



CROWNE PLAZA®  
HOTELS & RESORTS

# CATERING MENU



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

CATERING AT CROWNE PLAZA

# BREAKFAST



BREAKFAST

# CONTINENTAL

*All buffets must have a 25-guest minimum*

## AM CONTINENTAL BREAKFAST | \$ 23 per guest

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

## DELUXE CONTINENTAL BREAKFAST | \$ 27 per guest

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

Prices do not include 22% service charge or tax/Pricing, service charge or tax are subject to change without notice.





## BREAKFAST

# BUFFET

*All buffets must have a 25-guest minimum*

### WAKE UP BUFFET | \$ 31 per guest

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

### GOOD DAY SUNSHINE | \$ 35 per guest

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

### HEALTHY START | \$ 39 per guest

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

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BREAKFAST

# PLATED



**SIMPLY AM | \$ 24** per guest

- ▶ Brioche French toast served with warm maple syrup and butter
- ▶ Pork sausage
- ▶ Chilled juices
- ▶ Regular and decaffeinated coffee with assorted hot teas

**CALIFORNIA BREAKFAST | \$ 30** per guest

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



**ON THE RISE | \$ 26** per guest

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

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## BREAKFAST

# STATIONS

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

### \*OMELET STATION | \$ 14 per guest

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

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

### TOAST AND BAGEL BAR | \$ 20 per guest

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

### \*CREPE STATION | \$ 14 per guest

- ▶ Made to order crepes, whipped butter and whipped cream, Nutella, sambuca berry sauce, chocolate sauce, cinnamon sugars, bananas, berries
- ▶ *\*Requires a chef attendant (\$150 per attendant)*

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## BREAKFAST

# ENHANCEMENTS

### **STEELE CUT OATMEAL** | \$ 8 per guest

- ▶ Served with brown sugar, raisins and milk

### **BREAKFAST SANDWICH** | \$ 12 per guest

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

### **BREAKFAST BURRITOS** | \$ 14 per guest

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

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CATERING AT CROWNE PLAZA

# BREAKS





## BREAKS

# ANYTIME

*All breaks must have a 15-guest minimum*

### ALL DAY BEVERAGES | \$ 20 per guest

- ▶ Assorted soft drinks and bottled water
- ▶ Energy drinks
- ▶ Regular and decaffeinated coffee with assorted hot teas

*Includes all-day product "touch up"*

### TWISTED PRETZEL BAR | \$ 19 per guest

- ▶ Hot pretzels and house made garlic knots
- ▶ Beer cheese, yellow mustard, Dijon mustard
- ▶ Chocolate-dipped pretzel rods
- ▶ Assorted soft drinks and bottled water
- ▶ Regular and decaffeinated coffee with assorted hot teas

### HOME RUN | \$ 20 per guest

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

### FITNESS | \$ 19 per guest

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

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## BREAKS

# ANYTIME

*All breaks must have a 15-guest minimum*

### DONUT BAR | \$ 23 per guest

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

### FIESTA TIME | \$ 19 per guest

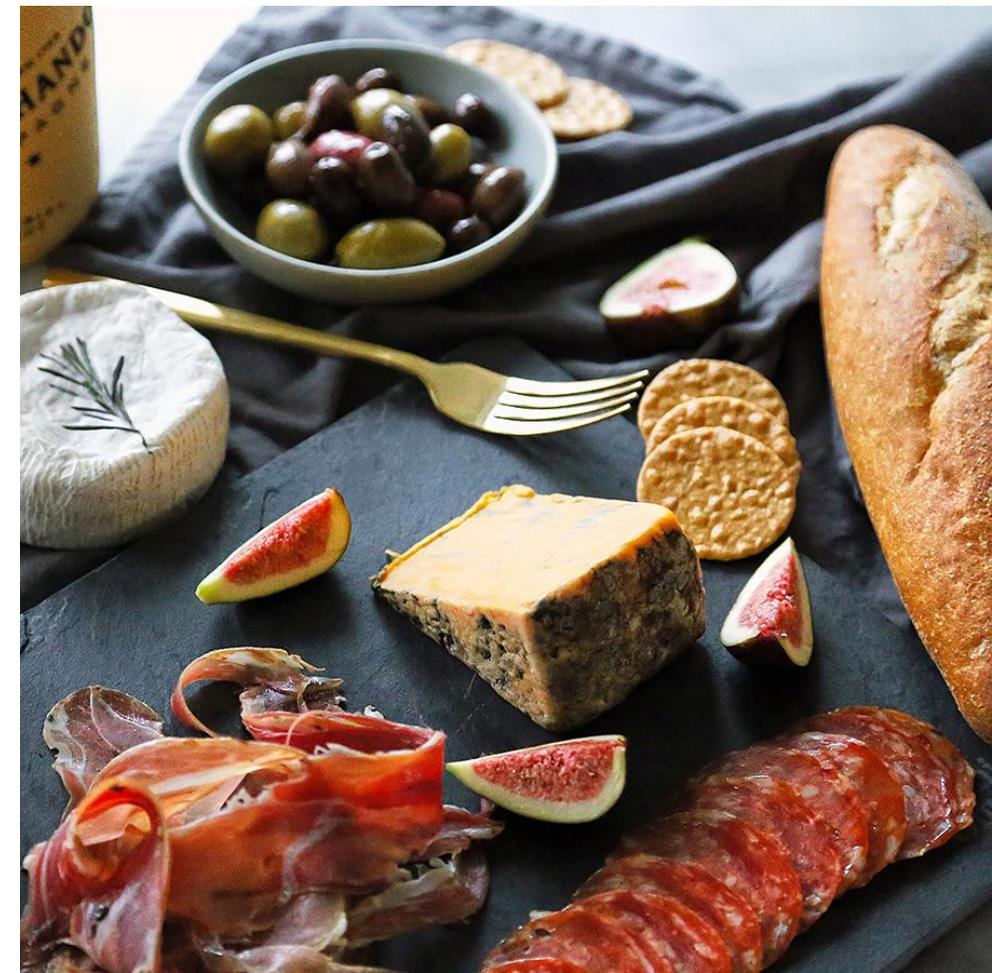
- ▶ Nachos served with cheese sauce, jalapenos, salsas and guacamole
- ▶ Assorted soft drinks
- ▶ Bottled waters

### HIGH ENERGY | \$ 21 per guest

- ▶ Energy bars
- ▶ Blondie brownies
- ▶ Energy drinks
- ▶ Starbucks double shots
- ▶ Assorted soft drinks
- ▶ Bottled waters

### THE KID IN ALL OF US | \$ 22 per guest

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



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## À LA CARTE ITEMS



- ▶ Regular and decaffeinated coffee  
**\$65 per gallon**
- ▶ Assorted hot teas or iced tea  
**\$65 per gallon**
- ▶ Assorted soft drinks or bottled water  
**\$3 each**
- ▶ Energy drinks  
**\$5 each**
- ▶ Infused fruit water  
**\$45 per gallon**
- ▶ Cinnamon buns or assorted breakfast breads  
**\$36 per dozen**
- ▶ Assorted granola, energy or candy bars  
**\$4 each**
- ▶ Whole fresh fruit  
**\$4 each**
- ▶ Diced fruit cups, low fat yogurts or parfaits  
**\$8 each**
- ▶ New York style bagels with cream cheese and preserves  
**\$42 per dozen**
- ▶ Croissants served with butter and preserves  
**\$42 per dozen**
- ▶ Assorted donuts  
**\$36 per dozen**
- ▶ Brownies, blondie bars or lemon bars  
**\$36 per dozen**
- ▶ Assorted potato chips  
**\$36 per dozen**
- ▶ Soft pretzels served with mustard and cheese sauce  
**\$48 per dozen**
- ▶ Assorted bagged popcorn  
**\$36 per dozen**
- ▶ Assorted fresh baked cookies  
**\$39 per dozen**
- ▶ Assorted bagged trail mix  
**\$4 each**
- ▶ Assorted muffins or pastries  
**\$36 per dozen**

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# LUNCH





LUNCH

## DELI BUFFET

ALL BUFFET LUNCHES COME WITH FRESHLY BREWED ICED TEA, HOT ASSORTED TEAS,  
REGULAR /DECAFFEINATED COFFEE AND ARTISAN DINNER ROLLS

*All buffets must have a 25-guest minimum*

### WALL STREET DELI | \$ 32 per guest

- ▶ Soup du jour
- ▶ Baby greens served with bleu cheese and white balsamic vinaigrette
- ▶ Vegetable crudité platter

#### *Deli Platter:*

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

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LUNCH

# BUFFET LUNCH

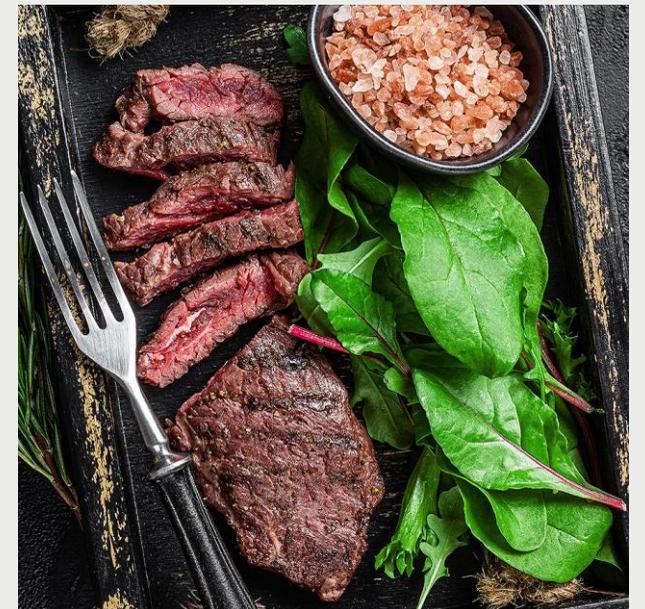
ALL BUFFET LUNCHES COME WITH FRESHLY BREWED ICED TEA, HOT ASSORTED TEAS,  
REGULAR /DECAFFEINATED COFFEE  
*All buffets must have a 25-guest minimum*

**SOUTHERN BARBECUE** | \$ 40 per guest

**LITTLE ITALY** | \$ 39 per guest

- ▶ California salad tossed with tomatoes, cucumbers, carrots, olives, chickpeas, croutons with white balsamic vinaigrette and ranch dressings
- ▶ Red skin potato salad
- ▶ Macaroni salad
- ▶ BBQ chicken breast
- ▶ BBQ pulled pork
- ▶ Cajun spiced potato wedges
- ▶ Corn on the cob
- ▶ Cornbread and sweet cream butter
- ▶ Warm peach cobbler

- ▶ Caesar salad
- ▶ Antipasto display with imported and domestic cheeses and marinated olives
- ▶ Artichoke salad
- ▶ Tomato basil salad
- ▶ Chicken marsala
- ▶ Penne served with Bolognese sauce
- ▶ Farfalle pasta served with pesto, roasted peppers and pine nuts
- ▶ Roasted Italian vegetables
- ▶ Garlic bread
- ▶ Tiramisu cake



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## LUNCH

# BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA, HOT ASSORTED TEAS,  
REGULAR/DECAFFEINATED COFFEE

*All buffets must have a 25-guest minimum*

### **FRONTERA | \$ 37** per guest

- ▶ Mixed greens with chipotle ranch
- ▶ Mexican cabbage salad
- ▶ Fresh sliced fruits
- ▶ Beef and chicken fajitas with julienne peppers, onions and fresh cilantro
- ▶ Refried beans
- ▶ Spanish rice
- ▶ Warm corn and flour tortillas
- ▶ Fresh roasted tomato salsa and guacamole
- ▶ Chef's assorted dessert selection

### **SALAD BAR | \$ 32** per guest

- ▶ California wild greens
- ▶ Tuna salad
- ▶ Chicken salad
- ▶ Pasta salad
- ▶ Fresh seasonal fruits and berries platter
- ▶ À La Carte: artichoke hearts, beets, broccoli, bacon bits, croutons, cucumbers, hard boiled eggs, olives, onions, peppers, radishes, shredded carrots and tomatoes

Served with a white balsamic vinaigrette and ranch dressings

### **OCEAN BREEZE | \$ 46** per guest

Fresh rolls and butter  
Chef's assorted dessert selection

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

- ▶ Caesar salad
- ▶ Potato salad
- ▶ Pasta salad

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

- ▶ Garlic whipped potatoes
- ▶ Rice pilaf
- ▶ Fresh seasonal vegetables

#### ***Choice of Two Entrées:***

- ▶ Grilled chicken with choice of marsala, garlic lemon or pesto cream
- ▶ Tri-tip in a mushroom ragout demi glaze
- ▶ Campbell river salmon with lemon and capers
- ▶ Baked cheese manicotti with tomato basil sauce
- ▶ Portobello mushroom ravioli with parmesan cream sauce

LUNCH

# PLATED LUNCH

ALL LUNCHES COME WITH FRESHLY BREWED ICED TEA, HOT ASSORTED TEAS , REGULAR/DECAFFEINATED COFFEE

## STARTERS

*Choose One:*

- ▶ Seasonal soup – Chef’s Daily Selection
- ▶ Caesar salad – Romaine, parmesan and croutons with homemade caesar dressing
- ▶ California mixed green salad – Lettuce with shaved vegetables topped with croutons and choice of dressing

## DESSERTS

*Choose One:*

- ▶ Carrot cake – Three layers of delicious moist cake finished with real cream cheese
- ▶ Cheesecake brûlée– Hand fired and mirrored with burnt caramel
- ▶ Red velvet cake– Southern classic with real cream cheese

## ENTRÉES

- ▶ Umami miso glaze salmon grilled and served on a bed of steamed rice and fresh vegetables  
**\$36 per guest**
- ▶ BBQ tri-tip smothered with barbecue sauce served with mashed potatoes and fresh vegetables  
**\$36 per guest**
- ▶ Lemon garlic chicken in a thyme au jus served with rice and fresh vegetables  
**\$35 per guest**
- ▶ Portobello ravioli served with herbs in a white cream sauce  
**\$32 per guest**
- ▶ Chicken caesar salad, chicken fiesta salad or a cobb salad  
**\$30 per guest**
- ▶ Croissant turkey club with pesto mayonnaise, bacon, lettuce, tomato served with potato salad and fresh seasonal fruits  
**\$30 per guest**
- ▶ Grilled chicken sandwich with lettuce, tomatoes, avocado and swiss cheese served with potato salad  
**\$30 per guest**

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CATERING AT CROWNE PLAZA

# RECEPTIONS



## RECEPTIONS

# CHILLED BITES



- ▶ Tomato bruschetta– Fresh mozzarella on a ciabatta crostini  
**\$180 per 50 pcs**
- ▶ Antipasto skewers-Mozzarella, tomato, kalamata olive drizzled with olive oil  
**\$195 per 50 pcs**
- ▶ Prosciutto wrapped melon  
**\$195 per 50 pcs**
- ▶ Blanched asparagus wrapped in prosciutto  
**\$195 per 50 pcs**
- ▶ Shrimp gazpacho shooters-Grilled shrimp served in a shot glass with a chilled spicy tomato gazpacho  
**\$320 per 50 pcs**
- ▶ Shrimp wrapped in bacon served with a barbecue sauce  
**\$320 per 50 pcs**
- ▶ Grilled gulf shrimp served with remoulade and cocktail sauce  
**\$450 serves 50**
- ▶ Vegetable Crudit  Platter-an array of crisp garden vegetables with ranch dip  
**\$350 serves 50**
- ▶ Season Fresh Fruit Display- An artful assortment of seasonal melon, pineapple, grapes and berries  
**\$375 serves 50**
- ▶ Cheese Display-Domestic and imported cheeses, garnished with dried fruits, nuts and gourmet crackers  
**\$475 serves 50**
- ▶ Antipasto Platter-Cured and smoked meats, italian cheeses, kalamata olives, roma tomatoes, marinated mushrooms, artichoke hearts served with crostini  
**\$475 serves 50**
- ▶ Chilled snow crab claws served with cocktail and horseradish sauce  
**\$525 serves 50**
- ▶ Oysters on the half shell served with sliced lemon and cocktail sauce  
**\$475 serves 50**

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RECEPTIONS

# HOT BITES

- ▶ Vegetable thai spring roll with sweet garlic chili dipping sauce  
**\$180 per 50 pcs**
- ▶ Chicken pot stickers with ginger garlic dipping sauce  
**\$180 per 50 pcs**
- ▶ Beef satay skewers with peanut sauce  
**\$180 per 50 pcs**
- ▶ Chicken satay skewers with peanut sauce  
**\$180 per 50 pcs**
- ▶ Chicken calzone-Puff pastry filled with chicken, mozzarella and parmesan cheese  
**\$195 per 50 pcs**
- ▶ Beef empanada-Puff pastry with beef, onions and peppers  
**\$195 per 50 pcs**
- ▶ Phyllo triangles filled with spinach and feta cheese  
**\$195 per 50 pcs**
- ▶ Coconut fried shrimp served with an orange sauce  
**\$320 per 50 pcs**
- ▶ Petite crab cakes topped with a chipotle aioli  
**\$320 per 50 pcs**
- ▶ Mini beef wellington  
**\$320 per 50 pcs**
- ▶ Grilled beef tenderloin brochette with a brandy cream sauce  
**\$320 per 50 pcs**



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RECEPTIONS

# STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS- 50 GUESTS REQUIRED

\*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$150 PER ATTENDANT

**CRÊPE STATION | \$ 16** per guest

- ▶ Sliced bananas, toasted almonds, chocolate sauce, cherries, fresh berries, whip cream

**GRILLED CHEESE STATION | \$ 16** per guest

*Build your own action station:*

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

Served with homemade tomato basil soup

**STREET TACO CART | \$ 650** per 50 guests

- ▶ Grilled chicken
- ▶ Carne asada
- ▶ Spanish rice/refried beans add \$5 pp
- ▶ Shrimp/fish tacos add \$150
- ▶ Birria tacos add \$100
- ▶ Corn & Flour tortillas

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

**PASTA STATION | \$ 600** per 50 guests

*Build your own action station:*

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

Served with garlic bread

**CLAM BAKE | \$ 650** per 50 guests

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

**SLIDER STATION | \$ 750** per 50 guests

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

Served with santa maria style beans and pineapple coleslaw sides

**FAJITA STATION | \$ 35** per guest

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

**DESSERT & COFFEE | \$ 20** per guest

*Chef's selection of mini-desserts*

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

**DESSERT STATIONS | \$ 30** per guest

- ▶ Assorted cake pops, assorted cupcakes or Chef's assorted selection of desserts

RECEPTIONS

# CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

\*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$150 PER ATTENDANT

## \*BOURBON GLAZED COUNTRY HAM

Apple compote and grain mustard

*(Serves 50 people)*

**\$450 each**

## \*ROASTED SAGE TURKEY BREAST

Sage gravy and cranberry compote

*(Serves 50 people)*

**\$450 each**

## \*ROASTED PRIME RIB

Creamy horseradish and au jus

*(Serves 50 people)*

**\$650 each**

## \*WHOLE ROASTED BEEF TENDERLOIN

Mushroom sauté with bearnaise sauce

*(Serves 25 people)*

**\$700 each**

### STATION ADD-ONS:

- ▶ Add seasonal vegetable: \$10 per guest
- ▶ Add starch: \$7 per guest
- ▶ Add side salad: \$8 per guest
- ▶ Coffee station: \$8 per guest



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CATERING AT CROWNE PLAZA

# DINNER





DINNER

# DINNER BUFFET

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

*All buffets must have a 25-guest minimum*

## OCEAN BREEZE BUFFET DINNER

### CHOICE OF THREE STARTERS

- ▶ Soup du jour
- ▶ Caesar salad
- ▶ Wedge salad
- ▶ Potato salad
- ▶ Pasta salad

### CHOICE OF TWO SIDES:

- ▶ Au gratin potato
- ▶ Roasted seasonal vegetables
- ▶ Oven roasted potatoes
- ▶ Garlic whipped potatoes
- ▶ Rice pilaf

### CHOICE OF THREE ENTRÉES:

- ▶ Grilled chicken with choice of marsala, garlic lemon or pesto cream
- ▶ Tri-tip in a mushroom ragout demi glaze
- ▶ Campbell river salmon with lemon and capers
- ▶ Baked cheese manicotti with tomato basil sauce
- ▶ Portobello mushroom ravioli with parmesan cream sauce

Chef's assorted dessert selection

**\$77 per guest**

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DINNER

# DINNER BUFFET

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

*All buffets must have a 25-guest minimum*

## COUNTRY WESTERN BARBECUE | \$ 70 per guest

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

## THE PACIFIC RIM | \$ 75 per guest

- ▶ Mixed greens with honey mustard or strawberry vinaigrette dressings
- ▶ Napa cabbage salad
- ▶ Pineapple coleslaw
- ▶ Fresh fruit display
- ▶ Kona coffee braised beef short ribs
- ▶ Coconut encrusted yellow tail
- ▶ Steamed rice
- ▶ Stir fry vegetables
- ▶ Hawaiian sweet rolls and creamy butter
- ▶ Coconut crème pie and passion fruit cheesecake

## SOUTH OF THE BORDER | \$ 68 per guest

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

Prices do not include 22% service charge or tax





## DINNER

# PLATED DINNER

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

### STARTERS *(Choose One)*

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

### DESSERTS *(Choose One)*

- ▶ Rustic apple tart - served with caramel sauce and Chantilly cream
- ▶ Carrot cake– three layers of delicious moist cake finished with real cream cheese
- ▶ Cheesecake brûlée– hand fired and mirrored with burnt caramel
- ▶ Red velvet cake– southern classic with real cream cheese
- ▶ Chocolate mosaic cake– chocolate sponge cake layered with chocolate cheesecake and elegant chocolate ganache

### SELECT FROM ENTRÉES *(Next Page)*

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DINNER

# PLATED DINNER

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA, HOT ASSORTED TEAS ,  
REGULAR/DECAFFEINATED COFFEE

## ENTRÉES:

- ▶ Chicken americana with choice of orange glaze, marsala or a lemon garlic sauce served with creamy mashed potatoes and fresh vegetables  
**\$39 per guest**
- ▶ Vegetable napoleon with portobello mushroom topped with layers of grilled vegetables on a risotto cake finished with balsamic vinaigrette  
**\$39 per guest**
- ▶ Campbell river salmon finished with an umami miso glaze served on a bed of rice served with fresh vegetables  
**\$47 per guest**
- ▶ Coconut crusted local cod served in a pineapple-ginger relish with jasmine rice and fresh vegetables  
**\$47 per guest**
- ▶ Stuffed chicken breast stuffed with herbs, ricotta cheese and prosciutto in a lemon cream sauce served with whipped mashed potatoes and fresh vegetables  
**\$46 per guest**
- ▶ New York steak finished with a brandy peppercorn sauce served with roasted rosemary potatoes and fresh vegetables  
**\$51 per guest**
- ▶ Filet mignon finished in a maytag bleu cheese demi glace served with garlic mashed potatoes and fresh vegetables  
**\$64 per guest**
- ▶ Petite grilled filet mignon and jumbo grilled shrimp served with whipped mashed potatoes and fresh vegetables  
**\$80 per guest**

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CATERING AT CROWNE PLAZA

# MEETINGS PACKAGES



## MEETINGS PACKAGES

# SILVER PACKAGE

*All packages must have a 15-guest minimum*

### DELUXE CONTINENTAL BREAKFAST

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

### MID MORNING BREAK

- ▶ Assorted granola bars
- ▶ Assorted soft drinks
- ▶ Bottled waters
- ▶ Regular and decaffeinated coffee with assorted hot teas

**\$40 per guest**

### AFTERNOON BREAK

- ▶ Homemade cookies and brownies
- ▶ Energy bars
- ▶ Candy bars
- ▶ Assorted soft drinks
- ▶ Bottled waters
- ▶ Regular and decaffeinated coffee with assorted hot teas

### ALL-DAY REFRESH BEVERAGES

- ▶ Regular and decaffeinated coffee with assorted hot teas
- ▶ Assorted sodas and bottled water

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# PLATINUM PACKAGE

*All packages must have a 15-guest minimum*

## WAKE UP BREAKFAST BUFFET

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

## MID MORNING BREAK

- ▶ Assorted granola bars
- ▶ Assorted soft drinks and bottled waters
- ▶ Regular and decaffeinated coffees with assorted hot teas

**\$75 per guest-cold buffet lunch**

**\$80 per guest-hot buffet lunch**

## LUNCH BUFFET

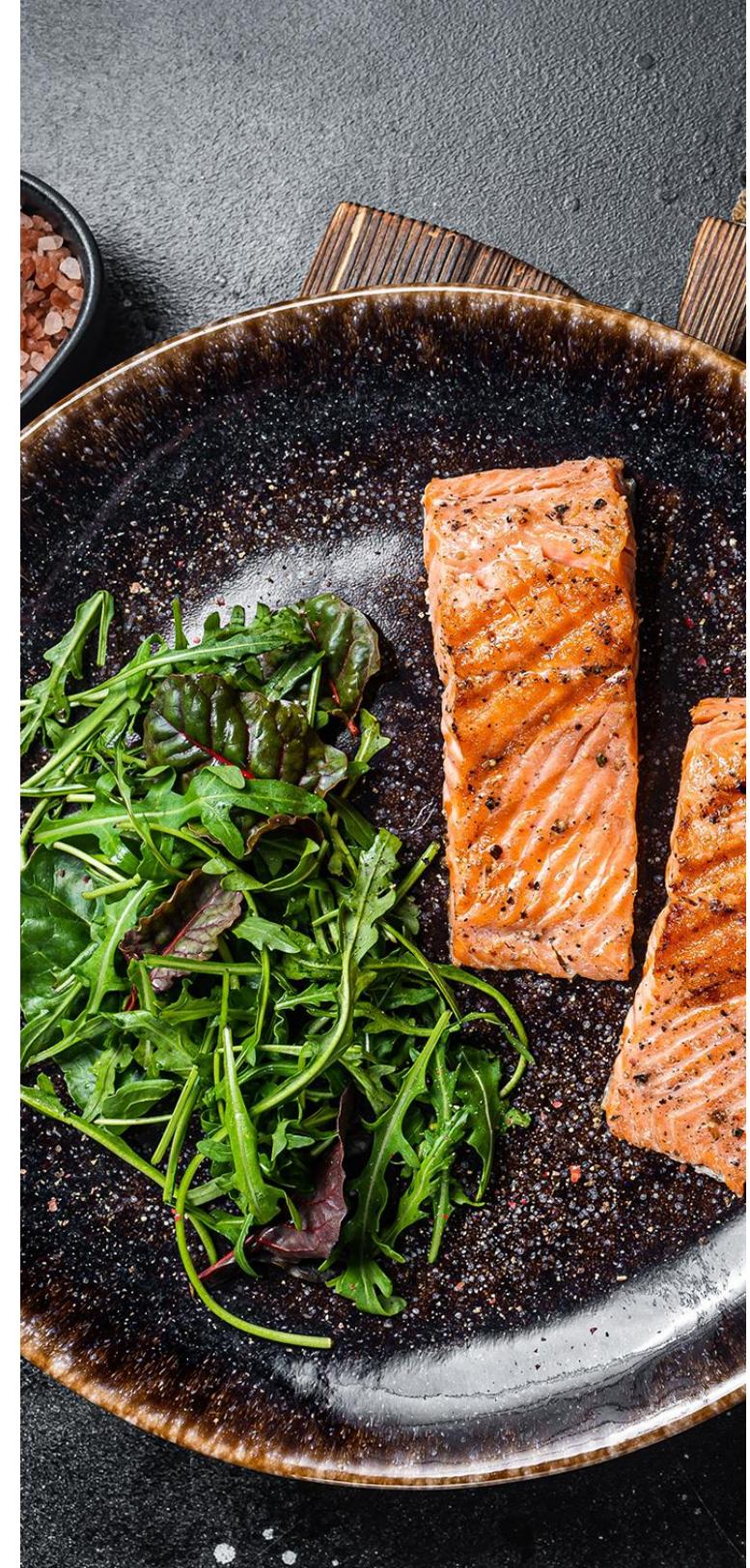
*Choice of Hot or Cold Buffet Lunch-See Lunch Buffets:*

## AFTERNOON BREAK

- ▶ Homemade cookies and brownies
- ▶ Energy bars
- ▶ Candy bars
- ▶ Assorted soft drinks
- ▶ Energy drinks
- ▶ Bottled waters
- ▶ Regular and decaffeinated coffee with assorted hot teas

## ALL-DAY BEVERAGES

- ▶ Regular and decaffeinated coffees with assorted hot teas
- ▶ Assorted sodas and bottled water



CATERING AT CROWNE PLAZA

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# BEVERAGE





BEVERAGE

# PACKAGE BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER FOR EVERY 100 GUESTS  
All packages include house wines, imported/domestic beer and non-alcoholic beverages

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

Pinnacle Vodka, Beefeater Gin, Cruzan Rum, Canadian Club Whiskey, Christian Brothers, Johnny Walker Red, El Charro 100% Blue Agave Tequila, Jim Beam

**\$28 per person**

**\$10 per person each additional hour**

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

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Corralejo Silver Tequila, Hennessy VS, Dewars White Label, Jack Daniels, Captain Morgan

**\$32 per person**

**\$11 per person each additional hour**

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

Grey Goose, Bacardi Superior Rum, Bombay Sapphire, Knob Creek, Hennessy VSOP, Patron Silver, Johnny Walker Black, Crown Royal

**\$44 per person**

**\$12 per person each additional hour**

Prices do not include 22% service charge or tax/Pricing, service charge or tax are subject to change without notice.

BEVERAGE

# CONSUMPTION BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER FOR EVERY 100 GUESTS

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

## PREMIUM BRANDS | \$10 per drink

Pinnacle Vodka, Beefeater Gin, Cruzan Rum, Canadian Club Whiskey, Christian Brothers, Johnny Walker Red, El Charro 100% Blue Agave Tequila, Jim Beam

## TOP SHELF BRANDS | \$11 per drink

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Corralejo Silver Tequila, Hennessy VS, Dewars White Label, Jack Daniels, Captain Morgan

## LUXURY BRANDS | \$12 per drink

Grey Goose, Bacardi Superior Rum, Bombay Sapphire, Knob Creek, Hennessy VSOP, Patron Silver, Johnny Walker Black, Crown Royal

## DOMESTIC BEER | \$6 per drink

## IMPORTED/CRAFT BEER | \$7 per drink

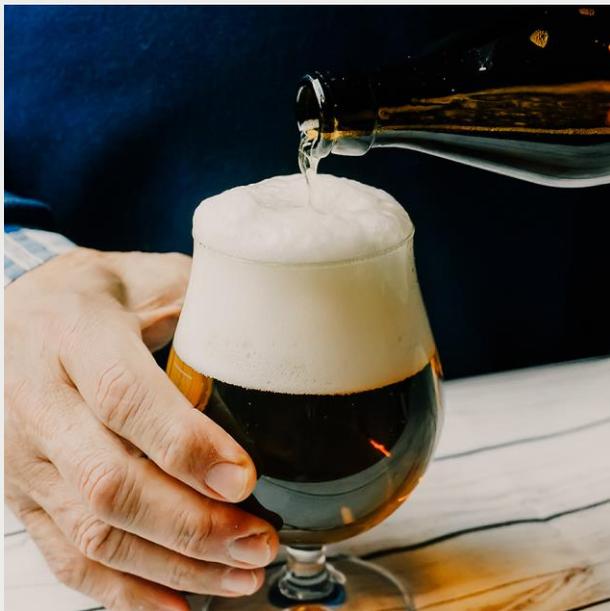
## HOUSE WINE | \$9 per glass

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

## CORKAGE | \$20 per bottle



Prices do not include 22% service charge or tax/Pricing, service charge or tax are subject to change without notice.



## BEVERAGE

# CASH BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER FOR EVERY 100 GUESTS  
All packages include house wines, imported/domestic beer and non-alcoholic beverages

### **PREMIUM BRANDS | \$9 per drink**

Pinnacle Vodka, Beefeater Gin, Cruzan Rum, Canadian Club Whiskey, Christian Brothers, Johnny Walker Red, El Charro 100% Blue Agave Tequila, Jim Beam

### **TOP SHELF BRANDS | \$10 per drink**

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Corralejo Silver Tequila, Hennessy VS, Dewars White Label, Jack Daniels, Captain Morgan

### **LUXURY BRANDS | \$12 per drink**

Grey Goose, Bacardi Superior Rum, Bombay Sapphire, Knob Creek, Hennessy VSOP, Patron Silver, Johnny Walker Black, Crown Royal

### **DOMESTIC BEER | \$7 per drink**

### **IMPORTED/CRAFT BEER | \$8 per drink**

### **HOUSE WINE | \$9 per glass**

### **NON-ALCOHOLIC BEVERAGES | \$4 per drink**

### **CORKAGE | \$20 per bottle**

Prices do not include 22% service charge or tax/Pricing, service charge or tax are subject to change without notice.