



*Banquet
Menu*

A la Carte

Beverages

Freshly Brewed Coffee or Decaffeinated Coffee	\$35 per gallon
Hot Tea	\$35 per gallon
Iced Tea, Pink Lemonade, Fruit Punch, Passion Guava	\$31 per gallon
Assorted Soft Drinks	\$3 each
Bottled Water	\$3.50 each
Voss or Pellegrino	\$4 each
Starbucks® Frappuccino	\$4 each
Fresh Squeezed Orange Juice or Pink Grapefruit Juice	\$26 per carafe
Apple, Cranberry or Tomato Juice	\$26 per carafe
ODWALLA® Smoothies (15 minimum)	\$5 each
Individual 2% or Nonfat Milk	\$2.50 each
2% or Nonfat Milk	\$33 per gallon

Snacks

Assorted Fruit Yogurt	\$3.65 each
Whole Fresh Fruit	\$2.50 each
Chocolate Covered Strawberries	\$36 per dozen
ODWALLA® Granola Bars	\$4 each
Assorted Quaker® Granola Bars	\$2 each
Assorted Boxed Cereals	\$3 each
Häagen-Dazs® Ice Cream Bars	\$4.50 each

Breads and Pastries

Croissants	\$32 per dozen
Breakfast Danish or Muffins	\$32 per dozen
Large Bagels, Cream Cheese	\$35 per dozen
Fresh Baked Assorted Cookies	\$30 per dozen
Chocolate Brownies	\$30 per dozen
Soft Warm Pretzels	\$26 per dozen

Dry Snacks

Potato or Tortilla Chips	\$2 per person
Salsa	\$24 per quart
Guacamole Dip	\$32 per quart
Fresh Popcorn	\$2 per person
Trail Mix	\$21 per pound
Mixed Nuts	\$22 per pound

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Refreshment Breaks~

Assorted Danish and Fruit Muffins, Coffee, Decaffeinated Coffee and Tea
\$7

Coffee, Decaffeinated Coffee and Tea
\$5

Assorted Cookies, Coffee, Decaffeinated Coffee and Tea
\$10

Classic Continental Breakfast
Assorted Juices, Breakfast Breads Served with Butter, Preserves,
Coffee, Decaffeinated Coffee and Tea
\$13

Deluxe Continental Breakfast
Assorted Juices, Breakfast Breads to include Bagels, Croissants,
Danish and Muffins Served with Butter, Cream Cheese
Preserves, Fresh Sliced Seasonal Fruit,
Coffee, Decaffeinated Coffee and Tea
\$14

Crowne Meeting Break

Morning
Assortment of Danish and Fruit Muffins, Coffee, Decaffeinated Coffee and Tea

Mid-Morning
Refresh Coffee, Decaffeinated Coffee and Tea

Mid-Afternoon
Assorted Cookies to Include Chocolate Chip, Peanut Butter and Bran, Assorted Soft Drinks,
Coffee, Decaffeinated Coffee and Tea
\$19

The Spa Continental
Assorted Bagels & Muffins, Display of Cut and Whole Seasonal Fruit, Hot Oatmeal with Raisins
& Cinnamon, Variety of Yogurts and Milk, Granola Bars and Juice
\$15

The Continental
Assorted Juices, Assortment of Freshly Baked Breakfast Breads, Butter
Jams and Preserves, Seasonal Fruit, Yogurt and Homemade Granola
Coffee, Decaffeinated Coffee and Tea
\$16

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Refreshment Breaks ~

Continued

Chocolate Lover's

Fresh Strawberries Dipped in Dark Chocolate, Chocolate Chip Cookies,
Chocolate Fudge Brownies, Iced Cold Milk, Chocolate Milk,
Coffee and Decaffeinated Coffee
\$14

"C" Street

Assorted ODWALLA® Smoothies, ODWALLA® Granola Bars,
Seasonal Whole and Sliced Fruit,
Pellegrino, Fiji and Crowne Plaza Bottled Water
\$13

Seaside Park

Cracker Jacks, Popcorn, Warm Pretzels Served with
Appropriate Condiments and Bags of Peanuts,
Assorted Soft Drinks, Crowne Plaza Bottled Water, Fiji and Pellegrino Mineral Water
\$12

Hang Ten

Skittles, M&M's, Snickers Bars, Tootsie Pops, Red Vines
Crowne Plaza Bottled Water, Orange Soda and IBC Rootbeer
\$13

Promenade

Assorted Cookies to Include Chocolate Chip,
Peanut Butter and Bran, Brownies,
Assorted Soft Drinks,
Coffee and Decaffeinated Coffee
\$11

~Plated Breakfasts~

Please Select Only One For All Attendees
All Breakfast Served with Assorted Breakfast Breads with Butter & Preserves

All American Breakfast

Fresh Orange Juice, Scrambled Eggs,
Choice of: Country Link Sausage, Crisp Bacon or Ham Steak,
Breakfast Potatoes
Coffee, Decaffeinated Coffee and Tea
\$18

Steak and Eggs

Fresh Sliced Seasonal Fruit, Scrambled Eggs, Grilled New York Steak,
Breakfast Potatoes
Coffee, Decaffeinated Coffee and Tea
\$23

San Miguel Wrap

Fresh Orange Juice
Spinach Tortilla with Scrambled Eggs, Bacon, Cheese, Peppers and Onions
Breakfast Potatoes and Fresh Fruit
Coffee, Decaffeinated Coffee, and Tea
\$19

Fruit Plate

Fresh Orange Juice
Seasonal Fresh Fruit to include Melon, Kiwi, Grapes, Berries
And Other Local Fruits. Honey and Yogurt Dressings
Coffee, Decaffeinated Coffee, and Tea
\$20

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax
\$2.00 split plate charge will apply for additional menu selection

~Plated Breakfasts~

Continued

Please Select Only One For All Attendees

All Breakfast Served with Assorted Breakfast Breads with Butter & Preserves

Cinnabun Toast

Vanilla Bean, Cream and Orange Juice Battered Cinnabun Toast,

Served with Bacon or Sausage with Fresh Orange Juice

\$19

Huevos Rancheros

Two Corn Tortillas Stacked with Spanish Rice, Refried Beans,

Two Scrambled Eggs, Cheese, Salsa and Guacamole,

Served with Fresh Orange Juice

\$20

Anacapa Scramble

Scrambled Egg Whites Served with Spinach, Mushrooms and
Tomatoes, Served with Cottage Cheese, Fruit and Fresh Orange Juice

\$19

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax
\$2.00 split plate charge will apply for additional menu selection

~Breakfast Buffets~

The Continental

Assorted Juices, Assortment of Freshly Baked Breakfast Breads, Butter, Jams and Preserves, Seasonal Fruit, Yogurt and Homemade Granola
Coffee, Decaffeinated Coffee and Tea
\$16

Breakfast Buffet

Assorted Juices, Assorted Cold Cereals with Milk,
Seasonal Sliced Fresh Fruit, Scrambled Eggs,
Crisp Bacon, Country Link Sausage and Ham, Breakfast Potatoes,
Assorted Breakfast Pastries with Butter and Preserves,
Coffee, Decaffeinated Coffee and Tea
\$22

Ventura Buffet

Fresh Squeezed Orange Juice
Assorted Fresh Seasonal Fruit
Assorted Cereals, Homemade Granola with Milk
Individual Yogurts
French Toast with Maple Syrup
Scrambles Eggs
Crisp Bacon, Link Sausage, Ham Steaks
Breakfast Potatoes
Assorted Breakfast Pastries with Butter and Preserves
Coffee, Decaffeinated Coffee, and Tea
\$24

Southern Hospitality

Fresh Squeezed Orange or Grapefruit Juice, Assorted Fresh Seasonal Fruit,
Assorted Cereals, Homemade Granola with Milk,
Oatmeal with Brown Sugar and Raisins, Scrambled Eggs,
Crisp Bacon, Link Sausage, Ham Steaks
Corned Beef Hash, Buttermilk Biscuits and Gravy
French Toast with Maple Syrup
Coffee, Decaffeinated Coffee, and Tea
\$28

The Spa Continental

Assorted Bagels & Muffins, Display of Cut and Whole Seasonal Fruit, Hot Oatmeal
with Raisins & Cinnamon, Variety of Yogurts and Milk, Granola Bars and Juice
\$15

~Breakfast Buffet~

Add-On To Any Buffet

20 guest minimum

*San Miguel Wrap, Spinach Flour Tortilla with
Scrambled Eggs, Bacon, Cheese, Onions and Bell Peppers*

\$7

Tray of Sliced Smoked Salmon with Bagels and Cream Cheese

\$7

Omelet Station ~ Made to Order

\$7

Waffle Station ~ Made to Order

\$7

Sliced Fresh Fruit

\$3

Fresh Fruit Parfait

\$4

Stations Require a Uniformed Attendant @ \$100.00

1 attendant per 50 guests

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Light Luncheons~

All Lunches are Served with Coffee, Decaffeinated Coffee,
Hot Tea OR Iced Tea and Chef's Choice of Dessert
Please Select One Entree For All Attendees

Oriental Chicken Salad

Grilled Chicken Breast and Soba Noodles, Served on a Bed of Napa Cabbage
Romaine Topped with Red Pepper and Sesame Dressing
Rolls and Butter
\$18

Shrimp Caesar Salad

Fresh Romaine topped with Grilled Shrimp,
Reggiano Cheese, Home-Made Herb Garlic Croutons
and Classic Caesar Dressing
Rolls and Butter
\$20

Turkey Wrap

Soft Spinach Tortilla Shell Filled with Smoked Turkey Breast,
Lettuce, Tomato, Bacon and Ranch Dressing
Home-Made Potato Chips
\$19

Chicken Wrap

Soft Flour Tortilla Shell Filled with Marinated Chicken Breast, Lettuce,
Tomatoes, Pepper Jack Cheese, Smoked Jalapeño Dressing with
California Baby Lettuce and Honey Vinaigrette Dressing
\$18

Tuna Croissant

Large Croissant with Albacore Tuna,
Sliced Tomato, Lettuce and Sliced Cucumber
with a Cup of Fruit
\$19

Seared Ahi Tuna Salad

Arugula, Marinated Soba Noodles, Crispy Leeks, Oranges, Bell Peppers and
Rice Noodles topped with a Thai Vinaigrette
\$24

Traditional Sub Sandwich

Italian Meats, Provolone Cheese, Lettuce, Tomatoes,
Onions, Pepperoncini and Balsamic Aioli
\$20

Wild Mushroom Wrap

Marinated Wild Mushrooms, Boursin Cheese, Onions, Roasted Peppers,
Lettuce, Served with Seasonal Fruit
\$18

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax
Additional Menu Selections will be Charged at the Higher Entrée Price.
\$2.00 split plate charge will apply for additional menu selection

~Boxed To-Go Lunches~

(Minimum of 10 Guest)

Santa Barbara Wrap

Spinach Tortilla filled with Smoked Turkey, Bacon, Lettuce, Tomato, Cheese, Avocado and Herb Aioli

Chicken Ciabatta Club

Bacon, Tomato, Lettuce, Onions and Avocado with Herb Aioli

Wild Mushroom Wrap

Marinated Wild Mushrooms, Boursin Cheese, Onions, Roasted Peppers, Lettuce, Pesto Aioli in a Spinach Flour Tortilla

Traditional Sub Sandwich

Italian Meats, Pepperoncini, Provolone Cheese, Lettuce, Tomatoes, Onions, Balsamic Aioli

*All Box Lunches Served with Potato Chips,
Seasonal Fresh Whole Fruit, Brownie, Bottled Water or Soda
Please Select One At \$21.95 per person*

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax
\$2.00 Split Plate Charge will apply for Additional Menu Selection*

~Luncheon Entrée Salads~

Salads:

(Please Select Only One of the Following For All Attendees)

Ventura Caesar Salad

Fresh Romaine, Reggiano Cheese,
Home-Made Herbed Garlic Croutons

Mesclun Salad

Organic Field Greens and Candied Pecans, Tomato, Shredded Carrots,
Crumbled Bleu Cheese, Balsamic Vinaigrette

Spinach Salad

Shaved Onions, Grape Tomatoes, Chopped Egg
Served with a Bacon Parmesan Dressing

Caprice

(Seasonal)

Tomato, Mozzarella, Roasted Bell Peppers,
Served with a Basil Dressing on a bed of Arugula

Wedge Salad

Iceberg Lettuce, Maytag Bleu Cheese, Apple Wood Smoked Bacon
Served with a Balsamic Vinaigrette

(Additional \$2 per person)

~Luncheon Entrées~

All Entrées are Served with Chefs Selection of Accompaniment, Rolls and Butter,
Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

Please Select Only One For All Attendees

Grilled Marinated Chicken Breast

Roasted Sweet Pepper Sauce
\$23

Honey-Soy Glazed Chicken

Garlic Ginger Sauce
\$23

Marinated Petite New York Steak

Sherry Mushroom Sauce
\$25

Roast Center Cut Pork Loin

Aged Port Sauce
\$24

Tri Tip

Caramelized Onions with Brown Cabernet Sauce
\$24

Macadamian Crusted Mahi-Mahi

Lemon Grass Butter Sauce
\$25

Filet of Salmon

Tomato Cream Reduction
\$25

Blackened Red Snapper

Pineapple Salsa
\$24

Roasted Vegetable Wellington

Seasonal Vegetables, Provolone Cheese Layered with Pesto Sauce
and Finished with a Tomato Cream Sauce
\$22

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

\$2.00 split plate charge will apply for additional menu selection

~Luncheon Buffet~

All Entrées are Served with, Rolls and Butter, Coffee,
Decaffeinated Coffee, Hot Tea or Iced Tea
Minimum 20 Guests

Promenade Deli Sandwiches

Smoked Turkey with Gouda Cheese
Black Forest Ham with Gruyere
Miniature Hoagies with Salami, Cappicola, Pepperoni, Provolone, Lettuce and Tomato
Tuna Salad in Pita Pockets with Tomatoes
Homemade Potato Chips, Potato Salad
Whole Fresh Fruit
Chef's Selection of Desserts
Coffee, Decaffeinated Coffee and Tea
\$26

Deli Bar

Mixed Greens Salad with Two Dressings
Sliced Cucumber Salad
Red Bliss Potato Salad
Macaroni Salad
Deli Sliced Meats to Include:
Roast Turkey Breast, Honey Glazed Ham
Genoa Salami and Roast Beef
Cheddar Cheese, Pepper Jack Cheese, Lettuce, Sliced Tomatoes, Pickled Spears
Assorted Sliced Sandwich Breads and rolls
Chef's Selection of Desserts
Coffee, Decaffeinated Coffee and Tea
\$24

Crowne Lunch Buffet

(30 Guest Minimum)

Mixed Seasonal Greens with Assorted Toppings to Include:
Sliced Cucumber, Cherry Tomatoes, Olives,
Croutons and Your Choice of Two Dressings
Artichokes, Cucumbers, Tomatoes, Kalamata Olives, Olive Oil and Vinegar Dressing
Orzo Pasta Salad with Roasted Red Peppers, Lime Cilantro Dressing
Assorted Cold Delicatessen of Prosciutto, Turkey, Mortadella, Roast Beef,
Genoa Salami, Lemon Roasted Chicken Breast, Pastrami, Swiss Cheese,
Cheddar Cheese, Pepper Jack, Sourdough, White, Wheat, Rye, Assorted Rolls,
Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard
Selection of Cakes and Pies
Coffee, Decaffeinated Coffee and Tea
\$34

~Lunch and Dinner Buffet~

All Buffets Served with Coffee, Decaffeinated Coffee, Tea or Iced Tea

Italian Buffet

Garden Spring Mix
Sliced Cucumber, Cherry Tomatoes, Shredded Carrots,
Sliced Mushrooms, Croutons, Parmesan Cheese, Italian and Ranch Dressings
Rotini Pasta Primavera, Lasagna
Grilled Breast of Chicken Sauce Marsala
Baked Zucchini, Tiramisu, Rolls and butter
Lunch \$28 Dinner \$34

Mexican Buffet

Jamaican Orange Slaw and Caesar Salad
Tamales, Cheese Enchiladas,
Grilled Breast of Chicken Fajitas
Taco Bar: Seasoned Ground Beef,
Soft Flour Tortillas, Corn Taco Shells, Shredded Lettuce,
Diced Tomatoes, Diced Onions, Guacamole Sauce, Pico de Gallo,
Salsa, Sour Cream, Shredded Cheddar Cheese,
Mexican Rice, Refried Beans, Flan
Lunch \$28 Dinner \$34

Ventura's Farmers Market

Baby Spinach, Roma Tomatoes, Balsamic Vinaigrette
Ventura Greens, Shredded Carrots, Cucumber Slices, Olives, Sliced Mushrooms and Croutons,
Champagne Vinaigrette, Free Range Chicken with Roasted Garlic in a Rosemary au Jus
Pesto Crusted Salmon in an Tomato Balsamic Sauce
Penne Pasta with Sauteed Mushrooms and Spinach in an Alfredo Sauce
Fresh Seasonal Vegetables, Chef's Choice Dessert
Lunch \$29 Dinner \$35

East Meets West

Hot and Sour Soup
Baby Greens, Cucumbers, Mandarin Oranges, Lemon Thai Basil Vinaigrette
Fried Won Ton Crisps, Stir Fry Sauteed Beef Tips with Fresh Sweet Soy,
Ginger, Garden Vegetables in a Mild Chili Sauce, Seared Coconut Marinated Pork Tenderloin
in a Red Curry Scallion Glaze, Steamed Rice and Mango Mousse Cake
Lunch \$30 Dinner \$36

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Lunch and Dinner Buffet~

All Buffets Served with Coffee, Decaffeinated Coffee, Tea or Iced Tea

Continued

French Farmers Buffet

Marinated Artichoke Hearts and Roma Tomato Salad with Feta Cheese
Local Baby Green Salad with Assortment of Toppings
Assortment of Quiche
Herb De Provence Red Potatoes
French Green Beans and Bacon, Sautéed Eggplant and Bell Peppers
Roasted Chicken with Rosemary and Sautéed Garlic
Sautéed Whitefish with Lemon Capers
Grilled Pork with a Port Reduction
Assortment of Desserts
Lunch \$30 Dinner \$36

Pacific Rim Buffet

Tropical Fruit Salad with Tossed Coconut
Apple and Pecan Coleslaw with Raspberry Dressing
Local Baby Greens with Assortment of Toppings
Caribbean Jerk Chicken
Seared Pacific Salmon with Pineapple Chutney
Fresh Herb Potatoes
Roasted Seasonal Vegetables
Assortment of Cakes and Pies
Lunch \$28 Dinner \$34

Southern Buffet

Mixed Green Salad with Assorted Toppings
Rustic Pasta Salad
Red Potato Salad with Sweet Relish
Macaroni and Cheese
Corn on the Cob
Honey Stung Fried Chicken
Jack Daniel Glazed Pork Loin
Assortment of Cookies, Brownies and Pies
Lunch \$28 Dinner \$34

Californian

California Baby Greens, Assorted Toppings
Rustic Pasta Salad with Roasted Peppers
Fresh Spinach Salad Served with Shaved Onions, Chopped Egg and a
Bacon Dressing, Fresh Mozzarella, Grape Tomatoes, tossed
with Balsamic Vinaigrette and Basil
Grilled Salmon with Roasted Bell Pepper Sauce
Roasted Breast of Chicken with Garlic and Rosemary au jus
Roasted Tri Tip with Sautéed Onions and Mushrooms
Oven Brown Potatoes, Asparagus with Lemon Oil
Glazed Baby Carrots, Rice Pilaf, Rolls and Butter
Assorted Fresh Pastries, Cakes and Pies
50 Guest Minimum
Dinner \$46

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Lunch and Dinner Buffet~

Add-On To Any Buffet

Rice Pilaf
\$3

Caesar Salad
\$3

Rustic Pasta Salad
\$3

Ventura Baby Greens
\$3

Wild Mushroom Risotto
\$4

Asparagus with Hollandaise Sauce
\$4

Roasted Pork Loin with Brandied Cherry Sauce
\$4

Prime Rib of Beef ~ Carved to Order
\$7

Slow Roasted Turkey Breast
\$5

Smoked Ham
\$5

Roasted Vegetable Wellington
\$4

Honey Glazed Carrots
\$3

Three Layer Chocolate Mousse Cake
\$4

Bourbon Pecan Pie
\$3

Dulce de Leche Cheesecake
\$4

Sliced Fresh Fruit
\$3

Minimum 50 guest for carving station
Stations Require a Uniformed Attendant @ \$100.00
1 attendant per 50 guests

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Dinner Entrée Salads~

Salads:

(Please Select Only One of the Following For All Attendees)

Ventura Caesar Salad

Fresh Romaine, Reggiano Cheese, Sundried Tomatoes
Home-Made Herbed Garlic Croutons

Mesclun Salad

Organic Field Greens and Candied Pecans, Tomato, Shredded Carrots,
Crumbled Bleu Cheese, Balsamic Vinaigrette

Baby Romaine

Belgian Endive, Radicchio, Julienne Carrots, Roquefort
Garlic Herb Dressing

Spinach Salad

Shaved Onions, Grape Tomatoes, Chopped Egg
Served with a Bacon Parmesan Dressing

Mediterranean Salad

Gourmet Baby Greens, Roasted Sweet Peppers, Marinated Artichoke Hearts,
Toasted Pignoli Nuts, Herbed Croutons,
Sun Dried Tomato Olive Dressing

(Please Add an Additional 1 Dollar Per Person)

Greek Salad

Spear Hearts Romaine, Kalamata Olives, Cucumber,
Sweet Red Peppers, Red Onions and Imported Feta Cheese,
Lemon Oregano Dressing

(Please Add an Additional 2 Dollars Per Person)

Crowne Salad

A Tangle of Tender Baby Greens with Marinated Grilled Asparagus,
Poached Pears and Napa Goat Cheese,
Herb Vinaigrette

(Please Add an Additional 3 Dollars Per Person)

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Dinner Entrées~

All Entrées are Served with Chefs Selection of Accompaniment, Rolls and Butter,
Coffee and Decaffeinated Coffee, Hot or Iced Tea
Please Select Only One For All Attendees

Free Range Breast of Chicken

Your Choice of:

Teriyaki Marinated, Roasted Tomato Ginger Sauce or
Smoked Chipolte Chili Sauce or Lemon Thyme Butter Sauce

\$33

Teriyaki Chicken Breast and Five Spice Salmon

Ginger Tomato Sauce

\$42

Aged Filet Beef of Tenderloin

Served with Wild Mushrooms in a Port Essence Sauce

\$41

Citrus Marinated Pork Chop

Ginger Apricot Compote

\$36

Seared Aged New York Strip

Peppercorn Sauce

\$39

Oven Baked Halibut

Mango and Whole Grain Mustard Glaze

\$38

Pan Seared Salmon

Dusted with Five Spices, Served with a Miso Glaze

\$36

Blackened Wild Mahi-Mahi

Pineapple Ginger Butter Sauce

\$35

Vegetable Wellington

Pockets of Roasted Vegetables, in a fire Roasted Tomato Sauce

And Topped with Boursin Cheese

\$33

Free Range Roasted Breast of Chicken and Sauteed White Shrimp

Lemon Garlic Cream Sauce

\$43

Seared Filet of Beef and Bacon Wrapped Scallops

Filet Served with a Port Reduction, Scallops Served with Garlic Butter

\$48

Herb Seared Petite Filet and Petite Lobster

Filet Served with a Port Reduction, Lobster Served with Garlic Herb Butter

\$56

Crab Stuffed Prawns

Wrapped in Pancetta with a Lemon Creme Sauce

\$42

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax
\$2.00 split plate charge will apply for additional menu selection

~Lunch and Dinner Dessert~

(Please Select Only One For All Attendees)

Fresh Seasonal Berries

Served in an Almond Tuille Cup
with a Raspberry Sauce
(Please add an additional 2 dollars per person)

Dulce De Leche Cheesecake

Served with a Carmel Sauce

New York Style Cheesecake

Served with Fresh Strawberry Sauce

Tiramisu

Fluffy Mascarpone with Espresso Soaked
Ladyfingers with Tahitian Vanilla Sauce

Three Chocolate Mousse Cake

Dark, Milk and White Chocolate with
Grand Marnier Crème Anglaise

Chocolate Pecan Tart

Served with a Vanilla Sauce

Chocolate Pyramid

Chocolate Chiffon Cake with Carmel Mousse
Inside a Dark Chocolate Pyramid

Key Lime Tart

Served with a Raspberry Sauce

Raspberry Marquees

Chocolate Chiffon Cake, wrapped in Chocolate Gnash
with a Raspberry Mousse

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Hors 'd Oeuvres~

Priced per 100 pieces
Minimum Order of 50 pieces

Mini Beef Kabobs	\$310 per order
Beef Satay with Teriyaki Sauce	\$310 per order
Wild Mushroom Lettuce Wrap	\$400 per order
Mini Chicken Kabob	\$300 per order
Thai Peanut Chicken Satay	\$300 per order
Sesame Chicken	\$300 per order
Spanakopita	\$225 per order
Shrimp & Herb Cheese Bagger's Purse	\$400 per order
Curry Chicken in Phyllo	\$290 per order
Feta Cheese & Sun Dried Tomatoes	\$300 per order
Chicken Wellington	\$320 per order
Coconut Shrimp	\$400 per order
Brie en Croute with Raspberry	\$300 per order
Mini Beef Wellington	\$350 per order
Assorted Mini Quiche	\$270 per order
Bacon Wrapped Scallop	\$350 per order
Beef Empanada	\$330 per order
Pork Pot Sticker	\$300 per order
Shrimp Spring Roll	\$325 per order
Crab Rangoon	\$350 per order
Coconut Lobster	\$450 per order
Cashew Chicken Spring Roll	\$300 per order
Mini Vegetable Egg Roll	\$275 per order
Boursin Crostini	\$300 per order
Mini Sante Fe Chicken Spring Roll	\$300 per order

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Hors 'd Oeuvres Continued~

Priced Per Order of 100
Minimum order of 50 pieces

Sun Dried Tomatoes Tartlet	\$270 per order
Asparagus and Prosciutto	\$270 per order
Roasted Filet on Blue Cheese Crostini	\$350 per order
Tomato Bruschetta on a Cucumber	\$325 per order
Brie with Pear & Almonds	\$290 per order
California Roll	\$400 per order
English Style Cucumber, Dill Smoked Salmon Ribbon	\$270 per order
Belgian Endive with Creamed Boursin Cheese & Apples	\$330 per order
Ahi Tartar on Wonton Crisp	\$350 per order
Stuffed New Potato with Salmon Caviar	\$350 per order
Jumbo Gulf Shrimp	\$425 per order

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Hors 'd Oeuvres Display~

Fresh Fruit

Assorted Fresh Cut Seasonal Fruit decorated with Whole Fruit

Small Display (Serves up to 50 Guests) \$150

Large Display (Serves up to 100 Guests) \$300

Vegetable Crudité

To Include Cauliflower, Red Radish, Broccoli, Carrots, Mushrooms, Jicama
Cucumber and Cherry Tomatoes. Served with Creamy Dressing

Small Display (Serves up to 50 Guests) \$150

Medium Display (Serves up to 75 Guests) \$200

Large Display (Serves up to 100 Guests) \$250

Cheese Display

Cubes of Imported and Domestic Cheeses
Served with French Bread and Assorted Crackers

Small Display (Serves up to 50 Guests) \$200

Medium Display (Serves up to 75 Guests) \$300

Large Display (Serves up to 100 Guests) \$400

Antipasto Display

Fresh Mozzarella, Tomato and Basil Bruschetta, Pepperoncini Peppers,
Assorted House Cured Olives, Jardinière, Sun Dried Tomatoes,
Prosciutto, Peppered Salami, Cappicola, Mortadella,
Roasted Peppers, Marinated Artichoke Hearts, Asiago
Goat Cheese Romano and Gorgonzola Cheeses with Crackers and Fresh Baked Baguettes

Small Display (Serves up to 50 Guests) \$250

Large Display (Serves up to 100 Guests) \$450

Dips

Your Choice of One of the Following:

California Artichoke and Spinach Dip, Peppered Herb Cheese Dip,
Jalapeno Cheese Dip, Onion Dip, Guacamole Dip, Clam Dip or Fresh Salsa

(Serves up to 15 Guests)

\$30 per quart

Warm Wheel of Brie

Dusted with Brown Sugar and Candied Pecans

Served with French Bread

Two Pound Wheel

\$75

~Carving Station~

Please add \$100.00 for Uniformed Attendant per Station
One Attendant per 50 Guests

Whole Tenderloin of Beef~ Carved to Order

Grilled Tenderloin, Cooked Medium Rare with
Silver Dollar Rolls, Port Reduction
(Serves up to 50 Guests)
\$450

Rootbeer Brined Turkey Breast

Roasted Breast Turkey, Cranberry Relish, Giblet Gravy and Soft Dinner Rolls
(Serves up to 50 Guests)
\$245

Garlic Herb Crusted Leg of Lamb

Slow Roasted Boneless Leg of Lamb, Cooked Medium with Pita Bread,
Mint Jelly and Hummus
(Serves up to 50 Guests)
\$275

Slow Smoked Pit Ham with Jack Daniels Glaze

Served with Honey Mustard, Silver Dollar Rolls
(Serves up to 50 Guests)
\$235

Prime Rib of Beef~ Carved to Order

Served with Au Jus, Creamed Horseradish and Silver Dollar Rolls
(Serves up to 50 Guests)
\$400

Roasted Pork Loin with Applejack Brandy Sauce

(Serves up to 50 Guests)
\$225

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Stations~

Please add \$100.00 for Uniformed Attendant per Station
Minimum 50 Guests

Shrimp or Scallop Sautéed with Herbed Butter
\$4.00 Each

Medallions of Veal Franchise with Sweet Butter, Lemon and Caper
\$3.75 Each

Steak Au Poivre with Peppercorn and Demi Glace
\$10.50 Each

Steak Diane Sautéed with Brandy, Forest Mushrooms, Onions and Demi Glace
\$10.50 Each

Sautéed Veal Medallions with Shitaki Mushrooms and Marsala Wine
\$3.75 Each

~Carving Stations~

Seafood Station

Chilled Jumbo Shrimp, Fresh Shucked Oysters, Chilled Clams,
Chilled Mussels in Vinaigrette and King Crab Legs
\$25 per person

Sushi Station

Cucumber Rolls, California Rolls, Salmon Rolls, Ebi, Spicy Tuna Rolls,
Vegetable Rolls, BBQ Eu Roll, and Vegetable Roll
\$4.50 per piece

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Carving Stations~

Please add \$100.00 for Carving Attendant per Station
Minimum 50 Guests

Pasta Station

Penne, Tortellini and Rotini with your Choice of Three Sauces:
Marinara, Four Cheese Alfredo, Pesto, Condiments of Crushed Red Pepper, Virgin Olive Oil, Cracked
Black Pepper and Grated Parmesan. Served with Garlic Bread
\$13 per person

Pizza Station

Selection of Thin Crust New York Style Pizza to include: Classic Margarita, Pepperoni,
Sausage or Vegetarian with Sautéed Mushrooms, Peppers, Onions and Artichokes or California Style
Pizza with Cheese and Tomato, Pepperoni or Vegetarian with Sautéed Mushrooms, Peppers
Onions and Artichokes
\$13 per person

Taco Bar

Selection of Marinated Pork, Ground Beef, Spiced Chicken with Soft Flour and Corn Tortillas,
Shredded Lettuce, Diced Tomatoes, Onions, Guacamole, Pico de Gallo,
Salsa, Sour Cream and Shredded Cheddar Cheese
\$15 per person

Caesar Salad Station

Baby Hearts of Romaine tossed with a Garlic Dressing with Herb Croutons,
Marinated Shrimp and Sliced Grilled Chicken Breast
\$11 per person

Potato Station

Whipped Yukon Garlic Gold Potato, Sea Salt and Black Pepper Baked Potato, Served
with Whipped Sweet Butter, Sour Cream, Shredded Cheddar Cheese, Green Onions, Bacon,
Sautéed Mushrooms and Broccoli Florets
\$8 per person

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Dessert Stations~

Please add \$100.00 for Uniformed Attendant per Station
Minimum 50 Guests

Viennese Desserts

Selection of European and American Style Pastries featuring Black Forest Cake, Cream Caramels, Chocolate Mousse Cake, Cream Puffs, Petite Fours, Mini Fruit Tarts, Lemon & Mango Mousse Cake, Open Tortes, Hazelnut Tower, Raspberry Marquee, Pistachio Squares and an Assortment of Pastries

\$11 per person

Ice Cream Sundae Bar

Chocolate, Vanilla and Strawberry Haagan Dazs Ice Cream to be Accompanied with Sweet Hot Fudge, Chocolate Syrup, Butterscotch, Pineapple, Caramelized Bananas, Fresh Whipped Cream, Maraschino Cherries, Rainbow Sprinkles and Crushed Oreo's

\$9 per person

International Coffee House

Coffee Served with White and Brown Sugars, Cinnamon and Sugar Sticks, Whipped Cream and Vanilla, Hazelnut and Raspberry Biscotti and Scones

\$7 per person

Chocolate Fountain

Cookie Pieces, Pretzels, Marshmallows and Bananas

Milk Chocolate \$9 per person

White Chocolate \$9.50 per person

Dark Chocolate \$10.00 per person

Additional Chocolate Fountain Add-Ons

Strawberries \$0.50 per person

Pineapple \$0.50 per person

Vienna Fingers \$0.50 per person

Pound Cake \$0.50 per person

Biscotti \$1.00 per person

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax

~Beverage Services~

House Brands

Gordons Vodka, Gilbys Gin, Jim Beam Bourbon, Ron Rico Rum,
Montezuma Tequila, House of Stuard Scotch

Deluxe Liquor

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Bacardi Rum,
Seagrams 7 Blended Whiskey, Cutty Sark Scotch, Cuervo Gold Tequila, Jacques Bonet Brandy

Premium Liquor

Absolute Vodka, Tanqueray Gin, Jack Daniels Bourbon,
Captain Morgan Rum, Seagrams VO Blended Whiskey, J&B Scotch,
Sauza Hornitos Tequila, Christian Brothers Brandy

Top Shelf Brands

Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal Scotch,
Crown Royal Whiskey, Gentlemen Jack Bourbon, Myers Dark Rum,
Patron Silver Tequila, Courvoisier vs Cognac, Amaretto Disarrono, Bailey's Irish Cream,
B&B, Frangelico, Grand Marnier, Kahlua, Chambord, Drambuie

Imported and Domestic Beers

Budweiser, Bud Lite, Corona, Heineken, Amstel Light

Soft Drinks

Coke, Diet Coke, Caffeine Free Coke, Sprite

Waters

Fiji, Pellegrino and Crowne Plaza Bottle Water

~Beverage Services~

Continued

Cash Bar

House Liquor \$6.50
Deluxe Liquor \$8.00
Premium \$8.50
Top Shelf \$9
Cordials \$8
Domestic Beer \$5.50
Imported Beer \$6.00
Soft Drinks \$3.50
Bottled Water \$3.50
Assorted Fruit Juices \$4.50

Hosted Bar

House Liquor \$5.75++
Deluxe Liquor \$6.50++
Premium \$7++
Top Shelf \$7.50++
Cordials \$7.75++
Domestic Beer \$4.50++
Imported Beer \$5++
Soft Drinks \$3.00++
Bottled Water \$3++
Assorted Fruit Juices \$4++

Hosted Package By Hour

*All packages include wine, beer and sodas. Hours must be consecutive.
Guests aged five thru twenty will be charged half price. Please guarantee for ALL guests in attendance*

DURATION	BEER, WINE & SODAS	DELUXE BRANDS	PREMIUM BRANDS/CORDIALS	TOP SHELF
<i>One Hour</i>	\$11.00	\$14.00	\$18.00	\$22.00
<i>Two Hours</i>	\$15.00	\$18.00	\$22.00	\$26.00
<i>Three Hours</i>	\$19.00	\$22.00	\$26.00	\$30.00

Wines

(Prices are per Bottle)

La Terre Chardonnay \$26
La Terre Cabernet Sauvignon \$26
J Roget Sparkling Wine \$26
Fourteen Hands Chardonnay \$32
Fourteen Hands Cabernet Sauvignon \$32
Domaine St. Michelle Sparkling Wine \$32
Villa Mt. Eden Reserve Chardonnay \$38
Villa Mt. Eden Reserve Cabernat \$38
Mumms Brut Cuvee \$38
Franciscan Chardonnay \$42
Franciscan Cabernet Sauvignon \$48

All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax