



*Banquet  
Menu*

# *A la Carte*

## *Beverages*

Freshly Brewed Coffee or Decaffeinated Coffee	\$35 per gallon
Hot Tea	\$35 per gallon
Iced Tea, Pink Lemonade, Fruit Punch, Passion Guava	\$31 per gallon
Assorted Soft Drinks	\$3 each
Bottled Water	\$3.50 each
Voss or Pellegrino	\$4 each
Starbucks® Frappuccino	\$4 each
Fresh Squeezed Orange Juice or Pink Grapefruit Juice	\$26 per carafe
Apple, Cranberry or Tomato Juice	\$26 per carafe
ODWALLA® Smoothies (15 minimum)	\$5 each
Individual 2% or Nonfat Milk	\$2.50 each
2% or Nonfat Milk	\$33 per gallon

## *Snacks*

Assorted Fruit Yogurt	\$3.65 each
Whole Fresh Fruit	\$2.50 each
Chocolate Covered Strawberries	\$36 per dozen
ODWALLA® Granola Bars	\$4 each
Assorted Quaker® Granola Bars	\$2 each
Assorted Boxed Cereals	\$3 each
Häagen-Dazs® Ice Cream Bars	\$4.50 each

## *Breads and Pastries*

Croissants	\$32 per dozen
Breakfast Danish or Muffins	\$32 per dozen
Large Bagels, Cream Cheese	\$35 per dozen
Fresh Baked Assorted Cookies	\$30 per dozen
Chocolate Brownies	\$30 per dozen
Soft Warm Pretzels	\$26 per dozen

## *Dry Snacks*

Potato or Tortilla Chips	\$2 per person
Salsa	\$24 per quart
Guacamole Dip	\$32 per quart
Fresh Popcorn	\$2 per person
Trail Mix	\$21 per pound
Mixed Nuts	\$22 per pound

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

## ~Refreshment Breaks~

*Assorted Danish and Fruit Muffins, Coffee, Decaffeinated Coffee and Tea*  
\$7

*Coffee, Decaffeinated Coffee and Tea*  
\$5

*Assorted Cookies, Coffee, Decaffeinated Coffee and Tea*  
\$10

*Classic Continental Breakfast*  
Assorted Juices, Breakfast Breads Served with Butter, Preserves,  
Coffee, Decaffeinated Coffee and Tea  
\$13

*Deluxe Continental Breakfast*  
Assorted Juices, Breakfast Breads to include Bagels, Croissants,  
Danish and Muffins Served with Butter, Cream Cheese  
Preserves, Fresh Sliced Seasonal Fruit,  
Coffee, Decaffeinated Coffee and Tea  
\$14

### *Crowne Meeting Break*

*Morning*  
Assortment of Danish and Fruit Muffins, Coffee, Decaffeinated Coffee and Tea

*Mid-Morning*  
Refresh Coffee, Decaffeinated Coffee and Tea

*Mid-Afternoon*  
Assorted Cookies to Include Chocolate Chip, Peanut Butter and Bran, Assorted Soft Drinks,  
Coffee, Decaffeinated Coffee and Tea  
\$19

*The Spa Continental*  
Assorted Bagels & Muffins, Display of Cut and Whole Seasonal Fruit, Hot Oatmeal with Raisins  
& Cinnamon, Variety of Yogurts and Milk, Granola Bars and Juice  
\$15

*The Continental*  
Assorted Juices, Assortment of Freshly Baked Breakfast Breads, Butter  
Jams and Preserves, Seasonal Fruit, Yogurt and Homemade Granola  
Coffee, Decaffeinated Coffee and Tea  
\$16

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

## ~Refreshment Breaks ~

Continued

### *Chocolate Lover's*

Fresh Strawberries Dipped in Dark Chocolate, Chocolate Chip Cookies,  
Chocolate Fudge Brownies, Iced Cold Milk, Chocolate Milk,  
Coffee and Decaffeinated Coffee  
\$14

### *"C" Street*

Assorted ODWALLA® Smoothies, ODWALLA® Granola Bars,  
Seasonal Whole and Sliced Fruit,  
Pellegrino, Fiji and Crowne Plaza Bottled Water  
\$13

### *Seaside Park*

Cracker Jacks, Popcorn, Warm Pretzels Served with  
Appropriate Condiments and Bags of Peanuts,  
Assorted Soft Drinks, Crowne Plaza Bottled Water, Fiji and Pellegrino Mineral Water  
\$12

### *Hang Ten*

Skittles, M&M's, Snickers Bars, Tootsie Pops, Red Vines  
Crowne Plaza Bottled Water, Orange Soda and IBC Rootbeer  
\$13

### *Promenade*

Assorted Cookies to Include Chocolate Chip,  
Peanut Butter and Bran, Brownies,  
Assorted Soft Drinks,  
Coffee and Decaffeinated Coffee  
\$11

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

## *~Plated Breakfasts~*

Please Select Only One For All Attendees  
All Breakfast Served with Assorted Breakfast Breads with Butter & Preserves

### *All American Breakfast*

Fresh Orange Juice, Scrambled Eggs,  
Choice of: Country Link Sausage, Crisp Bacon or Ham Steak,  
Breakfast Potatoes  
Coffee, Decaffeinated Coffee and Tea  
\$18

### *Steak and Eggs*

Fresh Sliced Seasonal Fruit, Scrambled Eggs, Grilled New York Steak,  
Breakfast Potatoes  
Coffee, Decaffeinated Coffee and Tea  
\$23

### *San Miguel Wrap*

Fresh Orange Juice  
Spinach Tortilla with Scrambled Eggs, Bacon, Cheese, Peppers and Onions  
Breakfast Potatoes and Fresh Fruit  
Coffee, Decaffeinated Coffee, and Tea  
\$19

### *Fruit Plate*

Fresh Orange Juice  
Seasonal Fresh Fruit to include Melon, Kiwi, Grapes, Berries  
And Other Local Fruits. Honey and Yogurt Dressings  
Coffee, Decaffeinated Coffee, and Tea  
\$20

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*  
\$2.00 split plate charge will apply for additional menu selection

## *~Plated Breakfasts~*

Continued

Please Select Only One For All Attendees

All Breakfast Served with Assorted Breakfast Breads with Butter & Preserves

### *Cinnabun Toast*

Vanilla Bean, Cream and Orange Juice Battered Cinnabun Toast,

Served with Bacon or Sausage with Fresh Orange Juice

\$19

### *Huevos Rancheros*

Two Corn Tortillas Stacked with Spanish Rice, Refried Beans,

Two Scrambled Eggs, Cheese, Salsa and Guacamole,

Served with Fresh Orange Juice

\$20

### *Anacapa Scramble*

Scrambled Egg Whites Served with Spinach, Mushrooms and  
Tomatoes, Served with Cottage Cheese, Fruit and Fresh Orange Juice

\$19

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\$2.00 split plate charge will apply for additional menu selection

# ~Breakfast Buffets~

## *The Continental*

Assorted Juices, Assortment of Freshly Baked Breakfast Breads, Butter, Jams and Preserves, Seasonal Fruit, Yogurt and Homemade Granola  
Coffee, Decaffeinated Coffee and Tea  
\$16

## *Breakfast Buffet*

Assorted Juices, Assorted Cold Cereals with Milk,  
Seasonal Sliced Fresh Fruit, Scrambled Eggs,  
Crisp Bacon, Country Link Sausage and Ham, Breakfast Potatoes,  
Assorted Breakfast Pastries with Butter and Preserves,  
Coffee, Decaffeinated Coffee and Tea  
\$22

## *Ventura Buffet*

Fresh Squeezed Orange Juice  
Assorted Fresh Seasonal Fruit  
Assorted Cereals, Homemade Granola with Milk  
Individual Yogurts  
French Toast with Maple Syrup  
Scrambles Eggs  
Crisp Bacon, Link Sausage, Ham Steaks  
Breakfast Potatoes  
Assorted Breakfast Pastries with Butter and Preserves  
Coffee, Decaffeinated Coffee, and Tea  
\$24

## *Southern Hospitality*

Fresh Squeezed Orange or Grapefruit Juice, Assorted Fresh Seasonal Fruit,  
Assorted Cereals, Homemade Granola with Milk,  
Oatmeal with Brown Sugar and Raisins, Scrambled Eggs,  
Crisp Bacon, Link Sausage, Ham Steaks  
Corned Beef Hash, Buttermilk Biscuits and Gravy  
French Toast with Maple Syrup  
Coffee, Decaffeinated Coffee, and Tea  
\$28

## *The Spa Continental*

Assorted Bagels & Muffins, Display of Cut and Whole Seasonal Fruit, Hot Oatmeal  
with Raisins & Cinnamon, Variety of Yogurts and Milk, Granola Bars and Juice  
\$15

# *~Breakfast Buffet~*

Add-On To Any Buffet

20 guest minimum

*San Miguel Wrap, Spinach Flour Tortilla with  
Scrambled Eggs, Bacon, Cheese, Onions and Bell Peppers*

\$7

*Tray of Sliced Smoked Salmon with Bagels and Cream Cheese*

\$7

*Omelet Station ~ Made to Order*

\$7

*Waffle Station ~ Made to Order*

\$7

*Sliced Fresh Fruit*

\$3

*Fresh Fruit Parfait*

\$4

Stations Require a Uniformed Attendant @ \$100.00

1 attendant per 50 guests

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

# ~Light Luncheons~

All Lunches are Served with Coffee, Decaffeinated Coffee,  
Hot Tea OR Iced Tea and Chef's Choice of Dessert  
Please Select One Entree For All Attendees

## *Oriental Chicken Salad*

Grilled Chicken Breast and Soba Noodles, Served on a Bed of Napa Cabbage  
Romaine Topped with Red Pepper and Sesame Dressing  
Rolls and Butter  
\$18

## *Shrimp Caesar Salad*

Fresh Romaine topped with Grilled Shrimp,  
Reggiano Cheese, Home-Made Herb Garlic Croutons  
and Classic Caesar Dressing  
Rolls and Butter  
\$20

## *Turkey Wrap*

Soft Spinach Tortilla Shell Filled with Smoked Turkey Breast,  
Lettuce, Tomato, Bacon and Ranch Dressing  
Home-Made Potato Chips  
\$19

## *Chicken Wrap*

Soft Flour Tortilla Shell Filled with Marinated Chicken Breast, Lettuce,  
Tomatoes, Pepper Jack Cheese, Smoked Jalapeño Dressing with  
California Baby Lettuce and Honey Vinaigrette Dressing  
\$18

## *Tuna Croissant*

Large Croissant with Albacore Tuna,  
Sliced Tomato, Lettuce and Sliced Cucumber  
with a Cup of Fruit  
\$19

## *Seared Ahi Tuna Salad*

Arugula, Marinated Soba Noodles, Crispy Leeks, Oranges, Bell Peppers and  
Rice Noodles topped with a Thai Vinaigrette  
\$24

## *Traditional Sub Sandwich*

Italian Meats, Provolone Cheese, Lettuce, Tomatoes,  
Onions, Pepperoncini and Balsamic Aioli  
\$20

## *Wild Mushroom Wrap*

Marinated Wild Mushrooms, Boursin Cheese, Onions, Roasted Peppers,  
Lettuce, Served with Seasonal Fruit  
\$18

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*  
Additional Menu Selections will be Charged at the Higher Entrée Price.  
\$2.00 split plate charge will apply for additional menu selection

## *~Boxed To-Go Lunches~*

(Minimum of 10 Guest)

### *Santa Barbara Wrap*

Spinach Tortilla filled with Smoked Turkey, Bacon, Lettuce, Tomato, Cheese, Avocado and Herb Aioli

### *Chicken Ciabatta Club*

Bacon, Tomato, Lettuce, Onions and Avocado with Herb Aioli

### *Wild Mushroom Wrap*

Marinated Wild Mushrooms, Boursin Cheese, Onions, Roasted Peppers, Lettuce, Pesto Aioli in a Spinach Flour Tortilla

### *Traditional Sub Sandwich*

Italian Meats, Pepperoncini, Provolone Cheese, Lettuce, Tomatoes, Onions, Balsamic Aioli

*All Box Lunches Served with Potato Chips,  
Seasonal Fresh Whole Fruit, Brownie, Bottled Water or Soda  
Please Select One At \$21.95 per person*

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax  
\$2.00 Split Plate Charge will apply for Additional Menu Selection*

## ~Luncheon Entrée Salads~

### Salads:

(Please Select Only One of the Following For All Attendees)

#### *Ventura Caesar Salad*

Fresh Romaine, Reggiano Cheese,  
Home-Made Herbed Garlic Croutons

#### *Mesclun Salad*

Organic Field Greens and Candied Pecans, Tomato, Shredded Carrots,  
Crumbled Bleu Cheese, Balsamic Vinaigrette

#### *Spinach Salad*

Shaved Onions, Grape Tomatoes, Chopped Egg  
Served with a Bacon Parmesan Dressing

#### *Caprice*

(Seasonal)

Tomato, Mozzarella, Roasted Bell Peppers,  
Served with a Basil Dressing on a bed of Arugula

#### *Wedge Salad*

Iceberg Lettuce, Maytag Bleu Cheese, Apple Wood Smoked Bacon  
Served with a Balsamic Vinaigrette

*(Additional \$2 per person)*

## ~Luncheon Entrées~

All Entrées are Served with Chefs Selection of Accompaniment, Rolls and Butter,  
Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

Please Select Only One For All Attendees

### *Grilled Marinated Chicken Breast*

Roasted Sweet Pepper Sauce  
\$23

### *Honey-Soy Glazed Chicken*

Garlic Ginger Sauce  
\$23

### *Marinated Petite New York Steak*

Sherry Mushroom Sauce  
\$25

### *Roast Center Cut Pork Loin*

Aged Port Sauce  
\$24

### *Tri Tip*

Caramelized Onions with Brown Cabernet Sauce  
\$24

### *Macadamian Crusted Mahi-Mahi*

Lemon Grass Butter Sauce  
\$25

### *Filet of Salmon*

Tomato Cream Reduction  
\$25

### *Blackened Red Snapper*

Pineapple Salsa  
\$24

### *Roasted Vegetable Wellington*

Seasonal Vegetables, Provolone Cheese Layered with Pesto Sauce  
and Finished with a Tomato Cream Sauce  
\$22

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

\$2.00 split plate charge will apply for additional menu selection

# ~Luncheon Buffet~

All Entrées are Served with, Rolls and Butter, Coffee,  
Decaffeinated Coffee, Hot Tea or Iced Tea  
Minimum 20 Guests

## *Promenade Deli Sandwiches*

Smoked Turkey with Gouda Cheese  
Black Forest Ham with Gruyere  
Miniature Hoagies with Salami, Cappicola, Pepperoni, Provolone, Lettuce and Tomato  
Tuna Salad in Pita Pockets with Tomatoes  
Homemade Potato Chips, Potato Salad  
Whole Fresh Fruit  
Chef's Selection of Desserts  
Coffee, Decaffeinated Coffee and Tea  
\$26

## *Deli Bar*

Mixed Greens Salad with Two Dressings  
Sliced Cucumber Salad  
Red Bliss Potato Salad  
Macaroni Salad  
Deli Sliced Meats to Include:  
Roast Turkey Breast, Honey Glazed Ham  
Genoa Salami and Roast Beef  
Cheddar Cheese, Pepper Jack Cheese, Lettuce, Sliced Tomatoes, Pickled Spears  
Assorted Sliced Sandwich Breads and rolls  
Chef's Selection of Desserts  
Coffee, Decaffeinated Coffee and Tea  
\$24

## *Crowne Lunch Buffet*

(30 Guest Minimum)

Mixed Seasonal Greens with Assorted Toppings to Include:  
Sliced Cucumber, Cherry Tomatoes, Olives,  
Croutons and Your Choice of Two Dressings  
Artichokes, Cucumbers, Tomatoes, Kalamata Olives, Olive Oil and Vinegar Dressing  
Orzo Pasta Salad with Roasted Red Peppers, Lime Cilantro Dressing  
Assorted Cold Delicatessen of Prosciutto, Turkey, Mortadella, Roast Beef,  
Genoa Salami, Lemon Roasted Chicken Breast, Pastrami, Swiss Cheese,  
Cheddar Cheese, Pepper Jack, Sourdough, White, Wheat, Rye, Assorted Rolls,  
Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard  
Selection of Cakes and Pies  
Coffee, Decaffeinated Coffee and Tea  
\$34

# *~Lunch and Dinner Buffet~*

All Buffets Served with Coffee, Decaffeinated Coffee, Tea or Iced Tea

## *Italian Buffet*

Garden Spring Mix  
Sliced Cucumber, Cherry Tomatoes, Shredded Carrots,  
Sliced Mushrooms, Croutons, Parmesan Cheese, Italian and Ranch Dressings  
Rotini Pasta Primavera, Lasagna  
Grilled Breast of Chicken Sauce Marsala  
Baked Zucchini, Tiramisu, Rolls and butter  
Lunch \$28                      Dinner \$34

## *Mexican Buffet*

Jamaican Orange Slaw and Caesar Salad  
Tamales, Cheese Enchiladas,  
Grilled Breast of Chicken Fajitas  
Taco Bar: Seasoned Ground Beef,  
Soft Flour Tortillas, Corn Taco Shells, Shredded Lettuce,  
Diced Tomatoes, Diced Onions, Guacamole Sauce, Pico de Gallo,  
Salsa, Sour Cream, Shredded Cheddar Cheese,  
Mexican Rice, Refried Beans, Flan  
Lunch \$28                      Dinner \$34

## *Ventura's Farmers Market*

Baby Spinach, Roma Tomatoes, Balsamic Vinaigrette  
Ventura Greens, Shredded Carrots, Cucumber Slices, Olives, Sliced Mushrooms and Croutons,  
Champagne Vinaigrette, Free Range Chicken with Roasted Garlic in a Rosemary au Jus  
Pesto Crusted Salmon in an Tomato Balsamic Sauce  
Penne Pasta with Sauteed Mushrooms and Spinach in an Alfredo Sauce  
Fresh Seasonal Vegetables, Chef's Choice Dessert  
Lunch \$29                      Dinner \$35

## *East Meets West*

Hot and Sour Soup  
Baby Greens, Cucumbers, Mandarin Oranges, Lemon Thai Basil Vinaigrette  
Fried Won Ton Crisps, Stir Fry Sauteed Beef Tips with Fresh Sweet Soy,  
Ginger, Garden Vegetables in a Mild Chili Sauce, Seared Coconut Marinated Pork Tenderloin  
in a Red Curry Scallion Glaze, Steamed Rice and Mango Mousse Cake  
Lunch \$30                      Dinner \$36

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

# ~Lunch and Dinner Buffet~

All Buffets Served with Coffee, Decaffeinated Coffee, Tea or Iced Tea

## Continued

### *French Farmers Buffet*

Marinated Artichoke Hearts and Roma Tomato Salad with Feta Cheese  
Local Baby Green Salad with Assortment of Toppings  
Assortment of Quiche  
Herb De Provence Red Potatoes  
French Green Beans and Bacon, Sautéed Eggplant and Bell Peppers  
Roasted Chicken with Rosemary and Sautéed Garlic  
Sautéed Whitefish with Lemon Capers  
Grilled Pork with a Port Reduction  
Assortment of Desserts  
Lunch \$30                      Dinner \$36

### *Pacific Rim Buffet*

Tropical Fruit Salad with Tossed Coconut  
Apple and Pecan Coleslaw with Raspberry Dressing  
Local Baby Greens with Assortment of Toppings  
Caribbean Jerk Chicken  
Seared Pacific Salmon with Pineapple Chutney  
Fresh Herb Potatoes  
Roasted Seasonal Vegetables  
Assortment of Cakes and Pies  
Lunch \$28                      Dinner \$34

### *Southern Buffet*

Mixed Green Salad with Assorted Toppings  
Rustic Pasta Salad  
Red Potato Salad with Sweet Relish  
Macaroni and Cheese  
Corn on the Cob  
Honey Stung Fried Chicken  
Jack Daniel Glazed Pork Loin  
Assortment of Cookies, Brownies and Pies  
Lunch \$28                      Dinner \$34

### *Californian*

California Baby Greens, Assorted Toppings  
Rustic Pasta Salad with Roasted Peppers  
Fresh Spinach Salad Served with Shaved Onions, Chopped Egg and a  
Bacon Dressing, Fresh Mozzarella, Grape Tomatoes, tossed  
with Balsamic Vinaigrette and Basil  
Grilled Salmon with Roasted Bell Pepper Sauce  
Roasted Breast of Chicken with Garlic and Rosemary au jus  
Roasted Tri Tip with Sautéed Onions and Mushrooms  
Oven Brown Potatoes, Asparagus with Lemon Oil  
Glazed Baby Carrots, Rice Pilaf, Rolls and Butter  
Assorted Fresh Pastries, Cakes and Pies  
50 Guest Minimum  
Dinner \$46

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

# ~Lunch and Dinner Buffet~

## Add-On To Any Buffet

*Rice Pilaf*  
\$3

*Caesar Salad*  
\$3

*Rustic Pasta Salad*  
\$3

*Ventura Baby Greens*  
\$3

*Wild Mushroom Risotto*  
\$4

*Asparagus with Hollandaise Sauce*  
\$4

*Roasted Pork Loin with Brandied Cherry Sauce*  
\$4

*Prime Rib of Beef ~ Carved to Order*  
\$7

*Slow Roasted Turkey Breast*  
\$5

*Smoked Ham*  
\$5

*Roasted Vegetable Wellington*  
\$4

*Honey Glazed Carrots*  
\$3

*Three Layer Chocolate Mousse Cake*  
\$4

*Bourbon Pecan Pie*  
\$3

*Dulce de Leche Cheesecake*  
\$4

*Sliced Fresh Fruit*  
\$3

Minimum 50 guest for carving station  
Stations Require a Uniformed Attendant @ \$100.00  
1 attendant per 50 guests

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

# ~Dinner Entrée Salads~

## Salads:

(Please Select Only One of the Following For All Attendees)

### *Ventura Caesar Salad*

Fresh Romaine, Reggiano Cheese, Sundried Tomatoes  
Home-Made Herbed Garlic Croutons

### *Mesclun Salad*

Organic Field Greens and Candied Pecans, Tomato, Shredded Carrots,  
Crumbled Bleu Cheese, Balsamic Vinaigrette

### *Baby Romaine*

Belgian Endive, Radicchio, Julienne Carrots, Roquefort  
Garlic Herb Dressing

### *Spinach Salad*

Shaved Onions, Grape Tomatoes, Chopped Egg  
Served with a Bacon Parmesan Dressing

### *Mediterranean Salad*

Gourmet Baby Greens, Roasted Sweet Peppers, Marinated Artichoke Hearts,  
Toasted Pignoli Nuts, Herbed Croutons,  
Sun Dried Tomato Olive Dressing

*(Please Add an Additional 1 Dollar Per Person)*

### *Greek Salad*

Spear Hearts Romaine, Kalamata Olives, Cucumber,  
Sweet Red Peppers, Red Onions and Imported Feta Cheese,  
Lemon Oregano Dressing

*(Please Add an Additional 2 Dollars Per Person)*

### *Crowne Salad*

A Tangle of Tender Baby Greens with Marinated Grilled Asparagus,  
Poached Pears and Napa Goat Cheese,  
Herb Vinaigrette

*(Please Add an Additional 3 Dollars Per Person)*

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

## ~Dinner Entrées~

All Entrées are Served with Chefs Selection of Accompaniment, Rolls and Butter,  
Coffee and Decaffeinated Coffee, Hot or Iced Tea  
Please Select Only One For All Attendees

### *Free Range Breast of Chicken*

Your Choice of:

Teriyaki Marinated, Roasted Tomato Ginger Sauce or  
Smoked Chipolte Chili Sauce or Lemon Thyme Butter Sauce

\$33

### *Teriyaki Chicken Breast and Five Spice Salmon*

Ginger Tomato Sauce

\$42

### *Aged Filet Beef of Tenderloin*

Served with Wild Mushrooms in a Port Essence Sauce

\$41

### *Citrus Marinated Pork Chop*

Ginger Apricot Compote

\$36

### *Seared Aged New York Strip*

Peppercorn Sauce

\$39

### *Oven Baked Halibut*

Mango and Whole Grain Mustard Glaze

\$38

### *Pan Seared Salmon*

Dusted with Five Spices, Served with a Miso Glaze

\$36

### *Blackened Wild Mahi-Mahi*

Pineapple Ginger Butter Sauce

\$35

### *Vegetable Wellington*

Pockets of Roasted Vegetables, in a fire Roasted Tomato Sauce

And Topped with Boursin Cheese

\$33

### *Free Range Roasted Breast of Chicken and Sauteed White Shrimp*

Lemon Garlic Cream Sauce

\$43

### *Seared Filet of Beef and Bacon Wrapped Scallops*

Filet Served with a Port Reduction, Scallops Served with Garlic Butter

\$48

### *Herb Seared Petite Filet and Petite Lobster*

Filet Served with a Port Reduction, Lobster Served with Garlic Herb Butter

\$56

### *Crab Stuffed Prawns*

Wrapped in Pancetta with a Lemon Creme Sauce

\$42

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

\$2.00 split plate charge will apply for additional menu selection

## ~Lunch and Dinner Dessert~

(Please Select Only One For All Attendees)

### *Fresh Seasonal Berries*

Served in an Almond Tuille Cup  
with a Raspberry Sauce  
*(Please add an additional 2 dollars per person)*

### *Dulce De Leche Cheesecake*

Served with a Carmel Sauce

### *New York Style Cheesecake*

Served with Fresh Strawberry Sauce

### *Tiramisu*

Fluffy Mascarpone with Espresso Soaked  
Ladyfingers with Tahitian Vanilla Sauce

### *Three Chocolate Mousse Cake*

Dark, Milk and White Chocolate with  
Grand Marnier Crème Anglaise

### *Chocolate Pecan Tart*

Served with a Vanilla Sauce

### *Chocolate Pyramid*

Chocolate Chiffon Cake with Carmel Mousse  
Inside a Dark Chocolate Pyramid

### *Key Lime Tart*

Served with a Raspberry Sauce

### *Raspberry Marquees*

Chocolate Chiffon Cake, wrapped in Chocolate Gnash  
with a Raspberry Mousse

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

# *~Hors 'd Oeuvres~*

Priced per 100 pieces  
Minimum Order of 50 pieces

Mini Beef Kabobs	\$310 per order
Beef Satay with Teriyaki Sauce	\$310 per order
Wild Mushroom Lettuce Wrap	\$400 per order
Mini Chicken Kabob	\$300 per order
Thai Peanut Chicken Satay	\$300 per order
Sesame Chicken	\$300 per order
Spanakopita	\$225 per order
Shrimp & Herb Cheese Bagger's Purse	\$400 per order
Curry Chicken in Phyllo	\$290 per order
Feta Cheese & Sun Dried Tomatoes	\$300 per order
Chicken Wellington	\$320 per order
Coconut Shrimp	\$400 per order
Brie en Croute with Raspberry	\$300 per order
Mini Beef Wellington	\$350 per order
Assorted Mini Quiche	\$270 per order
Bacon Wrapped Scallop	\$350 per order
Beef Empanada	\$330 per order
Pork Pot Sticker	\$300 per order
Shrimp Spring Roll	\$325 per order
Crab Rangoon	\$350 per order
Coconut Lobster	\$450 per order
Cashew Chicken Spring Roll	\$300 per order
Mini Vegetable Egg Roll	\$275 per order
Boursin Crostini	\$300 per order
Mini Sante Fe Chicken Spring Roll	\$300 per order

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

## *~Hors 'd Oeuvres Continued~*

Priced Per Order of 100  
Minimum order of 50 pieces

Sun Dried Tomatoes Tartlet	\$270 per order
Asparagus and Prosciutto	\$270 per order
Roasted Filet on Blue Cheese Crostini	\$350 per order
Tomato Bruschetta on a Cucumber	\$325 per order
Brie with Pear & Almonds	\$290 per order
California Roll	\$400 per order
English Style Cucumber, Dill Smoked Salmon Ribbon	\$270 per order
Belgian Endive with Creamed Boursin Cheese & Apples	\$330 per order
Ahi Tartar on Wonton Crisp	\$350 per order
Stuffed New Potato with Salmon Caviar	\$350 per order
Jumbo Gulf Shrimp	\$425 per order

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

# *~Hors 'd Oeuvres Display~*

## *Fresh Fruit*

Assorted Fresh Cut Seasonal Fruit decorated with Whole Fruit

Small Display (Serves up to 50 Guests) \$150

Large Display (Serves up to 100 Guests) \$300

## *Vegetable Crudité*

To Include Cauliflower, Red Radish, Broccoli, Carrots, Mushrooms, Jicama  
Cucumber and Cherry Tomatoes. Served with Creamy Dressing

Small Display (Serves up to 50 Guests) \$150

Medium Display (Serves up to 75 Guests) \$200

Large Display (Serves up to 100 Guests) \$250

## *Cheese Display*

Cubes of Imported and Domestic Cheeses  
Served with French Bread and Assorted Crackers

Small Display (Serves up to 50 Guests) \$200

Medium Display (Serves up to 75 Guests) \$300

Large Display (Serves up to 100 Guests) \$400

## *Antipasto Display*

Fresh Mozzarella, Tomato and Basil Bruschetta, Pepperoncini Peppers,  
Assorted House Cured Olives, Jardinière, Sun Dried Tomatoes,  
Prosciutto, Peppered Salami, Cappicola, Mortadella,  
Roasted Peppers, Marinated Artichoke Hearts, Asiago  
Goat Cheese Romano and Gorgonzola Cheeses with Crackers and Fresh Baked Baguettes

Small Display (Serves up to 50 Guests) \$250

Large Display (Serves up to 100 Guests) \$450

## *Dips*

Your Choice of One of the Following:

California Artichoke and Spinach Dip, Peppered Herb Cheese Dip,  
Jalapeno Cheese Dip, Onion Dip, Guacamole Dip, Clam Dip or Fresh Salsa

(Serves up to 15 Guests)

\$30 per quart

## *Warm Wheel of Brie*

Dusted with Brown Sugar and Candied Pecans

Served with French Bread

Two Pound Wheel

\$75

## ~Carving Station~

Please add \$100.00 for Uniformed Attendant per Station  
One Attendant per 50 Guests

### *Whole Tenderloin of Beef~ Carved to Order*

Grilled Tenderloin, Cooked Medium Rare with  
Silver Dollar Rolls, Port Reduction  
(Serves up to 50 Guests)  
\$450

### *Rootbeer Brined Turkey Breast*

Roasted Breast Turkey, Cranberry Relish, Giblet Gravy and Soft Dinner Rolls  
(Serves up to 50 Guests)  
\$245

### *Garlic Herb Crusted Leg of Lamb*

Slow Roasted Boneless Leg of Lamb, Cooked Medium with Pita Bread,  
Mint Jelly and Hummus  
(Serves up to 50 Guests)  
\$275

### *Slow Smoked Pit Ham with Jack Daniels Glaze*

Served with Honey Mustard, Silver Dollar Rolls  
(Serves up to 50 Guests)  
\$235

### *Prime Rib of Beef~ Carved to Order*

Served with Au Jus, Creamed Horseradish and Silver Dollar Rolls  
(Serves up to 50 Guests)  
\$400

### *Roasted Pork Loin with Applejack Brandy Sauce*

(Serves up to 50 Guests)  
\$225

## ~Stations~

Please add \$100.00 for Uniformed Attendant per Station  
Minimum 50 Guests

Shrimp or Scallop Sautéed with Herbed Butter  
\$4.00 Each

Medallions of Veal Franchise with Sweet Butter, Lemon and Caper  
\$3.75 Each

Steak Au Poivre with Peppercorn and Demi Glace  
\$10.50 Each

Steak Diane Sautéed with Brandy, Forest Mushrooms, Onions and Demi Glace  
\$10.50 Each

Sautéed Veal Medallions with Shitaki Mushrooms and Marsala Wine  
\$3.75 Each

## ~Carving Stations~

### *Seafood Station*

Chilled Jumbo Shrimp, Fresh Shucked Oysters, Chilled Clams,  
Chilled Mussels in Vinaigrette and King Crab Legs  
\$25 per person

### *Sushi Station*

Cucumber Rolls, California Rolls, Salmon Rolls, Ebi, Spicy Tuna Rolls,  
Vegetable Rolls, BBQ Eu Roll, and Vegetable Roll  
\$4.50 per piece

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

## ~Carving Stations~

Please add \$100.00 for Carving Attendant per Station  
Minimum 50 Guests

### *Pasta Station*

Penne, Tortellini and Rotini with your Choice of Three Sauces:  
Marinara, Four Cheese Alfredo, Pesto, Condiments of Crushed Red Pepper, Virgin Olive Oil, Cracked  
Black Pepper and Grated Parmesan. Served with Garlic Bread  
\$13 per person

### *Pizza Station*

Selection of Thin Crust New York Style Pizza to include: Classic Margarita, Pepperoni,  
Sausage or Vegetarian with Sautéed Mushrooms, Peppers, Onions and Artichokes or California Style  
Pizza with Cheese and Tomato, Pepperoni or Vegetarian with Sautéed Mushrooms, Peppers  
Onions and Artichokes  
\$13 per person

### *Taco Bar*

Selection of Marinated Pork, Ground Beef, Spiced Chicken with Soft Flour and Corn Tortillas,  
Shredded Lettuce, Diced Tomatoes, Onions, Guacamole, Pico de Gallo,  
Salsa, Sour Cream and Shredded Cheddar Cheese  
\$15 per person

### *Caesar Salad Station*

Baby Hearts of Romaine tossed with a Garlic Dressing with Herb Croutons,  
Marinated Shrimp and Sliced Grilled Chicken Breast  
\$11 per person

### *Potato Station*

Whipped Yukon Garlic Gold Potato, Sea Salt and Black Pepper Baked Potato, Served  
with Whipped Sweet Butter, Sour Cream, Shredded Cheddar Cheese, Green Onions, Bacon,  
Sautéed Mushrooms and Broccoli Florets  
\$8 per person

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

## ~Dessert Stations~

Please add \$100.00 for Uniformed Attendant per Station  
Minimum 50 Guests

### *Viennese Desserts*

Selection of European and American Style Pastries featuring Black Forest Cake, Cream Caramels, Chocolate Mousse Cake, Cream Puffs, Petite Fours, Mini Fruit Tarts, Lemon & Mango Mousse Cake, Open Tortes, Hazelnut Tower, Raspberry Marquee, Pistachio Squares and an Assortment of Pastries

\$11 per person

### *Ice Cream Sundae Bar*

Chocolate, Vanilla and Strawberry Haagan Dazs Ice Cream to be Accompanied with Sweet Hot Fudge, Chocolate Syrup, Butterscotch, Pineapple, Caramelized Bananas, Fresh Whipped Cream, Maraschino Cherries, Rainbow Sprinkles and Crushed Oreo's

\$9 per person

### *International Coffee House*

Coffee Served with White and Brown Sugars, Cinnamon and Sugar Sticks, Whipped Cream and Vanilla, Hazelnut and Raspberry Biscotti and Scones

\$7 per person

### *Chocolate Fountain*

Cookie Pieces, Pretzels, Marshmallows and Bananas

Milk Chocolate \$9 per person

White Chocolate \$9.50 per person

Dark Chocolate \$10.00 per person

#### Additional Chocolate Fountain Add-Ons

Strawberries \$0.50 per person

Pineapple \$0.50 per person

Vienna Fingers \$0.50 per person

Pound Cake \$0.50 per person

Biscotti \$1.00 per person

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*

# *~Beverage Services~*

## *House Brands*

Gordons Vodka, Gilbys Gin, Jim Beam Bourbon, Ron Rico Rum,  
Montezuma Tequila, House of Stuard Scotch

## *Deluxe Liquor*

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Bacardi Rum,  
Seagrams 7 Blended Whiskey, Cutty Sark Scotch, Cuervo Gold Tequila, Jacques Bonet Brandy

## *Premium Liquor*

Absolute Vodka, Tanqueray Gin, Jack Daniels Bourbon,  
Captain Morgan Rum, Seagrams VO Blended Whiskey, J&B Scotch,  
Sauza Hornitos Tequila, Christian Brothers Brandy

## *Top Shelf Brands*

Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal Scotch,  
Crown Royal Whiskey, Gentlemen Jack Bourbon, Myers Dark Rum,  
Patron Silver Tequila, Courvoisier vs Cognac, Amaretto Disarrono, Bailey's Irish Cream,  
B&B, Frangelico, Grand Marnier, Kahlua, Chambord, Drambuie

## *Imported and Domestic Beers*

Budweiser, Bud Lite, Corona, Heineken, Amstel Light

## *Soft Drinks*

Coke, Diet Coke, Caffeine Free Coke, Sprite

## *Waters*

Fiji, Pellegrino and Crowne Plaza Bottle Water

# ~Beverage Services~

## Continued

### *Cash Bar*

House Liquor \$6.50  
Deluxe Liquor \$8.00  
Premium \$8.50  
Top Shelf \$9  
Cordials \$8  
Domestic Beer \$5.50  
Imported Beer \$6.00  
Soft Drinks \$3.50  
Bottled Water \$3.50  
Assorted Fruit Juices \$4.50

### *Hosted Bar*

House Liquor \$5.75++  
Deluxe Liquor \$6.50++  
Premium \$7++  
Top Shelf \$7.50++  
Cordials \$7.75++  
Domestic Beer \$4.50++  
Imported Beer \$5++  
Soft Drinks \$3.00++  
Bottled Water \$3++  
Assorted Fruit Juices \$4++

### *Hosted Package By Hour*

*All packages include wine, beer and sodas. Hours must be consecutive.  
Guests aged five thru twenty will be charged half price. Please guarantee for ALL guests in attendance*

<b>DURATION</b>	<b>BEER, WINE &amp; SODAS</b>	<b>DELUXE BRANDS</b>	<b>PREMIUM BRANDS/CORDIALS</b>	<b>TOP SHELF</b>
<i>One Hour</i>	\$11.00	\$14.00	\$18.00	\$22.00
<i>Two Hours</i>	\$15.00	\$18.00	\$22.00	\$26.00
<i>Three Hours</i>	\$19.00	\$22.00	\$26.00	\$30.00

### *Wines*

(Prices are per Bottle)

La Terre Chardonnay \$26  
La Terre Cabernet Sauvignon \$26  
J Roget Sparkling Wine \$26  
Fourteen Hands Chardonnay \$32  
Fourteen Hands Cabernet Sauvignon \$32  
Domaine St. Michelle Sparkling Wine \$32  
Villa Mt. Eden Reserve Chardonnay \$38  
Villa Mt. Eden Reserve Cabernat \$38  
Mumms Brut Cuvee \$38  
Franciscan Chardonnay \$42  
Franciscan Cabernet Sauvignon \$48

*All Prices are Subject to a 20% Service Charge and 8.25% Sales Tax*