



CROWNE PLAZA
PHOENIX - CHANDLER GOLF RESORT



CATERING MENU

CROWNE PLAZA PHOENIX CHANDLER GOLF RESORT
ONE N. SAN MARCOS PLACE || CHANDLER, AZ 85225 || 480.812.0900
SANMARCOSRESORT.COM

BREAKFAST BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Complete Breakfast Buffet 32

Diced Fresh Seasonal Fruit V
Assorted Breakfast Cereals, Bananas, 2% Milk, Almond Milk Freshly
Baked Morning Pastries, Fruit Preserves, Butter VE
Assorted Individual Yogurts GF
Farm Fresh Scrambled Eggs VE
Applewood Smoked Bacon GF
Country Sausage Links or Grilled Smoked Ham GF
Breakfast Potatoes VE
Orange Juice, Cranberry Juice V
Fresh Brewed Regular, Decaffeinated Coffee V
Assortment of Hot Teas V

Executive Continental Breakfast 25

Diced Fresh Seasonal Fruit V
Assorted Breakfast Cereals, Bananas, 2% Milk, Almond Milk Assorted
Individual Yogurts GF
Freshly Baked Morning Pastries, Fruit Preserves, Butter VE
Orange Juice, Cranberry Juice V
Freshly Brewed Regular, Decaffeinated Coffee V
Assortment of Hot Teas V

Continental Breakfast 22

Diced Fresh Seasonal Fruit V
Freshly Baked Morning Pastries, Fruit Preserves, Butter VE
Orange Juice, Cranberry Juice V
Freshly Brewed Regular, Decaffeinated Coffee V
Assortment of Hot Teas V

MEETING PACKAGES

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

EXECUTIVE MEETING PACKAGE 52

All Day Beverage Refreshments to Include
Freshly Brewed Regular, Decaffeinated Coffee V
Assortment of Hot Teas V
Assorted Coca-Cola® Products, Bottled Water

Continental Breakfast

Breakfast Pastries VE
Fresh Fruit V
Orange Juice V

Break – served mid-morning or in the afternoon (choose one)

Build Your Own Trail Mix VE, GF

Dried Fruits, Granola, M&Ms®, Assorted Nuts
Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Hot Teas

Build Your Own Perfect Parfait VE, GF

Greek, Non-Fat Yogurt, Diced Fresh Seasonal Fruit, House-Made Granola, Local Honey
Freshly Brewed Regular, Decaffeinated Coffee
Assortment of Hot Teas

Mediterranean VE

Hummus, Tzatziki, Pita Bread, Marinated Feta Cheese, Country Mixed Olives, Carrots, Bell Peppers
Assorted Coca-Cola® Products, Bottled Water

Skewers GF

Antipasto, Balsamic Glaze, Fruit Skewers, Yogurt Dipping Sauce
Assorted Coca-Cola® Products, Bottled Water

Old School Ice Cream Truck VE

Novelty Ice Cream Bars, Sandwiches
Assorted Coca-Cola® Products, Bottled Water

Baked Rush VE

Double Fudge Brownies, House Baked Cookies, French Macaroons, Lemon Bars

Candy Store VE

Gummy Bears, Reese's, M&M's, Sourpatch, Assorted Candy

Pop It VE, GF

Freshly Popped Popcorn
Assorted Powder Flavors

COMPLETE MEETING PACKAGE 82

Includes Executive Meeting Package
And Cold Lunch Buffet or 2-Entrée Hot Lunch Buffet

BREAKFAST ENHANCEMENTS

These items are priced as an addition to your breakfast buffet and may not be ordered independently. Prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

Made to Order Omelets 12 per person

Smoked Ham, Applewood Smoked Bacon, Cheddar, Pepper Jack, Mushrooms, Diced Bell Peppers, Onions, Spinach, Tomato, House-Made Salsa

** Uniform Attendant Required • 125 per attendant, per hour (1 attendant per 50 guests)

Breakfast Croissants 9 per item

Scrambled Eggs, Grilled Smoked Ham, Swiss Cheese

Breakfast English Muffins 8 per item

Scrambled Eggs, Applewood Smoked Bacon, Cheddar Cheese

Breakfast Burrito 9 per item

Flour Tortilla, Scrambled Eggs, Pork Chorizo, Pepper Jack Cheese, House-Made Salsa

Greek Yogurt Parfait 8 per item VE, GF

Diced Fresh Seasonal Fruit, Granola

Old-Fashioned Oatmeal 8 per person V, GF

Brown Sugar, Dried Fruits, Raisins, Nuts, 2% Milk, Almond Milk

Buttermilk Pancakes or Traditional French Toast 8 per person VE

Butter, Warm Syrup

Chilled Hard-Boiled Eggs 36 per dozen VE, GF

BREAKFAST • PLATED

Plated Breakfasts carry no minimum and are based on a 60-minute service. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Cinnamon Swirl French Toast 21 VE

Butter, Warm Syrup

Sausage Links or Applewood Smoked Bacon

Orange Juice

Freshly Brewed Regular, Decaffeinated Coffee

Assortment of Hot Teas

Breakfast Sandwich 23

Farm Fresh Scrambled Eggs, Smoked Ham, Cheddar Cheese, Croissant

Breakfast Potatoes, Oven Roasted Tomato

Orange Juice

Freshly Brewed Regular, Decaffeinated Coffee

Assortment of Hot Teas

American Breakfast 25

Farm Fresh Scrambled Eggs,

Sausage Links or Applewood Smoked Bacon

Breakfast Potatoes

Freshly Baked Morning Pastries, Fruit Preserves, Butter

Orange Juice

Freshly Brewed Regular, Decaffeinated Coffee

Assortment of Hot Teas

BREAKS • MORNING BREAKS

Break Packages are based on a 30-minute service. Payments for 10 guests will apply for groups with less than 10 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Super Foods 19 VE, GF

Raw Almonds, Dark Chocolate Chunks
Strawberries, Blueberries
Carrot Juice Shots
Green Smoothie Shots
Fruit Infused Water

Build Your Own Trail Mix 17 VE, GF

Dried Fruits, Granola, M&Ms®, Assorted Nuts
Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Hot Teas

Build Your Own Perfect Parfait 17 VE, GF

Greek Non-Fat Yogurt, Diced Fruit and Berries, House-Made Granola, Local Honey
Freshly Brewed Regular, Decaffeinated Coffee
Assortment of Hot Teas

BREAKS • AFTERNOON BREAKS

Break Packages are based on a 30-minute service. Payment for 10 guests will apply to Groups with less than 10 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Baked Rush 12 VE

Double Fudge Brownies, House Baked Cookies, French Macaroons, Lemon Bars

Candy Store 18 VE

Gummy Bears, Reese's, M&M's, Sourpatch, Assorted Candy

Old School Ice Cream Truck 12 VE

Novelty Ice Cream Bars, Sandwiches

Pop It 13 VE, GF

Freshly Popped Popcorn
Assorted Powder Flavors

Mediterranean 14 VE

Hummus, Tzatziki, Pita Bread, Marinated Feta Cheese, Country Mixed Olives, Carrots, Bell Peppers

Skewers 13 GF

Antipasto, Balsamic Glaze, Fruit Skewers, Yogurt Dipping Sauce

BREAKS • À LA CARTE BREAK ITEMS

All prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

| | |
|--|--------------|
| Diced Fresh Seasonal Fruit | 8 per person |
| Whole Fresh Fruit | 50 per dozen |
| Scrambled Eggs | 5 per person |
| Bacon Or Sausage | 6 per person |
| Freshly Baked Morning Pastries and Muffins | 53 per dozen |
| Bagels, Cream Cheese | 53 per dozen |
| Assorted Individual Yogurts | 36 per dozen |
| Assorted Granola Bars, Nutri-Grain® Bars | 49 per dozen |
| Assorted Bags of Potato Chips and Pretzels | 37 per dozen |
| Double Fudge Brownies | 37 per dozen |
| Large Assorted Cookies | 37 per dozen |
| Trail Mix | 35 per pound |
| Mixed Nuts | 43 per pound |
| Ice Cream Bars | 5 each |
| Popcorn | 37 per dozen |

BREAKS • À LA CARTE BEVERAGE ITEMS

All prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

| | |
|--|---------------|
| Regular or Sugar Free Red Bull® | 7 each |
| Assorted Coca-Cola® Products | 4 each |
| Bottled Waters | 4 each |
| Freshly Brewed Iced Tea | 40 per gallon |
| Orange Juice | 36 per gallon |
| Lemonade | 39 per gallon |
| Fresh Fruit Infused Waters | 20 per gallon |
| Freshly Brewed Regular, Decaffeinated Coffee | 60 per gallon |
| Assorted Hot Teas | 60 per gallon |

ALL DAY BEVERAGE 25

Freshly Brewed Regular and Decaffeinated Coffee
 Assortment of Hot Teas
 Assorted Coca-Cola® Products, Bottled Water

HALF DAY BEVERAGE 18

Freshly Brewed Regular and Decaffeinated Coffee
 Assortment of Hot Teas
 Assorted Coca-Cola® Products, Bottled Water

LUNCH • HOT BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

SAN MARCOS

Price for 3 Entrées 44

Price for 2 Entrées 41

Starters

Please Select Two

Traditional Caesar Salad, Romaine Hearts, Parmigiano Reggiano, Croutons, Caesar Dressing VE
 Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Ranch Dressing VE, GF
 Penne Pasta Salad, Grilled Vegetables, Sundried Tomato Pesto VE
 Baby Spinach Salad, Caramelized Walnuts, Goat Cheese, Strawberries, Balsamic Vinaigrette VE, GF

Entrées

Grilled Marinated Chicken Breast, Choice of Sauce: Garlic Cream or Roasted Garlic Thyme Jus GF
 Pan Seared Salmon, Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO GF
 Braised Beef Short Ribs, Red Wine Demi GF
 Eggplant Parmesan, Roasted Tomato Sauce VE
 Mustard Crusted Pork Loin, Garlic Cream or Apple Glaze GF

Sides

Chef's Selection of Appropriate Starch GF, VE
 Chef's Selection of Appropriate Vegetables GF, VE
 Artisan Rolls, Butter VE

Chef's Selection of Assorted Desserts VE

Iced Tea

THE SONORAN INSPIRED CUISINE

Price for 3 Entrées 47

Price for 2 Entrées 44

Starters

Please Select Two

Tortilla Chicken Soup, with Tortilla Strips
 Jicama Citrus Salad, Arugula, Candied Pepitas, Cotija Cheese, Citrus Vinaigrette VE, GF
 Black Bean Salad, Roasted Corn, Tomatoes, Roasted Poblanos, Herb Vinaigrette V, GF
 Chopped Romaine, Tortilla Strips, Shaved Parmesan, Chipotle Caesar Dressing VE, GF

Entrées

Street Tacos (Choice of 2 Proteins): Fire Braised Chicken, Carnitas, Carne Asada
 Grilled Chicken Breast, Cilantro Lime Cream GF
 Freshly Rolled Cheese Enchiladas, Roasted Tomatillo Sauce VE

Sides

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions, Sour Cream and Mojo Verde
 Cilantro Lime Rice GF,
 Refried Beans V, GF
 House-Made Salsa, Tortilla Chips GF
 Churros

Iced Tea

Enhancement

House-Made Guacamole 4 per person GF, V

LUNCH • HOT LUNCH BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

THE BACKYARD BBQ

Price for 3 Entrées 46

Price for 2 Entrées 43

Salads

Roasted Red Potato Salad, VE

Seasonal Field Greens, Cucumbers, Tomatoes, Carrots, Herb Vinaigrette Dressing GF

House-Made Coleslaw VE, GF

Entrées

Citrus BBQ Pork Ribs GF

BBQ Chicken GF

Smoked Beef Brisket GF

Cornmeal Crusted Catfish, Tarter, Cocktail Sauce GF

Sides

Bourbon BBQ Baked Beans VE, GF

Seasonal Vegetables, GF, VE

Cornbread, Honey Butter

Desserts

Apple Cobbler VE

Iced Tea

OFF THE GRILL

Price for 3 Entrées 44

Price for 2 Entrées 41

Salads

Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Ranch Dressing VE, GF

Macaroni Salad VE

House-Made Coleslaw VE, GF

Entrées

Beef Burger GF

All Beef Hot Dog

Beer Braised Bratwurst

Garden Burger VE

Herb Roasted Chicken Breast GF

Sides

Grilled Seasonal Vegetables GF, VE

House-Made Potato Chips, Onion Dip VE, GF

Appropriate Condiments, Buns

Desserts

Assorted Desserts VE

Iced Tea

LUNCH • COLD BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

SIMPLY SANDWICHES 40

Chef's Selection of Freshly Made Soup

Salads

Traditional Caesar Salad, Romaine Hearts, Parmigiano Reggiano, Croutons, Creamy Caesar Dressing VE
Pasta Salad with Grilled Seasonal Vegetables and Herb Vinaigrette VE

Sandwich

Please Select Three

Oven Roasted Turkey Breast Sandwich

Swiss Cheese, Lettuce, Tomato, Herb Spread, Wheat Bread

Roast Beef Sandwich

Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli, Sourdough

Grilled Vegetable Sandwich VE

Field Greens, Basil Aioli, Ciabatta

ABL T Wrap

Flour Tortilla, Avocado, Applewood Smoked Bacon, Lettuce, Tomato, Roasted Garlic Spread

Italian Grinder

Salami, Black Forest Ham, Pepperoni, Provolone, Pepperoncini, Tomato, Onion, EVOO, Balsamic, Hoagie Roll

Roasted Chicken Breast

Kale, Provolone, Sun Dried Tomato Pesto, Multigrain

House-Made Potato Chips,

Kosher GF Pickles V, GF

Assorted Freshly Baked Cookies VE

Iced Tea

CORNER DELI 35

Chef's Selection of Freshly Made Soup

Salads

Seasonal Field Greens, Ranch Dressing, Herb Vinaigrette VE
Roasted Red Potato Salad VE

Build Your Own Sandwich

Sliced Roasted Turkey Breast, Roast Beef, Black Forest Ham, Salami Cheddar, Swiss, Pepper Jack
Lettuce, Tomato, Kosher Pickles, Mustard, Mayo

Assorted Sliced Breads

House Made Chips VE

Double Fudge Brownies VE

Iced Tea

FROM THE PRODUCE STAND 37

Chef's Selection of Freshly Made Soup

Build Your Own Salad VE without Bacon & Chicken, GF without Croutons

Romaine, Kale, Seasonal Field Greens, Applewood Smoked Bacon, Carrots, Tomatoes, Cucumber, Peppers,
Garbanzo Beans, Bleu Cheese, Cheddar Cheese, Hard Boiled Eggs, Croutons, Pepitas, Grilled Chicken
Breast, Ranch Dressing, Balsamic Vinaigrette

Baked Russet Potatoes with Butter, Sour Cream, & Green Onions VE, GF

Artisan Rolls, Butter

Lemon Bars VE

Iced Tea

LUNCH • PLATED TWO COURSE HOT LUNCH

Plated Lunches carry no minimum, maximum of two entrees per event, based on a 60-minute service. If three choice selection, additional \$5.00 per person, excluding diatarian restrictions. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Salad

Traditional Caesar Salad, Romaine, Parmigiano, Croutons, Caesar Dressing
Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Ranch Dressing
Baby Spinach Salad, Candied Walnuts, Strawberries, Goat Cheese, Balsamic Vinaigrette VE, GF
Wedge Salad, Applewood Smoked Bacon, Tomato, Bleu Cheese Crumbles, Champagne Vinaigrette GF

Entrée

Braised Beef Short Ribs 45

Red Wine Demi, Horseradish Gremolata

Pan Seared Salmon 37 GF

Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO

Grilled Marinated Chicken Breast 35 GF

Choice of Sauce: Garlic Cream, Roasted Garlic Thyme Jus

Roasted Vegetable Penne Pasta 20 VE

San Marzano Pomodoro, Parmesan

Sides

Chef's Selection of Appropriate Starch GE, VE
Chef's Selection of Appropriate Vegetable GF, VE
Artisan Rolls, Butter

Iced Tea

Add Dessert 4

Please Select One

New York Cheesecake, Fresh Berries VE
Flourless Chocolate Cake, Raspberry Coulis VE, GF
Tiramisu VE
Carrot Cake VE

LUNCH • PLATED SALAD

Plated Lunches carry no minimum, maximum of two entrees per event, based on a 60-minute service. If three choice selection, additional \$5.00 per person, excluding diatarian restrictions. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Choice of Soup

Select One

Chicken Tortilla Soup, Tortilla Strips

Roasted Tomato Basil VE

Broccoli Cheddar VE

Minestrone VE

Plated Salad Entrées

Sonoran Cobb 29 GF

Romaine, Grilled Chicken Breast, Applewood Smoked Bacon, Tomato, Avocado, Hard Boiled Egg, Bleu Cheese Crumbles, Chipotle Ranch Dressing

Grilled Chicken Caesar 28

Romaine, Parmigiano, Croutons, Caesar Dressing

Seared Salmon 30 GF

Pomegranate Seeds, Toasted Pecans, Roasted Poblanos, Goat Cheese, Brussels Sprouts, Kale, Quinoa, Orange Vinaigrette Dressing

Add Dessert 4

Please Select One

New York Cheesecake, Fresh Berries VE

Flourless Chocolate Cake, Raspberry Coulis VE, GF

Tiramisu VE

Carrot Cake VE

Artisan Rolls, Butter

Iced Tea

LUNCH • BOX LUNCH

Box Lunches carry no minimum, maximum of three selection per event and are intended to be "taken off site or To Go". All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

BOX LUNCH 32

Choice of Three

Oven Roasted Turkey Breast Sandwich

Swiss Cheese, Lettuce, Tomato, Herb Spread, Multigrain

Roast Beef Sandwich

Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli, Sourdough

Grilled Vegetable VE

Field Greens, Basil Aioli, Ciabatta

ABLT Wrap

Applewood Smoked Bacon, Avocado, Lettuce, Tomato, Ranch, Flour Tortilla

Italian Grinder

Salami, Black Forest Ham, Pepperoni, Provolone, Pepperoncini, Tomato, Onion, EVOO, Balsamic, Baguette

Roasted Chicken Breast

Kale, Provolone, Sun Dried Tomato Pesto, Multi Grain

Potato Chips

Fresh Whole Fruit

Freshly Baked Cookie

Bottled Water

DINNERS • BUFFET DINNERS

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

SAN MARCOS BUFFET

Price for 3 Entrées, 3 Salads 70

Price for 2 Entrées, 2 Salads 65

Salads

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing VE

Wedge Salad, Applewood Smoked Bacon, Tomato, Bleu Cheese, Champagne Vinaigrette GF

Seasonal Field Greens, Tomato, English Cucumber, Carrots, Lemon Thyme Vinaigrette V, GF

Baby Spinach Salad, Walnuts, Strawberries, Goat Cheese, Balsamic Vinaigrette VE, GF

Quinoa Tabbouleh Salad, Parsley, English Cucumbers, Tomato, Onion, Lemon, EVOO VE, GF

Entrées

Grilled Salmon, Citrus Cream GF

Grilled Marinated Chicken Breast, Choice of Sauce: Garlic Cream Sauce or Roasted Garlic Thyme Jus GF

Swordfish, Tuscan Relish GF

Braised Beef Short Ribs, Red Wine Demi GF

Roasted Pork Loin, Granny Smith Apple Glaze GF

Grilled New York Steak, Three Peppercorn Demi GF

Asiago Crusted Chicken Breast, Basil Pomodoro

Roasted Vegetable Penne, Marinara Sauce VE

Sides

Chef's Selection of Appropriate Starch VE, GF

Chef's Selection of Appropriate Vegetables VE, GF

Artisan Rolls, Butter VE

Chef's Selection of Assorted Desserts VE

Fresh Brewed Regular, Decaffeinated Coffee Assorted Hot Teas

DINNERS • THEMED BUFFET DINNERS

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of \$125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Italian 56

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing VE
Caprese Salad, Fresh Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic Glaze, EVOO VE
Grilled Herb Chicken Marsala Sauce or Mediterranean Olives Lemon Butter GF
Beef Meatballs
Penne Pasta VE
Marinara Sauce, Alfredo Sauce GF, VE
Seasonal Vegetables VE
Garlic Bread VE
Cannoli VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Teas
Eggplant Parmesan \$5 VE

Sonoran 58

Sonora Salad, Romaine, Roasted Corn, Black Beans, Shredded Cheese, Tomatoes, Tortilla Strips, Chipotle Ranch GF, VE
Chicken Tortilla Soup
House-Made Salsa, Tortilla Chips GF
Grilled Carne Asada or Pork Carnitas GF
Fire Braised Chicken or Tajin Crusted Salmon Topped with Pico GF
Cheese Enchiladas VE
Cilantro Rice VE, GF
Borracho Pinto Beans VE, GF
Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions & Sour Cream VE
Flour Tortillas VE
Churros VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Teas

Southwest BBQ 61

Potato Salad VE
Iceberg, Tomatoes, Cucumber, Bacon, Blue Cheese Crumble, Ranch Dressing GF without Bacon VE
Cole Slaw VE, GF
Smoked Beef Brisket GF
Braised Pork Ribs GF
Grilled Chicken Breast with BBQ GF
Baked Beans GF, V
Bourbon Bacon Brussel Sprouts GF
Cornbread, Honey Butter VE
Berry Crumble VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Teas

DINNERS • PLATED DINNERS

Plated Dinners carry no minimum, maximum of two entrées per event and are based on a 60-minute service. If three choice selection, additional \$7.00 per person, excluding dietary restrictions All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Salad

Please Select One

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing VE
 Seasonal Field Greens Salad, Tomato, English Cucumber, Onion, Carrots, Lemon Thyme Vinaigrette V, GF
 Wedge Salad, Applewood Smoked Bacon, Tomato, Bleu Cheese, Champagne Vinaigrette GF
 Greek Salad, Romaine, Feta Cheese, Kalamata Olives, Tomato, Cucumber, Italian Vinaigrette
 Baby Kale Salad, Roasted Gold Beets, Roasted Peppers, Goat Cheese, Apple Cider Vinaigrette

Entrée

Please Select up to Two

6oz Prime California Cut New York & Shrimp Knot 64 GF
 Red Wine Demi-Glace
 Swordfish 43
 Sundried Tomato Chimichurri
 Braised Beef Short Ribs 55 GF
 Red Wine Demi
 Grilled Marinated Chicken Breast & Pan Seared Salmon 59 GF
 Chicken Thyme Jus, Salmon Citrus Cream
 Seared Salmon 48 GF
 Citrus Cream
 Grilled Marinated Chicken Breast 43 GF
 Choice of Sauce: Marsala, Piccata, or Roasted Garlic Thyme Jus
 Vegan Wellington 40 VE
 Marinara & Vegetables

Sides

Chef's Selection of Appropriate Starch VE, GF
 Chef's Selection of Appropriate Vegetables VE, GF
 Artisan Rolls, Butter

Dessert

Please Select One

New York Cheesecake, Fresh Berries VE
 Chocolate Mousse Cake VE
 Tiramisu VE
 Carrot Cake VE
 Black Forest Cake VE

Freshly Brewed Regular, Decaffeinated Coffee Assorted Hot Teas

RECEPTION • TABLE DISPLAYS AND STATIONS

Reception Tables and Displays require a minimum of 20 guests and are based on a 60-minute service. Items must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. Payment for 20 guests will apply to Groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Minimum Selection of (3) Menu Options Required

STREET TACO STATION

(Based on 3 Tacos)

Select Two 20

Select Three 24

Carne Asada GF

Carnitas GF

Fire Braised Chicken GF

Grilled Achiote Vegetables V, GF

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions & Sour Cream VE

Shredded Cabbage, Cotija Cheese VE

Assorted Hot Sauces, Flour Tortillas VE

BUILD YOUR OWN PASTA ACTION STATION 25

Chef Attendant Required | 1 per 40 people | 150/chef attendant

Penne, Bowtie VE

Alfredo Cream, San Marzano Pomodoro, Basil Pesto VE

Grilled Marinated Chicken Breast, Broccoli, Crisp Pancetta, Forged Mushrooms, Roasted Tomatoes, Parmigiano Reggiano

Herb Focaccia Bread, EVOO, Balsamic Vinegar, Chili Flakes

MAC & CHEESE STATION 20

Please Select Two VE Only with Cheese Sauce

Classic Sharp Cheddar

Braised Short Ribs

White Truffle, Parmigiano Reggiano

Lobster – add 6

CHARCUTERIE DISPLAY 20

Prosciutto, Salami, Spanish Chorizo, Parmigiano, Olives, Grain Mustard, Sliced Baguette

MINI SLIDERS 15

(Based on 2 per Person)

Select One

Classic Burger, Cheddar, Tomato, House Sauce

Portobello Mushroom, Caramelized Onion, Swiss, Pepper, Pesto VE

Pulled Pork, Slaw, Pickled Onions, BBQ Sauce

Short Rib, Crispy Onion, Creamy Horseradish

Buffalo Braised Chicken, Slaw

CHICKEN WINGS

3 Wings per Person (Choice of 2 flavors) 10

6 Wings per Person (Choice of 2 flavors) 15

Salt & Pepper, Original Buffalo, Sweet Chili Sauce, BBQ

Carrots, Celery

Ranch and Blue Cheese

RECEPTION • TABLE DISPLAYS AND STATIONS CONT.

Reception Tables and Displays require a minimum of 20 guests and are based on a 60-minute service. Items must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. Payment for 20 guests will apply to Groups with less than 20 guests. All prices are per person, unless otherwise noted, and are subject to a 23% service charge (taxable) and 8.1% sales tax.

Domestic and Imported Cheese Board 12

Local Honey, Assorted Crackers, VE

Fresh Crudité Display 10

Chipotle Ranch Dressing or Ranch VE

Fresh Tortilla Chips with House-Made Salsa 7 VE, GF

Add Guacamole 4 VE, GF

House-Made Traditional Hummus 8 VE

Grilled Pita Bread, Assorted Vegetables

Signature Sweet Station 14 VE

Estimated 3 per person

Petit Fours, Chocolate Covered Strawberries, Mini Cheesecake

Diced Fresh Seasonal Fruit Display 8 V

RECEPTION • CARVING ACTION STATIONS

Carving Action Stations require a Uniform Attendant at 150 per hour, per attendant (1 attendant per 40 guests). Estimated servings are based on a "light reception". Items are designed to complement additional selections and must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. All prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

Roasted Beef Tenderloin GF 400

Red Wine Demi, House-Made Thyme Mustard

Carving Rolls

Serves an Estimated 15 Guests

Slow Roasted Prime Rib of Beef GF 850

Horseradish Sauce, Au Jus

Carving Rolls

Serves an Estimated 30 Guests

Roasted Turkey Breast GF 350

Cranberry Orange Relish Carving Rolls

Serves an Estimated 30 Guests

Mustard Crusted Pork Loin GF 200

Cherry Glaze or Garlic Cream Carving Rolls

Serves an Estimated 30 Guests

Beef Prime Roast GF 500

Horseradish Cream, Au Jus, Carving Rolls

Serves an Estimated 30 Guests

RECEPTION • HORS D'OEUVRES

Items are priced per item with a 50-piece minimum. A uniformed attendant is required at 100 per hour, per attendant (1 attendant per 50 guests). Items are designed to complement additional selections and should be purchased in conjunction with a dinner service or with other Reception Stations or Displays. All prices are subject to a 23% service charge (taxable) and 8.1% sales tax.

CHILLED HORS D'OEUVRES

- Smoked Salmon Pinwheel 8
- Mini Shrimp Ceviche Tostadas, Salsa, Chipotle Crema 9
- Sesame Ahi Tuna, Wasabi, Asian Rice Cracker 9 GF
- Red, Yellow Tomato Basil Bruschetta 8 VE
- Caprese Skewers, Mozzarella, Grape Tomatoes, Basil 8 VE, GF
- Seared Beef, Horseradish Cream, Rye Cracker 8
- California Roll 8 GF

HOT HORS D'OEUVRES

- Bacon Wrapped Achiote Shrimp, Chimichurri 9 GF
- Maryland Style Crab Cakes, Chipotle Aioli 10
- Chicken Satay, Peanut Sauce 8 GF
- Chipotle Steak Churrasco Skewer 8 GF
- Beef Empanada, Red Roasted Salsa 8
- Fried Vegetable Spring Rolls, Sweet Chili Sauce 8 VE
- Bacon Wrapped Scallops 8 GF
- Portobello Mushroom Empanada 8 VE

BEVERAGES

For each bar that is needed, a \$150 bartender fee will apply. 8.1% tax & 23% service charge will be added to each drink.

Hosted Bar

Prices listed are per drink; tax and service charge are not included.

Call Brands 8
 Premium Brands 9
 Wine by the Glass 8
 Domestic Beer 5
 Imported Beer 6
 Craft Beer 7
 Soft Drinks/Bottled Water 3
 Cordials 8.5

Bar Packages

Bar packages are designed for continuous service.

Call Brands

First hour per person 25
 2nd hour 10
 3rd hour 8
 4th hour 6

Premium Brands

First hour per person 30
 2nd hour 12
 3rd hour 10
 4th hour 8

Call Brands

Smirnoff Vodka
 Beefeater Gin
 Bacardi Light Rum
 Jose Cuervo Tequila
 Jack Daniel Whiskey
 Jim Beam Bourbon
 Dewars Scotch

Premium Brands

Titos Vodka
 Tanqueray Gin
 Captain Morgan Rum
 1800 Tequila
 Crown Royal Whiskey
 Chivas Regal Scotch

Cash Bar

Prices listed are per drink (service charge not included)

Call Brands 9
 Premium Brands 10
 Wine by the Glass 9
 Domestic Beer 6
 Imported Beer 7
 Craft Beer 8
 Soft Drinks/Bottled Water 4
 Cordials 9

Wine

Prices listed are per bottle; tax and service charge are not included.

Standard Wine Selection Featuring Angeline Wines

40 per bottle
 Chardonnay, Pinot Noir, Sauvignon Blanc,
 Cabernet, White Zin

Beer List

| Domestic | Imported | Craft |
|----------------|-----------|------------------------|
| Bud Light | Dos Equis | Four Peaks Kilt Lifter |
| Coors Light | Corona | 805 |
| Miller Light | | Stone IPA |
| Michelob Ultra | | |
| Heineken Zero | | |

Signature Cocktail Available Upon Request

Ask about our Premium Bar Selections

GENERAL INFORMATION REQUIREMENTS AND GUIDELINES

Banquet Event Orders and Guarantees

Banquet Event Orders must be signed and returned to your Event Manager with your preliminary attendance guarantees no fewer than 10 Business Days prior to your function date. A final guarantee of attendance at Group's Event is required by 12:00PM, five (5) business days in advance of Group's Event. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. If Hotel does not receive Group's guarantee and if the Banquet Event Order is unsigned, Hotel will use the estimated number of persons initially anticipated as Group's guarantee, and the billing will be for the greater of the following: (i) The number of persons for which the Event was originally booked, or (ii) The number of persons in attendance. Function space is assigned by Hotel based on the number of persons anticipated. It is Hotel's policy to prepare 3% above the guarantee. Should the Group's attendance increase more than 3% above the final guarantee, the Hotel reserves the right to offer alternate menu options at a higher menu price in order to accommodate Group's last minute changes. Should Group decrease its attendance requirements, Hotel reserves the right to charge or change, as applicable, rental fees and/or to reassign specific function space, provided the revised function space can adequately accommodate the Event (or particular function at the Event) requirements (as determined by Hotel).

Special Meals

With advance notice, Crowne Plaza San Marcos will gladly honor dietary restrictions such as vegetarian, vegan, gluten free and food allergy requirements. The Hotel requires guest name, specific allergy and preference of meal substitution delivered to your event/catering manager no less than 7 days in advance. Unless specially requested all buffet meals are labeled and are created to accommodate most restrictions.

Pricing and Event Overages

Banquet prices are subject to change without notice. 23% percent taxable service charge and 8.1% percent state sales tax will be added to all food and beverage, function space, audio-visual, and miscellaneous charges. Food and beverage are not permitted in Hotel function space from outside the Hotel. Any excess food and beverage from a catering function is not permitted to leave the Hotel premises due to health liability reasons. Any event extending past the contracted end time is subject to a 100.00++ per hour fee. All overage, if any, must be paid upon completion of the event unless previously arranged with the Hotel.

Timing and Weather

- Breakfast menus are valid 6:00 am – 10:30 am.
- Lunch menus are valid 11:00 am – 2:30 pm.
- Reception and dinner menus are valid beginning at 4:00 pm.

Buffet and Station pricing is based on a one hour presentation; for longer presentations, additional charges will apply. 4 ++/pp per hour over 1 hour of service

Entertainment at outdoor functions must conclude by 10:00 pm; at indoor functions, by midnight. For all outdoor functions a weather call will be made according to the following schedule:

- Breakfast functions: the evening prior
- Lunch functions: 9:00 am
- Dinner functions: 2:00 pm

Weather calls will be made by you upon the recommendation of the Event Manager and Banquet Captain. Should you be unavailable, the decision will be made upon your behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default.