



CROWNE PLAZA®

HOTELS & RESORTS

AN IHG® HOTEL

CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA SAN FRANCISCO AIRPORT



Our dedicated Catering Manager and Catering Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



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Sfocp.com

22% Taxable service charge and 9.5% sales tax will apply to all food and non-liquor beverage. Tax and service charge subject to change. All menu listings are charged per person

BREAKFAST BUFFETS



These buffets are designed for a minimum of 25 guests.

For fewer guests, a \$5.00 per person charge will apply.

Breakfast Buffet includes Chilled Orange, Apple & Cranberry Juice, Freshly Brewed Regular & Decaffeinated Coffee and Selection of Herbal Teas.

SIMPLE START BUFFET \$30

Sliced Seasonal Fresh Fruit Platter
Assorted Scones, Breads and Muffins
With Fruit Preserves and Butter
Chilled Orange Juice

PICK ME-UP \$35

Sliced Seasonal Fresh Fruit Platter
Assorted Greek Yogurt and Granola
Assorted Bagels, Breakfast Breads and Muffins with Cream Cheese Spreads
Fruit Preserves and Butter
Chilled Orange Juice and Apple Juice

HAPPY LIVING \$38

Assorted Greek Yogurt and Granola
Hard Boiled Eggs
Assorted Scones & Bagels with Cream Cheese Spreads
Sliced Seasonal Fresh Fruit Platter
Assorted Fruit Smoothies

HOT ADDITIONS

(Must be accompanied with the Purchase of a Continental Breakfast Package)

Breakfast Croissants \$12.00 each

Smoked Ham or Smoked Bacon,
Scrambled Eggs, Chives and Reggiano Parmesan

Breakfast Wrap \$12.00 each

Scrambled Eggs, Roasted Peppers,
Sonoma Jack Cheese and Fresh Fire
Roasted Tomato Salsa wrapped in a
Fresh Whole Wheat Tortilla

SOMETHING MORE

charged per person

QUAKER OATMEAL

WITH BROWN SUGAR,

HONEY & PECANS \$6

CHICKEN APPLE SAUSAGE/SMOKED

BACON/TURKEY BACON/SMOKED HAM \$10

2 SCRAMBLED EGGS \$8

2 HARD BOILED EGGS \$8

TOFU \$6

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BREAKFAST BUFFET

These buffets are designed for a minimum of 25 guests.

For fewer guests, a \$5.00 per person charge will apply.

Breakfast Buffet includes Freshly Brewed Regular & Decaffeinated Coffee and Selection of Herbal Teas.

THE GREAT START BUFFET \$55

Sliced Seasonal Fresh Fruit Platter

Assorted Bagels, Breakfast Breads and Croissants

Cream Cheese with Fruit Preserves and Butter

Scrambled Eggs with Chives

Crisp Bacon and Chicken Apple Sausage

Roasted Red Potatoes with Green Onions

Assorted Fruit and V8 Juices

THE MISSION BUFFET \$60

Sliced Seasonal Fresh Fruit Platter

Frittata with Peppers & Onions topped with Jack Cheese

Roasted Red Potatoes with Green Onions

Fire Roasted Tomato Salsa

Assorted Bagels with Cream Cheese, Butter and Fruit Preserves

Smoked Bacon or Smoked Ham or Chicken Apple Sausage

Assorted Fruit and V8 Juices

BUFFET ENHANCEMENTS

Must be accompanied with the purchase of the above Breakfast Menus

YOGURT PARFAIT \$5
Layers of Yogurt, Fresh Berries and Granola

CINNAMON DUSTED FRENCH TOAST \$6
with Maple Syrup, Whipped Butter & Powdered Sugar

BAGELS & SMOKED SALMON \$10
Onions, Capers, Tomatoes and Herb Cream Cheese

ACTIVE
(Chef attendant fee of \$125.00 will be applied to below stations)

COOKED TO ORDER \$14
Scrambles & Omelets
Cheddar Cheese, Swiss Cheese
Onions, Broccoli, Mushrooms, Green Onions, Spinach and Tomatoes

Your choice of:
Smoked Crisp Bacon, or Smoked Ham or Smoked Sausage

BELGIAN WAFFLE STATION \$10
Whipped Cream, Butter, Syrup, Strawberries, Blueberries and Pecans



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PLATED BREAKFAST SELECTIONS

Plated Breakfast selections are designed for a minimum of 25 guests.

For fewer guests, a \$5.00 per person charge will apply.

Plated Breakfast includes Freshly Brewed Regula & Decaffeinated Coffee and Selection of Herbal Teas.

All Plated Entrees accompanied by: Orange Juice, Basket of Breakfast Pastries, Fruit Preserves and Butter.

ALL AMERICAN

\$25

Scrambled Eggs served with Country Potatoes with Fresh Herbs.

Your choice of:

Smoked Bacon or Chicken Apple Sausage
or Smoked Ham

SAN FRANCISCAN

\$30

Poached Eggs and Canadian Bacon on Sourdough Muffin

(For Vegetarian: Sautéed Spinach, Mushrooms and Heirloom Tomato)

topped with Hollandaise Sauce

served with Roasted Red Skins with Fresh Herbs

THE NEW YORKER

\$35

10oz. Certified Angus New York Strip

with Eggs any style

Roasted Red skins

and Fresh Herbs

THE VEGETARIAN

\$25

Vegetable Frittata, Avocado, Tomatoes, Mushrooms

Green Onions, Roasted Red Skins with Fresh Herbs

FRENCH TOAST

\$26

Thick cut Egg bread Sautéed in Cinnamon Egg Batter with Pecans, Maple Syrup

Your choice of:

Smoked Bacon or Chicken Apple Sausage
or Smoked Ham

A LA CARTE

THE BAKERY

Breakfast Loaf

Banana Nut \$40.00 per loaf

Plain Butter

Lemon Poppy Seed

Apple Raisin Nut

Orange Cranberry

Pumpkin Loaf

Blueberry

Chocolate

Carrot

Cinnamon Raisin

Marble

Zucchini

Coffee Cake

Plain \$42.00 each

Strawberry

Almond

Blueberry

Cinnamon Crumb

Cranberry

Dark Chocolate

Macadamia

Pumpkin

Assorted Bagels with Cream Cheese \$45.00 per dozen

Assorted Whole Fruits \$6.00 each

Sliced Fresh Seasonal Fruit \$14.00 per person

Assorted Yogurt \$6.00 per person

Greek Yogurt \$6.00 per person

Assorted Biscuits \$40.00 per dozen

Assorted Donuts \$44.00 per dozen

Pecan or Walnut Sticky Buns \$46.00 per dozen



BEVERAGES

Assorted Juices \$4.00 each

Milk \$4.00 each

Fresh Brewed Coffee & Herbal Teas \$80.00 per gallon

Assorted Soft Drinks \$4.00 each

Mineral or Sparkling Water \$4.00 each

Lemonade \$55.00 per gallon

Iced Tea \$55.00 per gallon

Tropical Fruit Punch \$55.00 per gallon

Mimosas \$8.00 per person

Fruit Infused Water (serves 30 ppl) \$35.00

SNACKS

Snack Bars \$4.00 each
(Cliff Bar or Nature Valley Granola Bar)

Tortilla Chips, Salsa & Guacamole \$4.00 per person

Mixed Nuts \$4.00 each

Warm Pretzels with Yellow Mustard \$38.00 per dozen

Gourmet Potato Chips, Caramel Popcorn
or Pretzels \$3.00 each

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BREAK PACKAGES

All Breaks are accompanied by:

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas..



THE EXPRESS P.M. BREAK

\$22

Assorted Cookies
Choice of one: Blondies or Chocolate Brownies
Assorted Soft Drinks and Sparkling Mineral Waters

VALENCIA STREET BREAK

\$25

Tri-Color Corn Tortillas served with Salsa Verde,
Pico de Gallo and Guacamole
Beef Taquitos
Warm Churros with Cinnamon Sugar
Assorted Soft Drinks and Bottled Waters

THE HOME RUN

\$24

Individual Bags of Caramel Popcorn and Kettle Chips
Miniature Corn Dogs & Soft Pretzels
served with Mustard
Assorted Soft Drinks and Lemonade

COLD BREEZE BREAK

\$26

Assorted Haagen-Dazs Ice Cream Bars
Ice Cream Cups and Drumsticks
Assorted Soft Drinks and Mineral Waters
Fresh Brewed Regular and Decaffeinated Coffee
and Herbal Teas

GREEK AISLE

\$14

Roasted Red Pepper Hummus and Tzatziki
served with Pita Chips

THE MEDITERRANEAN

\$24

Pita Chips & Hummus
Tzatziki served with Seasonal Vegetables
Assorted Soft Drinks and Bottled Waters

MAYAN CHOCOLATE BREAK

\$24

Chocolate Brownies, Chocolate Cinnamon Cookies
Warm Churros served with Chocolate Dipping Sauce
Chilled Milk
Assorted Soft Drinks and Bottled Waters

THE ENERGIZER

\$26

Cliff and Nature Valley Snack Bars
Smoked house Almonds
Whole Fresh Fruit
Assorted Soft Drinks and Bottled Waters

CRUDITES

\$12

Raw + Blanched Market Vegetables
Ranch and Blue Cheese Dressing

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LIGHT LUNCH SELECTIONS

These buffets are designed for a minimum of 25 guests.

For fewer guests, a \$5.00 per person charge will apply.

All Boxed Lunches include Rolls and Butter, Freshly Brewed Regular & Decaffeinated Coffee and Selection of Herbal Teas and Assorted Cookies.

CALIFORNIA SPINACH SALAD

\$16

Baby Spinach
Toasted Sliced Almonds
Red Onions
Feta Cheese
Balsamic Vinaigrette

CLASSIC CAESAR SALAD

\$15

Hearts of Romaine with Garlic Herb Croutons
Grape Tomatoes
Parmesan Cheese
Tossed with Caesar Dressing

WEST BAY COBB SALAD

\$18

Romaine Lettuce
Diced Tomato
Hard Boiled Egg
Avocado
Smoked Bacon
Blue Cheese

ADDITIONS

Grilled Chicken Breast	\$10
Prawns	\$14
Steak	\$18



CALIFORNIA CLUB SANDWICH

\$24

Sliced Turkey Breast
Crispy Bacon
Avocado
Swiss Cheese
Dijon Mayonnaise
Tomato
Lettuce
Buttermilk Bread

PHILLY CHEESESTEAK

\$26

Thinly sliced Roast Beef on a Hoagie Roll
Sautéed Onions and Peppers
topped with Mozzarella Cheese

HALF SANDWICH + SALAD

\$24

Choice of:
*Oven Roasted Turkey, Pepper Jack & Dijon Mayonnaise
*Roast Beef, Sharp Cheddar Cheese & Horseradish Aioli
*Grilled Portabella Sandwich with Pesto Aioli

(served with signature House Salad or a small Caesar Salad)

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BOXED LUNCH SELECTIONS

These buffets are designed for a minimum of 25 guests.

For fewer guests, a \$5.00 per person charge will apply.

All Boxed Lunches include Whole Fruit, Potato Chips, Cookie Soda or Bottled Water.

GREENS ON THE GO

THE SONOMA

\$19

Field Greens, Beets, Blue Cheese and Pecans tossed with Balsamic Vinaigrette

WRAPS ON THE GO

THE GARDEN

\$25

Grilled Zucchini, Roasted Peppers and Portobello Mushrooms, Hummus, Leaf Lettuce and Tomatoes wrapped in a Spinach Tortilla

THE MISSION

\$35

Smoked Turkey Breast, Pepper Jack, Leaf Lettuce and Chipotle Mayonnaise served on Sliced Sourdough

CALIFORNIA SPINACH SALAD

\$22

Grilled Chicken Breast, Baby Spinach, Toasted Sliced Almonds, Red Onions and Feta Cheese served with Balsamic Vinaigrette

THE ROMAN

\$29

Herb marinated Grilled Chicken, Romaine Lettuce, Heirloom Tomatoes, Shaved Parmigiana-Reggiano Cheese, Caesar Dressing wrapped in a Whole Wheat Tortilla

THE AMERICAN

\$40

Roast Beef, Sharp Cheddar Cheese, Bibb Lettuce, Tomatoes and Horseradish Aioli served on Whole Wheat

WEST BAY COBB

\$26

Grilled Chicken Breast atop Bibb Lettuce, Diced Tomatoes, Hard Boiled Egg, Avocado, Smoked Bacon and Blue Cheese served with Ranch Dressing

THE FRENCH

\$42

Smoked Ham, Swiss Cheese with Dijon Mayonnaise served on a Baguette

THE ITALIAN

\$44

Herb Chicken Breast with Pesto Aioli served on Focaccia Bread

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PLATED LUNCH SELECTIONS

Plated selections are designed for a minimum of 25 guests.

For fewer guests, a \$5.00 per person charge will apply.

All Plated Luncheons are accompanied by: Salad, Fresh Seasonal Vegetables, Fresh Bakery Rolls and Butter, Dessert, Coffee service and Selection Tea

SALAD CHOICES:

Choose One:

MICRO GREENS

A California selection of best Greens available with Julienne Vegetable Toppings

CAESAR SALAD

Hearts of Romaine, Grated Parmesan, Garlic Croutons with a Creamy Caesar Dressing

BABY KALE SALAD

Grapes, Point Reyes Blue Cheese, Toasted Walnuts, Pomegranate Vinaigrette

SPINACH SALAD

Young Spinach, Chopped Eggs, Mushrooms, Red Onions and Creamy Dijon Dressing

PLATED ENTREES:

Select Two Options:

CAPELLINI POMODORO

\$35

Angel Hair Pasta tossed with Fresh Tomatoes, Garlic Shallots and Basil with Extra Virgin Olive Oil

CHICKEN DIJON

\$38

Baked Chicken Breast with Panko, Dijon and Parmesan Cheese, served with a Mustard Cream Sauce and Rice Pilaf

CHICKEN PARMIGIANA

\$38

With Panko Fresh Herb Tomato Sauce topped with Parmesan Cheese, served with Bowtie Pasta

CHICKEN MARSALA

\$36

Seared Chicken Breast in a Marsala Wine Sauce with Cremini Mushrooms served with Wild Rice

WILD MUSHROOM RISOTTO

\$36

Cremini Mushrooms, Garlic Cream, Fresh Thyme and Grated Parmesan

PAN SEARED SALMON

\$41

Lemon and Caper Dill Sauce with Wild Rice

GRILLED PETITE FILET MIGNON

\$55

Cremini Mushroom, Cabernet Sauce and Shallot Whipped Potatoes

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PLATED LUNCH VEGETARIAN SELECTIONS

These selections are designed for a minimum of 25 guests.
For fewer guests, a \$5.00 per person charge will apply.

All plated selections are accompanied by:
Fresh Baked Rolls and Butter, Dessert,
Coffee service and Selections of Herbal Teas.

DESSERT SELECTIONS Choose One:

Individual Mixed Fruit Tartlets

Strawberry Shortcake

Mango Mousse Cake

Tiramisu

BUTTERNUT SQUASH RAVIOLI \$26

Ravioli stuffed with Butternut Squash
Fresh Herb Tomato Sauce or Pesto
Served with Veggies

CURRY STIR FRY \$26

Served with Brown Rice

NAPOLEON \$28

Roasted Red Pepper Polenta topped with
grilled Zucchini, Yellow Squash, Portobello
Mushroom and Heirloom Tomatoes
served with Herb Tomato Pesto Sauce
with Balsamic Reduction



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LUNCH BUFFET SELECTIONS

These selections are designed for a minimum of 25 guests.
For fewer guests, a \$5.00 per person charge will apply.

All lunch buffet selections are accompanied by:
Fresh Baked Rolls and Butter, Dessert, Coffee service and Selections of Herbal Teas.

SONOMA PICNIC BUFFET

\$58

Local Garden Greens with Assorted Dressings
Sundried Tomato Pasta Salad
Creamy Red Skin Potato Salad
Sliced Deli Meats: Roast Beef, Smoked Turkey Breast, Spiral Ham, Genoa Salami,
Selection of Sliced Cheeses: Swiss, Monterey Jack and Provolone Cheese
Selection of Fresh Breads served with variety of condiments
Oreo Cookie N' Cream Cake

SOUTH OF THE BORDER

\$70

Taco Salad with Salsa Ranch Dressing
Margarita Grilled Chicken
Chipotle Papaya Skirt Steak
Cheese Enchiladas with Guajillo Sauce
Refried Beans, Spanish Rice, Flour Tortillas
Tri- Color Tortilla Chips served with Guacamole, Salsa Verde, Salsa Roja and Lime Sour Cream
Tres Leches Cake or Mexican Flan

TASTE OF ITALY

\$60

Romaine Lettuce with Parmesan, Garlic Croutons-Caesar and Italian Vinaigrette
Tortellini Pasta with Sund-Dried Tomatoes and Pesto
Chicken Cacciatore
Beef Lasagna
served with Ratatouille Vegetables of the day
Local Breads of San Francisco
Strawberry Cheesecake or Tiramisu

OLD SOUTH STYLE BBQ

\$72

Crispy Iceberg Salad with Blue Cheese or Ranch Dressing
Creamy Red Skin Potato Salad
Barbeque Chicken Breasts
Grilled Flank Steak with Caramelized Onions
Buttered Corn on the Cobb
Old Fashioned Baked Beans
Cornbread and Fresh Butter
Peach Cobbler or Apple Cobbler

RECEPTIONS

Receptions are designed for a minimum of 25 guests. For fewer guests, a \$5.00 per person charge will apply.

All Carving Stations require a Chef Attendant to be on duty.

Chef Attendant Fee is \$125.00 per Carver, per Station

CARVED SELECTIONS

2 MEAT CHOICES @ \$55.00 per person

3 MEAT CHOICES @ \$65.00 per person

WHOLE ROASTED TURKEY

with Cranberry Sauce, Natural Gravy and Assorted Rolls

HONEY GLAZED HAM

with Miniature Rolls and Mustard

ROASTED PRIME RIB OF BEEF

with Natural Gravy, Creamy Horseradish and Miniature Rolls

ACTION STATIONS

CHICKEN + WAFFLE SLIDERS **\$22 per person**

Buttermilk Waffles, Boneless Fried Chicken
House Hot Sauce, Warm Maple Syrup

PLAZA TACO BAR **\$30 per person**

Shredded Chicken and Marinated Skirt Steak
served with Corn Relish with Cilantro-Lime
Vinaigrette Selection of Tomato Salsa, Cheese,
Guacamole and Tortillas

CROWNE SLIDER BAR **\$31 per person**

Ground Pork, Beef and Garden Slider topped with
Cheese on a Toasted Bun

SPECIALTY DISPLAYS

Receptions are designed for a minimum of 25 guests.

For fewer guests, a \$5.00 per person charge will apply.

FARM TO TABLE CHEESE DISPLAY \$40 per person

An assortment of Domestic and Imported Cheeses
Displayed with Fresh Fruit Garnish
served with an Assortment of Crackers
and Sliced Baguettes

CALIFORNIA FRESH FRUIT DISPLAY \$25 per person

Seasonal Sliced Fresh Fruits and Berries



THE MEDITERRANEAN \$27 per person

Roasted Red Pepper Hummus
Tzatziki
Marinated Olives
Raw & Steamed Vegetables
served with Pita Chips

NAPA VALLEY \$35 per person

California Fruit and Cheese Display
Roasted Asparagus and Fennel Display
Prosciutto wrapped Melons
served with Baguettes and
Assorted Crackers

ATLANTIC SMOKED SALMON \$35 per person

With Chopped Eggs
Chives Cream Cheese
Caper Berries
Marinated Sliced Red Onions
Mini Bagels

BAKED MOLTEN BRIE IN PUFF PASTRY \$29 per person

With Orange Marmalade
Apples and Toasted Almonds
served with Assorted Artisan Breads
and Crackers

ANTIPASTO DISPLAY \$32 per person

Salami
Mortadella
Prosciutto
Fresh Mozzarella Cheese
Italian Roasted Veggies
and Balsamic Drizzle

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HORS D' OEUVRES

Prices based on 50 pieces per order



COLD HORS D' OEUVRES

Spinach Feta Phyllo Cup	\$350.00
Assorted Canapes	\$350.00
Broccoli, Cauliflower & 3 Cheese Phyllo Cup	\$350.00
Tomato, Basil , Garlic Bruschetta on Garlic Crostini	\$350.00
Beef & Cilantro Empanadas	\$395.00
Scallop Bacon Wrapped	\$330.00
Smoked Salmon Pinwheel	\$350.00
Smoked Salmon on Crostini with Dill Cream	\$425.00
Jumbo Prawns on Ice	\$450.00
Blackened Tuna	\$450.00

HOT HORS D' OEUVRES

Miniature Vegetable Spring Rolls with Soy Ginger Sauce	\$330.00
Vegetable Samosa	\$360.00
Chicken Satay with Peanut Sauce	\$275.00
Beef Sautee cubes in Mini Bamboo Skewer	\$420.00
Shrimp & Chorizo Brochette on a Green Skewer	\$460.00
Sausage stuffed Mushroom Caps	\$350.00
Mini Beef Wellington	\$380.00
Sonora Chicken Pouch wrapped in Filo	\$370.00
Assorted Miniature Quiche	\$350.00
Chicken Chao on Hawaiian Sugar Cane	\$390.00
Spanikopita	\$350.00
Firecracker Shrimp with Sweet Chili Sauce	\$380.00
Mini Crab Cakes with Creole Remoulade	\$390.00

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PLATED DINNER ACCOMPANIMENTS

Plated selections are designed for a minimum of 25 guests.

Minimum short fall fee of \$150 will apply if minimum number of guest is not met for this menu.

All plated dinner selections are accompanied by:

Salad, Fresh Seasonal Vegetables, Fresh Baked Rolls and Butter, Dessert, Coffee service & Selection of Hot Teas.



FARM TO TABLE: choose Two Entrees

SALAD CHOICES: Choose One

MICRO GREENS

Selection of Local Greens, Grape Tomatoes, Cucumbers, Seasoned Croutons with Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Hearts of Romaine, Grated Parmesan and a Creamy Caesar Dressing and Garlic Croutons

BABY KALE SALAD

Grapes, Point Reyes Blue Cheese, Toasted Walnuts and Pomegranate Vinaigrette

SPINACH SALAD

Young Spinach, chopped Eggs, Mushrooms, Red Onions and Creamy Dijon Dressing

**8oz. ROASTED GARLIC
HERB CHICKEN BREAST**

\$60 per person

Herb & Garlic Crusted Chicken with Saffron Rice

CHICKEN MORNAY

\$62 per person

Breaded Chicken Breast rolled & stuffed with Spinach & Cheese served with Wild Rice

SEARED NEW YORK STEAK

\$72 per person

Mashed Potatoes with Green Onions, Cheddar Cheese and Bacon Bits

ROAST PRIME RIB OF BEEF

\$73 per person

Served with traditional accompaniments, Roasted Potatoes and Natural Jus

FILET MIGNON

\$72 per person

with Yukon Gold Garlic Mashed Potatoes, Shallots and Portobello Mushroom Sauce

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All plated dinner selections are accompanied by:

Salad, Fresh Seasonal Vegetables, Fresh Baked Rolls and Butter, Dessert, Coffee service & Selection of Hot Teas.

LOCAL PETRALE SOLE \$62 per person
Topped with Romesco Sauce served with Rice Pilaf

PAN SEARED SALMON \$69 per person
Lemon Cream Sauce with Rice Pilaf

HERB CRUSTED MAHI MAHI \$70 per person
Grapes, Point Reyes Blue Cheese, Toasted Walnuts and Pomegranate Vinaigrette

SPINACH SALAD
Young Spinach, chopped Eggs, Mushrooms, Red Onions and Creamy Dijon Dressing

PASTA

PENNE RIGATE \$58 per person
Served with Portobello Mushroom, Goat Cheese and Braised Leeks

PENNE PASTA \$58 per person
Served with Seasonal Vegetables and Spinach Cream Sauce

TORTELLINI PASTA CARBONARA \$58 per person
Served with Garlic, Shallot, Parsley and Parmesan Cheese

DUETS

PETITE FILET MIGNON AND PRAWN SCAMPI \$135/person
Served with Cabernet Demi-Glace and Mashed Potatoes

PETITE FILET MIGNON AND LOBSTER TAIL \$185/person
Served with Cabernet Demi- Glace and Tarragon Beurre Blanc and Garlic Mashed Potatoes

DESSERTS: choose One

Individual Mixed Fruit Tartlets

Banana Cream Pie

Chocolate Cream Pie

Tiramisu



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DINNER BUFFET SELECTIONS

Buffet selections are designed for a minimum of 25 guests.

For fewer guests, a \$10.00 per person charge will apply.

All dinner buffets are accompanied by:

Fresh Baked Rolls and Butter,
Dessert, Coffee service & Selection
of Hot Teas.

VALENCIA BUFFET **\$75 per person**

Jicama, Oranges, Feta in Cilantro Lime Dressing
Hearts of Romaine, Cherry Tomatoes, Radish
served in a selection of dressings
Tri- Color Tortilla Chips, Guacamole, Roasted Tomato Salsa
Pork or Chicken Tamales
Refried Beans and Spanish Rice
Tres Leches Cake or Mexican Flan

BAYSHORE BUFFET **\$98 per person**

Mixed Gourmet Greens with Assorted Dressings
Sliced Tomatoes and Mozzarella with Olive Oil, Basil,
Shallots, Balsamic Glaze and Cracked Pepper
Entrees- Select Two:
Pork Loin with Mustard Sauce
Pacific Fillet or Snapper served with Onions and Tomatoes
Chicken Marsala
Braised Short Ribs
Garlic and Thyme Roasted Red Potatoes
Seasonal Garden Vegetables
Fresh Bakery Rolls and Butter
Apple Pie or Pecan Pie

BURLINGAME BUFFET **\$85 per person**

Mixed Garden Salad with Assorted Dressings
Wild Field Greens with Walnuts, Blue Cheese with a
Balsamic Vinaigrette
Entrees- Select Two:
Macadamia Nut Crusted Sea Bass with Miso Mustard Sauce
Grilled Beef Strip Loin in Mushroom Cabernet Sauce
Grilled Chicken with Mango Salsa
Roasted Pork Loin with Brown Raisin Sauce
Garlic Chive Mashed Potatoes
Seasonal Garden Vegetables
Fresh Bakery Rolls and Butter
Strawberry Shortcake

COLUMBUS BUFFET **\$95 per person**

Hearts of Romaine with Croutons and Basil Dressing
Antipasto Platter with Imported Cheeses, Peppers & Olives
Marinated Artichoke Hearts, Sliced Salami
Entrees- Select Two:
Beef Lasagna or Vegetable Lasagna
Grilled Breast of Chicken with Rosemary Lemon Capers
Pan Seared Salmon with Tomatoes and Leeks
Seasonal Vegetables with Garlic Butter
Roasted Red Potatoes
Fresh Bakery Rolls and Butter
Oreo Cookies and Cream Cake or Mango Mousse Cake

GOLDEN GATE BUFFET **\$98 per person**

Bay Shrimp Salad
Hearts of Romaine, Garlic Croutons, Shredded Parmesan Cheese
Served with Caesar Dressing
Entrees- Select Two:
Baked Petrale Sole with Artichoke Brown Butter
Slow Roast Prime Ribs of Beef with Au Jus
Breast of Chicken Dore with Lemon Sage
Orzo Pasta with Asiago & Mushrooms
Olive Oil and Garlic Roasted Potatoes
Seasonal Garden Vegetables
Fresh Bakery Rolls and Butter
Mixed Fresh Fruit Tartlets

WINE SELECTIONS

Priced per bottle.

Guests bringing own wine, a \$15.00 Corkage Fee charge will apply.

Guests bringing own Non-Alcoholic Beverages, a \$5.000 Corkage Fee charge will apply.

WHITE WINE

DREAMING TREE CHARDONNAY , California (house wine)

\$10 per glass

\$48 per bottle

SEA SUN BY WAGNER CHARDONNAY, California

\$12 per glass

\$48 per bottle

MER SOLEIL SILVER CHARDONNAY, California

\$13 per glass

\$56 per bottle

J PINOT GRIS, California

\$12 per glass

\$46 per bottle

DREAMING TREE SAUVIGNON BLANC , California (house wine)

\$10 per glass

\$48 per bottle

KIM CRAWFORD SAUVIGNON BLANC, New Zealand

\$12 per glass

\$48 per bottle

CONUNDRUM ROSE, California

\$12 per glass

\$48 per bottle

CHANDON BRUT CHAMPAGNE, California

\$10 per glass

\$48 per bottle

LA MARCA PROSECCO, Italy

\$10 per glass

\$48 per bottle

MARTINELLI'S SPARKLING APPLE CIDER

\$14 per bottle

RED WINE

COLUMBIA CREST H3 CABERNET, Washington (house wine)

\$10 per glass

\$48 per bottle

COLUMBIA CREST H3 MERLOT, Washington (house wine)

\$10 per glass

\$48 per bottle

DECOY CABERNET, California

\$11 per glass

\$46 per bottle

DECOY MERLOT, California

\$11 per glass

\$46 per bottle

ROBERT MONDAVI PINOT NOIR, California

\$12 per glass

\$48 per bottle

ERATH RESPLENDANT PINOT NOIR, Oregon

\$15 per glass

\$56 per bottle

CONUNDRUM RED BLEND, California

\$14 per glass

\$52 per bottle

24% Taxable service charge and 8% sales tax will apply to all food and non-liquor beverage.
Tax and service charge subject to change. All menu listings are charged per person.

HOSTED OR CASH BAR SERVICE

Bar setup are designed for a minimum of 25 guests.

For fewer guests, a \$5.00 per person charge will apply and a Bar Tender Fee charge of \$150.00

If Bar Sales is achieved at \$450.00, Bar Tender Fee will be waived.

BAR PRICES

HOUSE BRANDS

Smirnoff Vodka, Seagrams Gin, Cruzan Rum, Grants Whisky,
Sauza Silver Tequila and Korbel Brandy
Budweiser Beer and Budlight Beer
House Wines- Dreaming Tree Wines

CALL BRANDS

Ketel One Vodka, Beefeaters Gin, Captain Morgan Rum, Dewars
White Label Scotch, Jack Daniel's Bourbon, Canadian Club
Whisky, 1800 Reposado Tequila, Courvoisier Brandy
Coors Light, Samuel Adams Boston Lager, Heineken, O'Douls,
New Belgium Fat Tire, Goose Island IPA

PREMIUM BRANDS

Grey Goose Vodka, Tanqueray Gin, Myers Dark Rum, Chivas
Regal Scotch, Bulleit Bourbon, Crown Royal Whisky,
Patron Silver Tequila
Miller Lite, Corona, Modelo Especial, Ballast Point Sculpin IPA,
Stella Artois, Dos Equis XX

PREMIUM BRAND COCKTAILS

\$16 per glass

CALL BRAND COCKTAILS

\$14 per glass

HOUSE BRAND COCKTAILS

\$12 per glass

HOUSE WINE

\$12 per glass

HOUSE CHAMPAGNE

\$12 per glass

IMPORTED BEERS

\$7 per bottle

DOMESTIC BEERS

\$6 per bottle

JUICE, SODA OR BOTTLED SPARKLING OR STILL WATER

\$3 per bottle