



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 30

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

Executive Continental Breakfast 23

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

Continental Breakfast 20

Diced Fresh Seasonal Fruit V
Freshly Baked Morning Pastries, Fruit Preserves, Butter
Orange Juice, Cranberry Juice V
Freshly Brewed Regular, Decaffeinated Coffee V
Assortment of Tazo® 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 48

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

Continental Breakfast

Breakfast Pastries
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 Tazo® Teas

Build Your Own Perfect Parfait VE, GF

Greek, Non-Fat Yogurt, Diced Fresh Seasonal Fruit, House-Made Granola, Agave Syrup, Local Honey
Freshly Brewed Regular, Decaffeinated Coffee
Assortment of Hot Tazo® 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 Pieces, M&M's, Red Vines, Starburst, Assorted Candy

Pop It VE, GF

Freshly Popped Popcorn
Assorted Powder Flavors

COMPLETE MEETING PACKAGE 78

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 11 per person

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

** Uniform Attendant Required • 100 per attendant, per hour (1 attendant per 50 guests)

Breakfast Croissants 8 per item

Scrambled Eggs, Grilled Smoked Ham, Swiss Cheese

Breakfast English Muffins 7 per item

Scrambled Eggs, Applewood Smoked Bacon, Cheddar Cheese

Breakfast Burrito 8 per item

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

Greek Yogurt Parfait 7 per item VE, GF

Diced Fresh Seasonal Fruit, Granola

Old-Fashioned Oatmeal 7 per person V, GF

Brown Sugar, Dried Fruits, Raisins, Nuts, 2% Milk, Skim Milk, Soy Milk

Buttermilk Pancakes or Traditional French Toast 6 per person VE

Whipped 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

Whipped Butter, Warm Syrup

Sausage Links or Applewood Smoked Bacon

Orange Juice

Freshly Brewed Regular, Decaffeinated Coffee

Assortment of Hot Tazo® 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 Tazo® 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 Tazo® 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 Tazo® Teas

Build Your Own Perfect Parfait 16 VE, GF

Greek Non-Fat Yogurt, Diced Fruit and Berries, House-Made Granola, Local Honey
Freshly Brewed Regular, Decaffeinated Coffee
Assortment of Hot Tazo® 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 14 VE

Double Fudge Brownies, House Baked Cookies, French Macaroons, Lemon Bars
Assorted Coca-Cola® Products, Bottled Water

Candy Store 20 VE

Gummy Bears, Reese's Pieces, M&M's, Red Vines, Starburst, Assorted Candy
Assorted Coca-Cola® Products, Bottled Water

Old School Ice Cream Truck 14 VE

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

Pop It 15 VEG, GF

Freshly Popped Popcorn
Assorted Powder Flavors
Assorted Coca-Cola® Products, Bottled Water

Mediterranean 16 VE

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

Skewers 15 GF

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

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	7 per person
Whole Fresh Fruit	4 each
Scrambled Eggs	4 per person
Bacon Or Sausage	5 per person
Freshly Baked Morning Pastries and Muffins	52 per dozen
Bagels, Cream Cheese	52 per dozen
Assorted Individual Yogurts	4 per item
Assorted Granola Bars, Nutri-Grain® Bars	48 per dozen
Assorted Bags of Potato Chips and Pretzels	36 per dozen
Double Fudge Brownies	36 per dozen
Large Assorted Cookies	36 per dozen
Trail Mix	35 per pound
Mixed Nuts	42 per pound
Ice Cream Bars	4 each
Popcorn	36 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 pitcher
Orange Juice	36 per pitcher
Lemonade	39 per pitcher
Fresh Fruit Infused Waters	20 per gallon
Freshly Brewed Regular, Decaffeinated Coffee	60 per gallon
Assorted Hot Tazo® Teas	60 per gallon
(Minimum order of 1 ½ gallons regular and decaf coffee and ½ gallon hot tea)	

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 42

Price for 2 Entrées 39

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, Roasted Garlic Thyme Jus GF Pan

Seared Salmon, Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO GF

Braised Beef Short Ribs, Red Wine Demi - Market Price - GF

Eggplant Parmesan, Roasted Tomato Sauce VE

Mustard Crusted Pork Loin, Garlic Cream or Apple Glaze GF

Sides

Chef's Selection of Appropriate Starch

Chef's Selection of Appropriate Vegetables

Artisan Rolls, Butter

Chef's Selection of Assorted Desserts

Iced Tea

THE SONORAN INSPIRED CUISINE

Price for 3 Entrées 45

Price for 2 Entrées 42

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

Tajin-Crusted Salmon, Cilantro Pesto 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, Borracho Pinto Beans V

House-Made Salsa, Tortilla Chips GF

Stuffed Churros

Iced Tea

Enhancement

House-Made Guacamole 4 per person GF, VE

*Market price will be confirmed 14 days prior to event date

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LUNCH • HOT LUNCH BUFFET

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THE BACKYARD BBQ

Price for 3 Entrées 44

Price for 2 Entrées 41

Salads

Roasted Red Potato Salad, Mayo, Grain Mustard VE

Iceberg Salad, Tomatoes, Cucumber, Applewood Smoked Bacon, Bleu Cheese Crumbles, Ranch Dressing GF

House-Made Coleslaw VE, GF

Entrées

Sweet Chili Garlic Pork Ribs GF

BBQ Chicken GF

*Smoked Beef Brisket Market Price GF

Cornmeal Crusted Catfish, Tarter, Cocktail Sauce GF

Sides

Bourbon BBQ Baked Beans VE, GF

Seasonal Vegetables, GF

Cornbread, Honey Butter

Desserts

Apple Cobbler VE

Iced Tea

OFF THE GRILL

Price for 3 Entrées 42

Price for 2 Entrées 39

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

Turkey Burger

Boca Burger VE

Herb Roasted Chicken Breast GF

Sides

Grilled Seasonal Vegetables

House-Made Potato Chips, Onion Dip

Appropriate Condiments, Buns

Desserts

Assorted Desserts

Iced Tea

*Market price will be confirmed 14 days prior to event date

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 38

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, Wheat Bread

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

Spring Mix, Fresh Mozzarella, Sun Dried Tomato Pesto, Ciabatta

House-Made Potato Chips, Kosher GF

Pickles V, GF

Assorted Freshly Baked Cookies

Iced Tea

CORNER DELI 33

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, Appropriate Condiments

Assorted Sliced Breads

House Made Chips VE

Double Fudge Brownies VE

Iced Tea

FROM THE PRODUCE STAND 35

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

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 GF without Gremolata *Market Price**

Red Wine Demi, Horseradish Gremolata

Pan Seared Salmon 35 GF

Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO

Grilled Marinated Chicken Breast 33 GF

Choice of Sauce: Garlic Cream, Roasted Garlic Thyme Jus

Roasted Vegetable Penne Pasta 30 VE

San Marzano Pomodoro, Parmesan

Sides

Chef's Selection of Appropriate Starch

Chef's Selection of Appropriate Vegetable

Artisan Rolls, Butter

Iced Tea

Add Dessert 3

Please Select One

New York Cheesecake, Fresh Berries VE

Flourless Chocolate Cake, Raspberry Coulis VE, GF

Tiramisu VE

Carrot Cake VE

*Market price will be confirmed 14 days prior to event date

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 28 GF

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

Grilled Chicken Caesar 27

Romaine, Parmigiano, Croutons, Caesar Dressing

Seared Salmon 29 GF

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

Add Dessert 3

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 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.

BOX LUNCH 30

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, Wheat Bread

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

Arugula, Mozzarella, Sun Dried Tomato Pesto, Ciabatta

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 68

Price for 2 Entrées, 2 Salads 63

Salads

Traditional Caesar Salad, Romaine, Parmigiano, 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, Roasted Garlic Thyme Jus GF

*Pan Seared Baja Sea Bass, Roasted Tomatillo Salsa GF Market Price

*Braised Beef Short Ribs, Red Wine Demi GF Market Price

*Roasted Pork Loin, Granny Smith Apple Glaze GF Market Price

*Grilled New York Steak, Three Peppercorn Demi GF Market Price

Asiago Crusted Chicken Breast, Basil Pomodoro

Roasted Vegetable Penne, Marinara Sauce VE

Sides

Chef's Selection of Appropriate Starch

Chef's Selection of Appropriate Vegetables

Artisan Rolls, Butter

Chef's Selection of Assorted Desserts

Fresh Brewed Regular, Decaffeinated Coffee Assorted Hot Tazo® Teas

*Market price will be confirmed 14 days prior to event date

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 54

Traditional Caesar Salad, Romaine, Parmigiano, Croutons, Caesar Dressing VE
Caprese Salad, Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Italian Dressing, Balsamic Glaze VE
Grilled Herb Chicken Marsala Sauce GF
Beef Meatballs
Penne Pasta VE
Marinara Sauce, Alfredo Sauce GF, VE
*Eggplant Parmesan \$4
Seasonal Vegetables VE
Garlic Bread VE
Cannoli VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Tazo®Teas

Sonoran 56

Sonora Salad, Romaine, Roasted Corn, Black Beans, Shredded Cheese, Tomatoes, Tortilla Strips Shaved Parmesan, Chipotle Caesar GF, VE
Chicken Tortilla Soup
House-Made Salsa, Tortilla Chips GF
Grilled Carne Asada or Pork Carnitas GF
Fire Braised Chicken GF
Cheese Enchiladas
Cilantro Rice GF
Refried Beans VE, GF
Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions & Sour Cream VE
Flour Tortillas VE
Stuffed Churros VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Tazo®Teas

Southwest BBQ 59

Potato Salad VE
Seasonal Field Greens Salad, Cucumbers, Tomatoes, Carrots, Herb Vinaigrette VE, GF
Smoked Beef Brisket GF
Braised Pork Ribs GF
Grilled Chicken Breast with BBQ GF
Baked Beans GF, V
Cole Slaw VE, GF
Corn on a Cob VE, GF
Cornbread, Honey Butter VE
Assorted Cheesecake VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Tazo®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, Parmigiano, 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

*Grilled Filet Mignon & Shrimp Knot GF
 Red Wine Demi-Glace Market Price
 *Grilled Filet Mignon & Pan Seared Salmon GF
 Red Wine Demi, Citrus Cream Market Price
 *Grilled Filet Mignon GF
 Port Demi Market Price
 *Macadamia Crusted Sea Bass
 Frangelico Cream Market Price
 *Braised Beef Short Ribs GF
 Red Wine Demi Market Price
 Grilled Marinated Chicken Breast & Pan Seared Salmon 57 GF
 Chicken Thyme Jus, Salmon Citrus Cream
 Seared Salmon 42 GF
 Citrus Cream
 Grilled Marinated Chicken Breast 46 GF
 Choice of Sauce: Marsala, Piccata, or Roasted Garlic Thyme Jus
 Vegan Wellington 39 VE
 Marinara & Vegetables

Sides

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

Dessert

Please Select One

New York Cheesecake, Fresh Berries VE
 Chocolate Mousse Cake
 Tiramisu VE Carrot
 Cake VE
 Snickers Fudge Cake

Freshly Brewed Regular, Decaffeinated Coffee Assorted Hot Tazo® Teas

*Market price will be confirmed 14 days prior to event date

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

Chipotle Marinated Flank Steak VE

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

Chipotle

Classic Sharp

Cheddar Braised

Short Ribs

Sautéed Shrimp

White Truffle, Parmigiano Reggiano

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

CHICKEN WINGS

3 Wings per Person (Choice of 2 flavors) 9

6 Wings per Person (Choice of 2 flavors) 14

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 9

Chipotle Ranch Dressing or Ranch VE

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

Add Guacamole 3 VE, GF

House-Made Traditional Hummus 8 VE

Grilled Pita Bread, Assorted Vegetables

Signature Sweet Station 14

Estimated 3 per person

Assorted Mini Desserts, Chocolate Covered Strawberries

Diced Fresh Seasonal Fruit Display 7 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 22% service charge (taxable) and 8.1% sales tax.

*Roasted Beef Tenderloin GF

Red Wine Demi, House-Made Thyme Mustard

Carving Rolls

Serves an Estimated 25 Guests

*Slow Roasted Prime Rib of Beef GF

Horseradish Sauce, Au Jus

Carving Rolls

Serves an Estimated 30 Guests

*Roasted Turkey Breast GF

Cranberry Orange Relish

Carving Rolls

Serves an Estimated 30 Guests

*Mustard Crusted Pork Loin * GF

Apple Glaze or Garlic Cream

Carving Rolls

Serves an Estimated 30 Guests

*Market price will be confirmed 14 days prior to event date

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 7 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 7

Fried Vegetable Spring Rolls, Sweet Chili Sauce 7 VE

Bacon Wrapped Scallops 8 GF

Portobello Mushroom Empanada 7 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

Tito Vodka
Beefeater Gin
Bacardi Light Rum
Sauza Tequila
Jack Daniel Whiskey
Jim Beam Bourbon
Dewars Scotch

Premium Brands

Kettle One
Tanqueray Gin
Captain Morgan Rum
1800 Tequila
Crown Royal Whiskey
Chivas Regal Scotch

Cash Bar

Prices listed are per drink and inclusive of tax

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.

House Wines

40. per bottle
Chardonnay, Pinot Grigio, Merlot,
Cabernet, White Zinfandel

Beer List

Domestic	Imported	Craft
Bud	Dos	Four Peaks Kilt
Lifter Bud Light	Corona	805
Coors Light		Odell IPA
Miller Light		
Hefeweizen		
Michelob Ultra		
O'Doul's		

Custom Signature Cocktail

Let us create an "Experience" Cocktail just for you.
Theme Cocktails, color matching

Super Premium upgrades upon request

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.