

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\$100.00 Surcharge for Groups Under 25 will apply

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**LUNCHEON BUFFET**

**A TASTE OF ITALY**

**SALADS**

CAESAR SALAD  
Hearts of Romaine Lettuce  
Garlic Croutons and Parmesan Cheese  
Caesar Dressing

GRILLED VEGETABLES DISPLAY

INSALATA CAPRICE

**ENTREES**

(Select Two)

GNOCCHI WITH WILD MUSHROOM SAUCE

CHICKEN MARSALA

CHICKEN PRIMA-VERA

BAKED ZITI WITH A SPICY PORK SAUSAGE

Served With  
HERB PARMESAN GARLIC BREAD

**DESSERTS**

(Select One)

FRESH SLICED FRUIT

TIRAMISU

NEW YORK CHEESECAKE

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$28.00 Per Guest**

Based on a Minimum of 25 Guests an  
\$100.00 Surcharge for Groups Under 25 will apply

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## LUNCHEON BUFFET

### Chef's BBQ Buffet

#### SALADS

##### **CALIFORNIA MIXED GREENS**

Mixed Field Greens, Tomatoes, Cucumbers, Herb Croutons,  
Julienne Carrots, Bleu Cheese, Ranch and Italian Dressings

##### **RANCH POTATO SALAD**

#### ENTREES

(Select Two)

##### **GRILLED BARBEQUE CHICKEN**

Boneless Breast of Chicken  
Honey Barbeque Glaze

##### **BARBEQUE BEEF BRISCUET**

##### **BARBEQUE PORK RIBS**

Chipotle Honeyglaze

##### **TERIYAKI BARBEQUE SALMON**

Seared Salmon  
Sweet Teriyaki Glaze

Entrees Served with:

California Seasonal Vegetables  
Yukon Gold Mashed Potatoes  
Homestyle Corn Bread

Chef's Selection of Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

#### **\$28.00 Per Guest**

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**LUNCHEON BUFFET**

**THE CROWNE BUFFET**

**SALADS**

**CALIFORNIA MIXED GREENS**

Mixed Field Greens, Tomatoes, Cucumbers, Herb Croutons,  
Julienne Carrots, Bleu Cheese, Ranch and Italian Dressings

**PESTO PASTA SALAD**

**SLICED FRESH SEASONAL FRUIT**

**ENTREES**

(Select Two)

**GRILLED CHICKEN ROSEMARY**

Succulent Boneless Breast of Chicken  
Rosemary Essence

**YANKEE POT ROAST**

**CHICKEN PRIMA-VERA**

Grilled Chicken Strips Tossed with  
Penne Pasta In a Garlic Cream Sauce  
Julienne of Vegetables

**TERIYAKI BRAISED SHORT RIBS**

**FRESH CATCH OF THE DAY**

Entrees Served with:  
California Seasonal Vegetables  
Choice of Potatoes or Rice  
Baked Rolls and Butter

Assorted Pastries and Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$32.00 Per Guest**

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**LUNCHEON BUFFET**

**CALIFORNIA DELI BUFFET**

**California Mixed Greens**

Mixed Field Greens, Tomatoes, Cucumbers, Herb Croutons,  
Julienne Carrots, Blue Cheese, Choice of Dressing

**Penne Pasta Salad**

**Potato Salad**

**Sliced Seasonal Fresh Fruit**

**Delicatessen Assortment**

Sliced Turkey, Ham, Roast Beef, Genoa Salami,  
Swiss, Cheddar, and Provolone Cheeses

**Sliced Onions, Tomatoes, Lettuce and Pickles**

**Variety of Breads and Rolls with Assorted Condiments**

**An Array of Fresh Baked Cookies**

Chocolate Chip, Peanut Butter and Oatmeal Raisin

**Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea**

**\$26.00 Per Guest**

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## LUNCHEON SELECTIONS

### STARTERS

(Included in Entrée Pricing)  
Select either Soup or Salad

### SOUPS

#### **Tortilla Soup**

Delicately Spiced  
With Chicken & Avocado  
Topped with Crispy Strips

#### **Soup Du Jour**

Chef's Specialty of the Day

### SALADS

#### **Caesar Salad**

Fresh Romaine Leaves  
Grated Parmesan, Herb Croutons  
Caesar Dressing

#### **California Salad**

Mixed Greens, Julienne of Vegetables,  
Red Cabbage, Cucumber, Jicama,  
Tomato, Creamy Ranch Dressing

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## LUNCHEON SELECTIONS

### ENTREES Served Chilled

#### CAESAR SALAD

Romaine Lettuce  
Fresh Parmesan Cheese and Herb Croutons  
Tossed with Caesar Dressing  
Grilled Marinated Chicken – \$22.00 Per Guest  
Sliced Beef Sirloin – \$25.00 Per Guest  
Grilled Gulf Shrimp – \$26.00 Per Guest

#### ASIAN CHICKEN SALAD

Mixed Greens with Grilled Chicken  
Pea Pods, Water Chestnuts, Bean Sprouts and Sesame Seeds  
Tossed in a Light Ginger Soy Dressing  
\$21.00 Per Guest

#### SOUTHERN CHICKEN SALAD

Chunks of Fried Chicken,  
Tossed with Fresh Corn, Glazed Pecans,  
Shaved Red Onions, Cucumbers, Romaine Lettuce  
Buttermilk Ranch Dressing  
\$21.00 Per Guest

#### CROISSANT CLUB

A Flaky Croissant Layered with Bacon, Smoked Turkey  
Havarti Cheese, Lettuce and Tomato  
Served with Pasta Salad  
\$22.00 Per Guest

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## LUNCHEON SELECTIONS

### ENTREES Served Hot

#### **Chicken Parmesan**

Seasoned Breaded Chicken Breast  
Tomato and Pesto Sauces  
Linguini Pasta  
\$25.00 Per Guest

#### **California Chardonnay Chicken**

Chardonnay Herb Sauce  
Julienne of Peapods, Rice Pilaf  
\$24.00 Per Guest

#### **Asian Chicken**

Breast of Chicken  
Teriyaki Glaze  
Steamed or Fried Rice  
\$24.00 Per Guest

#### **Sliced BBQ Pork**

Yukon Gold Mashed Potatoes  
Seasonal Vegetables  
\$25.00 Per Guest

#### **Chicken Primavera**

Grilled Chicken Breast  
Resting on a Bed of Penne Pasta  
Julienne Vegetables  
Garlic Cream or Marinara Sauce  
\$24.00 Per Guest

#### **10oz. Grilled Top Sirloin**

Grilled to Perfection  
Topped with Green Peppercorn Demi-Glaze  
\$30.00 Per Guest

#### **Scallops & Shrimp Penne Pasta**

Sautéed Sea Scallops and Shrimp  
Tossed with Lobster- Tarragon  
In a Light Pesto Sauce  
\$27.00 Per Guest

#### **Mushroom Ravioli**

Brandy Cream Sauce  
\$24.00 Per Guest

#### **Chicken Marsala**

Grilled Chicken Over  
Yukon Gold Mashed Potatoes  
Natural Au Jus  
\$27.00 Per Guest

#### **Herb Crusted Salmon**

Caramelized Shallot and Red Wine Sauce  
\$28.00 Per Person

All Entrees Include:

Your Choice of Soup or Salad, Vegetables, Rolls and Butter and Your Choice of Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee or Tea Selections

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## LUNCHEON SELECTIONS

### **BOXED LUNCHESES BY CHEF KRAMER**

(Minimum of 25 Guests)

#### **BOXED LUNCHESES INCLUDE:**

Fresh Seasonal Fruit  
Gourmet Chips  
Chocolate Chip Cookie  
Bottled Water  
Napkin, Wrapped Utensils,  
Condiments & Towelette

#### **CLASSIC SANDWICH**

Choice of One of the Following:  
Ham, Roast Beef or Smoked Turkey  
on a Baguette, White or Wheat Bread

#### **CASHEW CHICKEN SALAD CROISSANT**

Celery, Onion & Mayonnaise

#### **ITALIAN SUB**

Ham, Salami & Capicola  
Mortadella, Provolone,  
Shredded Lettuce & Shaved Onions

#### **GRILLED CHICKEN BREAST**

Marinated Grilled Chicken Breast  
Fresh Mozzarella & Tomato on a French Roll  
With Dijon Mayonnaise

#### **BLACK FOREST**

Ham & Swiss on Kaiser Roll  
Whole Grain Mustard

**\$25.00 Each**

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## LUNCHEON SELECTIONS

### LUNCH DESSERTS (Included in Entrée Pricing)

**TIRAMISU**

**ALL AMERICAN APPLE PIE**  
(Buffet Only)

**CARROT CAKE**

**WHITE CHOCOLATE CHEESECAKE**

**CHOCOLATE CHOCOLATE CAKE**

**NEW YORK CHEESECAKE**

**CHOCOLATE MOUSSE CAKE**

**LEMON RASPBERRY CAKE**

**RASPBERRY SWIRL CHEESECAKE**

**CARAMEL FLAN**  
Baked Egg Custard  
Topped with Caramel Sugar

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## BREAK ITEMS

### DO IT YOURSELF BEVERAGES

#### Freshly Brewed Coffee and Decaffeinated

Coffee  
\$50.00 Per Gallon

#### Hot Water for Tea

\$50.00 Per Gallon

#### Tropical Fruit Punch or Lemonade

(Non-Alcoholic)  
\$40.00 Per Gallon

#### Sparkling Punch

\$40.00 Per Gallon

#### Iced Tea

\$40.00 Per Gallon

#### Freshly Squeezed Orange or Grapefruit Juice

\$48.00 Per Gallon

**Apple, Tomato, Pineapple,  
V-8 or Cranberry Juice**  
\$48.00 Per Gallon

#### Natural Fruit Juices and Bottled Water

\$3.00 Each

#### Champagne Punch with Fresh Fruit

\$55.00 Per Gallon

#### Bloody Mary, Mimosas, Brandy Milk Punch, Screwdrivers

\$65.00 Per Gallon- Alcoholic  
\$45.00 Per Gallon- Non-Alcoholic

#### Assorted Soft Drinks

(Diet & Regular)  
\$3.00 Each

### FRESH FROM THE BAKERY

#### Chef's Baked Goods

Croissants, Muffins,  
Danish Pastries, Coffee Cake  
Butter, Preserves  
\$36.00 Per Dozen

#### Fruit and Nut Breads

Carrot, Banana, Lemon, and Poppy seed  
\$36.00 Per Dozen

#### Fudge Nut Brownies

\$34.00 Per Dozen

#### Assortment of Giant Cookies

Chocolate Chip, Oatmeal Raisin,  
Peanut Butter  
\$34.00 Per Dozen

#### Bagels

Cream Cheese, Preserves  
\$36.00 Per Dozen  
with Lox \$65.00 Per Dozen

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## **BREAKS**

### **AFTERNOON BREAKS**

(One Piece Per Person Of Each Item)

#### **COOKIE MONSTER**

Giant Freshly Baked Cookies, Brownies,  
Chocolate Milk, Assorted Soft Drinks, Energy Drinks,  
Flavored Mineral Waters, Freshly Brewed Coffee, Tea and  
Decaffeinated Coffee  
\$11.00 Per Guest

#### **THE CHOCOHOLIC'S DREAM**

Chocolate Brownies, Chocolate Cookies,  
Chocolate Dipped Strawberries, Haagen Daz® Ice Cream Bars,  
Hot Chocolate, Chocolate Milk, Regular Milk,  
Assorted Soft Drinks, Freshly Brewed Coffee, Tea  
and Decaffeinated Coffee  
\$13.00 Per Guest

#### **THE WORK-OUT**

Fresh Whole Strawberries with Yogurt Dip,  
Assorted Dried Fruits, Trail Mix, Assorted Power Bars,  
Gatorade, Natural Fruit Juices, Bottled Waters  
\$13.00 Per Guest

#### **MIGHTY DUCKS**

Popcorn, Cracker Jacks, Peanuts in Shell,  
Large Soft Warm Pretzels with Golden Mustard,  
Ice Cream Sandwiches, Assorted Candy Bars  
Assorted Soft Drinks and Mineral Waters  
\$12.00 Per Guest  
Non-Alcoholic or Domestic Beer Available at  
\$4.00 Each

#### **SIESTA SNACKS**

Cheese Quesadillas  
Shredded Beef Taquitos, Mini Tamales,  
Chips, Salsa, Guacamole, Sour Cream, Bunelos  
\$13.00 Per Guest

#### **TIME - OUT**

Crudités with Ranch Dip, Buffalo Wings,  
Sliders (Plain and Cheese),  
Tomatoes, Pickles, Ketchup & Mayo  
Assorted Soft Drinks, Flavored Iced Teas, Bottled Water  
\$15.00 Per Guest

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## BREAKS

## SNACKS

### GOURMET MIXED NUTS

\$ 28.00 Per (2) Pounds

### FRUIT FLAVORED YOGURT

\$ 2.75 Per Each

### FROZEN FRUIT BARS

\$ 3.75 Per Dozen

### WHOLE FRESH FRUIT OF THE SEASON

\$ 2.00 Each

### HAAGEN DAZ ICE CREAM BARS

\$ 4.50 Each

### PETIT FOURS

\$ 36.00 Per Dozen

### GRANOLA BARS AND NUTRI-GRAIN BARS

\$ 21.00 Per Dozen

### CHOCOLATE DIPPED FRESH FRUIT

Strawberries, Pineapple and  
A Variety of Seasonal Fruits  
\$ 3.00 Each

### ASSORTED CANDY BARS

M&M's, M&M Peanuts, Snickers  
Milky Way, Reese's Peanut Cups  
\$ 2.00 Each

### POTATO CHIPS AND PRETZELS

\$22.00 Per (2) Pounds

## NACHOS

Tortilla Chips with Melted Cheese  
Served with Jalapeno Peppers, Guacamole, Salsa, Sour Cream  
\$ 5.50 Per Guest (Minimum 15 Guests)

## SALSA OR DIP

\$ 20.00 Per Quart

*All Prices are Subject to a Taxable Service Charge and Local Sales Tax. Selections are Based  
on Availability and Will be Confirmed Thirty Days Prior to Your Event.*

## RECEPTIONS

### INTERNATIONAL CHEESEBOARD

A Selection of Imported and Domestic Cheeses  
Garnish with Seasonal Fruits and Berries  
Served with Sliced Baguettes,  
Breadsticks, Assorted Crackers, and Lavosh

Small (25 Portions)	\$150.00
Medium (50 Portions)	\$300.00
Large (100 Portions)	\$500.00

### FRESH VEGETABLES DISPLAY

#### Buttermilk Herb and Onion Dip

Small (25 Portions)	\$150.00
Medium (50 Portions)	\$300.00
Large (100 Portions)	\$500.00

### CALIFORNIA FRESH FRUIT DISPLAY

#### Sliced Seasonal Fruits and Berries Served with Berry Yogurt Dip

Small (25 Portions)	\$150.00
Medium (50 Portions)	\$300.00
Large (100 Portions)	\$500.00

### SEAFOOD SELECTIONS

Served on Crushed Ice with Lemons  
Cocktail Sauce and Mignonette  
Market Price  
(Priced per 100 Pieces)

Choice of:

Chilled Jumbo Gulf Shrimp  
Bluepoint Oysters on Half Shell  
New Zealand Mussels  
Snow Crab Claws  
Cherrystone Clams on Half Shell

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## RECEPTIONS

### CHILLED HORS'D OEUVRES (Priced Per 100 pieces)

**White Asparagus Wrapped In Salmon**  
\$300.00

**Lobster Medallions**  
Ginger Mayonnaise on a Toasted Baguette  
\$400.00

**Bay Shrimp Canapé**  
\$300.00

**Salami Coronet**  
\$300.00

**California Roll**  
Wasabi & Soy Sauce  
\$300.0

**Artichoke Bottoms**  
Crabmeat Salad  
\$300.00

**Olive Crostini**  
Sun Dried Tomato Pesto  
\$300.00

**Deviled Eggs**  
Salmon Caviar  
\$300.00

**Prosciutto & Melon**  
\$300.00

**Steamed Red Potato**  
Crème Fraiche & Sevruga Caviar  
\$400.00

**Smoked Salmon**  
on Toasted Rye  
\$300.00

**Kiwi and Brie**  
\$300.00

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## RECEPTIONS

### HOT HORS'DOEUVRES (Minimum of 100 Pieces per Item)

<b>Buffalo Chicken Wings</b> Bleu Cheese Dipping Sauce \$300.00	<b>Crabcakes</b> Remoulade Sauce \$400.00
<b>Beef Satay</b> Thai Peanut Sauce \$300.00	<b>Meatballs Bordelaise</b> \$300.00
<b>Scallops Wrapped In Bacon</b> \$400.00	<b>Chicken Coconut</b> Orange Marmalade and Horseradish Sauce \$300.00
<b>Chicken Pot Stickers</b> Steamed with Ginger Sauce \$300.00	<b>Vegetable Spring Rolls</b> Honey Mustard Sauce \$300.00
<b>Fried Mozzarella</b> Marinara Sauce \$300.00	<b>Chicken Satay</b> Thai Peanut Sauce \$300.00
<b>Petite New Zealand Lamb Chops</b> Mint Brandy Sauce \$400.00	<b>Mandarin Spareribs</b> Plum Sauce \$300.00
<b>Roast Mushrooms</b> Filled with Boursin Cheese \$300.00	<b>Spanakopita</b> Phyllo Triangles Filled with Spinach and Feta \$300.00
<b>Fried Jalapeno</b> Filled with Jack Cheese \$300.00	

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## RECEPTIONS

### SPECIALTY STATIONS

Pricing Based on Per Person, Per Hour, (50) Person Minimum

#### \*PASTA STATION

Selection of Fresh Tortellini, Penne and  
Rotelle Pasta Marinara, Alfredo  
And Pesto Sauces  
Sautéed to order with the following  
Ingredients:  
Sweet Italian Sausage, Bay Shrimp,  
Roasted Chicken, Julienne of Vegetables,  
Sliced Mushrooms, Red & Green Peppers,  
Onions, Grated Parmesan, Pine-nuts  
\$12.00 Per Guest Per Hour

#### KUNG FU STATION

Chicken & Beef Satay – Peanut Sauce  
Sesame Shrimp  
Pot Stickers  
Vegetable Egg Rolls  
Soy Sauce  
Chili Sauce  
\$15.00 Per Guest Per Hour

#### \*SIZZLING FAJITAS and NACHO BAR

Sizzling Southwestern Fajitas  
Sliced Marinated Grilled Beef & Chicken  
Served with Guacamole, Sour Cream,  
Grilled onions, Diced Tomatoes,  
Pico de Gallo, Shredded Cheese,  
Jalapeno Peppers, Chili con Queso  
Corn & Flour Tortillas, Crisp Tortilla Chip  
\$12.00 Per Guest Per Hour

#### POTATO MARTINI BAR

Sweet Whipped Potatoes  
Select Three Toppings  
Wild Mushrooms,  
Crab Salad, Horseradish,  
Sun dried Tomato & Asiago,  
Cheddar Cheese, Onion,  
Pancetta & Rock Shrimp,  
Shaved Filet with Demiglaze  
\$16.00 Per Guest Per Hour

#### SUSHI & SASHIMI

An Assortment of Maki and Nigiri Sushi to Include  
Tuna, Salmon, Shrimp, Hokkigai, White Fish,  
California Roll, Spicy Tuna Roll, and Vegetable Roll  
\$14.00 Per Guest Per Hour

\*Attendant Fee

\*Carver Fee at \$100.00 (Based on two hours)

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Availability and Will be Confirmed Thirty Days Prior to Your Event.

## RECEPTIONS

### SPECIALTY ITEMS

#### **GRILLED VEGETABLE DISPLAY**

An Array of Grilled Vegetables  
Drizzled with Virgin Olive Oil  
and Balsamic Vinegar  
Focaccia and Breadsticks  
\$500.00  
(serves 100)

#### **ANTIPASTA DISPLAY**

Assortment of Cured Italian Meats and Cheeses  
to Include Fresh Mozzarella, and Provolone,  
Genoa Salami Capicola, Mortadella and Prosciutto,  
Olives, Cherry Peppers and Marinated Artichokes  
Focaccia and Olive Baguettes  
\$500.00  
(serves 100)

### CARVED IN THE ROOM

#### **\*ROAST TENDERLOIN OF BEEF**

Madeira Truffle Sauce  
\$300.00  
(serves 35)

#### **\*HOISIN GLAZED PORK LOIN**

Boneless Pork loin  
Slow-Roasted in  
Chinese Barbeque Sauce  
Plum Sauce and Cocktail Rolls  
\$275.00  
(serves 35)

#### **\*GLAZED BONE IN HAM**

Mayonnaise and Mustard  
Cocktail Rolls  
\$275.00  
(serves 50)

#### **\*WHOLE ROASTED TOM TURKEY**

Cranberry-Orange Relish  
Mayonnaise and Natural Gravy  
Sweet French Rolls  
\$275.00  
(serves 50)

#### **\*TOP ROUND OF BEEF**

Dijon Mustard,  
Mayonnaise, Creamy Horseradish,  
Silver Dollar Rolls  
\$600.00  
(serves 150)

\*Attendant/Carver required at \$100.00

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## LUNCHEON SELECTIONS

### STARTERS

(Included in Entrée Pricing)  
Select either Soup or Salad

### SOUPS

#### **Tortilla Soup**

Delicately Spiced  
With Chicken & Avocado  
Topped with Crispy Strips

#### **Soup Du Jour**

Chef's Specialty of the Day

### SALADS

#### **Caesar Salad**

Fresh Romaine Leaves  
Grated Parmesan, Herb Croutons  
Caesar Dressing

#### **Spinach Salad**

Fresh Spinach, Roma Tomatoes,  
Sliced Mushrooms, Grated Eggs  
Honey Mustard Dressing

#### **California Salad**

Mixed Greens, Julienne of Vegetables,  
Red Cabbage, Cucumber, Jicama,  
Tomato, Creamy Ranch Dressing

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DINNER

*SOUPS & SALADS*

**CLASSIC FRENCH ONION**

Croutons, Gruyere and Parmesan Cheese  
\$3.00 Per Guest

**LOBSTER BISQUE**

Laced with Cognac  
\$4.00 Per Guest

**DOUBLE CONSOMME**

Wild Mushrooms En Croute  
\$4.00 Per Guest

**CALIFORNIA FIELD GREENS**

Sonoma Goat Cheese In Phyllo  
Balsamic Dressing  
\$3.00 Per Guest

**CABO SAN LUCAS**

Arugula Greens and Belgian Endive  
Crumbled Maytag Bleu Cheese, Candied Walnuts  
Raspberry Vinaigrette  
\$3.00 Per Guest

**ROMA**

Fresh Mozzarella, Tomatoes  
and Basil with Arugula Greens, Roasted Corn  
Shaved Tomato Dressing  
\$3.00 Per Guest

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**DINNER**

**ENTREES**

**PECAN CHICKEN**

Pecan Crusted Chicken Breast  
Honey Dijon Beurre Blanc  
\$36.00 Per Guest

**CHICKEN MADERIA**

Tender Boneless Breast of Chicken  
Nestled on a Wild Mushroom and  
Artichoke Stuffing, Madeira Sauce  
\$36.00 Per Guest

**ROAST PRIME-RIB OF BEEF AU JUS**

Horseradish Sauce  
\$40.00 Per Guest

**ROASTED STRIP LOIN OF BEEF**

Garlic Sauce  
\$38.00 Per Guest

**GRILLED NEW YORK STEAK**

Mushroom, Onion & Gorgonzola  
Demi-Glaze  
\$42.00 Per Guest

**FILET OF BEEF**

Roasted Shallot Demi Glaze  
\$46.00 Per Person

**JAMBALAYA TRIO**

Jumbo Prawn, Three-Pepper Sausage,  
Grilled Chicken, Over Rice & Red Beans  
\$38.00 Per Guest

**ROAST ATLANTIC SALMON BERNAISE**

Chive Emulsion  
\$38.00 Per Guest

**CHICKEN WELLINGTON**

Baked in Puff Pastry  
Filled with Mushroom Duxelle  
Cabernet Sauce  
\$36.00 Per Guest

All Entrees Include:

Your Choice of Soup or Salad, Vegetables, Rolls and Butter and Your Choice of Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

Based on a Minimum of 25 Guests an  
\$100.00 Surcharge for Groups Under 25 will apply

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Availability and Will be Confirmed Thirty Days Prior to Your Event

**DINNER**

**COMBINATIONS**

**MIXED GRILL**

Tiger Prawns Scampi Style, Grilled Chicken,  
Beef Tenderloin Medallion  
\$58.00 Per Guest

**TENDERLOIN OF BEEF AND CHICKEN**

Beef with Béarnaise Sauce Chicken with Brandied Peppercorn Sauce  
\$52.00 Per Guest

**PETITE FILET MIGNON AND LOBSTER TAIL**

Petite Filet Mignon with a Grain Mustard Sauce and Lobster Tail with a Tarragon Sauce  
\$65.00 Per Guest

**SEARED CHICKEN BREAST AND ATLANTIC SALMON**

Wild Mushroom Sauce, Lemon Dill Sauce  
\$46.00 Per Guest

**BEEF TENDERLOIN AND TIGER PRAWNS**

Beef Medallion with Pink Peppercorn Sauce  
Three Sautéed Jumbo Prawns  
Garlic Herb Sauce  
\$54.00 Per Guest

**DUO OF BEEF AND SALMON**

Seared Beef Tenderloin  
Atlantic Salmon Fillet  
Cucumber Crème Fraiche  
\$52.00 Per Guest

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**DINNER DESSERT**

**DINNER DESSERTS  
(Included in Entrée Pricing)**

**TIRAMISU**

**ALL AMERICAN APPLE PIE**  
(Buffet Only)

**CARROT CAKE**

**WHITE CHOCOLATE CHEESECAKE**

**CHOCOLATE CHOCOLATE CAKE**

**NEW YORK CHEESECAKE**

**CHOCOLATE MOUSSE CAKE**

**LEMON RASPBERRY CAKE**

**RASPBERRY SWIRL CHEESECAKE**

**CARAMEL FLAN**  
Baked Egg Custard  
Topped with Caramel Sugar

**CUSTOMIZED CHOCOLATE DESIGNS**  
Starting from \$3.00 additional consult your Catering Manager

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**DINNER**

**THE CROWNE DINNER BUFFET**

Display of Domestic and Imported Cheeses

**SALADS**

California Field Greens  
Mixed Field Greens with Tomatoes,  
Cucumbers, Carrots, Mushrooms,  
Alfalfa Sprouts and Croutons  
Bleu Cheese, Ranch, Italian and French Dressings

Asian Chicken Salad  
with Red Ginger Shoots

Fresh Sliced Seasonal Fruit

Marinated Mushrooms and Artichokes

**ENTREES**

(Select Three)

Chicken Prima-Vera

Roasted Marinated Pork Loin

Yankee Pot Roast

Teriyaki Braised Short Ribs

Leg of Lamb

Chicken Florentine

Fresh Catch of the Day

Roasted Beef Sirloin Forestiere

Two Fresh Seasonal Vegetables  
Chef's Choice of Potatoes, Pasta or Rice Pilaf  
Fresh Baked Rolls and Butter

Assorted Pastries and Confections

Freshly Brewed Coffee, Decaffeinated, Tea and Iced Tea

**\$52.00++ Per Guest**

Roast Prime Rib of Beef Au Jus

\$4.00 Additional Per Guest

Carver Required For Prime Rib – Carver's Fee \$85.00

\$100.00 Labor Charge for Groups Under 50 People will apply

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## **BEVERAGE SERVICE**

All Beverage Must Be Purchased From The Hotel

### **HOSTED BAR**

Gratuity and Applicable Sales Tax Will Be Added To the Following Prices

House Wines	\$5.25
Domestic Beers	\$4.00
Call Brands	\$4.75
Imported Beers	\$5.00
Premium Brands	\$5.25 and up
Soft Drinks	\$3.00
Mineral Waters	\$3.00
Champagne	\$7.50

### **CASH BAR**

Gratuity and Applicable Sales Tax Included in Prices Below

House Wines	\$6.00
Domestic Beers	\$5.00
Call Brands	\$5.25
Imported Beers	\$6.00
Premium Brands	\$6.00 and up
Soft Drinks	\$3.00
Mineral Waters	\$3.00
Champagne	\$8.50

### **LABOR**

Bartender fees are \$100.00 per bartender for a minimum of three hours.

### **BEVERAGE STATION**

Assorted Imported and Domestic Beers, House Wines, Soft Drinks and Mineral Water  
At The Above Stated Prices

Attendant At \$100.00, Per Hour Or Fraction Thereof

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on Availability and Will be Confirmed Thirty Days Prior to your Event*

**HOURLY BAR ON A PER PERSON PER HOUR BASIS**

**Call Brands**

\$10.00 One Hour and \$5.00 Each Additional Hour

**Premium Brands**

\$12.00 One Hour and \$6.00 Each Additional Hour

This Package Includes:

Cocktails, Imported Beers and Domestic Beers, Premium Wines, Assorted Mineral Waters,  
Soft Drinks and Bottles Juices

Unlimited Soft Drinks and Juices	\$10.00 Per Gallon
Champagne Punch	\$55.00 Per Gallon
Tropical Rum Punch	\$65.00 Per Gallon
Sparkling Cider	\$12.00 Per Bottle
Sparkling Fruit Punch	\$40.00 Per Gallon
Keg Beer	\$395.00 and Up Per Keg

**PREMIUM BRAND LIQUOR**

ABSOLUTE VODKA	JOHNNY WALKER BLACK LABEL
TANQUERAY GIN	SEAGRAMS V.O.
KAHLUA	JACK DANIELS BOURBON
DISARONNO AMERETTO	CAPTAIN MORGAN'S RUM
GRAND MARNIER COURVOISIER	1800 TEQUILLA

**CALL BRAND LIQUOR**

SEAGRAM'S VODKA	BACARDI SILVER RUM
DEWARS SCOTCH	JIM BEAM BOURBON
SEAGRAM'S GIN	SAUZA GOLD TEQUILLA
SEAGRAM'S 7 WHISKEY	CHRISTIAN BROS.

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**IMPORTED BEER**

HEINEKEN & CORONA

**DOMESTIC BEER**

BUDWEISER & BUD LIGHT

**KEG BEER**

UPON REQUEST-1 WEEK NOTICE REQUIRED

**MINERAL WATERS**

PERRIER SPARKLING &  
CRYSTAL GEYSER  
BOTTLED WATER

**SOFT DRINKS**

COKE, DIET COKE AND  
SPRITE

**FRUIT JUICES**

ORANGE, CRANBERRY  
AND GRAPEFRUIT

The Sales & Services of Alcoholic Beverages are Regulated by the California State Liquor Commission, As a Licensee, The CROWNE PLAZA RESORT is Responsible for the Administration of the Regulations, it is a Policy, therefore, that Liquor Cannot Be Brought into Hotel Property from Outside Sources, Bottles Sold are Final and Cannot be Returned.

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**Crowne Plaza Resort  
Banquet Wine List**

Champagne and Sparkling Wine

J. Roger Brut, California.....	\$25.00
Domaine Ste. Michelle Bruit, Columbia Valley.....	\$29.00
Moet & Chandon "White Star", France.....	\$60.00

White Zinfandel

Beringer, California.....	\$24.00
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Sauvignon Blanc

Coppola, Napa Valley.....	\$26.00
St. Supery, Napa Valley.....	\$28.00

Chardonnay

Stone Cellars by Beringer, CA.....	\$24.00
Clos Du Bois, Sonoma .....	\$28.00
Kendall-Jackson Vintner's Reserve, Sonoma.....	\$32.00
Geysler Peak "Reserve", Sonoma.....	\$39.00
Ferrari-Carano, Alexander Valley.....	\$45.00

Cabernet Sauvignon

Stone Cellars by Beringer, CA.....	\$24.00
Estancia, Sonoma.....	\$27.00
Rodney Strong Vineyards, Sonoma.....	\$32.00
Kendall-Jackson Vintner's Reserve, Sonoma.....	\$35.00
Sterling Vineyards, Napa Valley.....	\$45.00
Stags' Leap, Napa Valley.....	\$60.00

Merlot

Stone Cellars by Beringer, CA.....	\$24.00
Columbia Crest, Columbia Valley.....	\$26.00
Clos Du Bois, Sonoma County.....	\$34.00
Markham, Napa Valley.....	\$49.00

Other Reds

Trinitas Cellars Zinfandel, Russian River Valley.....	\$28.00
Cosentino Sangiovese, CA.....	\$30.00
Summerland Pinot Noir, Santa Maria.....	\$42.00

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