

BANQUET MENU

CROWNE PLAZA PALO ALTO | 2018-2019





FRANCIS RAMIREZ

EXECUTIVE CHEF

A graduate of The California Culinary Academy with a degree in culinary arts, Chef began his career as a line cook at Santana Row in the Bay Area. After being promoted to Executive Sous Chef, he took on his first Executive Chef position at the Woodside Bakery and Cafe. He left California for Las Vegas, Nevada to hone his skills at multiple Michelin rated Restaurants working his way up from line cook, to master cook, to Executive Sous Chef. He then relocated back to the Bay area to open a Sports Bar. Being of Pacific Island descent, he is influenced by the foods of the Philippines and Hawaiian cultures as well as classic French techniques.

MANUEL E CASTRILLO

EXECUTIVE SOUS CHEF

Graduated from Laney College in downtown Oakland with a degree in culinary arts, Manuel started his journey in the Bay Area - working with some amazing Chefs from LB Steak House in Santa Row to Dirty Habit in San Francisco. Chef is influence by his Puerto Rican roots and his love for classic French cuisine. During his downtime, he loves to explore the many local farmer markets in the area, to grab seasonal produce and to talk to the farmers. Chef believes that when you cook with your heart and use the freshest of ingredients, you get the best possible dishes.

BANQUET MENU INDEX

BREAKFAST

04

CONTINENTAL BREAKFAST SELECTIONS
 ENHANCE YOUR CONTINENTAL
 PLATED BREAKFAST
 A LA CARTE BREAKFAST ITEMS
 ACTION STATIONS

LUNCH

08

PLATED LUNCH
 ENTRÉE SALADS

BUFFETS

10

CHEF-INSPIRED THEMED BUFFET
 BUILD YOUR OWN BUFFET

BREAKS

16

THEMED BREAKS
 A LA CARTE BREAK ADDITIONS

RECEPTION

18

RECEPTION DISPLAY PLATTERS
 RECEPTION STATIONS
 ACTION STATIONS
 CARVING STATIONS
 RECEPTION DESSERT STATIONS

DINNER

24

PLATED DINNER

KIDS

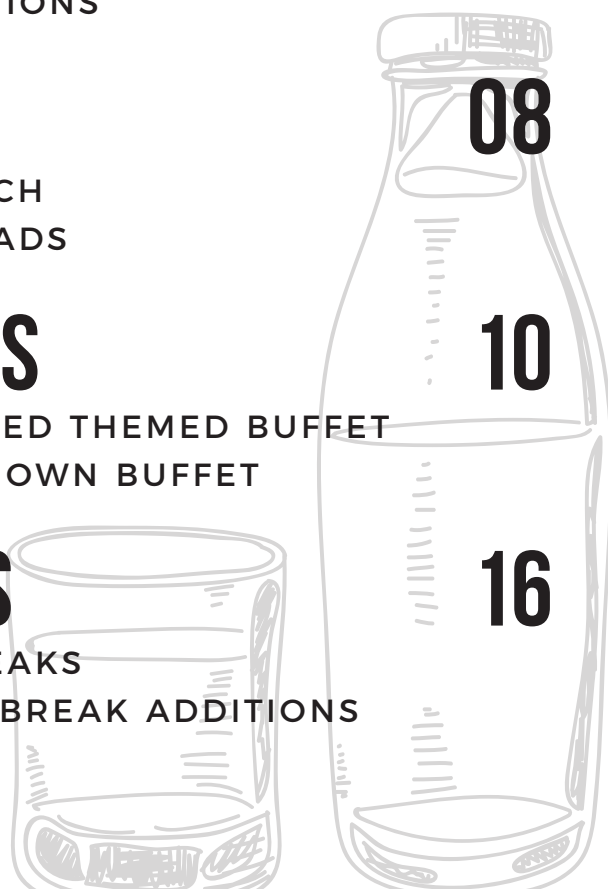
27

CHILDREN'S MENU

DRINKS

28

NON-ALCOHOLIC BEVERAGES
 HOSTED BAR
 CASH BAR
 BEER
 WINE



Breakfast buffets are designed for a maximum of 1 ½ hours of service.

A surcharge will apply for extended service.

Minimum guaranteed count of 20 people for all buffet options.

A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.

A 22% taxable service charge & local sales tax will apply to prices.

BREAKFAST

CONTINENTAL BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST SELECTIONS

PRICE PER PERSON

THE CABANA 27

Locally Sourced and Seasonally Inspired Fruit and Organic Driscoll's Farm Sweet Berries

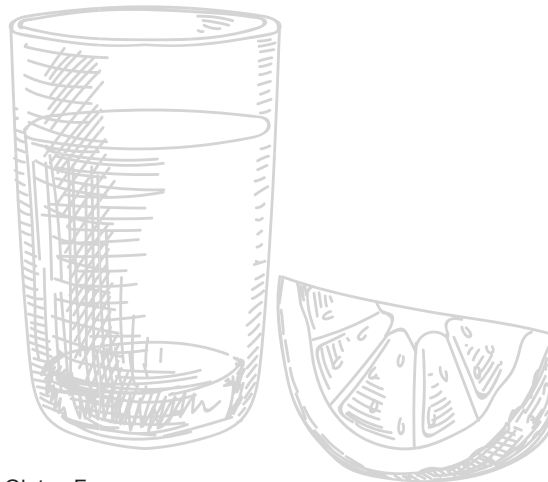
Assortment of Fresh Pastries, Croissants, Danish and Breakfast Breads

Variety of Bagels and Cream Cheese

Sweet Butter, Preserves and Honey

Chilled Fresh Squeezed Orange, Grapefruit and Cranberry Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas



 **Gluten Free**
"Made Without Gluten"

THE PALO ALTO 28

Locally Sourced and Seasonally Inspired Fruit with Organic Driscoll's Farm Sweet Berries

Assortment of Fresh Pastries, Croissants, Danish and Breakfast Breads

Variety of Fresh Bagels and Cream Cheese

Sweet Butter, Preserves and Honey

House-made Granola and Yogurt

Chilled Fresh Squeezed Orange, Grapefruit and Cranberry Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas

THE SPANISH 28

Tajin Spiced Locally Sourced and Seasonally Inspired Fruit

Assortment of Mexican Sweet Breads

Arroz con Leche (Sweet Rice Porridge) 

Seasonal Fruit Agua Fresca

Spiced Hot Chocolate

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assortment of Specialty Teas



ENHANCE YOUR CONTINENTAL

PRICE PER PERSON

Each item below may be added to a continental breakfast or breakfast buffet and is not available a la carte.

FRESH SCRAMBLED EGGS	9
HICKORY SMOKED BACON, PORK SAUSAGE OR HAM STEAK 🌿	9
ORGANIC CHICKEN APPLE SAUSAGE 🌿	10
ORGANIC STEEL CUT OATMEAL Brown Sugar, Raisin, Toasted Almonds	8
SMOKED SALMON 🌿 Capers, Red Onion, Tomatoes, Bagels	15
GLAZED DONUT FRENCH TOAST Powder Sugar, Fresh Berries, Maple Syrup	9
BUTTERMILK PANCAKES Driscoll's Farm Organic Mixed Berries, Maple Syrup	9
HAM AND CHEESE BREAKFAST CROISSANT Fresh Scrambled Eggs, Shaved Ham, Cheddar Cheese	9
BREAKFAST BURRITO Fresh Scrambled Eggs, Smoked Bacon, Cheddar and Jack Cheese, Flour Tortilla, Sour Cream, Salsa	9
VEGETARIAN BREAKFAST BURRITO Fresh Scrambled Eggs, Mushroom, Sweet Peppers, Cheddar and Jack Cheese, Spinach Tortilla, Sour Cream, Salsa	9



BUILD YOUR OWN BREAKFAST BUFFET

Select a continental breakfast and add one of the following breakfast selections.

PRICE PER PERSON

ALL AMERICAN 37

Fresh Scrambled Eggs 🍳

Hickory Smoked Bacon 🍳

Country Style Pork Sausage 🍳

Breakfast Potatoes 🍳

SOUTH OF THE BORDER 37

Scrambled Ranchero Eggs
with Peppers, Onions, Queso Fresco, Salsa 🍳

Slow Braised and Shredded Manchaca Beef 🍳

Warm Corn and Flour Tortillas

STEAK HOUSE BREAKFAST 41

Fresh Scrambled Eggs with Grated Cheddar
and Chives 🍳

Marinated Flank Steak 🍳

Herbed Potato Wedges 🍳

ALOHA BREAKFAST 38

Fresh Scrambled Eggs
with Green Onions, Tomato 🍳

Spicy Portuguese Sausage 🍳

Macadamia Nut Pancakes
with Warm Maple Syrup

Steamed Jasmine Rice 🍳

Minimum guaranteed count of 20
people for all buffet options.

A labor and preparation charge of \$200 will
be applied for groups smaller than 20 people.

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local sales tax will apply to prices.

PLATED BREAKFAST

All plated breakfast comes with fresh orange juice,
assortment of breakfast pastries, freshly brewed
regular coffee, decaffeinated coffee and selections of
specialty teas

PRICE PER PERSON

SMOKED SALMON EGGS BENEDICT 39

Dill Hollandaise, Red Onions, Fried Capers,
Sautéed Spinach, English Muffin

BREAKFAST HASH WITH CHORIZO AND EGG 🍳 35

Yukon Gold Potatoes, Bell Peppers, Chorizo,
Green Onions, Sunny Side Up Egg, Cilantro

CREAMY POLENTA WITH SEARED WILD MUSHROOM AND POACHED EGG 33

Polenta, Garlic, Thyme, Parmesan, Egg, Parsley

BLISTERED CHERRY TOMATO FRITTATA 🍳 34

Onion, Confit Garlic, Celery, Salsa Verde and
Seasonal Breakfast Potatoes

TORTILLA ESPANOLA 34

Yukon Gold Potatoes, Sweet Onions, California
Garlic, Traditional Spanish Aioli

BREAKFAST BURRITO MOJADO 33

Potatoes, Pico de Gallo, Fresh Scrambled Eggs,
Green Salsa

LOCO MOCO 38

Grilled Beef Patty, Fried Egg, Steamed Jasmine
Rice, Caramelized Onion Gravy, Scallions

A LA CARTE BREAKFAST ITEMS

Each item below may be added to a continental breakfast or breakfast buffet or served a la carte.

INDIVIDUAL LOCAL ORGANIC YOGURTS 🌿 6 EA

ASSORTMENT OF COLD CEREALS 6 EA
Served with Skim or Low-Fat Milk

HOUSE-MADE GRANOLA PARFAIT 10 EA
Seasonal Organic Berries,
Citrus Infused Greek Yogurt

ASSORTMENT OF CROISSANTS 40/DZ
Plain, Chocolate, Almond, Raspberry

ASSORTMENT OF MUFFINS 40/DZ
Oat Bran, Blueberry, Chocolate, Banana Walnut

ASSORTMENT OF DANISHES 40/DZ
Cheese, Apricot, Fresh Strawberry,
Apple Cinnamon,

ASSORTMENT OF SCONES 40/DZ
Apple Cranberry, Chocolate Cherry,
Orange Raisin, Lemon Blueberry

STICKY BUNS 40/DZ
Walnut or Pecan

DONUTS 40/DZ
Assorted Raised, Cake and Old Fashion

ASSORTMENT OF BAGELS 40/DZ

HARD BOILED EGGS 🌿 12/DZ

GLUTEN FREE MORNING PASTRIES 🌿 42/DZ

SEASONAL OFFERINGS

ACTION STATIONS

Chef's fee required at \$150 for 1 hour of cooking

PRICE PER PERSON

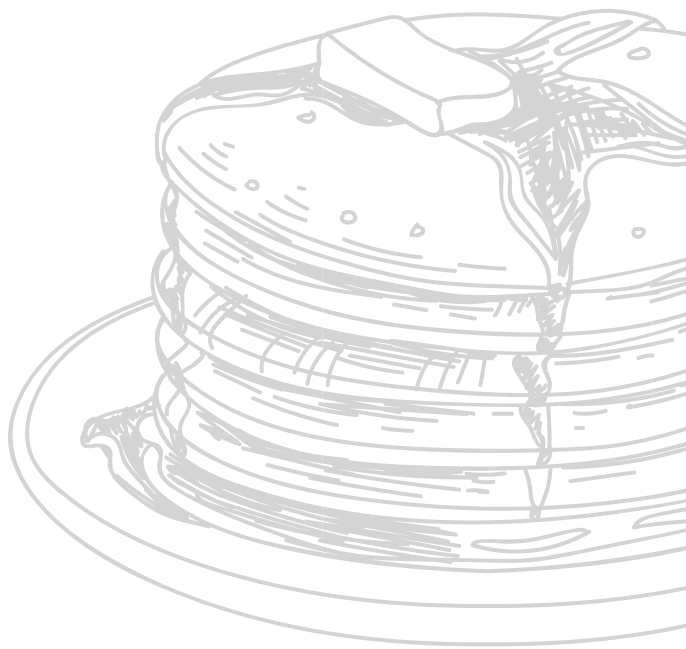
Action stations below may be added to a continental breakfast or breakfast buffet and is not available a la carte.

GRIDDLE AND IRON 16

Buttermilk, Whole Wheat, Gluten Free Pancakes,
Belgium Waffles with Fresh Whipped Cream,
Driscoll's Farm Seasonal Berries, Candied Pecans
and Warm Maple Syrup

OMELET STATION 🌿 16

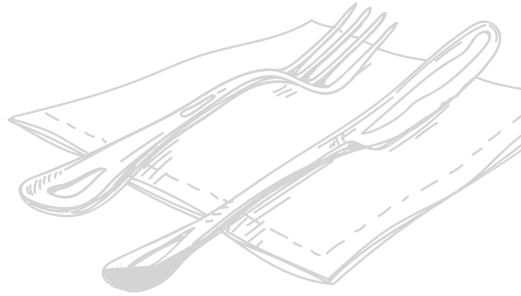
Fresh Omelets, Shell Eggs, Sweet Peppers,
Onions, Spinach, Mushroom, Bacon, Sausage,
Ham, Cheddar Cheese, Jack Cheese and Salsa



Minimum guaranteed count of 20 people for all buffet options.

A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.

A 22% taxable service charge & local sales tax will apply to prices.



LUNCH

PLATED LUNCH SELECTION

PLATED LUNCH

All plated lunch selections are served with freshly baked rolls and freshly brewed regular coffee, decaffeinated coffee, selection of specialty teas and iced tea.

Produce sourced from the best local farms in the Bay Area.

Add \$5 for any additional selections.

THREE COURSE

46 PER PERSON

CHOOSE UP TO

1 Salad
3 Mains
1 Dessert

FOUR COURSE

52 PER PERSON

CHOOSE UP TO

1 Soup or Appetizer
1 Salad
3 Mains
1 Dessert

SOUPS

ROASTED TOMATO BISQUE 🌱

Fire Roasted Tomatoes, Fennel, Fresh Herbs, Roasted Garlic

POTATO LEEK 🌱

Caramelized Leeks, Yukon Gold Potatoes, Thyme, Crème Fraiche

MINESTRONE SOUP

Local Seasonal Vegetables, Tomato Herb Broth

RIVERDOG FARMS BUTTERNUT SQUASH 🌱

Cinnamon Scented Crème Fraiche

APPETIZER

CRAB CAKES

Arugula, Tomato, Gribiche Sauce

FRIED FALAFEL

Raita, Frisée, Lemon Vinaigrette

BLISTERED SHISHITO PEPPERS 🌱

Baby Tomatoes, Citrus, Fleur De Sel, Scallion Oil

BEEF RAVIOLI

Basil, Arrabbiata Sauce

SALADS

CLASSIC CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Baby Tomatoes, Caesar Dressing

LOCAL ORGANIC SALAD 🌱

Baby Field Greens, Cucumber Ribbons, Squash, Candied Pecans, Cherry Tomatoes, Champagne Vinaigrette

ROASTED APPLE AND KALE 🌱

Radicchio, Dried Cranberries, Sliced Almonds, Grana Padano Cheese, Raspberry Vinaigrette

SALAD VERDE 🌱

Butter Lettuce, Fines Herbes, Shallots, Dijon Vinaigrette



MAINS

MARSALA CHICKEN BREAST

Wild Mushroom Marsala Sauce, Mascarpone Polenta

HERB ROASTED CHICKEN BREAST

Citrus Couscous, Caramelized Onion Jus

HERB ROASTED SALMON

Roasted Garlic Polenta, Shaved Fennel, Basil Aioli

PAN SEARED HALIBUT

Sundried Tomato Orzo, Lemon Caper Sauce

APPLE BRINED ROAST PORK LOIN 🌱

Garlic Mashed Potato, Leek Mustard Sauce

STEAK FRITES

Flat Iron, Baby Carrots, Roquefort Butter and Red Wine Demi Glaze

MARINATED SIRLOIN 🌱

Herbed Mashed Potatoes, Cabernet Reduction

VEGETARIAN MAINS

POTATO GNOCCHI

Taleggio Cheese, Green Garlic, Spring Onions

ROASTED MUSHROOMS BAKED IN PHYLLO

Bloomsdale Spinach, Leeks and Fennel Confit, Sweet Pepper Veloute

CHANTERELLE FARRO RISOTTO 🌱

Black Truffle, Aged Parmesan, Chives

EGGPLANT NAPOLEON

Eggplant, Zucchini, Tomatoes, Polenta Cake, Basil Tarragon Puree

DESSERTS

SEASONAL FRUIT TART

TRADITIONAL CRÈME BRÛLÉE 🌱

Mint and Raspberries

TIRAMISU WITH EXPRESSO CRÈME

NEW YORK STYLE CHEESECAKE SMALL STRAWBERRY COULIS

FLOURLESS CHOCOLATE CAKE SMALL RASPBERRY COULIS 🌱

MANGO PANNA COTTA 🌱

Refreshing Mango Sauce

PISTACHIO CHEESECAKE

Cookie Crumble and Caramel Drizzle

🌱 Gluten Free
"Made Without Gluten"

ENTRÉE SALADS

All plated lunch selections are served with freshly baked rolls and freshly brewed regular coffee, decaffeinated coffee, selection of specialty teas, and iced tea.

Produce sourced from the best local farms in the Bay Area.

TWO COURSE

39 PER PERSON

CHOOSE UP TO

2 Entrée Salads
1 Dessert

THREE COURSE

44 PER PERSON

CHOOSE UP TO

1 Soup
2 Entrée Salads
1 Dessert

Add \$5 for any additional selections.

COUNTY LINE FARM'S CHICKEN AND KALE CAESAR SALAD

Fresh Chicken Breast, Kale and Hearts of Romaine, Baby Tomatoes, Artichoke Hearts, Croutons, Shaved Parmesan, Creamy Caesar Dressing

ROASTED SALMON SALAD 🌱

Baby Field Greens, Red Organic Quinoa Salad, Fresh Mozzarella, Tomatoes, Balsamic Vinaigrette

THAI BEEF SALAD 🌱

Curry Flat Iron Steak, Crisp Greens, Pickled Green Papaya Slaw, Red Pepper, Radish, Cucumber, Carrot, Spicy Cilantro Dressing

ASIAN CHICKEN SALAD

Fresh Chicken Breast, Baby Spinach, Romaine Lettuce, Daikon Sprouts, Soba Noodles, Mandarin Oranges, Sesame Soy Dressing

BUFFETS

Buffets are served with freshly baked rolls and freshly brewed regular coffee, decaffeinated coffee, selection of specialty teas and iced tea.

Buffets are designed 1 ½ hours of service. A surcharge will apply for extended service.

Minimum guaranteed count of 20 people for all buffet options.

A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.

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CHEF-INSPIRED BUFFET MENUS AVAILABLE FOR LUNCH OR DINNER

ASIAN FUSION

49 PER PERSON

EGG DROP SOUP ☼

Pork and Ginger Soy Broth

ASIAN CHICKEN SALAD

Napa Cabbage Slaw, Mandarin Orange, Red Pepper, Crispy Fried Noodle, Sesame Soy Dressing

THAI CURRY CHICKEN ☼

Braised Chicken, Spicy Coconut Broth

SESAME CRUSTED MAHI MAHI ☼

Grilled Pineapple Relish, Garlic Chili Broccolini

SPICY HOISIN GREEN BEAN SALAD ☼

Roasted Garlic, Toasted Cashews

FRIED RICE ☼

Jasmine Rice, Baby Bok Choy, Eggs, Green Onion, Soy Sauce

EGG CUSTARD TARTS

GREEN TEA ROULADE

SOUTH OF THE BORDER

51 PER PERSON

CHICKEN TORTILLA SOUP

Shredded Cheddar, Sour Cream

ROMAINE SALAD

Grilled Corn, Black Beans, Sweet Peppers, Crispy Tortilla Strips, Chipotle Caesar Dressing

ACHIOTE RUBBED CHICKEN BREAST ☼

Cilantro, Garlic, Citrus Marinade

GARLIC ROASTED SALMON ☼

Herb Chimichurri

CHILI RELLENO (CHEESE STUFFED PEPPERS)

Cilantro Black Bean Cake, Chipotle Pepper Coulis

PAPAS BRAVA ☼

Roasted Garlic Aioli, Spanish Smoked Paprika

ROASTED SEASONAL VEGETABLES ☼

Chili, Lime

TRES LECHES CAKE

CUSTARD FILLED CHURROS

HOME STYLE BARBECUE

51 PER PERSON

CHILI ☼

Kidney Beans, Sweet Peppers

FARFALLE PASTA SALAD

Tomato, Mozzarella, Spinach, Toasted Pine Nuts, Fresh Basil, Balsamic Dressing

CREAMY POTATO SALAD ☼

Dijon, Dill Relish, Celery, Red Onion, Tarragon

MARINATED GRILLED CHICKEN

Sweet and Spicy Barbecue Sauce

GRILLED BEEF TRI TIP ☼

Fire Roasted Tomatillo Sauce

GARLIC MASHED POTATOES ☼

Cheddar, Green Onion

COOKIES AND BROWNIES

STRAWBERRY SHORTCAKE



THE PARISIAN

53 PER PERSON

SALAD LYONNAISE

Pancetta Lardon, Croutons, Baby Frisée, Egg, Sherry Vinaigrette

SALAD VERDE 🌿

Butter Lettuce, Fines Herbes, Shallots, Dijon vinaigrette

ROASTED CHICKEN

Creamy Polenta, Natural Pan Jus

STEAK FRITES

Roquefort Butter and Red Wine Demi Glaze

VEGETABLE NAPOLEON 🌿

Eggplant, Zucchini, Tomatoes, Basil and Tarragon Puree

WILD MUSHROOM RISOTTO 🌿

Oyster and Beech Mushrooms, Parmesan

ALMOND HAZELNUT MOUSSE

STRAWBERRY SABAYON CAKE

TASTE OF VIETNAM

52 PER PERSON

HOT AND SOUR SOUP

Mushrooms, Onion, Vine-Ripened Tomatoes, Chives, Cilantro, Cloves, Garlic, Soy Sauce, Tamarind Sauce

VEGETABLE EGG ROLL

Wood Ear Mushrooms, Taro Root, Jicama, Sweet Chili Gastrique

CHICKEN SALAD

Roasted Shredded Chicken, Green and Purple Cabbage, Sliced Red Onion, Oyster Mushroom, Carrots, Cilantro, Mint, Lime Chili Vinaigrette

SHAKING BEEF

Soy Glazed Beef, Broccolini

PAN FRIED CATFISH

Shrimp Paste, Turmeric, Shallots, Fresh Dill, Scallions

VEGETABLE CHOW MEIN

Egg Noodles, Cabbage, Garlic, Tofu, Onion, Cilantro, Shredded Carrots, Sesame, Soy Sauce

BANANA COCONUT CAKE

CASSAVA CAKE

THE MEDITERRANEAN

52 PER PERSON

NAAN BREAD

FALAFEL

RAITA YOGURT SAUCE

COUSCOUS SALAD

Red Onion, Bell Peppers, Arugula, Cucumbers, Lemon Oregano Vinaigrette

MEDITERRANEAN FLAT BREAD

Cherry Tomatoes, Onions, Feta, Arugula, Basil Pesto

YOGURT MARINATED GRILLED CHICKEN 🌿

Oregano, Garlic, Paprika, Lemon Juice

ROASTED LAMB 🌿

Roasted Baby Carrots, Tzatziki Sauce

STUFFED BELL PEPPERS 🌿

Wild Rice Stuffed Bell Peppers, Onions, Cucumbers, Feta Cheese, Olives

BAKLAVA

ALMOND HAZELNUT CAKE

THE CARIBBEAN

55 PER PERSON

TRINIDAD CORN SOUP 🌾

Yellow Split Peas, Potato, Onion, Garlic, Scotch Bonnet Peppers, Coconut Milk, Corn, Cilantro

LECHON ASADO 🌾

Grilled Pork, Pickled Red Onions

CHICKEN FRICASSEE 🌾

Potatoes, Onions, Tomatoes, Olives, Garlic, Fried Ripen Plantains, Sea Salt

CHICKPEA AND YUKA CARIBBEAN STEW 🌾

Onions, Garlic, Bell Peppers, Tomatoes

CREOLE POTATO SALAD 🌾

Red Potatoes, Celery, Onion, Cilantro, Eggs, Creole Seasoning, Apple Cider Vinaigrette

CARIBBEAN COLESLAW 🌾

Shredded Cabbage, Shredded Carrots, Pineapple, Mango, Red Onion, Pineapple Dressing

DIRTY RICE WITH BLACK BEANS 🌾

WARM FRENCH BAGUETTES

TRES LECHES CAKE

VANILLA FLAN

SPANISH TAPAS

55 PER PERSON

WARM MARINATED OLIVES 🌾

Orange Peel, Savory Extra Virgin Olive Oil

JUMBO CALIFORNIA ASPARAGUS 🌾

Wrapped in Serrano Ham

PAPAS BRAVAS 🌾

Roasted Garlic Aioli, Spanish Smoked Paprika

SIZZLING PRAWNS IN GARLIC 🌾

Smoked Paprika Chili, Olive Oil

PAN CON TOMATE

Grilled Baguette with Vine-Ripened Tomatoes, Garlic, Extra Virgin Olive Oil

CHARRED PADRON PEPPERS 🌾

Fleur de Sel, Lemon Juice

ROASTED RAINBOW CAULIFLOWER 🌾

Chili Flakes, Garlic, Lemon Juice

SPANISH FLAT BREAD

Cherry Tomatoes, Onions, Garlic, Red Bell Peppers, Smoked Paprika

FRESH FRUIT TART

CAFÉ CAPPUCINO CAKE

THAI KITCHEN

52 PER PERSON

GREEN PAPAYA SALAD

Lime Juice, Thai Chili, Peanuts, Red Onion

FRIED EGGPLANT

Soy Sauce, Ginger, Garlic, Thai Basil

PAN FRIED BROCCOLI 🌾

Garlic, Shallots, Ginger, Chili flakes, Lime Juice

PRAWN COCONUT GREEN CURRY 🌾

Shiitake Mushrooms, Eggplant, Potatoes, Tomatoes, Carrots

TOFU YELLOW COCONUT CURRY 🌾

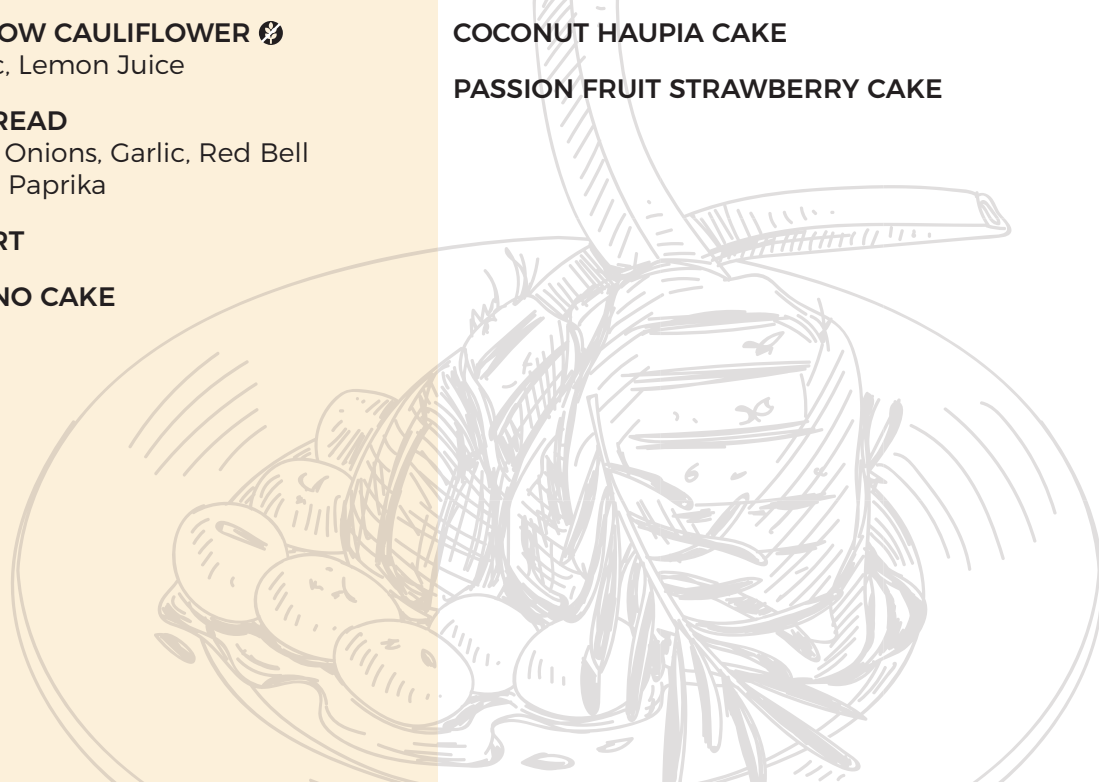
Yukon Potatoes, Onions, Carrots, Asparagus

CHICKEN SATAY

Spicy Peanut Sauce

COCONUT HAUPIA CAKE

PASSION FRUIT STRAWBERRY CAKE



BOARDROOM DELI

42 PER PERSON

MINISTRONE SOUP

Hand Picked Mixed Organic Greens, Garden Vegetables, Champagne Vinaigrette

TRADITIONAL CREAMY POTATO SALAD

with Sweet Pickle Relish

SEASONAL MELON AND BERRY SALAD

SMOKED TURKEY BREAST, RARE ROAST BEEF, GENOA SALAMI, HAM, HOT COPPA

ROASTED SEASONAL VEGETABLES

SLICED SMOKED GOUDA, PROVOLONE, DILL HAVARTI, WHITE CHEDDAR CHEESE

BIBB LETTUCE, TOMATO, SHAVED RED ONION, DILL PICKLE SPEARS

DIJON MUSTARD, MAYONNAISE

MISS VICKIE'S KETTLE CHIPS

SELECTION OF FRESH LOCAL BAKERY SLICED NINE GRAIN, WHITE, SOURDOUGH BREAD AND ROLLS

MINIATURE APPLE CRUMB TARTS

ASSORTED HOUSE BAKED COOKIES

DELI BOX

40 PER PERSON

CHOICE OF 3 SELECTIONS OF SANDWICHES

- Smoked Turkey Breast, Smoked Gouda, Cranberry Relish, Lettuce and Tomatoes on French Baguette
- Roast Beef, Boursin Aioli, Caramelized Onions, Lettuce and Tomatoes on French Baguette
- Smoked Salmon, Lemon Aioli, Baby Spinach, Tomato on Wheat Parisian Roll
- Italian Sub with Genoa Salami, Coppa, Provolone Cheese, Mixed Greens, Pepperoncini Peppers, Tomato, Dijonnaise on Sourdough Roll
- Grilled Squash, Zucchini, Sliced Tomato, Cucumber, Butter Lettuce, Hummus on Wheat Roll
- Caprese Wrap with Tomato, Cucumber, Fresh Mozzarella, Field Greens, Balsamic, Basil in Spinach Tortilla

CREAMY DITALINI PASTA SALAD, Shredded Carrot, Red Onion, Herbs

MISS VICKIE'S KETTLE CHIPS

ASSORTED HOUSE BAKED COOKIES

WHOLE FRUIT

BOTTLED WATER

ASSORTED SODAS

BUILD YOUR OWN BUFFET

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SOUPS

ROASTED TOMATO BISQUE ☼

Fire Roasted Tomatoes, Fennel, Fresh Herbs, Roasted Garlic

POTATO LEEK ☼

Caramelized Leeks, Yukon Gold Potatoes, Thyme, Crème Fraiche

MINESTRONE SOUP

Local Seasonal Vegetables, Tomato Herb Broth

BROCCOLI AND CHEDDAR SOUP ☼

Roasted Gilroy Garlic, Aged White Cheddar



☼ Gluten Free
"Made Without Gluten"

SAN ANTONIO ROAD

47 PER PERSON

CHOOSE UP TO

- 1 Soup
- 1 Salad
- 1 Composed Salad
- 2 Mains
- 1 Side
- 2 Desserts

EL CAMINO REAL

55 PER PERSON

CHOOSE UP TO

- 1 Soup
- 1 Salads
- 1 Composed Salad
- 3 Mains
- 2 Sides
- 2 Desserts

LOS ALTOS

64 PER PERSON

CHOOSE UP TO

- 1 Soup
- 2 Salads
- 1 Composed Salad
- 4 Mains
- 2 Sides
- 3 Desserts

SALADS

CHEF SALAD ☼

Butter Lettuce, Radicchio, Artichoke Hearts, Kalamata Olives, Shredded Carrot, Crumbled Blue Cheese, Bacon, Ranch Dressing

KALE SALAD ☼

Toasted Slice Almonds, Dried Cranberries, Roasted Apple Crumbled Goat Cheese, Champagne Vinaigrette

ROMAINE SALAD

Hearts of Romaine, Radicchio, Sliced Cucumber, Artichoke, Garlic Croutons, Shaved Parmesan, Caesar Dressing

SPINACH SALAD ☼

Applewood Smoked Bacon, Chopped Eggs, Baby Tomato, Shaved Carrot, Crumbled Blue Cheese, Balsamic Vinaigrette

TEX MEX ROMAINE SALAD

Grilled Corn, Black Beans, Sweet Peppers, Crispy Tortilla Strips, Chipotle Caesar Dressing

ANTIPASTO SALAD ☼

Baby Mixed Greens, Pepperoncini Peppers, Kalamata Olives, Sweet Peppers, Artichoke Hearts, Shaved Red Onion, Sun Dried Tomato, Herb Vinaigrette

COMPOSED SALADS

ROASTED BEET SALAD ☼

Mache, Frisée, Toasted Hazelnuts, Crumbled Goat Cheese, Balsamic Vinaigrette

COUSCOUS SALAD

Roasted Red Pepper, Arugula, Olives, Crumbled Feta Cheese, Fresh Herbs, Lemon Dijon Vinaigrette

FARFALLE PASTA SALAD

Baby Tomatoes, Spinach, Mozzarella, Toasted Pine Nuts, Fresh Basil, Balsamic Dressing

WILTED KALE AND BARLEY SALAD

Parsley, Toasted Walnuts, Cucumber, Lemon Vinaigrette

CHICKEN SALAD ☼

Green and Purple Cabbage, Roasted Shredded Chicken, Sliced Red Onion, Oyster Mushroom, Carrots, Cilantro, Mint, Lime Chili Vinaigrette

CHICKPEA AND ROASTED BELL PEPPER SALAD ☼

Tomato Vinaigrette

CREAMY POTATO SALAD ☼

Dijon, Dill Relish, Celery, Red Onion, Tarragon

MAINS

CHICKEN MARSALA

Wild Mushroom Marsala Sauce, Mascarpone Polenta

ROASTED TURKEY BREAST

Roasted Garlic Pan Jus

BBQ GRILLED CHICKEN 🌱

Sweet and Spicy Barbecue Sauce

ACHIOTE RUBBED CHICKEN BREAST 🌱

Cilantro, Garlic, Citrus Marinade

PAN SEARED SALMON

Chardonnay Caper Sauce

GARLIC ROASTED SALMON 🌱

Herb Chimichurri

OVEN ROASTED COD

Fresh Dill Butter Sauce

GRILLED BEEF TRI TIP

Wild Mushroom Demi-Glace

PEPPER CRUSTED TOP SIRLOIN

Bourbon Demi-Glace

APPLE BRINED ROAST PORK LOIN 🌱

Leek Mustard Sauce

PULLED PORK 🌱

Chili and Roasted Tomatillo Salsa

ROASTED LEG OF LAMB

Cherry Demi-Glace

VEGETARIAN MAINS

CHANTERELLE FARRO RISOTTO

Black Truffle, Aged Parmesan, Chives

STUFFED BELL PEPPERS 🌱

Wild Rice, Bell Peppers, Onions, Cucumbers, Feta Cheese, Olives, Parsley, Oregano, Extra Virgin Olive Oil

CHICKPEA AND YUKA CARIBBEAN STEW 🌱

Onions, Garlic, Bell Peppers, Tomatoes

ROASTED MUSHROOMS BAKED IN PHYLLO

Bloomsdale Spinach, Leeks and Fennel Confit, Sweet Pepper Veloute

CUMIN BRAISED CHICKPEA 🌱

Slow Cooked Tomato, Caramelized Onion, Roasted Garlic, Curry Roasted Cauliflower

SIDES

GARLIC MASHED POTATOES 🌱

Yukon Gold Potato, Garlic Confit

WILD RICE PILAF 🌱

Caramelized Onion, Carrot, Fines Herbes

ROASTED MARBLE POTATO 🌱

Caramelized Shallot, Fresh Herbs



CREAMY POLENTA

Parmesan, Mascarpone, Chives

MUSHROOM RISOTTO 🌱

Wild Mushrooms, Shallot, White Wine

FRIED EGGPLANT

Soy Sauce, Ginger, Garlic, Thai Basil

ROASTED VEGETABLES 🌱

Locally Sourced, Seasonal

STEAMED CAULIFLOWER AND BROCCOLI 🌱

GARLIC GREEN BEANS 🌱

DESSERTS

CHOCOLATE FUDGE BROWNIES

ASSORTED HOUSEMADE COOKIES

STRAWBERRY SHORT CAKE

RASPBERRY CHEESECAKE

DECADENT CHOCOLATE CAKE

FRESH FRUIT STRIP

CHOCOLATE BANANA FOSTER CAKE

PINEAPPLE COCONUT CAKE

MANGO MOUSSE CAKE

Themed breaks are designed for maximum of 45 minutes of service. A surcharge will apply for extended services.

Minimum guaranteed count of 20 people for all break options.

A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.

A 22% taxable service charge & local sales tax will apply to prices.

BREAKS

RECESS IS IN... THEMED BREAKS

All breaks include assorted sodas, bottle and mineral water, freshly brewed regular coffee, decaffeinated coffee and assorted specialty teas.

PRICE PER PERSON.

BUILD YOUR OWN TRAIL MIX ☼ 20

Apricots, Sun Dried Cranberry, Pineapple and Golden Raisins

Almonds, Pecans, Walnuts and Macadamia Nuts

Dark Chocolate Bits and M&M's

Green Smoothie with Kale and Mixed Berries

GOOD FOR YOU ☼ 24

Steamed Edamame with Sea Salt

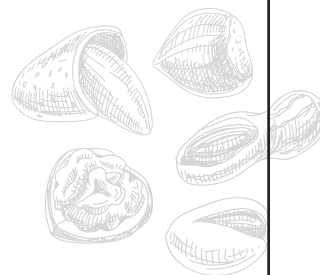
Fresh Crudit  served with Spinach Artichoke Dip

Fresh Fruit Bowls

Root Vegetable Chips

Raw Almond and Raisins

Coconut Water



CHIPS AND DIPS 23

Assorted Tortilla Chips

Grilled Pita and Naan Bread

Pico De Gallo

Roasted Tomatillo Salsa

Smashed Avocado

Paprika and Chickpea Puree

Roasted Eggplant Puree

SUGAR SHOP 20

Plain and Peanut M&M's

Snickers Bars

Assorted Hershey's Chocolate

Gummy Candies

Izze Sodas

AT THE MOVIES 21

Freshly Popped Popcorn

Seasoned Salts

Peanut Brittle

Chocolate Covered Pretzels

Local Salt Water Taffy

Sodas with Flavored Syrups

ITALIAN BREAK 26

Mini Cheese Pizza

Small Aranchini

Mini Muffins with Parmesan and Garlic

Caprese on Toast

Prosciutto with Melon

FRENCH PATISSERIE 25

Assorted Macarons

Les Carolines

Mini Eclairs

Choux Aux Fruits

Fruit Flavored Cream Puffs

Chocolate Dipped Madeleines

CARNIVAL 26

Wings of Fire with Crunchy Celery and Carrot

Mini Corn Dog with Whole Grain Mustard

Salted Soft Pretzels

Honey Roasted Peanuts

Carmel Apple Tarts



AFTERNOON A LA CARTE BREAK ADDITIONS

SEASONAL WHOLE FRUIT ☼ 3 EA

APPLE AND CHERRY TURNOVERS 38/DZ

SAVORY AND CHEESE SCONES 38/DZ

COFFEE CAKES 38/DZ
Apple Cinnamon, Blueberry or Cranberry

ASSORTMENT OF FRESHLY
BAKED COOKIES 38/DZ
Chocolate Chip, Oatmeal Raisin,
Peanut Butter and Macadamia Nut

ASSORTED BROWNIES (NO NUTS) 38/DZ
Chocolate Fudge, White Chocolate Blondies

ASSORTED FRESHLY BAKED
COOKIE BARS 38/DZ
Lemon, Pecan and 7 Layers

MINI CUPCAKES 38/DZ

GRANOLA BARS, CLIFF BARS,
ENERGY BARS 5 EA

BOWL OF MIXED ROASTED NUTS ☼ 26/LB

FRESHLY POPPED POPCORN
AND PRETZELS 19/LB

MISS VICKIE'S KETTLE CHIPS 5 EA

Additional surcharge may be assessed for extended reception or reception only events.

A labor and preparation charge of \$200 will be applied to all reception events for groups smaller than 20 people.

A 22% taxable service charge & local sales tax will apply to prices.

RECEPTION



RECEPTION

Select any of the items below at \$8 per selection with a minimum order of 20 pieces per selection or choose one of the following packages.

FOUR SELECTIONS

30 PER PERSON

FIVE SELECTIONS

37 PER PERSON

SIX SELECTIONS

44 PER PERSON

HOT HORS D'OEUVRES

Spanakopita

Vegetable Samosa

Vegetable Pot Stickers

Crispy Vegetable Eggroll

Crispy Falafel with Cucumber Raita

Thai Chicken Satay, Spicy Peanut Sauce

Beef Satay with Teriyaki Glaze

Mini Beef Wellington

Mini Chicken Cordon Bleu

Chicken and Waffle Skewer, Maple Syrup

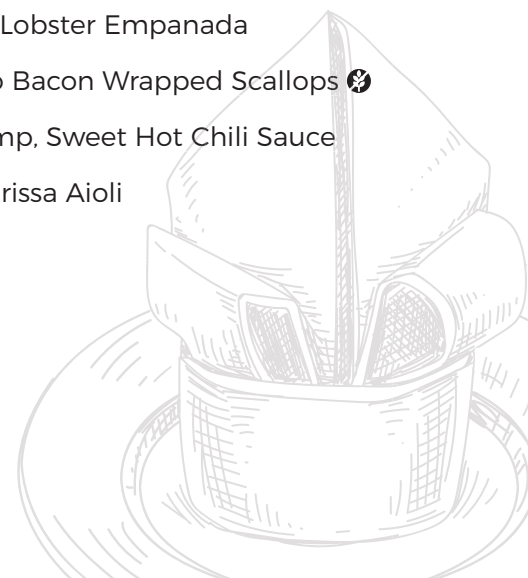
Kalua Pork Empanada

Lobster Empanada

Citrus Cilantro Bacon Wrapped Scallops 🌿

Coconut Shrimp, Sweet Hot Chili Sauce

Crab Cake, Harissa Aioli



COLD HORS D'OEUVRES

Ratatouille of Vegetables on Potato Round 🌾

Sundried Apricot with Cream Cheese and California Pistachio 🌾

Heirloom Tomato Bruschetta

Herbed Goat Cheese Crostini with Pesto Cream

Pear & Gorgonzola Crostini

Roquefort Stuffed Endive 🌾

Black Truffle Deviled Egg 🌾

Peppered Beef Tenderloin on Potato Pancake

Smoked Salmon Asparagus Crostini

Smoked Salmon Cornet on Pumpernickel with Basil

Peppered Seared Ahi Tuna Crostini

Crab Salad on Cucumber and Roasted Red Pepper Puree 🌾

Shrimp Louie Bouche

PREMIUM SELECTIONS

ADDITIONAL 2 PER PERSON

HOT

Peking Duck Spring Rolls, Spicy Mayo

Lamb Lollipops with Urfa Ranch 🌾

COLD

Beef Tartare on House Made Chips and Dijon Aioli

Ahi Poke on Crispy Wonton

Country Pate on Crostini with Whole Grain Mustard



RECEPTION DISPLAY PLATTERS

PRICE PER PERSON

CRUDITÉ 🌾 10

Fresh Local Farm Vegetables to include including Baby Carrots, Radish, Cucumber, Baby Tomatoes, Celery, Sugar Snap Peas, Sweet Peppers, Assorted Olives, Ranch Dressing

MEDITERRANEAN DISPLAY 10

Hummus, Baba Ganoush, Tomato Olive Relish, Grilled Pita Bread

SEASONAL FRESH FRUIT AND BERRIES

DISPLAY 🌾 10

Local Sourced and Seasonally Inspired Fruit and Organic Driscoll's Farm Sweet Berries

GRILLED VEGETABLE DISPLAY 🌾 12

Grilled Marinated Mushrooms, Artichoke Hearts, Peppers, Olives, Zucchini, Asparagus, Portobello, Yellow Squash, Herbs, Olive Oil

CHEF'S CHEESE DISPLAY 12

A Selection of International and Local Organic Cheeses, Artisan Bread, Crostini, Toasted Nuts, Fig Spread, Dried Fruits, Marshall Farm's Honey

ANTIPASTO DISPLAY 12

Assorted Cured Meats, Marinated Artichokes, Roasted Red Peppers, Marinated Tomato, Marinated Fresh Mozzarella, Manchego Cheese, Assorted Olives, Baguette Crostini

RECEPTION STATIONS

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 Gluten Free
"Made Without Gluten"

RAW BAR STATION DISPLAY

480 PER STATION
SERVES 25 GUESTS

100 PIECES PER STATION

PLEASE SELECT UP TO 3 ITEMS

- OYSTERS ON THE HALF SHELL 
- CHILLED PRAWNS 
- SNOW CRAB CLAWS 
- MARINATED NEW ZEALAND GREEN LIP MUSSELS 
- AHI TUNA POKE 

Served with Classic Cocktail Sauce, Shallot Mignonette, Lemon Wedges, Tabasco Sauce

INTERNATIONAL SLIDERS

26 PER PERSON

PLEASE SELECT UP TO 4 ITEMS

- AUSTRALIAN WAGYU BEEF
Sharp White Cheddar, Herb Aioli
- MEXICAN PULLED PORK
Cabbage Slaw, Chipotle Sauce
- CRAB CAKES
Shaved Fennel, Lemon Caper Remoulade
- KOREAN BBQ CHICKEN
Kimchi
- PARMESAN DUSTED HOUSE FRIED POTATO CHIPS

TAQUISADA

28 PER PERSON

PLEASE SELECT 2 ITEMS







- JOSE'S CARNITAS
Slow Cooked Pork with Citrus and Garlic
- GRILLED CARNE ASADA
Marinated Grilled Steak
- PULLED CHIPOTLE MARINATED CHICKEN
Slow Roasted Chipotle Chicken
- CUMIN AND PAPRIKA SPICED MAHI MAHI
Roasted Spiced Mahi Mahi

Served with Fresh Radish, Cabbage Slaw, Pico de Gallo, Salsa Roja, Queso Fresco, Guacamole, Sour Cream, Corn Tortillas

SPANISH TAPAS

28 PER PERSON

PLEASE SELECT UP TO 5 ITEMS

- PAPAS BRAVAS 
Roasted Garlic Aioli, Spanish Smoked Paprika
- WARM MARINATED OLIVES 
Orange Peel, Savory Extra Virgin Olive Oil
- JUMBO CALIFORNIA ASPARAGUS 
Wrapped in Serrano Ham
- SIZZLING PRAWNS IN GARLIC 
Smoked Paprika Chili, Olive Oil
- PAN CON TOMATE
Grilled Baguette, Ripe Tomatoes, Garlic, Extra Virgin Olive Oil
- CHARRED PEPPERS 
Olive Oil, Fleur De Sel, Lemon Juice
- ROASTED RAINBOW CAULIFLOWER 
Olive Oil, Chili Flakes, Garlic, Lemon Juice
- SPANISH FLAT BREAD
Cherry Tomatoes, Onions, Garlic, Olive Oil, Red Bell Peppers, Smoked Paprika





ACTION STATIONS

Requires Chef attendant at \$150 per hour

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PRICE PER PERSON

CHOPPED SALAD STATION 25

Romaine and Baby Spinach, Grilled Chicken, Shrimp, Bacon, Cucumber, Baby Tomatoes, Olives, Croutons, Seasonal Squashes, Garbanzo Beans, Kidney Beans, Blue Cheese, Cheddar Cheese, Green Goddess and Lemon Vinaigrette

POTATO BAR 🍷 28

Whipped Yukon Potato, Baked Russet Potato, Grilled Chicken, Ground Beef, Applewood Smoked Bacon, Smoked Salmon, Baby Shrimp, Broccoli, Red Onion, Sweet Peppers, Spinach, Scallions, Chives, Sour Cream, Boursin Cream, Cheddar Cheese, Parmesan, Feta, Goat Cheese

PASTA STATION 28

Freshly Prepared Pasta with Warm Focaccia and Bread Sticks

PLEASE SELECT UP TO 3 ITEMS

- **ORECCHIETTE PASTA WITH ORGANIC CHICKEN,**
Cremeni Mushrooms, Broccolini, Cherry Tomatoes, Fresh Garlic and California Olive Oil
- **PENNE PASTA BOLOGNESE AND PARMESAN CHEESE**
- **FARFALLE PASTA**
Scallop, Shrimp, Baby Tomato, Spinach, Roasted Garlic, Pesto Cream
- **PASTA PRIMAVERA**
Roasted Seasonal Vegetables, Roasted Tomato and Basil Marinara



CARVING STATIONS

Requires an Attendant at \$150 each

PRICE PER STATION

ROASTED LAMB RACKS 🌿 525

(Serves 25 Guests)

Rosemary, Lemon Zest with Cucumber Mint
Yogurt Sauce 🌿

Roasted Red Potatoes 🌿

Artisan Rolls

ROASTED WHOLE DUCK 🌿 425

(Serves 25 Guests)

Cherry Demi-Glace 🌿

Fingerling Potatoes 🌿

Artisan Rolls

SUCKLING PIG 540

(Serves 30 Guest)

Carolina Gold Sauce, Roasted Herbed Potatoes 🌿

Pork Jus 🌿

Artisan Rolls

PRIME RIB OF BEEF 540

(Serves 35 Guests)

Sea Salt and Garlic Crusted Beef Prime Rib

Smashed Red Skin Potatoes with Cheddar
and Scallions

Fresh Horseradish, Pan Jus

Artisan Rolls

TENDERLOIN OF BEEF 425

(Serves 25 Guests)

Herb Bread Crumb Crust Beef Tenderloin 🌿

Garlic Mashed Potatoes 🌿

Fresh Horseradish, Béarnaise Sauce, Artisan Rolls

TURKEY BREAST 425

(Serves 40 Guests)

Rosemary and Garlic Brined Turkey Breast 🌿

Brown Rice, Sundried Cranberry and Forest
Mushroom Dressing 🌿

Citrus Cranberry Relish, Giblet Gravy

Artisan Rolls

RECEPTION DESSERT STATIONS

PRICE PER PERSON

CHOCOLATE 27

Chocolate Dipped Strawberries

Dark Chocolate Decadence with Raspberries and Cream

Chocolate Covered Eclairs

Chocolate Crinkle Cookies

Chocolate Ganache Tart

Chocolate Covered Coconut Macaroons

EVERY DAY IS A SUNDAE 23

Requires an Attendant at \$150 each

Vanilla and Chocolate Ice Cream

M&M's, Milk Chocolate Kisses, Rainbow Sprinkles, Gummy Candies, Crushed Oreo Cookie, Mini Marshmallow, Toasted Almond, Roasted Peanut, Maraschino Cherries

Strawberry Sauce, Caramel Sauce, Chocolate Sauce, Whipped Cream

CLASSIC AMERICAN 25

Strawberry Shortcake

Lemon Meringue Tartlets

Chocolate and Pecan Tartlets

New York Style Cheesecake

Classic Devil's Food Cake

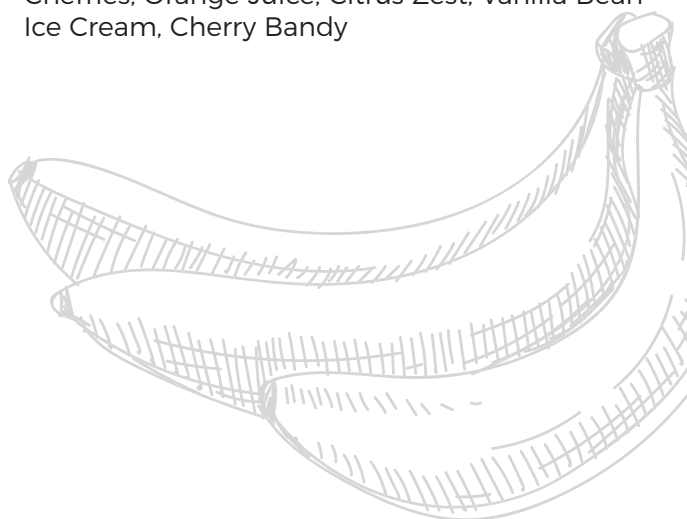
Mini Red Velvet Cupcakes

BANANAS FOSTER AND CHERRIES JUBILEE 🌿 24

Requires an Attendant at \$150 each

Bananas, Brown sugar, Vanilla Bean Ice Cream, Myers Dark Rum

Cherries, Orange Juice, Citrus Zest, Vanilla Bean Ice Cream, Cherry Bandy



 **Gluten Free**
"Made Without Gluten"



Minimum guaranteed count of 20 people for all buffet options.

A labor and preparation charge of \$200 will be applied for groups smaller than 20 people.

A 22% taxable service charge & local sales tax will apply to prices.

All plated dinner selections are served with freshly baked rolls and freshly brewed regular coffee, decaffeinated coffee and selection of specialty teas.

Produce sourced from the best local farms in the Bay Area.

Add \$5 for any additional selections.

PLATED DINNER

SOUP

ROASTED TOMATO BISQUE 🌿

Fire Roasted Tomatoes, Fennel, Fresh Herbs, Roasted Garlic

POTATO LEEK 🌿

Caramelized Leeks, Yukon Gold Potato, Thyme, Crème Fraiche

MINESTRONE SOUP

Local Seasonal Vegetables, Tomato Herb Broth

CREAMY CHANTERELLE SOUP 🌿

Foraged Chanterelle Mushroom, Shallot, White Wine, Thyme

LOBSTER BISQUE

Tarragon Oil, Crème Fraiche

BROCCOLI AND CHEDDAR SOUP 🌿

Roasted Gilroy Garlic, Aged White Cheddar

SALADS

SALAD VERDE 🌿

Butter Lettuce, Fines Herbes, Shallots, Dijon Vinaigrette

ROASTED BEET SALAD 🌿

Mache, Frisée, Toasted Hazelnuts, Crumbled Goat Cheese, Balsamic Vinaigrette

ROASTED PEAR AND GORGONZOLA 🌿

Roasted Pear, Mixed Field Greens, Crumbled Gorgonzola, Toasted Walnuts, Champagne Vinaigrette

THREE COURSE

64 PER PERSON

CHOOSE UP TO

1 Salad
3 Mains
1 Dessert

FOUR COURSE

72 PER PERSON

CHOOSE UP TO

1 Soup or Appetizer
1 Salad
3 Mains
1 Dessert

ROASTED APPLE AND KALE 🌿

Radicchio, Dried Cranberries, Sliced Almonds, Grana Padano, Citrus Vinaigrette

CLASSIC CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Baby Tomatoes, Caesar Dressing

CHICKPEA AND BABY GREENS SALAD 🌿

Feta Cheese, Kalamata Olives, Cucumbers, Baby Tomatoes, Citrus Vinaigrette

SPINACH SALAD 🌿

Chopped Bacon, Sliced Egg, Shredded Carrot, Baby Tomatoes, Dijon Mustard Dressing

APPETIZER

BEEF RAVIOLI

Basil, Arrabbiata Sauce

SHRIMP AND GRITS

Parmesan, Pepernata Puree, Chive

CRAB CAKES

Arugula, Tomato, Gribiche Sauce

FRIED FALAFEL

Raita, Frisée, Lemon Vinaigrette

BLISTERED SISHITO PEPPERS 🌿

Fleur De Sel, Citrus, Baby Tomatoes, Scallion Oil

WILD MUSHROOM PHYLLO PURSE

Fresh Leek Confit, Fennel Pernod Cream

MAINS

ROASTED CHICKEN

Creamy Polenta, Natural Pan Jus

CALABRIAN ROASTED CHICKEN 🌿

Lemon Calabrian Relish, Roasted Red Potatoes with Shallots Garlic Confit

CHICKEN FRICASSEE

Chorizo Migas, Spanish Rice

HERB ROASTED CHICKEN BREAST

Citrus Couscous, Caramelized Onion Jus

SLOW COOKED HALF CHICKEN

Chorizo Migas, Roasted Artichoke Hearts, Wild Mushrooms, Citrus Jus

GRILLED STEAK FRITES

Seared Baby Carrots Roquefort Butter and Red Wine Demi-Glace

PEPPERED NY STRIP

Roasted Garlic and Parsnip Puree, Port Wine Demi-Glace

CABERNET BRAISED SHORT RIB

Roasted Garlic Mash, Thyme Jus

GRILLED PORK CHOP 🌿

Roasted Baby Potatoes, Grain Mustard Leek Sauce

PAN SEARED SEA BASS 🌿

Roasted Baby Vegetables, Lemon Roasted Potatoes, Tarragon Chive Oil

HERB ROASTED SALMON 🌿

Lentil Bacon Cassoulet, Shaved Fennel, Basil Aioli

SEARED SCALLOPS 🌿

Lemon Scented Risotto, Roasted Summer Squash, Tarragon Beurre Blanc

PREMIUM SELECTIONS

ADDITIONAL 3 PER PERSON

OSSO BUCCO

Risotto Alla Milanese, Grilled Broccolini, Fines Herbs

PAN SEARED FILET MIGNON

Potato Confit, Wild Mushroom, Sun Dried Tomato Demi-Glace

BEEF AND PRAWNS 🌿

Petit Grilled Beef Filet Mignon, Garlic Herb Jumbo Prawns, Truffle Mashed Potatoes, Brandy Sauce

RACK OF LAMB PROVENÇAL

New Zealand Baby Lamb Loin, Herb Dijon Crust, Garlic Mashed Potatoes, Syrah Wine Sauce

PAN SEARED HALIBUT

Sundried Tomato Orzo, Lemon Capers Sauce

VEGETARIAN MAINS

POTATO GNOCCHI

Taleggio Cheese, Green Garlic, Spring Onions

EGGPLANT CAPONATA 🌿

Grilled Asparagus, Portobello Mushroom

CHANTERELLE FARRO RISOTTO

Black Truffle, Aged Parmesan, Chives

ROASTED HEIRLOOM TOMATO TAGLIATELLE

California Garlic, Basil, Butter, Aged Parmesan

GRILLED EGGPLANT NAPOLEON

Eggplant, Zucchini, Tomatoes, Polenta, Basil Tarragon Puree



DESSERT

CHOCOLATE SOUFFLÉ

Chocolate Cake with Rich Creamy Chocolate Center, Caramel Drizzle

TRADITIONAL CRÈME BRÛLÉE

Mint and Raspberries

TRADITIONAL CHEESE CAKE

Creamy Rich New York Cheesecake with a Graham Cracker Base with Whipped Cream and Cherry Sauce

PISTACHIO CHEESECAKE

Creamy Pistachio Cheesecake, Cookie Crumble, Caramel Drizzle

LIMÓNCELLO RASPBERRY CAKE

Layers of Limoncello Cake filled Lemon Cream Marmalade, White Chocolate

MANGO PANNA COTTA

Sweetened Cooked Cream Topped with a Refreshing Mango Sauce

TRIPLE CHOCOLATE MOUSSE

Decadent Dark, Milk, and White Chocolate Mousse, White Chocolate Shavings

RASPBERRY CHARLOTTE

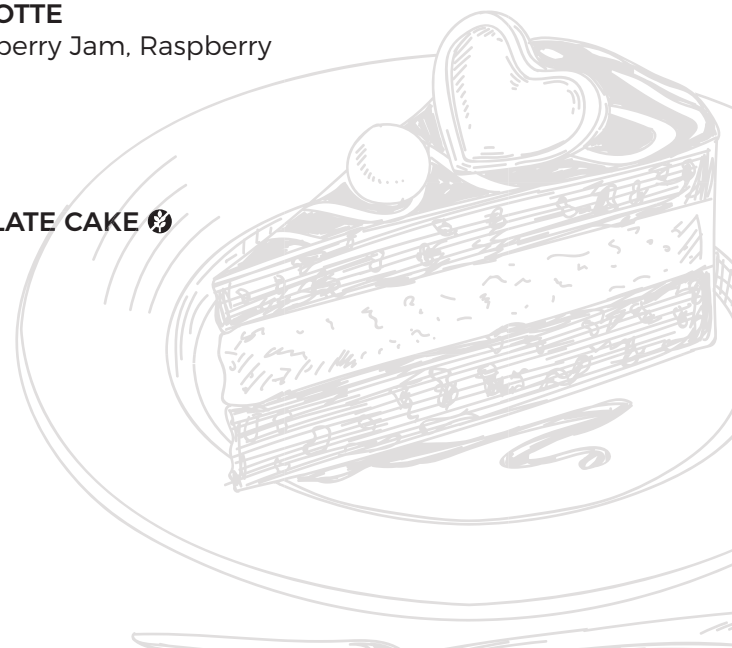
White Genoise, Raspberry Jam, Raspberry Cream Filling

TIRAMISU

Chocolate Sauce

FLOURLESS CHOCOLATE CAKE

Raspberry Coulis



KIDS

KIDS SELECTION



CHILDREN'S MENU

25 PER PERSON

Ages 12 and under

*All selections include fresh fruit as starter and
vanilla ice cream as dessert*

CHOICE OF TWO SELECTIONS

- MINI CHEESEBURGER SLIDERS
WITH FRENCH FRIES
- CHICKEN TENDERS WITH FRENCH FRIES
- WHITE CHEDDAR MAC AND CHEESE WITH
STEAMED SEASONAL VEGETABLES
- PASTA MARINARA WITH STEAMED
SEASONAL VEGETABLES
- GRILLED TERIYAKI CHICKEN WITH STEAMED
RICE AND STEAMED SEASONAL VEGETABLES
- BBQ RIBS WITH FRENCH FRIES AND
COLESLAW



DRINKS

DRINK SELECTION

Bartender Service

A bartender charge of \$250 will be assessed if bar receipts are not meet to minimum of \$500 per bar.

Wine from the wine list will be charged on a per bottle basis, based on consumption

A 22% taxable service charge & local sales tax will be added.



BEVERAGES

FRESHLY BREWED COFFEE	75/GAL
DECAFFEINATED COFFEE	75/GAL
TAZO ASSORTED SPECIALTY TEAS	75/GAL
FRESHLY BREWED ICED TEA	75/GAL
LEMONADE	75/GAL
JUICES	75/GAL
Orange, Apple, Cranberry, Tomato and Grapefruit	
ASSORTED SODAS	5 EA
BOTTLED WATER	5 EA
VITAMIN FLAVORED WATER	6 EA
COCONUT WATER	7 EA
FRESH SEASONAL BERRY SMOOTHIES	7 EA
IZZE'S GOURMET SODAS	6 EA





HOSTED BAR

CHOOSE WINE PACKAGE

HOUSE WINES	9
DELUXE WINES	11

CHOOSE BRAND PACKAGE

DELUXE BRANDS	9
PREMIUM BRANDS	10
ULTIMATE BRANDS	11
DOMESTIC BEER	6
PREMIUM BEER	7
WATER AND SODAS	5

CASH BAR

CHOOSE WINE PACKAGE

HOUSE WINES	10
DELUXE WINES	12

CHOOSE BRAND PACKAGE

DELUXE BRANDS	10
PREMIUM BRANDS	11
ULTIMATE BRANDS	12
DOMESTIC BEER	7
PREMIUM BEER	8
WATER AND SODAS	6

The sale & service of alcoholic beverages is regulated by the State of California Liquor Commission &, as licensee, Crowne Plaza Palo Alto is responsible for the administration of these regulations. Therefore it is the policy of the Crowne Plaza Palo Alto that liquor of any type cannot be brought into the Hotel from any outside source. Drinking distilled spirits, beers, coolers, wine & other alcoholic beverage may increase cancer risk & during pregnancy and can cause birth defects.

DRINKS

DELUXE BRANDS

SOBIESKI VODKA

GORDONS GIN

MYER'S PLATINUM RUM

SAUZA BLUE TEQUILA

JIM BEAM BOURBON

J&B SCOTCH

PREMIUM BRANDS

ABSOLUT VODKA

BEEFEATER GIN

APPLETON RUM

MALIBU RUM

JOSE CUERVO TEQUILA

JACK DANIEL'S BOURBON

BUSHMILLS WHISKEY

DEWAR'S SCOTCH

ULTIMATE BRANDS

KETEL ONE VODKA

TANQUERAY GIN

BACARDI RUM

CAPTAIN MORGAN RUM

SAUZA HORNITOS TEQUILA

MAKER'S MARK BOURBON

JAMESON WHISKEY

JW BLACK SCOTCH

BEER

DOMESTIC BEER

Budweiser

Bud Light

Coors Light

PREMIUM BEER

Amstel Light

Anchor Steam

Corona

Heineken

Lagunitas IPA

Modelo

New Castle Brown Ale

Samuel Adams

St. Pauli Non-Alcoholic

Angry Orchard Hard Cider



WINES

HOUSE WINES

CK Mondavi Chardonnay	32
CK Mondavi Merlot	32
CK Mondavi Cabernet Sauvignon	32
J Roget, Brut	32

DELUXE WINES

J. Lohr Chardonnay	40
J. Lohr Merlot	40
J. Lohr Cabernet Sauvignon	40
J. Lohr Pinot Noir	40

SPARKLING WINES

J Roget, Brut, California, NV	32
Gloria Ferrer, Blanc De Noirs, NV	55
La Marca, Prosecco, Italy	45

CHARDONNAY

Talbott, Monterey	45
Chateau St. Michelle, Columbia Valley	40
Franciscan, Napa Valley	42
Rodney Strong, Sonoma County	50
Storrs, Santa Cruz Mountains	55
Testarossa, SLH	62

OTHER WHITE WINES

Kim Crawford, Sauvignon Blanc, Marlborough	40
Estancia, Pinot Grigio, California	36
Ruffino, Pinot Grigio, Italy	36
Wild Horse, Viognier, Central Coast	34

CABERNET SAUVIGNON

14 Hands, Columbia Valley	36
Martin Ranch, Napa Valley	48
Simi, Alexander Valley	52
Franciscan, Napa Valley	60
Charles Krug, Napa Valley	70

MERLOT

Martin Ranch, Santa Cruz Mountains	48
Rutherford Hill, Napa, Rutherford	55
Markham, Napa Valley	60

PINOT NOIR

Wild Horse, Central Coast	42
Talbott, Monterey County	45
Meomi, Santa Barbara	55
Storrs, Santa Cruz Mountains	52
Testarossa SLH	66

OTHER RED WINES

Ravenswood, Zinfandel, Amador County	36
Parducci, Syrah True Grit, Mendocino	52
Martin Ranch, Sangiovese, Santa Clara Valley	48



