



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 \$100 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 22% service charge (taxable) and 8.1% sales tax.

Complete Breakfast Buffet 28

Diced Fresh Seasonal Fruit V
 Assorted Breakfast Cereals, Bananas, 2% Milt, Skim Milk, Soy 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 21

Diced Fresh Seasonal Fruit V
 Assorted Breakfast Cereals, Bananas, 2% Milt, Skim Milk, Soy 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 17

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 \$100 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 22% service charge (taxable) and 8.1% sales tax.

EXECUTIVE MEETING PACKAGE 40

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, Ranch, 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 Macarons, Lemon Bars

Candy Store VE

Gummy Bears, Reese's Pieces, M&M's, Red Vines, Starburst, Yogurt Pretzels

Pop It VE, GF

Freshly Popped Popcorn
Plain, Parmesan, Cinnamon Sugar

COMPLETE MEETING PACKAGE 70

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 22% service charge (taxable) and 8.1% sales tax.

Made to Order Omelets 11 per person

Smoked Ham, Applewood Smoked Bacon, Cheddar, Swiss Cheese, Mushrooms, Diced Bell Peppers, Onions, Spinach, Tomato, Avocado, House-Made Salsa

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

Breakfast Croissants 7 per item

Scrambled Eggs, Grilled Smoked Ham, Swiss Cheese

Breakfast English Muffins 7 per item

Scrambled Eggs, Applewood Smoked Bacon, Cheddar Cheese

Breakfast Burrito 7 per item

Flour Tortilla, Scrambled Eggs, Pork Chorizo, Monterey 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

Egg White Frittata 7 per person VE, GF

Roasted Vegetables, Goat Cheese, Pesto Drizzle

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 22% service charge (taxable) and 8.1% sales tax.

Brioche 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, Sourdough Bread

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 22% service charge (taxable) and 8.1% sales tax.

Super Foods 19 VE, GF

Raw Almonds, Dark Chocolate Chunks
Strawberries, Blueberries
Carrot Juice
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 Fresh Seasonal Fruit, House-Made Granola, Agave Syrup, 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 22% 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 15 VE

Gummy Bears, Reese's Pieces, M&M's, Red Vines, Starburst, Yogurt Pretzels
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
Plain, Parmesan, Cinnamon Sugar
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, Ranch, 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 22% service charge (taxable) and 8.1% sales tax.

Diced Fresh Seasonal Fruit 6 per Person
Whole Fresh Fruit 4 per Item
Assorted Bags of Potato Chips and Pretzels 36 per dozen
Assorted Granola Bars, Nutri-Grain® Bars 48 per dozen
Assorted Individual Yogurts 4 per Item
Assorted Breakfast Breads 52 per Dozen
Bagels, Cream Cheese 52 per Dozen
Double Fudge Brownies 36 per Dozen
Freshly Baked Morning Pastries and Muffins 52 per Dozen
Large Assorted Cookies 36 per Dozen
Trail Mix 35 per Pound
Mixed Nuts 42 per Pound
Ice Cream Bars 4 each
Popcorn or Cracker Jacks 36 per dozen

BREAKS • À LA CARTE BEVERAGE ITEMS

All prices are subject to a 22% service charge (taxable) and 8.1% sales tax.

Regular or Sugar Free Red Bull® 6 Each
Assorted Coca-Cola® Products 4 Each
Bottled Waters 4 Each
Freshly Brewed Regular, Decaffeinated Coffee 52 per Gallon
Assorted Hot Tazo® Teas 52 per Gallon
Freshly Brewed Iced Tea 36 per Pitcher
Orange Juice 36 per Pitcher
Lemonade 39 per Pitcher
Fresh Fruit Infused Waters 20 per Gallon

LUNCH • HOT LUNCH BUFFET

Buffets require a minimum of 25 guests and are based on a 60 minute service. An additional service charge of \$100 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 22% service charge (taxable) and 8.1% sales tax.

SAN MARCOS

Price for 3 Entrées 39

Price for 2 Entrées 36

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: Cilantro Lime Cream, Roasted Garlic Thyme Jus GF

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

Braised Beef Short Ribs, Red Wine Reduction GF

Eggplant Parmesan, Roasted Tomato Sauce VE

Mustard Crusted Pork Loin, Pan Jus 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 42

Price for 2 Entrées 39

Starters

Please Select Two

Tortilla Soup, Chopped Chicken, Pico de Gallo, Sour Cream, Queso Fresco

Jicama Citrus Salad, Arugula, Candied Pepitas, Cotija Cheese, Sour Orange Vinaigrette VE, GF

Black Bean Salad, Roasted Corn, Tomatoes, Roasted Poblanos, Tequila Lime 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

Chicken Breast, Mole Negro 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

Cilantro Lime Rice GF, Borracho Pinto Beans V, Mojo Verde V

House-Made Salsa, Tortilla Chips GF

Cajeta Stuffed Churros

Iced Tea

Enhancement

House-Made Guacamole 3 per person GF, VE

LUNCH • HOT LUNCH BUFFET

Buffets require a minimum of 25 guests and are based on a 60 minute service. An additional service charge of \$100 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 22% service charge (taxable) and 8.1% sales tax.

THE BACKYARD BBQ

Price for 3 Entrées 41

Price for 2 Entrées 38

Salads

Roasted Red Potato Salad, Mayo, Whole Grain Mustard VE

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

House-Made Coleslaw VE, GF

Entrées

Bourbon Barbeque Pork Ribs GF

Dry Rub Barbeque Chicken GF

Smoked Beef Brisket GF

Cornmeal Crusted Catfish, Remoulade, Cocktail Sauce GF

Grilled Andouille Sausage, Poppy Seed Bun

Sides

Bourbon Baked Beans VE, GF

Seasonal Vegetables

Cornbread, Honey Butter

Desserts

Apple Cobbler VE

Iced Tea

OFF THE GRILL

Price for 3 Entrées 39

Price for 2 Entrées 36

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

Grilled Cheese VE

Appropriate Condiments, Buns

Sides

Grilled Seasonal Vegetables

House-Made Potato Chips, Onion Dip

Desserts

Pound Cake, Strawberry, Whipped Cream 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 \$100 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 22% service charge (taxable) and 8.1% sales tax.

SIMPLY SANDWICHES 34

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, Multigrain

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, Baguette

Roasted Chicken Breast

Arugula, Fresh Mozzarella, Sun Dried Tomato Pesto, Ciabatta

House-Made Potato Chips, Kosher GF

Pickles V, GF

Assorted Freshly Baked Cookies

Iced Tea

CORNER DELI 31

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, Artisan Rolls

House Made Chips VE

Double Fudge Brownies VE

Iced Tea

FROM THE PRODUCE STAND 33

Chef's Selection of Freshly Made Soup

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

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

Baked Russet Potatoes with Butter, Sour Cream, and Chives 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. All prices are per person, unless otherwise noted, and are subject to a 22% service charge (taxable) and 8.1% sales tax.

Salad

Please Select One

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, Champagne Vinaigrette GF

Entrée

Please Select One

Braised Beef Short Ribs 34 GF without Gremolata

Red Wine Reduction, Horseradish Gremolata

Pan Seared Salmon 33 GF

Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO

Grilled Marinated Chicken Breast 31 GF

Choice of Sauce: Cilantro Lime Cream, Roasted Garlic Thyme Jus

Mushroom Ravioli 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

LUNCH • PLATED SALAD

Plated Lunches carry no minimum, maximum of two entrées per event and are based on a 60 minute service. All prices are per person, unless otherwise noted, and are subject to a 22% service charge (taxable) and 8.1% sales tax.

Choice of Soup

Select One

Tortilla Soup, Chopped Chicken, Pico de Gallo, Sour Cream, Queso Fresco

Roasted Tomato Basil VE

Broccoli Cheddar VE

Minestrone VE

Plated Salad Entrées

Please Select One

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 Sesame 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 22% service charge (taxable) and 8.1% sales tax.

BOX LUNCH 26

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, Roasted Garlic Spread, 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 Chocolate Chip Cookie

Bottled Water

DINNERS • BUFFET DINNERS

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SAN MARCOS BUFFET

Price for 3 Entrées, 3 Salads 65

Price for 2 Entrées, 2 Salads 60

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, Candied 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: Cilantro Lime Cream, Roasted Garlic Thyme Jus GF

Pan Seared Baja Sea Bass, Roasted Tomatillo Salsa 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, Herb Ricotta, 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

DINNERS • THEMED BUFFET DINNERS

Buffets require a minimum of 25 guests and are based on a 60 minute service. An additional service charge of \$100 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 22% service charge (taxable) and 8.1% sales tax.

Italian 50

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 in a Mushroom Marsala Sauce GF
 Beef Meatballs
 Penne Pasta VE
 Marinara Sauce, Pesto Sauce GF, VE
 Seasonal Vegetables VE
 Garlic Bread VE
 Cannoli VE
 Fresh Brewed Regular, Decaffeinated Coffee GF
 Assorted Hot Tazo®Teas

Sonoran 52

Sonora Salad, Roasted Corn, Black Beans, Shredded Cheese, Tomatoes, Tortilla Strips GF, VE
 Chicken Tortilla Soup
 Grilled Carne Asada or Pork Carnitas GF
 Fire Braised Chicken GF
 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 55

Potato Salad VE
 Seasonal Field Greens Salad VE, GF
 Beef Brisket GF
 BBQ Pork Ribs GF
 BBQ Chicken Breast GF
 Baked Beans GF, V
 Cole Slaw VE, GF
 Corn on a Cob VE, GF
 Cornbread 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. All prices are per person, unless otherwise noted, and are subject to a 22% 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, Oregano Vinaigrette
 Baby Arugula Salad, Roasted Gold Beets, Roasted Peppers, Goat Cheese, Sherry Vinaigrette

Entrée

Please Select One

Grilled Filet Mignon & Shrimp Scampi 56 GF

Red Wine Demi Glace

Grilled Filet Mignon & Pan Seared Salmon 57 GF

Mushroom Merlot Sauce, Herb Lemon Butter

Grilled Marinated Chicken Breast & Pan Seared Salmon 54 GF

Chicken Jus, Citrus Cream

Grilled Filet Mignon 55 GF

Brandied Peppercorn Reduction

Macadamia Crusted Sea Bass 44

Frangelico Cream

Braised Beef Short Ribs 45 GF

Red Wine Reduction

Seared Salmon 42 GF

Chimichurri

Grilled Marinated Chicken Breast 43 GF

Choice of Sauce: Mushroom Marsala, Picatta, Roasted Garlic Thyme Jus

Eggplant Manicotti 39 VE

Ricotta, Quinoa, Basil, San Marzano Tomato

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

Red Velvet Cake

Freshly Brewed Regular, Decaffeinated Coffee

Assorted Hot Tazo® Teas

RECEPTION • TABLE DISPLAYS AND STATIONS

Reception Tables and Displays require a minimum of 20 guests and are based on a 60 minute service. Servings are based on a "light reception", as items are designed to complement additional selections and 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 22% service charge (taxable) and 8.1% sales tax.

STREET TACO STATION

(Based on 2 or 3 Tacos per Person)

Select Two 17

Select Three 21

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

House Slaw, Mojo Verde, Cotija Cheese VE

Assorted Hot Sauces, Flour Tortillas VE

BUILD YOUR OWN PASTA ACTION STATION 15

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 16

Please Select Two VE Only with Cheese Sauce

Chipotle

Classic Sharp

Cheddar Braised

Short Ribs

Sautéed Shrimp

White Truffle, Parmigiano Reggiano

CHARCUTERIE DISPLAY 18

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

MINI SLIDERS 12

(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 Chicken, Cabbage, Bleu Cheese

CHICKEN WINGS

3 Wings per Person (Choice of 2 flavors) 7

6 Wings per Person (Choice of 2 flavors) 13

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

Carrots, Celery

Appropriate Dipping Sauces to Match Selection

RECEPTION • TABLE DISPLAYS AND STATIONS CONT.

Reception Tables and Displays require a minimum of 20 guests and are based on a 60 minute service. Servings are based on a "light reception", as items are designed to complement additional selections and 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 22% service charge (taxable) and 8.1% sales tax.

Domestic and Imported Cheese Board 9

Local Honey, Assorted Crackers, Sliced Baguette VE

Fresh Crudité Display 7

Chipotle Ranch Dressing VE

Fresh Tortilla Chips with Housemade Salsa 5 VE, GF

Add Guacamole 9 VE, GF

House-Made Traditional Hummus 9 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 6 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 425 GF

Red Wine Reduction, House-Made Thyme Mustard

Carving Rolls

Serves an Estimated 25 Guests

Slow Roasted Prime Rib of Beef 400 GF

Horseradish Sauce, Au Jus

Carving Rolls

Serves an Estimated 30 Guests

Roasted Turkey Breast 220 GF

Cranberry Orange

Relish Carving Rolls

Serves an Estimated 30 Guests

Mustard Crusted Pork Loin 325 GF

Agave Mustard

Glaze 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 22% service charge (taxable) and 8.1% sales tax.

CHILLED HORS D'OEUVRES

Smoked Salmon Pinwheel 6

Mini Shrimp Ceviche Tostadas, Salsa, Chipotle Crema 7

Sesame Ahi Tuna, Wasabi, Asian Rice Cracker 8 GF

Red, Yellow Tomato Basil Bruschetta 6 VE

Caprese Skewers, Mozzarella, Grape Tomatoes, Basil 6 VE, GF

Seared Beef, Horseradish Cream, Rye Cracker 7

California Roll 5 GF

HOT HORS D'OEUVRES

Bacon Wrapped Achiote Shrimp, Chimichurri 7 GF

Maryland Style Crab Cakes, Chipotle Aioli 6

Chicken Satay, Peanut Sauce 6 GF

Chipotle Steak Churrasco Skewer 7 GF

Beef Empanada, Red Roasted Salsa 6

Fried Vegetable Spring Rolls, Sweet Chili Sauce 5 VE

Bacon Wrapped Scallops 7 GF

Portobello Mushroom Empanada 5 VE

BEVERAGES

For each bar that is needed, a \$150 bartender fee will apply. Except for the cash bar, 8.1% tax & 22% 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

Each additional hour 5

Premium Brands

First hour per person 30

Each additional hour 5

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 and service charge.

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

35. per bottle

Chardonnay, Pinot Grigio, Merlot,

Cabernet, White Zinfandel

Beer List

Domestic

Bud

Lifter Bud Light

Coors Light

Miller Light

Hefeweizen

Michelob Ultra

O'Douls

Imported

Heineken

Corona

Craft

Four Peaks Kilt

Deschutes

San Tan Devil's Ale

San Tan

Custom Signature Cocktail

Let us create an "Experience" Cocktail just for you.

Theme Cocktails, color matching

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. 22% 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 5:30 am – 10:30 am.
- Lunch menus are valid 11:00 am – 2:30 pm.
- Reception and dinner menus are valid beginning at 5:00 pm.

Buffet and Station pricing is based on a one hour presentation; for longer presentations, additional charges will apply. 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.