



# CROWNE PLAZA®

## ANAHEIM RESORT

### CATERING MENU



### THE PLACE TO MEET

Crowne Plaza Anaheim / Garden Grove  
12021 Harbor Boulevard · Garden Grove, CA 92840  
(714) 867-5555  
[www.anaheim.crowneplaza.com](http://www.anaheim.crowneplaza.com)



## **THE CROWNE SIGNATURE PACKAGE**

### MEETING PLANNER PACKAGE

package includes continental breakfast, morning break, lunch, & afternoon break

#### **Continental Breakfast**

Fruit Juice Assortment, Bagels with Whipped Cream Cheese, Butter and Fruit Preserves  
Assortment of Fresh Muffins, Danishes, Croissants, and Fruit Breads  
Sliced Fresh Fruit & Berries  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks & Bottled Waters

#### **Mid-Morning Refresh**

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas  
Assorted Soft Drinks and Bottled Waters

#### **Lunch Buffet**

selection of one theme

Southwestern Buffet  
A Taste of Italy Buffet  
The Luau Buffet  
Deli Delight Buffet  
California B.B.Q. Buffet

#### **Afternoon Refresh**

Fresh Baked Homestyle Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas  
Assorted Soft Drinks and Bottled Waters

\$65.00 / guest

Lunch Descriptions are Available in the Lunch Section  
Plated Lunch Service Available Upon Request

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## MEETING PLANNER PACKAGES

Mid-Morning and Afternoon Breaks

### CROWNE MEETING PACKAGE

#### Morning Break

Fresh squeezed Orange Juice  
Bagels with Whipped Cream Cheese, Butter and Fruit Preserves  
Assortment of Fresh Muffins and Danish  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

#### Afternoon Break

Freshly Baked Cookies  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$28.00 / guest

### PRIORITY MEETING PACKAGE

#### Morning Break

Fruit Juice Assortment to Include:  
Apple, Cranberry, Tomato & Orange Juice  
Bagels with Whipped Cream Cheese, Butter and Fruit Preserves  
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 Selection of Hot Teas

#### Afternoon Break

Freshly Baked Cookies & Homemade Brownies  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$30.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## CONTINENTAL BUFFETS

Breakfast selections include Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

### Traditional Continental

Assorted Chilled Fruit Juices, Muffins, Danish & Fruit Breads  
Butter & Fruit Preserves  
\$15.00 / guest

### Continental Plus

Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit  
Assorted Muffins, Danish, Croissants, Bagels, Sliced Fruit Breads  
Butter, Fruit Preserves & Whipped Cream Cheese  
\$18.00 / guest

### Fitness Breakfast

Assorted Chilled Fruit Juices, Muesli, Granola, Assorted Yogurts  
Sliced Fresh Fruits and Berries, Healthy Muffins, Assorted Bagels  
Variety of Boxed Cereals, Whole & Skim Milk,  
Butter, Fruit Preserves & Whipped Cream Cheese  
\$19.00 / guest

## BREAKFAST ENHANCEMENTS

<b>Fresh Sliced Seasonal Fruit</b>	\$5.00 / guest
<b>Cinnamon Pecan Sticky Buns</b>	\$38.00 / dozen
<b>English Muffin or Bagel Breakfast Sandwiches</b>	
Choice of English Muffins or Bagels:	
Filled with Scrambled Eggs and Cheddar Cheese	\$46.00 / dozen
Filled with Scrambled Eggs, Cheddar Cheese and Country Bacon	\$52.00 / dozen
<b>Croissant Breakfast Sandwiches</b>	
Topped with Scrambled Eggs and Cheddar Cheese	\$54.00 / dozen
Topped with Scrambled Eggs, Cheddar Cheese, and Canadian Bacon	\$58.00 / dozen
<b>Breakfast Burritos</b>	
Filled with Scrambled Eggs and Cheddar Cheese	\$46.00 / dozen
Filled with Scrambled Eggs and Country Sausage	\$52.00 / dozen

..... ∞ Egg Beaters May be Substituted ∞ .....

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## PLATED BREAKFAST

Breakfast selections include Fresh Fruit Juices, Array of Breakfast Bakeries, Butter & Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

### All American

Country Fresh Scrambled Eggs  
Smoked Bacon or Country Sausage  
Served with Breakfast Potatoes  
\$17.00 / guest

### San Clemente

Medley of Fresh Fruit and English Muffins  
Scrambled Eggs and Canadian Bacon  
Cheddar Cheese Sauce  
Served with Breakfast Potatoes  
\$19.00 / guest

### Mazatlan

Medley of Fresh Fruit  
Choice of Plain, Cheese, Western  
Or Vegetarian Omelet  
Smoked Bacon and Breakfast Potatoes  
Toasted Bagel and Cream Cheese  
\$20.00 / guest

### Steak & Eggs

7 oz. New York Steak  
Paired with Scrambled Eggs  
Herb Crusted Tomato  
Served with Breakfast Potatoes  
\$28.00 / guest

### Santa Monica

Chilled Orange or Cranberry Juice  
Thick French Toast with Country  
Maple Syrup and Butter  
Served with Smoked Bacon  
\$18.00 / guest

### Eggs Benedict

Poached Eggs & Canadian Bacon  
Nestled on a Toasted English Muffin  
Lightly Drizzled with Hollandaise Sauce  
Served with Breakfast Potatoes  
\$23.00 / guest

### Breakfast Quiche

Fluffy Eggs, Diced Ham and  
Onion Topped with Swiss Cheese  
Baked In a Pastry Shell  
Served with Grilled Asparagus  
And Tomato Au Gratin  
\$19.00 / guest

### Beverly Hills

Chilled Orange Juice  
Scrambled Eggs with Smoked Salmon  
& Bermuda Onions, Breakfast Potatoes,  
Toasted Bagel and Cream Cheese  
\$22.00 / guest

..... ∞ Egg Beaters May be Substituted ∞ .....

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## BREAKFAST BUFFETS

Breakfast selections include Fresh Fruit Juices, Array of Breakfast Bakeries, Butter & Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

### MONTERREY SUNRISE

Fresh Sliced Seasonal Fruits  
Assorted Cold Cereals  
Fluffy Scrambled Eggs  
Smoked Bacon and Country Sausage  
Breakfast Potatoes  
Assorted Breakfast Bakeries

\$24.00 / guest

### THE COZUMEL

Fresh Sliced Seasonal Fruits & Berries with Fruit Yogurt  
Assorted Cereals and Raisin Granola  
Fluffy Scrambled Eggs  
Smoked Bacon and Country Sausage  
Breakfast Potatoes  
Assorted Breakfast Bakeries  
Hearty French Toast  
Warm Maple Syrup and Strawberry Sauce

\$26.00 / guest

### THE CANCUN

Fresh Sliced Seasonal Fruits & Berries with Fruit Yogurt  
Assorted Cereals and Raisin Granola  
Fluffy Scrambled Eggs  
Smoked Bacon and Country Sausage  
Breakfast Potatoes  
Assorted Breakfast Bakeries  
Apple Filled Pancakes or Cheese Blintzes  
Warm Maple Syrup and Strawberry Sauce

\$28.00 / guest

..... ∞ Egg Beaters May be Substituted ∞ .....

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## THE CROWNE BRUNCH BUFFET

Brunch selection includes Fresh Fruit Juices, Array of Breakfast Bakeries, Butter & Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Hot Teas

Assortment of Muffins, Danish, Croissants,  
Assorted Bagels and Biscuits  
Fruit Preserves, Butter, Cream Cheese and Honey

Fluffy Scrambled Eggs Topped with Chives  
Smoked Bacon and Country 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

\$32.00 / guest

### BRUNCH ENHANCEMENTS

<b>Omelet Station</b>	\$6.00 / guest
Attendant Required	\$100.00
<b>Waffle Station</b>	\$10.00 / guest
Belgian Style with Whipped Cream, Strawberry Sauce, Maple Syrup, and Assorted Cheeses	
Attendant Required	\$100.00
<b>Baked Ham</b>	\$4.50 / guest
Honey and Apricot Glazed	
<b>Lox and Bagels</b>	\$9.00 / guest
Cream Cheese, Sliced Onions, Capers and Lemon Wedges	
<b>Domestic Champagne</b>	\$5.00 / glass
<b>Eggs Florentine</b>	\$5.00 / guest
<b>Cold Seafood Bar</b>	\$12.00 / guest
Shrimp, Oysters, and Crab Claws	

..... ∞ Egg Beaters May be Substituted ∞ .....

\*Carver/ Attendant Required – A fee of \$100.00 will apply

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## BREAK IT UP with BEVERAGE REFRESHMENTS

<b>Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas</b>	\$50.00 / gallon
<b>Iced Tea</b>	\$40.00 / gallon
<b>Fruit Infused Water Stations</b>	\$50.00 / gallon
<b>Fruit Infused Sparkling Water Stations</b>	\$55.00 / gallon
<b>Tropical Fruit Punch or Lemonade (Non-Alcoholic)</b>	\$40.00 / gallon
<b>Sparkling Punch</b>	\$40.00 / gallon
<b>Freshly Squeezed Orange or Grapefruit Juice</b>	\$48.00 / gallon
<b>Apple, Tomato, Pineapple, V-8® or Cranberry Juice</b>	\$48.00 / gallon
<b>Champagne Punch with Fresh Fruit</b>	\$55.00 / gallon
<b>Bloody Mary, Mimosas, Brandy Milk Punch, Screwdrivers</b>	\$65.00 / gallon [Alcoholic] \$45.00 / gallon [Non-Alcoholic]
<b>Assorted Soft Drinks</b> [Diet and Regular Coca Cola® and Sprite® ]	\$3.50 each
<b>Natural Fruit Juices</b>	\$3.00 each
<b>Bottled Waters</b>	\$3.50 each
<b>Bottled Juices</b>	\$3.50 each

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.





## CLASSIC STARTERS

Lunch selections includes Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas along with Rolls & Butter, Choice of Soup or Salad, Seasonal Vegetables and Choice of Dessert

## SOUPS

**Chicken Noodle Soup**  
with Sliced Carrots & Celery

**Soup du Jour**  
Chef's Specialty of the Day

## SALADS

**Caesar Salad**  
Fresh Romaine Leaves, Grated Parmesan, and  
Herb Croutons served with Caesar Dressing

**California Salad**  
Fresh Mixed Greens, Julienne of Vegetables,  
Red Cabbage, Cucumber, Tomato,  
served with Ranch Dressing

**Spinach Salad**  
Fresh Spinach leaves tossed with Dried Apples,  
Candied Walnuts, Bleu Cheese Crumbles, served with  
Red Wine Vinaigrette

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## LITE LUNCHEON

Lunch selections includes Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas along with Rolls & Butter and Choice of Dessert

### Caesar Salad

Fresh Romaine Leaves, Grated Parmesan, Herb Croutons and Caesar Dressing with:

Grilled Chicken	\$24.00 / guest
Sliced Beef Sirloin	\$25.00 / guest
Grilled Gulf Shrimp	\$26.00 / guest

### Asian Chicken Salad

Fresh Mixed Greens with Grilled Chicken Pea Pods, Water Chestnuts, Bean Sprouts, and Sesame Seeds Tossed in a Light Ginger Soy Dressing  
\$24.00 / guest

### Southern Chicken Salad

Chunks of Fried Chicken Tossed with Fresh Corn, Glazed Pecans, Shaved Red Onions, Cucumbers, Romaine Lettuce with Buttermilk Ranch Dressing  
\$24.00 / guest

### Croissant Club

[Served with Pasta Salad]  
Flaky Croissant Layered with Bacon Bits, Smoked Turkey, Havarti Cheese, Lettuce and Tomatoes  
Chef's Choice of Condiments  
\$23.00 / guest



## CLASSIC PLATED LUNCHEON

Lunch selections includes Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas along with Rolls & Butter, Choice of Soup or Salad, Seasonal Vegetables and Choice of Dessert

### Chicken Parmesan

Seasoned Breaded Chicken Breast  
served with Linguini Pasta in  
Tomato or Pesto Sauce  
\$26.00 / guest

### Sliced BBQ Pork

over Yukon Gold Mashed Potatoes  
Seasonal Vegetables  
\$26.00 / guest

### California Chardonnay Chicken

Sautéed Chicken Breast  
with Chardonnay Herb Sauce  
served on Rice Pilaf and Julienne of Peapods  
\$25.00 / guest

### 10 oz. Grilled Top Sirloin

Grilled to Perfection  
Topped with Green Peppercorn Demi Glace  
\$32.00 / guest

### Asian Chicken

Grilled Chicken Breast in Teriyaki Glaze  
served with Steamed or Fried Rice  
\$25.00 / guest

### Scallops & Shrimp Penne Pasta

Sautéed Sea Scallops and Shrimp  
Tossed with Lobster Tarragon  
In a Light Pesto Sauce  
\$28.00 / guest

### Chicken Primavera

Grilled Chicken Breast on a Bed of Penne Pasta  
Julienne Vegetables  
in Garlic Cream or Marinara Sauce  
\$25.00 / guest

### Herb Crusted Salmon

Caramelized Shallot and Red Wine Sauce  
\$29.00 / guest

### Chicken Marsala

Seared Breast of Chicken  
in Marsala Wine Sauce  
over Yukon Gold Mashed Potatoes  
\$28.00 / guest

### Wild Mushroom Ravioli

in Brandy Cream Sauce  
\$28.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## ECLECTIC PLATED LUNCHEON

Lunch selections includes Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas along with Rolls & Butter, Choice of Soup or Salad, Seasonal Vegetables and Choice of Dessert

### Spanish

Pan Seared Chicken Fajitas  
Sautéed Peppers, Onions, and Mushrooms  
Cajun Black and White Beans with Rice  
\$28.00 / guest

### Italian

Romano Encrusted Chicken Breast  
Angel Hair Pasta with Pesto and Gorgonzola  
Cream Sauce topped with Julienne of Vegetables  
\$28.00 / guest

### Greek

Lemon Thyme Grilled Chicken Breast  
Roma Tomato and Feta Orzo served  
with Wilted Spinach  
\$28.00 / guest

### American

Chipotle Chicken Breast with Barbeque Glaze  
Roasted Red Skin Potatoes  
Baby Carrots and Seasonal Vegetables  
\$28.00 / guest

### Mediterranean

Rosemary Roasted Chicken Breast  
Pine Nuts and Cranberry Couscous  
Grilled Zucchini & Asparagus in Balsamic Glaze  
\$28.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## REFRESHING GREENS

Alternative Vegetarian or Vegan Plated Lunch Selections  
Regular Entrée Pricing

### VEGETARIAN

**Wild Mushroom Ravioli**  
in Brandy Cream Sauce

**Butternut Squash Ravioli**  
with Mushrooms, Pine Nuts, and Sage

**Grilled Vegetables and Goat Cheese Strudel**  
with Fire Roasted Pepper Sauce

**Zucchini and Ciabatta Gratin**  
with Basil Pesto and Roasted Tomatoes

### VEGAN

**Potato Torta**  
with Carmelized Onions and Arrugula

**Tofu Fajitas**  
with Onions, Bell Peppers, and Mushrooms

**Vegan Lasagna**  
with Crumbled Tofu and Layered Spinach

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## DELECTABLE DESSERTS

Included in Plated Entrée Pricing

**Tiramisu**

**White Chocolate Cheesecake**

**Raspberry Swirl Cheesecake**

**New York Cheesecake**

**Chocolate Ganache Cake**

**Carrot Cake**

**Chocolate Mousse Cake**

**Lemon Raspberry Cake**

## DESSERT ENHANCEMENTS

Dessert Stations  
[Minimum of 100 Guests]  
Two Hour Service

C'est la vie  
Dessert Crêpes  
served with Nutella Spread  
topped with Fresh Fruit and Berries  
Hot Fudge, Whipped Cream and Nuts  
\$9.00 / guest for 2 hours

Chocolate Fondue  
Godiva Dark Chocolate  
Seasonal Fruit and Berries  
Pretzels, Marshmallows  
and Graham Crackers  
\$9.00 / guest for 2 hours

The Sundae Parlor  
Chocolate, Vanilla, and Strawberry  
Ice Cream, M&M's, Oreo Crumbs,  
Chocolate Sprinkles, Fruit Toppings,  
Whipped Cream, and Nuts  
\$9.00 / guest for 2 hours

Succeeding Hour:  
\$4.50 / guest / hour after

Succeeding Hour:  
\$6.00 / guest / hour after

Succeeding Hour:  
\$6.00 / guest / hour after

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## **SOUTHWESTERN BUFFET**

Lunch selections includes Freshly Brewed Coffee,  
Decaffeinated Coffee and Selection of Teas

### **Starters**

Chips and Salsa  
Mixed Greens with Tortilla Strips and Assorted Dressings  
Mexican Corn Salad with Red & Green Peppers

### **Entrées**

#### **Chicken Flautas**

#### **Shredded Beef Burrito**

#### **Spinach & Cheese Enchiladas**

#### **Fajita Bar**

Sizzling Beef or Sautéed Chicken  
with Onions, Red and Green Peppers  
Served with Flour Tortillas

Add on: Shrimp Fajitas \$4.00 / guest

Entrées served with Spanish Rice and Refried Beans  
Fresh Salsa, Guacamole, Sour Cream and Rich Cheddar Cheese

### **Dessert**

Buñelos  
Fried Flour Tortilla Triangles  
dusted with Cinnamon and Sugar

#### **Lunch**

Two Entrées - \$28.00 / guest  
Three Entrées - \$32.00 / guest

#### **Dinner**

Three Entrées - \$40.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## **A TASTE OF ITALY BUFFET**

Lunch selections includes Freshly Brewed Coffee,  
Decaffeinated Coffee and Selection of Teas

### **Starters**

Caesar Salad with Fresh Romaine Lettuce,  
Garlic Croutons and Parmesan Cheese  
tossed in Caesar Dressing

Grilled Vegetable Display

Insalata Caprese  
Mozzarella Cheese, Red Onions, and Tomatoes  
with Balsamic Vinaigrette

### **Entrées**

Gnocchi with Wild Mushroom Sauce  
Chicken Marsala  
Chicken Primavera  
Baked Ziti with Spicy Pork Sausage  
Four Cheese Ravioli in Marinara or Garlic Cream Sauce

Chef's Choice of Accompaniments  
Served with Herb Parmesan Garlic Bread

### **Dessert**

[Choice of One Dessert]

Tiramisu  
New York Cheesecake  
Sliced Seasonal Fruit

### **Lunch**

Two Entrées - \$30.00 / guest  
Three Entrées - \$32.00 / guest

### **Dinner**

Three Entrées - \$40.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.





## THE LUAU BUFFET

Lunch selections includes Freshly Brewed Coffee,  
Decaffeinated Coffee and Selection of Teas

### Starters

Fresh Pineapple Coleslaw

Citrus Greens with Crumbled Goat Cheese,  
Fresh Orange Slices, Grapefruit, and Toasted Pine nuts  
served with Citrus Vinaigrette

Hawaiian Macaroni Salad

### Entrées

Served with Steamed White Rice

#### Pork Tenderloin Katsu

Thin Pork Tenderloin breaded with Panko Bread Crumbs in Katsu Sauce

#### Beef or Chicken Kabobs

seared with Onions, Red and Green Peppers

#### Teriyaki Glazed Mahi Mahi

#### Hoisin Barbeque Glazed Tofu and Eggplant

### Dessert

[Choice of One Dessert]

Hawaiian White Chocolate Cake  
Pineapple Upside Down Cake  
Sliced Seasonal Fruit

#### Lunch

Two Entrées - \$30.00 / guest  
Three Entrées - \$32.00 / guest

#### Dinner

Three Entrées - \$40.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## **CALIFORNIA BBQ BUFFET**

Lunch selections includes Freshly Brewed Coffee,  
Decaffeinated Coffee and Selection of Teas

### **Starters**

California Mixed Greens  
Fresh Mixed Greens, Julienne of Vegetables,  
Red Cabbage, Cucumber, Tomato,  
served with Choice of Dressing

Ranch Potato Salad

Marinated Cucumber and Tomato Salad

### **Entrées**

Honey Lime Grilled Chicken Breast

Grilled Marinated Flank Steak

Barbeque Beef Brisket

Chipotle Honey Glazed Pork Ribs

Teriyaki Barbeque Salmon

Entrées Served with:  
Yukon Gold Mashed Potatoes or Roasted Potatoes  
Seasonal Vegetables and Homestyle Corn Bread

### **Dessert**

Fresh Cherry and Apple Pie

Lunch

Two Entrées - \$32.00 / guest  
Three Entrées - \$34.00 / guest

Dinner

Three Entrées - \$42.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## **DELI DELIGHT BUFFET**

Lunch selections includes Freshly Brewed Coffee,  
Decaffeinated Coffee and Selection of Teas

### **Starters**

California Mixed Greens  
Fresh Mixed Greens, Julienne of Vegetables,  
Red Cabbage, Cucumber and Tomato  
served with Choice of Dressing

Penne Pasta Salad

Potato Salad

Sliced Seasonal Fruit

### **Entrées**

#### **Delicatessen Assortment**

Sliced Turkey, Ham, Roast Beef, and Genoa Salami  
Swiss, Cheddar, and Provolone Cheeses  
Variety of Breads and Rolls  
Onions, Tomatoes, Lettuce, Pickles and Condiments

### **Dessert**

Fresh Baked Giant Cookies  
Assortment of Chocolate Chip, Peanut Butter and Oatmeal Raisin

\$27.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## **THE CROWNE LUNCH BUFFET**

Lunch selections includes Freshly Brewed Coffee,  
Decaffeinated Coffee and Selection of Teas

### **Starters**

California Mixed Greens  
Fresh Mixed Greens, Julienne of Vegetables,  
Red Cabbage, Cucumber and Tomato,  
served with Choice of Dressing

Pesto Pasta Salad

Sliced Seasonal Fruit

### **Entrées**

#### **Chicken Rosemary**

Grilled Breast of Chicken in Rosemary Essence

#### **Yankee Pot Roast**

Tender Brisket of Beef Braised in Natural Gravy

#### **Chicken Primavera**

Grilled Chicken Strips tossed in Penne Pasta  
Garlic Cream Sauce

#### **Teriyaki Braised Short Ribs**

Boneless Short Ribs Glazed with Teriyaki

#### **Fresh Catch of the Day**

Entrées served with:  
Yukon Gold Mashed Potatoes, Roasted Potatoes, or Rice Pilaf

### **Dessert**

Assortment of Delectable Cakes

Two Entrées - \$32.00 / guest  
Three Entrées - \$35.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## **BOXED LUNCHEON**

Boxed Lunches include a Bag of Gourmet Potato Chips, Whole Seasonal Fruit, Chocolate Chip Cookie, Bottled Water, Wrapped Utensils, Condiments, and Towelette

Selection of One Theme

### **Classic Sandwich**

Turkey, Ham, or Roast Beef Sandwiches  
Served on a Baguette, White or Wheat Bread

### **Cashew Chicken Salad Croissant**

with Celery, Onions and Mayonnaise

### **Italian Sub**

Ham, Salami, and Capicola  
Mortadella and Provolone  
Topped with Shredded Lettuce and Shaved Onions

### **Marinated Grilled Chicken Breast**

Fresh Mozzarella and Tomato on a French Roll  
with Dijon Mustard

### **Black Forest**

Ham and Swiss Cheese on a Kaiser Roll  
with Whole Grain Mustard

\$25.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## BREAK IT UP À LA CARTE

<b>Chef's Baked Goods</b> Croissants, Muffins, Danish, Coffee Cake, Butter and Fruit Preserves	\$38.00 / dozen
<b>Fruit and Nut Breads</b> Carrot, Banana, Lemon, and Poppy Seed	\$38.00 / dozen
<b>Fresh Bagels</b> Served with Cream Cheese and Fruit Preserves Add Lox	\$38.00 / dozen \$65.00 / dozen
<b>Fruit Flavored Yogurt</b>	\$ 2.75 each
<b>Seasonal Whole Fruit</b>	\$ 2.00 each
<b>Fresh Baked Giant Cookies</b> Assortment of Chocolate Chip, Oatmeal Raisin and Peanut Butter	\$36.00 / dozen
<b>Fudge Nut Brownies</b>	\$36.00 / dozen
<b>Gourmet Mixed Nuts</b>	\$ 28.00 / (2) pounds
<b>Frozen Fruit Bars</b>	\$ 3.75 each
<b>Häagen-Dazs® Ice Cream Bars</b>	\$ 4.50 each
<b>Granola and Nutri-Grain® Bars</b>	\$ 24.00 / dozen
<b>Petit Fours</b>	\$ 40.00 / dozen
<b>Chocolate Dipped Fruit</b> Strawberries, Pineapple, and Variety of Seasonal Fruits	\$4.00 each
<b>Assorted Candy Bars</b> M&M's®, M&M Peanuts®, Snickers® Milky Way®, Reese's Peanut Butter Cups®	\$2.00 / piece
<b>NACHOS</b> [Minimum of 15 Guests] Tortilla Chips with Melted Cheese served with Jalapeno Peppers Fresh Salsa, Guacamole and Sour Cream	\$ 7.50 / guest
<b>Potato Chips or Tortilla Chips</b>	\$24.00 / (2) Pounds
<b>Fresh Salsa or Ranch Dip</b>	\$ 20.00 / quart
<b>Fresh Guacamole</b>	\$ 40.00 / quart
<b>Sour Cream</b>	\$ 15.00 / quart

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## BREAK IT UP with AFTERNOON DELIGHTS

One Piece of Each Item per Guest

<b>THE COOKIE MONSTER</b>	\$13.00 / guest
Fresh Baked Giant Cookies, Brownies, Chocolate Milk, Assorted Soft Drinks, Energy Drinks, Flavored Mineral Waters, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea	
<b>THE CHOCOHOLIC'S DREAM</b>	\$15.00 / guest
Chocolate Brownies, Chocolate Cookies, Chocolate Dipped Strawberries and Häagen-Dazs® Ice Cream Bars, Hot Chocolate, Regular Milk, Chocolate Milk, Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea	
<b>THE WORK-OUT</b>	\$15.00 / guest
Fresh Whole Strawberries with Yogurt Dip, Assorted Dried Fruits, Trail Mix, Assorted Power Bars, Gatorade, Natural Fruit Juices and Bottled Waters	
<b>THE MIGHTY DUCKS</b>	\$14.00 / guest
Fresh 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	
Non-Alcoholic or Domestic Beer	\$14.00 each
<b>SIESTA SNACKS</b>	\$15.00 / guest
Cheese Quesadillas, Shredded Beef Taquitos, Mini Tamales, Chips, Salsa, Guacamole and Sour Cream Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea	
<b>TIME – OUT</b>	\$17.00 / guest
Crudités with Ranch Dip, Buffalo Wings, Sliders (Plain and with Cheese), Tomatoes, Pickles, Ketchup and Mayonnaise Assorted Soft Drinks, Flavored Iced Teas, and Bottled Water	

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.

## RECEPTION & SPECIALTY DISPLAYS

### International Cheeseboard

Selection of Imported & Domestic Cheeses  
garnished with Seasonal Fruits and Berries  
served with Sliced Baguettes, Breadsticks  
Gourmet Crackers and Lavosh

### Fresh Vegetable Crudités Display

served with Buttermilk Herb and Onion Dip

### Fresh California Fruit Display

Sliced Seasonal Fruit and Berries  
served with Berry Yogurt Dipping Sauce

25 Portions	\$150.00
50 Portions	\$300.00
100 Portions	\$500.00

### Seafood Display

Served on Crushed Ice garnished with Lemons  
Mignonette and Tobasco Sauces

[Choice of One]

Snow Crab Claws  
Chilled Jumbo Gulf Shrimp  
Chilled Garlic Mussels  
Oysters on the Half Shell  
Cherrystone Clams on the Half Shell

\$450.00 / 100 pieces

### Grilled Vegetable Display

Array of Grilled Vegetables  
Drizzled with Virgin Olive Oil and Balsamic Vinaigrette  
Focaccia and Breadsticks  
\$500.00 / 100 pieces

### Antipasto Display

Assortment of Cured Italian Meats and Cheeses  
Genoa Salami, Capicola, Mortadella and Prosciutto  
Olives, Cherry Peppers, and Marinated Artichokes  
Focaccia and Olive Baguettes  
\$500.00 / 100 pieces





## RECEPTION & SPECIALTY DISPLAYS

### CHILLED HORS D'OEUVRES Minimum of 100 Pieces per Item

<b>White Asparagus Wrapped In Salmon</b>	\$350.00
<b>Lobster Medallions</b> with Ginger Mayonnaise over Toasted Baguettes	\$500.00
<b>Bay Shrimp Canapé</b>	\$350.00
<b>Salami Coronet</b>	\$350.00
<b>California Rolls</b> with Wasabi & Soy Sauce	\$350.00
<b>Artichoke Bottoms</b> with Crabmeat Salad	\$350.00
<b>Olive Crostini</b> Sun Dried Tomato Pesto	\$350.00
<b>Deviled Eggs Topped with Salmon Caviar</b>	\$350.00
<b>Prosciutto &amp; Melon</b>	\$350.00
<b>Steamed Red Potato</b> Crème Fraiche & Sevruga Caviar	\$400.00
<b>Smoked Salmon on Toasted Rye</b>	\$350.00
<b>Kiwi and Brie</b>	\$350.00

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## RECEPTION & SPECIALTY DISPLAYS

### HOT HORS D'OEUVRES

Minimum of 100 Pieces per Item

<b>Buffalo Chicken Wings served with Bleu Cheese Dipping Sauce</b>	<b>\$350.00</b>
<b>Thai Beef or Chicken Satay served with Peanut Sauce</b>	<b>\$350.00</b>
<b>Salmon Satay with Ginger Lime Emulsion</b>	<b>\$350.00</b>
<b>Scallops Wrapped In Bacon</b>	<b>\$400.00</b>
<b>Chicken Pot Stickers Steamed with Ginger Sauce</b>	<b>\$350.00</b>
<b>Petite New Zealand Lamb Chops in Mint Brandy Sauce</b>	<b>\$450.00</b>
<b>Roast Mushrooms Filled with Boursin Cheese</b>	<b>\$350.00</b>
<b>Lemon Grass Skewered Shrimp served with Green Papaya Salad</b>	<b>\$400.00</b>
<b>Indian Vegetable Samosa served with Tamarind Dipping Sauce</b>	<b>\$350.00</b>
<b>Charred Lamb with Oven Dried Tomatoes and Truffle Vinaigrette</b>	<b>\$450.00</b>
<b>Crabcakes served with Remoulade Sauce</b>	<b>\$400.00</b>
<b>Chicken Coconut with Orange Marmalade and Horseradish Sauce</b>	<b>\$350.00</b>
<b>Vegetable Spring Rolls served with Honey Mustard Sauce</b>	<b>\$350.00</b>
<b>Mandarin Spareribs with Plum Sauce</b>	<b>\$350.00</b>
<b>Spanakopita</b> Phyllo Triangles Filled with Spinach and Feta	<b>\$350.00</b>
<b>Chicken Empanadas</b>	<b>\$350.00</b>

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## SPECIALTY STATIONS

Minimum of 50 Guests

Stations are meant to Enhance the Reception and not as a Complete Buffet Meal

**PASTA STATION\*** \$14.00 / guest / hour

Fresh Tortellini, Penne and Rotelle  
Marinara, Alfredo and Pesto Sauces  
Sautéed to order:  
Sweet Italian Sausage, Bay Shrimp,  
Roasted Chicken, Julienne of Vegetables,  
Sliced Mushrooms, Red & Green Peppers,  
Onions, Grated Parmesan Cheese and Pine-nuts

**RAVIOLI STATION\*** \$18.00 / guest / hour

Wild Mushroom Ravioli with Roasted Garlic Cream Sauce  
Shrimp Ravioli with Lobster Tarragon Sauce  
Cheese Agnolotti with Italian Sausage Arrabbiata

**KUNG FU STATION** \$15.00 / guest / hour

Chicken & Beef Satay with Peanut Dipping Sauce  
Sesame Shrimp, Pot Stickers, and Vegetable Egg Rolls  
Served with Soy Sauce and Chili Sauce

**RAMEN NOODLE STATION\*** \$11.00 / guest / hour

Build Your Own Traditional Ramen Noodle Bowl  
Choice of Soba or Rice Noodles  
Shredded Pork and Chicken  
Sprouts and Nori, added to a Rich Simmered Chicken Broth  
Fresh Chopped Cilantro and Scallions  
Asian Chili Sauce

**SIZZLING FAJITAS AND NACHO BAR\*** \$14.00 / guest / hour

Sizzling Southwestern Fajitas  
Sliced Marinated Grilled Beef and Chicken  
Served with Salsa, Guacamole, Sour Cream,  
Grilled Onions, Diced Tomatoes, Pico de Gallo, Shredded Cheese,  
Jalapeno Peppers, Chili con Queso  
Corn & Flour Tortillas and Crisp Tortilla Chips

**SUSHI & SASHIMI** \$18.00 / guest / hour

[ 3 pieces per guest ]  
An Assortment of Maki and Nigiri (Tuna, Salmon, Shrimp, Hokkigai,  
and White Fish) and Assorted Rolls (California Roll, Spicy Tuna Roll,  
and Vegetable Roll)

..... ∞ \*Attendant Required - \$100.00 ∞ .....

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## CARVING STATIONS

<b>ROAST TENDERLOIN OF BEEF*</b> Slow Roasted and Served with Madeira Truffle Sauce	\$350.00 [Serves 35 ]
<b>HONEY GLAZED HAM *</b> Slow Roasted and served with Cherry and Apple Chutney Honey & Whole Grain French Mustards and Warm Silver Dollar Rolls	\$275.00 [ Serves 50 ]
<b>HOISIN GLAZED PORKLOIN*</b> Slow Roasted in Chinese Barbeque Sauce Plum Sauce and Cocktail Rolls	\$275.00 [ Serves 35 ]
<b>WHOLE ROASTED TOM TURKEY*</b> Cranberry Orange Relish and Pan Gravy Sweet French Rolls	\$275.00 [ Serves 50 ]
<b>PEPPERCORN &amp; DIJON BARON OF BEEF*</b> Slow Roasted and Served with Au Jus Dijon Mustard Herb Scented Aioli Creamy Horseradish Sauce and Warm Silver Dollar Rolls	\$650.00 [ Serves 150 ]

..... ∞ \*Attendant Required - \$100.00 ∞ .....  
1 Attendant per 75 guests

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## PLATED APPETIZERS

Minimum of 50 Guests

### JUMBO PRAWNS

Chipotle Cocktail Sauce  
\$10.00 / guest

### WILD MUSHROOMS & ASPARAGUS

Puff Pastry with Chive Cream Sauce  
\$6.00 / guest

### FRESH SEASONED CRAB CAKES

Cilantro Aioli with  
Cabo Coleslaw and Pepper Coulis  
\$8.50 / guest

### CORIANDER CRUSTED AHI

Avocado Wasabi and  
Papaya Jicama Salad  
\$6.50 / guest

### TRI – COLORED CHEESE RAVIOLI

Smoked Chicken and Mushroom Ragout  
\$6.50 / guest

### SLICED MARINATED DUCK BREAST

served on a bed of Exotic Greens  
Mandarin Oranges, Enoki Mushrooms,  
Crispy Lotus Roots with Sesame Ginger Dressing  
\$10.00 / guest

### INTERMEZZO

[Choice of the following Sorbet]  
Champagne, Mango, Fruit Passion, Lemon and Grapefruit  
\$5.50 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## DINNER STARTERS

Dinner selections includes Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas along with Rolls & Butter, Choice of Soup or Salad, Seasonal Vegetables and Choice of Dessert

### SOUPS

#### Chicken Noodle Soup

with Sliced Carrots & Celery

#### Tortilla Soup

Delicately Spiced with Chicken and Avocado  
Topped with Crispy Tortilla Strips

#### Soup du Jour

Chef's Specialty of the Day

#### Tomato Basil Bisque

### SALADS

#### Caesar Salad

Fresh Romaine Leaves, Grated Parmesan, and  
Herb Croutons served with Caesar Dressing

#### California Salad

Fresh Mixed Greens, Julienne of Vegetables,  
Red Cabbage, Cucumber and Tomato,  
served with Ranch Dressing

#### Spinach Salad

Fresh Spinach leaves tossed with Dried Apples,  
Candied Walnuts, Bleu Cheese Crumbles,  
served with Red Wine Vinaigrette

## ENHANCEMENTS

#### Classic French Onion

Croutons, Gruyère and Parmesan Cheese  
\$3.00 / guest

#### Lobster Bisque

Laced with Cognac  
\$4.00 / guest

#### Cream of Mushroom

Wild Mushrooms en Croute  
\$4.00 / guest

#### California Field Greens

Strawberries, Sonoma Goat Cheese,  
Toasted Walnuts, Chenin Blanc Vinaigrette  
\$3.00 / guest

#### Cabo San Lucas

Arugula Greens and Belgian Endive  
Crumbled Maytag Bleu Cheese,  
Candied Walnuts with Raspberry Vinaigrette  
\$3.00 / guest

#### Roma

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

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## PLATED DINNERS

Dinner selections includes Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas along with Rolls & Butter, Choice of Soup or Salad, Seasonal Vegetables and Choice of Dessert

### **Pecan Crusted Chicken Breast**

Honey Dijon Beurre Blanc  
\$38.00 / guest

### **Chicken Wellington**

Baked in a Light Puff Pastry  
Filled with Mushroom Duxelle  
Cabernet Sauce  
\$38.00 / guest

### **Chicken Madeira**

Nestled on a Wild Mushroom and  
Artichoke Stuffing in Madeira Sauce  
\$38.00 / guest

### **Chicken Florentine**

Spinach Stuffed Chicken Breast with  
Sun Dried Tomato Pesto  
\$38.00

### **Roasted Beef Strip Loin**

Honey Roasted Garlic Sauce  
\$38.00 / guest

### **8 oz. Grilled Filet Mignon**

Demi Glace and Mushroom Compote  
\$60.00 / guest

### **Roast Prime Rib of Beef**

Au Jus and Horseradish Cream Sauce  
\$42.00 / guest

### **10 oz. Grilled New York Steak**

Mushroom, Onion, and  
Gorgonzola Demi-Glace  
\$44.00 / guest

### **Coriander Roasted Pork Loin**

Over White Bean Ragout  
\$42.00 / guest

### **Roast Atlantic Salmon Béarnaise**

Chive Emulsion  
\$40.00 / guest

### **Herb Infused Sea Bass**

on Roasted Asparagus with Saffron Cream  
\$44.00 / guest

### **Mahi Mahi**

Seasoned and Grilled  
served with Fresh Fruit Ginger Salsa  
\$44.00 / guest

### **Wine Experience**

Enhance your Dinner Service with  
Wine by the Glass or by the Bottle.  
Ask our Catering Team for the Current Wine Selection.

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## PLATED DUO ENTRÉES

Dinner selections includes Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas along with Rolls & Butter, Choice of Soup or Salad, Seasonal Vegetables and Choice of Dessert

### **Seared Chicken Breast and Atlantic Salmon**

Seared Chicken in Wild Mushroom Sauce  
Atlantic Salmon with Lemon Chive Butter Sauce  
\$48.00 / guest

### **Roasted Chicken Breast and Beef Tenderloin**

Beef Tenderloin Medallions with Peppercorn Demi Glace  
Lemon and Tarragon Roasted Chicken Breast  
\$54.00 / guest

### **Beef Tenderloin and Jumbo Prawns**

Beef Tenderloin Medallions in Napa Cabernet Sauce  
Three Sautéed Jumbo Prawns in Garlic Herb Sauce  
\$56.00 / guest

### **Petite Filet Mignon and Seared Sea Scallops**

Petite Filet Mignon with Merlot Demi Glace  
Peppered Lemon Sea Scallops  
\$65.00 / guest

### **Petite Filet Mignon and Whole Lobster Tail**

Petite Filet Mignon with a Whole Grain Mustard Sauce  
Whole Lobster Tail with a Tarragon Sauce  
\$65.00 / guest

### **Mixed Grill Trio**

Jumbo Prawns Sauteéd in Garlic Lemon Butter  
Rosemary Marinated Chicken Breast  
Beef Tenderloin Medallions with Bordelaise Sauce  
\$65.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.





## **GARDEN FRESH**

Alternative Vegetarian or Vegan Plated Dinner Selections  
Regular Entrée Pricing

### **VEGETARIAN**

**Wild Mushroom Ravioli**  
in Brandy Cream Sauce

**Butternut Squash Ravioli**  
with Mushrooms, Pine Nuts, and Sage

**Grilled Vegetables and Goat Cheese Strudel**  
with Fire Roasted Pepper Sauce

**Zucchini and Ciabatta Gratin**  
with Basil Pesto and Roasted Tomatoes

**Pasta Fagioli**  
with Garlic Bread and Basil Chiffonade

**Squash, Onion and Swiss Chard Pastilla**  
with Herbs and Pine Nut Pesto

**Vegetable Strata**  
with Oregano Lemon Pesto

### **VEGAN**

**Potato Torta**  
with Carmelized Onions and Arrugula

**Tofu Fajitas**  
with Onions, Bell Peppers and Mushrooms

**Vegan Lasagna**  
with Crumbled Tofu and Layered Spinach

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## DELECTABLE DESSERTS

Included in Plated Entrée Pricing

**Tiramisu**

**White Chocolate Cheesecake**

**Raspberry Swirl Cheesecake**

**New York Cheesecake**

**Chocolate Ganache Cake**

**Carrot Cake**

**Chocolate Mousse Cake**

**Lemon Raspberry Cake**

## DESSERT ENHANCEMENTS

Dessert Stations  
[Minimum of 100 Guests]  
Two Hour Service

**C'est la vie**  
Dessert Crêpes  
served with Nutella Spread  
topped with Fresh Fruit and Berries  
Hot Fudge, Whipped Cream and Nuts  
\$9.00 / guest for 2 hours

**Chocolate Fondue**  
Godiva Dark Chocolate  
Seasonal Fruit and Berries  
Pretzels, Marshmallows  
and Graham Crackers  
\$9.00 / guest for 2 hours

**The Sundae Parlor**  
Chocolate, Vanilla, and Strawberry  
Ice Cream, M&M's, Oreo Crumbs,  
Chocolate Sprinkles, Fruit Toppings,  
Whipped Cream and Nuts  
\$9.00 / guest for 2 hours

Succeeding Hour:  
\$4.50 / guest / hour after

Succeeding Hour:  
\$6.00 / guest / hour after

Succeeding Hour:  
\$6.00 / guest / hour after

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## THE CROWNE DINNER BUFFET

Dinner selections includes Freshly Brewed Coffee, Decaffeinated Coffee, and Selection of Teas along with Fresh Rolls & Butter, Seasonal Vegetables and Assorted Desserts

### Starters

International Cheeseboard Display  
Fresh Sliced Seasonal Fruit  
California Mixed Greens with Choice of Two Dressings  
Vine Ripened Tomato, Marinated Red Onion, Avocado and Cilantro Salad  
Marinated Mushrooms and Artichokes

### Entrées

**Chicken Florentine**  
Spinach Stuffed Chicken Breast with  
Sun Dried Tomato Pesto

**Pork Tenderloin Medallions**  
Pommery Mustard Sauce

**Roasted Sirloin**  
with Bleu Cheese Demi Glace

**Teriyaki Braised Short Ribs**  
Boneless Short Ribs Glazed with Teriyaki

**Lemon and Dill Roasted Filet of Atlantic Salmon**  
with Tarragon Dijon Cream Sauce and Red Pepper Coulis

**Shrimp and Linguini Sauté**  
with an Herbed White Wine Butter Sauce

### Dessert

Assortment of Delectable Confections

Two Entrees - \$55.00 / guest  
Three Entrees - \$60.00 / guest

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax  
Based on a Minimum of 25 Guests. A surcharge of \$100.00 will apply to groups under 25 guests.



## BEVERAGES

### BAR SERVICE

a bartender fee of \$100.00 will apply per bar  
if \$500.00 in revenue is exceeded then bartender fee will be waived

### Host Sponsored Bar

subject to 21% service charge and applicable sales tax  
charged on consumption

House Wines	\$6.00
Call Brands	\$5.50
Premium Brands	\$7.50 and up
Domestic Beers	\$4.50
Imported Beers	\$5.50
Champagne	\$7.00
Martinis	\$9.00
Soft Drinks	\$3.00
Mineral Waters	\$3.00

### Cash Sponsored Bar

includes 21% service charge and applicable sales tax

House Wines	\$7.00
Call Brands	\$6.00
Premium Brands	\$8.00 and up
Domestic Beers	\$5.00
Imported Beers	\$6.00
Champagne	\$8.00
Martinis	\$10.00
Soft Drinks	\$3.00
Mineral Waters	\$3.00

### Call Brands

Absolut, Dewars Scotch, Tanqueray Gin, Seagrams 7 Whiskey, Bacardi Silver Rum, Jim Beam Bourbon  
Christian Bros. Brandy and Sauza Gold Tequila

### Premium Brands

Grey Goose, Bombay Sapphire, Kahlúa, Amaretto Disaronnoo, Grand Marnier, Courvoisier, Patrón  
Crown Royal Whiskey, Johnny Walker Black Label, Jack Daniel's Bourbon and Captain Morgan's Rum

### Imported Beers

Heineken & Corona

### Domestic Beers

Budweiser & Bud Light

### Mineral Waters

Perrier Sparkling & Crystal Geysir

### Soft Drinks

Coke, Diet Coke & Sprite

### Fruit Juices

Orange, Cranberry & Grapefruit



## BEVERAGES

### BAR SERVICE

a bartender fee of \$100.00 will apply  
if a minimum of \$500.00 is reached then bartender fee is waived

### Hosted Bar Packages

Package bars allow your guests to enjoy an open bar featuring brand name liquors, domestic and imported beers, champagne, wine, assorted soft drinks, and mineral waters. Cost is per person and based on the final guaranteed number of guests or the actual attendance if higher.

Prices Based on Per Person Per Hour  
subject to 21% service charge and applicable sales tax

	First Hour	Succeeding Hours
<b>Call Brands</b>	\$12.00/ person	\$7.00 / person/ hour
<b>Premium Brands</b>	\$15.00 / person	\$8.00 / person/ hour
<b>Beer &amp; Wine Station</b>	\$10.00 / person	\$6.00 / person/ hour

### Call & Premium Brands

Includes Cocktails, Imported & Domestic Beers, Premium Wines, Assorted Soft Drinks, Minerals Waters, and Bottled Juices

### Beer & Wine Station

Includes Imported & Domestic Beers, Premium Wines, Assorted Soft Drinks, Minerals Waters, and Bottled Juices

The Crowne Plaza Anaheim Resort is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. The hotel does not permit alcohol to be brought onto premises from outside sources.



## WINE LIST

subject to 21% service charge and applicable sales tax  
prices based on per bottle

### CHAMPAGNE & SPARKLING WINES

J. Roger Brut   California	\$25.00
Domain Chandon   California	\$36.00
Piper- Heidsieck   France	\$60.00

### WHITE ZINFANDEL

Beringer   California	\$28.00
-----------------------	---------

### SAUVIGNON BLANC

St. Supery   Napa Valley	\$30.00
Trinitas   Napa Valley	\$32.00

### CHARDONNAY

Stone Cellars by Beringer   California	\$28.00
Good Night   Central Coast	\$32.00
Kendall - Jackson, Vintner's Reserve   Sonoma	\$34.00
La Crema   Sonoma Coast	\$38.00
Trinitas   Carneros	\$40.00

### CABERNET SAUVIGNON

Stone Cellars by Beringer   California	\$28.00
Kendall - Jackson Vintner's Reserve   Sonoma	\$36.00
Silver Palm   North Coast	\$37.00
Knight's Valley by Beringer   Napa Valley	\$44.00
Stags' Leap   Napa Valley	\$75.00

### MERLOT

Stone Cellars by Beringer   California	\$28.00
Main St. by Trinchero   Napa Valley	\$30.00
Rodney Strong   Sonoma	\$34.00

### OTHER REDS

Bogle, Pinot Noir   California	\$30.00
Trinitas, Old Vine Zinfandel   Mendocino	\$32.00
Camel Road, Pinot Noir   Monterey	\$34.00
Trinitas, Petite Sirah   Contra Costa	\$40.00



## GENERAL INFORMATION

### MENU SELECTIONS

In addition to our printed menu suggestions, our team is at your service to create a custom menu designed for your unique event. The pricing listed on our catering menus is current. However, due to market conditions, these prices are subject to change. Due to exclusivity rights, outside food and beverages are not permitted within the Crowne Plaza Anaheim with the exception of specialty cakes which are supplied from a licensed vendor to which a cake-cutting fee will apply.

### SERVICE CHARGE & SALES TAX

Food, Beverage, Audio Visual, and Room Rental are subject to a taxable 21% service charge and applicable sales tax.

### GUARANTEED ATTENDANCE

For all per person pricing, a final attendance number must be specified 3 business days prior to the day of your event. This figure will be considered a guarantee and is not subject to reduction. Should a figure not be received, the expected attendance on your event order will be considered as your final guarantee. You will be charged your final guarantee or the number in attendance, whichever is greater. Additional guests above the guarantee set, will be accommodated if possible and will be subject to chef's selection of food.

### LINEN

Choice of white, black, and ivory linens are available for your use. Your event manager will be happy to consult with you on other colors and specialty linens available through outside sources.

### DECORATIONS

All displays or exhibits must conform to city code and fire ordinance rules. The Crowne Plaza Anaheim does not permit décor or signage of any kind to be affixed to the walls or ceiling. Please inform your event manager of your decoration plans as they will need to meet safety regulations.

### PARKING

Complimentary self parking is provided for your guests. Valet parking is available at the main hotel entrance at the prevailing rates and can be individually paid by your guests or applied to your master account if hosted.

### AUDIO VISUAL



AVMS is the preferred in-house team that will consult with you and provide all of your audio visual equipment needs. All charges will be applied to your master account. Use of outside A/V will be subject to a surcharge.

### EXHIBIT TABLES

Six foot skirted tables with two chairs are available at \$25.00 plus service charge and tax each. Any standard or special electrical needs should be confirmed with your event manager at least two weeks prior to your event. Power surcharges may apply.

### BILLING

Definite confirmations for your event requires a 20% deposit based on the estimated total. The entire contract price must be paid at least 3 business days prior to the event. A credit card is required to be placed on file for payment of overages and incidentals. Direct Billing can be established for corporate accounts with an approved credit application.