

Crowne Plaza Palo Alto 4290 El Camino Real, Palo Alto, CA 94306 www.crowneplazapaloalto.com





### CONTINENTAL BREAKFAST SELECTION

### THE CABANA | 35

Assortment of Bagels, Bread and Pastries

Platter of Locally Sourced and Seasonal Fruit and Berries

Premium Jams, House Made Whipped Butter and Cream Cheese

Fresh Squeezed Grapefruit, Orange and Pineapple Juice

Freshly Brewed Regular and Decaf Coffee

Selection of Signature Teas

Still & Sparkling Water

+ \$20 per person to add onto any Hot Buffet option

### CONTINENTAL | 28

Fresh Squeezed Orange Juice

Granola Bar

Freshly Baked Croissant

Stratus Greek Yogurt Parfait, Berries, Honey and House-made Granola

Whole Seasonal Fruit

Freshly Brewed Regular and Decaf Coffee

Selection of Signature Teas

### HEALTH NUT | 30

House-made Green Juice

Chia Pudding, Coconut Milk, Blackberries, Honey

Cliff Bar

Whole Seasonal Fruit

Mountain Valley Spring Water

### BREAKFAST BUFFET SELECTIONS

Add on The Cabana Breakfast for an additional \$20 per person

### SILICON VALLEY | DF, GF

Scrambled Eggs, Bacon, Chicken Apple Sausage, Confit Fingerling Potatoes

39

#### PACIFIC HEIGHTS

Scrambled Eggs, Breakfast Flatbread<sup>1</sup>, Hobbs' Bacon, Chicken Apple Sausage, Roasted Marble Potatoes

40

### FISHERMAN'S WHARF | GF

Dungeness Crab Scramble, Bacon, Chicken Apple Sausage, Crispy Yukon Gold Potatoes

44

### PACIFIC BEACH | DF, GF

Chilaquiles<sup>2</sup>, Chorizo Scrambled Eggs, Bacon OR Chicken Apple Sausage, Roasted Marble Potatoes.

39

#### SANTA BARBARA

Scrambled Eggs, Grilled Tri Tip³, Buttermilk Pancakes, Crispy Yukon Gold Potatoes. Swap Pancakes for Waffles or French Toast at no extra charge.

46

<sup>&</sup>lt;sup>1</sup> Proscíutto Cotto, Parmesan, Creme Fraíche <sup>2</sup> Salsa Verde, Monterey Jack Cheese, Avocado, Crema <sup>3</sup> Mojo Verde, Roasted Sweet Peppers

Meat Alternatives available at an additional \$5 per person- upon request

### BREAKFAST STATIONS

AVOCADO TOAST BAR   VG, DF   Pickled Shallots, Easter Radish, Pistachio Dukkah	13
LOX BAGEL BAR   Capers, Pearl Onions, Whipped Cream Cheese	17
BUILD YOUR OWN PARFAIT BAR   VG, GF	11
BREAKFAST BURRITO BAR   VG   Salsa Verde, Guacamole, Crema	13
STEEL CUT OATMEAL   V, DF, GF   Assorted Dried Fruit & Nut	9
CAVIAR BAR   VG   Buckwheat Blinis, Classic Accoutrement	MP
OMELET BAR   Requires a Chef Attendant at \$250/ea for 2 hours	24
PLATED BREAKFAST SELECTIONS	
SKYLINE   Eggs Benedict, Country Gravy, Hobbs' Bacon, Biscuits	.40
PIGEON POINT   V, GF   Seasonal Squash & Chevre Frittata, Crispy Potatoes	.35
NASHUA   VG, GF   Creamy Polenta, Crispy Artichokes, Tomato Conserva	.43
BERRYESSA   DF, GF   Lamb Shoulder Hash, Pasilla Peppers, Eggs	.44
SAND HILL   DF, GF   Prime New York, Eggs, Crispy Potatoes, Mojo Verde	.49
BURGESS PARK   DF, GF   Grilled Beef Patty, Eggs, Steamed Rice	37
TRIESTE   VG, DF, GF   Eggs, Spicy Tomato Stew, Fresh Basil	38
LYON ST.   VG   Eggs Benedict Royale, Bearnaise	40

ll plated Breakfast selections include freshly baked rolls, regular and decaffeinated coffee, iced tea and a selection of premium teas and water. Guests with allergies or dietary restrictions will be served chef's Choice entrée All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

### A LA CARTE BREAKFAST ADDITIONS AND BREAK SELECTIONS

ASSORTED MUFFINS	42/dozen
assorted croissants   Plain, Pan au Chocolat, Almond	45/dozen
ASSORTED DANISHES	44/dozen
APPLE & CHERRY TURNOVERS	42/dozen
ASSORTED SCONES	42/dozen
SAVORY SCONES	42/dozen
COFFEE CAKE	40/dozen
STICKY BUNS	42/dozen
ASSORTED DONUTS	42/dozen
HOUSE-MADE COOKIES	40/dozen
VEGAN COOKIES	40/dozen





ASSORTED BROWNIES40/dozen
HARD BOILED EGGS14/dozen
COOKIE BARS
ASSORTED BAGEL SPREAD41/dozen
GLUTEN FREE PASTRIES45/dozen
ASSORTED PROTEIN BARS
SEASONAL WHOLE FRUIT4/each
INDIVIDUAL STRAUS YOGURTS6/each
ASSORTED CEREALS   Low Fat Milk6/each
PARFAIT   Greek Yogurt, House-Made Granola12/each
ASSORTED CHIPS
SLICED FRUIT PLATTER**

### A LA CART BEVERAGES

REGULAR AND DECAFFEINATED COFFEE   Dairy and Dairy Alternatives included	120/Gallon
SELECTION OF PREMIUM TEAS   Dairy and Dairy Alternatives included	110/Gallon
VALHRONA HOT CHOCOLATE   Dairy and Dairy Alternatives included	115/Gallon
FRESHLY BREWED ICED TEA	90/Gallon
MEYER LEMONADE	98/Gallon
FRESHLY SQUEEZED JUICE   Orange, Grapefruit, Pineapple	97/Gallon
SEASONAL FRUIT AND FLORAL SPA WATER STATION   3 Gallons per Station	60/each
LEMON CUCUMBER SPA WATER STATION   3 Gallons per Station	55/each
ASSORTED ENERGY DRINKS	9/each
ASSORTED SOFT DRINKS	7/each
PREMIUM SOFT DRINKS	8/each
PREMIUM STILL AND MINERAL WATER	7/each
INDIVIDUAL JUICES	8/each
CANNED COFFEE	7/each





# Plated Menu Pricing

### LUNCH PRICING

BUSINESS LUNCH

3 COURSE

75 per guest Includes:

80 per guest Includes:

1 Cold Starter (preset)

1 Starter (hot or cold)

3 Entrée Selections

3 Entrée Selections

1 Composed Dessert (preset)

1 Composed Dessert

### DINNER PRICING

3 COURSE

4 COURSE

105 per guest Includes:

125 per guest Includes:

1 Starter (hot or cold)

1 Cold Starter

2 Entrée Selections

1 Warm Starter

1 Composed Dessert

3 Entrée Selections

1 Composed Desserts

All plated lunch selections include freshly baked rolls, regular and decaffeinated coffee, iced tea and a selection of premium teas and water. Guests with allergies or dietary restrictions will be served chef's choice entrée

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%



### 5 COURSE TASTING MENU

\$275 per guest (maximum guest count of 50, must be booked 45 days in advance)
Work with Executive Chef Andrew Cohen to curate a once in a lifetime meal for you and your guests that includes:

1 Amuse Bouche (surprise from The Chef)
1 Seasonally Focused Starter (hot or cold)
1 Seasonally Focused Salad
1 Palate Cleanser
1 Seasonally Focused Entrée
1 Custom Dessert Experience for The Table

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%





# Plated Menu | Cold Starters

LITTLE GEM SALAD | VG | Sourdough Croutons, Parmesan Vinaigrette, Chives FIELD GREENS | VG, GF | Pear, Candied Walnuts, Blue Cheese, Apple Cider Dressing ANTIOXIDANT SALAD | VG, DF, GF | Spring Mix, Berries, Granola, Tahini Vinaigrette GRAIN SALAD | VG, DF | Cous Cous, Arugula, Citrus Vinaigrette, Charred Broccolini BUTTER LETTUCE SALAD | VG | Pomegranate Vinaigrette, Pecorino, Croutons

PRAWN COCKTAIL | DF, GF | Yuzu Kosho, Organic Ketchup, Lemon

CHIOGGA BEET CARPACCIO | VG, GF | Chevre, Herb Salad, Rustic Lemon Vinaigrette

HALIBUT CEVICHE | DF, GF | Coconut, Chili de Arbol, Cucumber, Lime





BURRATA | VG | Strawberry Gastrique, Pickled Mustard Seeds, Sourdough | +3/guest BEEF TARTARE | DF | Black Garlic Molasses, Pear, Shallot, Caper, Crostini | +4/guest SALMON CRUDO | DF, GF | Mizuna, Cherry Tomato, Daikon, Miso Dressing | +5/guest WHIPPED BONE MARROW | Fennel & Radish Salad, Tarragon, Sourdough | +5/guest TUNA TARTARE | DF | Serrano, Apple, Marcona Almond, Sourdough | +6/guest MELON GAZPACHO | Cantaloupe, Lobster, Crème Fraiche, Frisee | +6/guest SEARED AHI TUNA | DF, GF | Nuoc Cham, Scallion, Daikon, Mint | +4/guest

# Plated Menu | Warm Starters

WILD MUSHROOM TART | VG | Black Truffle Mousse, Fromage Blanc, Arugula CASSOULET | DF, GF | Lamb Merguez, Cannellini Beans, Seasonal Vegetables WARM ARTICHOKE SALAD | V, DF, GF | Strawberry, Mizuna, Lemon Vinaigrette BRAISED PORK BELLY | DF, GF | Forbidden Rice, Fresno Gremolata, Scallion STUFFED BABY EGGPLANT | V, DF, GF | Apricot Caponata, Thai Basil, Olive Oil MINESTRONE | VG, GF |





TOMATO BISQUE | VG, DF | Garlic Confit, Tarragon, Sourdough Croutons

THAI COCONUT CURRY | DF, GF | Mary's Chicken, Ginger, Lemongrass

CRAB CAKE | Remoulade, Calabrian Chili, Arugula | +4/guest

POTATO LEEK SOUP | DF, GF | Dungeness Crab Salad, Tarragon Oil, Crispy Leek | +5/guest

CHICKEN POT PIE | Truffle, Seasonal Vegetables, Puff Pastry | +5/guest

LOBSTER BISQUE | GF |

# Plated Menu | Entrees

ORECCIETTE | Optionally V OR VG | Arrabiata, Guanciale, Pecorino ROASTED CAULIFLOWER | VG, GF | Sumac Raita, Pistachio Dukkah, Pomegranate Molasses AIRLINE CHICKEN DF, GF BARLEY, PRESERVED LEMON, PICKLED SPRING ONION HALIBUT (7oz) | GF | Corn & Poblano Succotash, Strawberry Puree, Celery PAN SEARED SALMON (7oz) | DF | Baby Fennel, Rainbow Carrot, Cous Cous BISTRO FILET (8oz) | GF | Pommes Puree, Asparagus, Bearnaise PRIME NY STRIP (12oz) | GF | French Fries, Asparagus, Au Poivre THE BURGER (8oz) | DF | Ground Brisket Patty, Brioche Bun, LTOP, French Fries KUROBUTA PORK CHOP (8oz) | GF | Parsnip Soubise, Crispy Cauliflower, Apple, Cabbage VEAL MILANESE | DF | Cherry Tomato Salad, Seasonal Squash ROAST PORK LOIN | GF | Farro, Golden Raisin, Pan Sauce BUCATINI | Cacio e Pepe, Crab, Chive Blossom (Spring Only) | +4/guest BUCATINI | Optionally V | Wild Boar Bolognese, Black Truffle (Winter Only) | +5/guest HOKKAIDO DIVER SCALLOPS | GF | Piperade, Saffron Risotto, Olive Oil | +5/guest LAMB CHOPS | DF, GF | Confit Potatoes, Broccolini, Mint Gremolata | +6/guest PRIME RIBEYE (16oz) | GF, optionally DF | Crispy Potato, Baby Carrots, Zaahtar, Mojo Verde | +7/guest



## Plated Menu | Desserts

CHOCOLATE OPERA CAKE | VG | Cremieux, Ganache, Diplomat Cream

SEASONAL FRUIT TART | VG | Mascarpone, Shaved Dark Chocolate

SPANISH CHURROS | VG | Dulce de Leche

LEMON CAKE | VG | Macerated Berries, Chantilly

DARK CHOCOLATE MOUSSE | VG, GF | Candied Ginger, Cocoa Nibs

COCONUT RICE PUDDING | VG, DF, GF | Streusel, Blackberries, Honey

SEASONAL FRUIT PLATE | VG, DF, GF | Local Honey

NY CHEESECAKE | Apple Jam, Meyer Lemon

ASSORTED PATISSERIES | Assorted Layered Cake Bites, Macarons, Mini Cheesecakes

MATCHA CAKE | VG, GF | Thai Basil Chantilly, Chocolate Mousse | +2/guest

CHOCOLATE LAVA CAKE | VG | Macerated Berries, Chantilly | +3/guest

PASSION FRUIT DOME | VG | Caramelized Pineapple, Toasted Coconut | +4/guest

CHERRY CHOCOLATE DOME | VG | Cherry Jam, Raspberries | +4/guest





# Deli Buffet | Lunch Only

All deli buffet selections include two salad selections, regular and decaffeinated coffee, iced tea and a selection of premium teas, water and family style desserts.

#### **PRICING**

Choice of 2 Sandwiches 59 Choice of 3 Sandwiches 67

#### **COLD SANDWICHES**

CABANA CLUB | DF | Roast Turkey, Hobbs' Bacon, Butter Lettuce, Tomato, Pickled Red Onion,
Dill Aioli, Ciabatta

CAPRESE | Buffalo Mozzarella, Tomato, Basil Aioli, Arugula, Lemon Vinaigrette, Focaccia

ROAST PORK SANDWICH | DF | Pork Loin, Romesco, Charred Broccoli Rabe, Arugula, Ciabatta

GRILLED CHICKEN WRAP | Romaine Lettuce, Croutons, Caesar Dressing, Parmesan, Wheat

Wrap

ROAST VEGETABLE WRAP | VG, DF, GF | Spinach Wrap, Smoky Eggplant Spread, Sweet Peppers, Squash, Eggplant, Arugula, Spring Onion

THE GODFATHER | Hoagie Roll, Soppressata, Coppa, Finnociona, Peppers, Shredded Lettuce,
Tomato, Onion, Olive Oil, Balsamic

### **HOT SANDWICHES**

CHICKEN | DF | House Made Kimchi, Gem Lettuce, Togarashi Aioli, Martin's Potato Roll FRIED CHICKEN | Shredded Lettuce, Tomato, Pickled Red Onions, Pickle Chips, Hot Honey Aioli, Brioche Bun

CALI CUBANO | Pork Loin, Shredded Pork, Swiss Cheese, Dijonnaise, House Made Pickles, Ciabatta

LAMB WRAP | Watercress Gremolata, Arugula, Blistered Shishito Peppers, Sumac Raita, Pistachio Dukkah, Naan

# Deli Box | Grab and Go

Choice of any 2 Cold Sandwiches
A House Salad
Seasonal Whole Fruit
House-made Kettle Chips
A House-made Cookie
Choice of Bottled Water or Soda





# Build Your Own Buffet Pricing

### **EXECUTIVE**

Lunch 80 per guest | Dinner 95 per guest
Includes:
1 Salad Selection
OR
1 Hearty Salad Selection
2 Main Selections
2 Side Selections
Dessert Buffet

#### PRESIDENTIAL

Lunch 85 per guest | Dinner 100 per guest
Includes:
1 Salad Selection
OR
1 Hearty Salad Selection
3 Main Selections
2 Side Selections
Dessert Buffet

All buffet selections include freshly baked rolls, regular and decaffeinated coffee, iced tea and a selection of premium teas and water.

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%



### Build your own Buffet | Salads

### SALADS

LITTLE GEM | VG | Parmesan Vinaigrette, Sourdough Croutons, Chives

LACINATO KALE | V, DF, GF | Butternut Squash, Pomegranate Vinaigrette, Pistachio Crumble

CHICORIES | VG, GF | Kalamata Olives, Pecorino, Anchovy Vinaigrette, Cherry Tomatoes

ROMAINE | VG, GF | Black Beans, Sweet Peppers, Cotija, Guajillo Dressing

BUTTER LETTUCE | V, DF, GF | Breakfast Radish, Frisee, Dried Cranberries, Marcona Almonds





### HEARTY SALADS

ORZO | VG, DF | Roasted Seasonal Vegetables, Basil Vinaigrette, Toasted Pine Nuts

POTATO SALAD | VG, GF | Hard Boiled Egg, Celery, Buttermilk Dressing

GLASS NOODLE | VG, DF | Roasted Squash, Bok Choy, Wild Mushrooms, Sesame Dressing

BARLEY | VG, DF | Grilled Spring Onion, Charred Broccolini, Sumac Dressing

ROASTED BEETS | VG, GF | Chevre, Mizuna, Poppy Seed, Hazelnut Vinaigrette

HEIRLOOM TOMATO | VG, GF | Burrata, Arugula, Lemon Vinaigrette (Summer Only)

BROCCOLI | V, DF, GF | Baby Kale, Toasted Almonds, Golden Raisins, Caper Vinaigrette

# Build your own Buffet | Mains

PAN SEARED SALMON | DF, GF | Sauteed Kale, Dill Gremolata
ROASTED SALMON | GF | Lemon Caper Sauce
HERB CRUSTED SALMON | DF | Caramelized Shallots, Chimichurri
MISO COD | GF | Parsnip Soubise, Thai Basil
HALIBUT | DF, GF | Piquillo Pepper Puree, Grilled Corn
GRILLED TRI TIP | DF | Wild Mushrooms, Au Poivre
BEEF TENDERLOIN | DF, GF | Mojo Verde
GRILLED CHICKEN BREAST | DF, GF | Butternut Squash Caponata
BUTTERMILK POACHED CHICKEN BREAST | GF | Fine Herbs Cream Sauce
ROAST PORK LOIN | DF, GF | Romesco
ROAST PORK BELLY | DF, optionally GF | Scallion Gremolata, Fresno Peppers

### Vegetarian Mains

CAVATAPPI | VG | Tomatillo Marinara, Wild Mushrooms, Parmesan RATATOUILLE | V, DF, GF | Roasted Seasonal Vegetables CASARECCE | VG, DF | Broccolini, Sun Dried Tomato, Kalamata Olives



# Build your own Buffet | Sides & Dessert

POMMES PUREE | VG, GF | Garlic Confit, Chives
SAUTEED GREEN BEANS | V, DF, GF | Crispy Shallots
ROASTED MARBLE POTATOES | V, DF, GF | Tarragon
CRISPY YUKON POTATOES | V, DF, GF | Maldon
CHARRED BROCCOLINI | V, DF, GF | Golden Raisins, Capers
SEASONAL SQUASH | VG, GF | Chevre, Pomegranate Molasses
STEAMED JASMINE RICE | V, DF, GF |
MAC N CHEESE | VG | Toasted Panko, Chives
BABY RAINBOW CARROTS | V, DF, GF | Zaahtar, Olive Oil

#### Desserts

DESSERT BUFFET | Assorted Layered Cake Bites, Macarons, Mini Cheesecakes

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%





# Reception | Passed Apps

ALBONDIGAS | DF | Spanish Style Meatballs with Mojo Verde | 7/Piece

SMOKED EGGPLANT CROSTINI | VG | Caponata, Parmesan | 7/Piece

SPANAKOPITA | VG | 7/Piece

CRISPY FALAFEL | VG, GF | Sumac Raita | 7/Piece

CHICKEN LIVER MOUSSE | Rye Crostini, Pear Jam | 7/Piece

GAZPACHO SHOOTER | V, DF, GF | Basil Oil | 7/Piece

CHICKEN EMPANADA | DF | Chimichurri | 7/Piece

BRUSCHETTA | VG, DF | Crostini, Olive Oil | 7/Piece

ARANCINI | VG | Parmesan Fonduta, Watercress 7/Piece

BRAISED PORK BELLY | DF | Sea Puff, Furikake, Fresno | 7/Piece

MARINATED TOFU | V, DF, optionally GF | Thai Basil, Ginger, Pearl Onion | 7/Piece

WILD MUSHROOM CROSTINI | VG | Duxelle, Truffle Honey, Chevre | 8/Piece

BURRATA CROSTINI | VG | Fig Jam, Arugula Pesto | 8/Piece

CAPRESE SKEWER | VG, GF | Mozzarella, Basil Aioli, Cherry Tomato | 8/Piece

COCONUT SHRIMP | DF | Spicy Chili Crunch, Scallion | 8/Piece

CURRY CHICKEN CRISP | DF | Wonton Chip, Apple, Grape | 8/Piece

TERIYAKI CHICKEN SKEWER | DF, optionally GF | Scallions, Sesame Seeds | 8/Piece

PATE CROSTINI | Pate de Campagne, Pickled Mustard Seeds | 8/Piece



Select any of the items with a minimum order of 50 per selection. Limit of 4 selections. All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%

# Passed Apps Continued

CRAB CAKES | DF | Confit Garlic Aioli | 9/Piece

SMOKED SALMON MOUSSE | Pita Chip, Crème Fraiche, Chive | 9/Piece

SHAKING BEEF SKEWER | DF, GF | Pearl Onion, Cherry Tomato, Watercress

Chimichurri | 9/Piece

STEAMED MUSSEL | DF, GF | Piperade, Borage | 9/Piece

OYSTER ON THE HALF SHELL | DF, GF | Cucumber Mignonette, Melon | 9/Piece

KAMPACHI CRUDO | DF | Leche de Tigre, Masago | 9/Piece

TUNA POKE | DF, optionally GF | Wakame Seaweed, Avocado Mousse | 9/Piece

CHICKEN & WAFFLES | Hot Honey | 9/Piece

TUNA TARTARE | DF, GF | Puffed Rice Chip, Preserved Lemon, Saffron | 10/Piece

DUCK RILLETTES | DF, GF | Endive, Cherry Jam | 10/Piece

DUNGENESS CRAB SALAD TARTS | Confit Garlic Aioli, Finger Lime | 10/Piece

SCALLOP CEVICHE | DF, GF | Coconut, Arbol, Lime | 10/Piece

BROILED OYSTER | GF | Whipped Bone Marrow, Chive | 10/Piece



# Reception | Displays

### Farm Stand Crudite | V, DF, GF | 31

Fresh Seasonal Produce sourced from Local Farms no farther than 90 miles from the hotel, served with Ranch Dressing

### Mediterranean Display | VG | 35

Grilled Pita Bread, Radishes, Persian Cucumbers, Baby Carrots, Hummus, Smokey Eggplant Dip, Raita, Marinated Olives

### Roast Vegetable Display | V, DF, GF | 31

Rainbow Carrots seasoned with Zaahtar, Pearl Onions and Sweet Peppers, Broccolini, Spring Onions, Crispy Maitake Mushrooms. Served with Togarashi Honey, Furikake Aioli and Mojo Verde

### Cheese Platter | VG | 25

Chef's Selection of three Local Cheeses, served with an Assortment of Breads, Dijonnaise, Pickled Mustard Seeds, Whipped Butter and Giardiniera Pickles, Fresh and Dried Fruit and Nuts.

# Reception | Displays

### Cheese & Charcuterie | 38

Chef's Selection of three Local Cheeses and three Local Cured Meats or Pate. Served with an Assortment of Breads, Dijonnaise, Pickled Mustard Seeds, Whipped Butter and Giardiniera Pickles, Fresh and Dried Fruit and Nuts.

#### Raw Bar | 62

Royal Miyagi and Atlantic Oysters served on the half shell, Chilled Prawns, Scallop Ceviche. Served with Kosho Cocktail, Lemon Wedges, Leche de Tigre and Tabasco Sauce. Served on a bed of crushed ice and decorated with fresh seaweed from Monterey Bay.

Requires a chef attendant at \$150 per 50 guests

Add Lobster Tails +12/Tail

### Tapas Bar | 78

Patatas Bravas | Bottarga, Confit Garlic Aioli

Marinated Olives | Castelvetrano, Citrus Peel, Charred Herbs

Spiced Marcona Almonds | Aleppo, Maldon

Roasted Sweet Peppers & Pearl Onions | Lemon, EVOO

Prawns & Chorizo | Crostini, Herb Salad

Grilled Octopus | Calabrian Peppers, Spring Onion

Spanish Flatbread | Manchego, Boquerones

## Reception | Stations

### Carving Stations

All carving stations are served with freshly baked rolls and choice of 1 cold salad from the Buffet menu. All carving stations require a Chef Attendant at \$150 per 30 guests.

### PRIME RIB | 45

Served with Sauteed Wild Mushrooms, Broccolini, Fingerling Potatoes, Horseradish Aioli, Au Poivre and Bearnaise Sauces

### TRI TIP | 38

Brown Sugar Rubbed and BBQ'd. Served with Charred Carrots, Corn on the Cob, Corn Bread, House-made BBQ Sauce and Hot Honey.

### TURKEY BREAST | 32

Herb and Garlic Brined. Served with Pommes Puree, Sauteed Haricots Vert, Cranberry Sauce and Gravy.

# Reception | Stations

### **Dessert Stations**

### FLOAT BAR | 25

Assorted Soft Drinks from Dr Browns and Coca Cola, Assorted Gelato and Sorbet from Villa Dolce. requires an Attendant at \$150 per 50 guests.

### SUNDAE BAR | 33

Dark Chocolate, Vanilla Bean and Strawberry Gelato, M&Ms, Rainbow Sprinkles, Gummy Candies, Oreo Pieces. Requires an Attendant at \$150/ea for 2 hours.

### PATISSERIE OVERLOAD | 49

Assorted Mini Cake Bites, Petit Fours, Macarons, Chocolate Covered Fruit, Bon Bons, Mousse Cups, Freshly Baked Cookies.



# Breakfast

#### THE CABANA CONTINENTAL BREAKFAST

Assortment of Bagels, Bread and Pastries. Platter of Locally Sourced and Seasonal Fruit and Berries. Premium Jams, House Made Whipped Butter and Cream Cheese. Fresh Squeezed Grapefruit, Orange and Pineapple Juice. Freshly Brewed Regular and Decaf Coffee. Selection of Signature Teas. Still & Sparkling Water.

#### **AM BREAK**

Freshly Brewed Regular and Decaf Coffee, and a Selection of Premium Teas and Water Whole Fresh Fruit, Yogurt Parfait w/ berries

#### **UPGRADE TO HOT BREAKFAST**

Silicon Valley | DF, GF +\$10

Scrambled Eggs, Bacon, Breakfast Sausage, Confit
Fingerling Potatoes
Pacific Beach | DF, GF +\$10

Chilaquiles, Chorizo Scrambled Eggs, Bacon, Roasted
Marble Potatoes
Santa Barbara | +\$10

Scrambled Eggs, Grilled Tri Tip, Buttermilk Pancakes,
Crispy Yukon Gold Potatoes

#### **ENHANCEMENTS**

Breakfast Burrito Bar | VG + \$14 Salsa Verde, Guacamole, Crema Steel Cut Oatmeal | V, DF, GF + \$10 Assorted Dried Fruit & Nut Avocado Toast Bar | VG, DF + \$15 Pickled Shallots, Easter Radish, Pistachio Dukkah

# Lunch

1 selection per day: Deli Buffet or Build Your Own Buffet

### Deli Buffet

Included in the package:

Freshly Brewed Regular and Decaf Coffee, Iced Tea and a Selection of Premium Teas and Water, Dessert Buffet of Assorted Layered Cake Bites, Macarons, Mini Cheesecakes

Little Gem | VG | Parmesan Vinaigrette, Sourdough Croutons, Chives House-Made Kettle Chips | V, DF, GF

#### Select two:

The Godfather | Hoagie Roll, Soppressata, Coppa, Finnociona, Peppers, Shredded Lettuce, Tomato, Onion, Olive Oil, Balsamic

Cabana Club | DF Roast Turkey, Hobbs' Bacon, Butter Lettuce, Tomato, Pickled Red Onion, Dill Aioli, Ciabatta

Roast Vegetable Wrap | VG, DF, GF Spinach Wrap, Smoky Eggplant Spread, Sweet Peppers, Squash, Eggplant, Arugula, Spring Onion

\*\*Deli Boxed To Go option also available, limited to CMP Package Selections

# Lunch | Continued

1 selection per day: Deli Buffet or Build Your Own Buffet:

### Build Your Own Buffet

SALAD select two

Lacinato Kale | V, DF, GF | Butternut Squash, Pomegranate Vinaigrette, Pistachio Crumble

Chicories | VG, GF | Kalamata Olives, Pecorino, Anchovy Vinaigrette, Cherry Tomatoes

Butter Lettuce | V, DF, GF | Breakfast Radish, Frisee, Dried Cranberries, Marcona Almonds

Orzo | VG, DF | Roasted Seasonal Vegetables, Basil Vinaigrette, Toasted Pine Nuts

Roasted Beets | VG, GF | Chevre, Mizuna, Poppy Seed, Hazelnut Vinaigrette MAINS select two

Roasted Salmon | GF | Lemon Caper Sauce
Grilled Chicken Breast | DF, GF | Butternut Squash Caponata
Roast Pork Loin | DF, GF | Romesco
Grilled Tri Tip | DF | Wild Mushrooms, Au Poivre
Cavatappi | VG | Tomatillo Marinara, Wild Mushrooms, Parmesan
Ratatouille | V, DF, GF | Roasted Seasonal Vegetables

### SIDES select three

Sauteed Green Beans | V, DF, GF | Crispy Shallots
Crispy Yukon Potatoes | V, DF, GF | Maldon
Steamed Jasmine Rice | V, DF, GF
Baby Rainbow Carrots | V, DF, GF | Zaahtar, Olive Oil

## PM Break

Included in the package: Freshly Brewed Regular and Decaf Coffee, Iced Tea and a Selection of Premium Teas and Water

### 1 selection per day:

Mediterranean Display | V, DF, GF

Fresh Seasonal Produce, Grilled Pita Bread, Tortilla Chips, Ranch Dressing, Smoky Eggplant Dip, Hummus and Sumac Raita

Candy Bar | GF

Chocolate, Gummy Bears, Peppermints, Assorted Candy Bars, Red Vines, Assorted Jellybeans

Let's Get Juiced | VG

Assorted Individual Juices, Assorted Cliff Bars, Individual Cold Brew Coffee

Trail Mix Bar | GF

House-made Granola, Toasted Coconut, Almonds, Dried Apricots, Dried Blueberries, Dried Strawberries, Wasabi Peas

#### **BEVERAGE ENHANCEMENTS**

Add onto any Breakfast, Lunch or Break

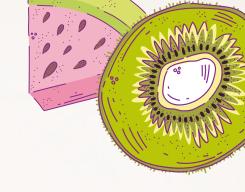
Lemonade | + \$5

Iced Tea | + \$5

Assorted Soft Drinks | + \$7

Bottled Still and Sparkling Water | + \$7





# Kids Menu \$39 per child

# Mini Cheeseburger Sliders

Served with French Fries and Carrot Sticks

### Chicken Tenders

Served with French Fries and Carrot Sticks

### Cheddar Mac N' Cheese

Served with Steamed Vegetables

### Pasta Marinara

Served with Steamed Vegetables

## Grilled Terriyaki Chicken

Served with Steamed Rice and Vegetables

### Drinks

Drink one | Drink two | Drink three | Drink four





### Liquor and beer selections

### **Premium Liquors**

Host Bar \$18 per Drink Cash Bar \$19 per Drink

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Don Julio Blanco Tequilla, Woodford Reserve, Maker's Mark Bourbon, Glenlivet 12 Yr Single Malt Scotch

### Premium Beers | \$9 Per Bottle

Stella Artois, Heineken Pale Lager, Modelo, Corona

### **Luxury Liquors**

Host Bar \$16 per Drink Cash Bar \$17 per Drink

New Amsterdam Vodka, Beefeater Gin, Cruzan Rum, Mi Campo Tequila, Tin Cup Whiskey, Redemption Bourbon, Dewars White Label Scotch

### Craft Beers | \$8 Per Bottle

Fort Point Lobos Hazy IPA
Fort Point KSA Kolsch, Lagunitas Lil
Sumpin Wheat Ale, Bud Light, Golden
State Mighty Dry Cider, Fort Point Super
Natural Rose Dry Cider

#### Non-Alcoholic Beverages

Heineken OO | \$9.00 Assorted Soft Drinks | \$6.00 Sparkling or Still Water | \$8.00

### Cocktail Selections

#### Mixed Berry Mojito

Rum, Lime Juice, Mint Syrup, Seasonal Berries, topped with Club Soda

### Aperol Spritz

Aperol, Lemon Juice, Prosecco, topped with Club Soda, Dried Orange to Garnish

### Extraordinary Marg

Tequila, Aperol, Triple Sec, Lemon Juice, Agave Syrup

#### Espresso Martini

Vodka, Kahlua, Espresso, Simple Syrup

#### Lemon Drop

Vodka, Triple Sec, Lemon Juice Simple Syrup

### Mocktail Selections

### Mixed Berry Mojito

Lime Juice, Mint Syrup, Seasonal Berries topped with Club Soda

#### Italian Spritz

 $Italian\ Orange\ Syrup,\ Lemon\ Juice,\ topped\ with\ Club\ Soda,\ Dried\ Orange\ to\ Garnish$ 

### Extraordinary Marg

Agave Blanco, Italian Orange Syrup, Lime Juice, Agave Syrup

### Espresso No-tini

Coffee Originale, Agave Blanco

### Lemon Drop

Agave Blanco, Lemon Juice, Simple Syrup

All food and beverage charges are subject to a service charge of 24% and a tax of 9.125%



### Wine Selections

#### House Wines

### Premium Wines

\*Only sold by the bottle

### Sparkling Wines

Unshackled Brut | 55 Unshackled Sparkling Rose | 55

### Chardonnay

Josh Cellars | 50

#### Cabernet Sauvignon

Josh Cellars | 50

#### Sauvignon Blanc

Josh Cellars | 50

#### Merlot

Josh | 50

#### Pinot Noir

Josh | 50

### Sparkling Wines

Brut Cuvee, Mumms, Napa Valley NV | 75 Brut, Piper, Sonoma Valley NV | 80 Blanc de Blancs, Lallier, France NV | 135

#### White Wines and Rose

Sauvignon Blanc, First Sight, Paso Robles NV | 48
Sauvignon Blanc, Whitehaven, Malborough, New Zealand 2024 | 75
Gavi, La Scolca, Italy NV | 39
Muscadet, Royal Oyster, Loire Valley NV | 64
Riesling, Kung Fu Girl, Washington State 2023 | 44
Riesling, Fess Parker, Santa Barbara County 2023 | 40
Rose, Belle Glos, NV | 75

#### Chardonnay

Trefethen, NV | 74
Barnett Vineyards, Sangiacomo, Carneros 2022 | 105
Chablis Premier Cru, Moillard, Bourgogne, France 2020 | 150

#### Merlot

Nth Degree, Livermore, 2019 | 80

### Cabernet Sauvignon

Quilt, Napa Valley 2021 | 100 Martis, Alexander Valley 2022 | 55 Silver Oak, Alexander Valley 2020 | 140 Justin, Paso Robles 2021 | 92

#### Pino Noir

Belle Glos, Clark & Telephone | 72 Lingua Franca, Willamette Valley 2021 | 109 Prisoner 90 Fess Parker, Santa Rita Hills 2023 | 95

#### Assorted Reds

Justification, Justin, Paso Robles 2021 | 165 Isosceles, Justin, Paso Robles 2020 | 200 Zinfandel, Saldo, Napa Valley 2022 | 60 Red Blend, Saldo, Napa Valley 2021 | 60 Syrah, Klinker Brick, Lodi County 2022 | 74 Petite Syrah, Epiphany, Rodney's Vineyard, Santa Barbara County 2021 | 125 Opus One, Napa Valley 2023 | 500





### Hourly Bar Service Packages

### Hosted Wine and Beer Bar

**House Wines** 

House Champagne 1 Hour.....\$30 Per Person
Your Selection of Four Brands of Premium and Craft Beers 2 Hours.....\$36 Per Person
Assorted Soft Drinks 3 Hours.....\$44 Per Person
Sparkling and Still Water 4 Hours.....\$54 Per Person

### Hosted Bar With Wine, Beer and Liquor

House Wines
House Champagne
Your Selection of Four Brands of Premium and Craft Beers
Our selection of Luxury Liquors
Assorted Soft Drinks
Sparkling and Still Water

1 Hour.....\$40 Per Person
2 Hours....\$50 Per Person
4 Hours....\$58 Per Person

### Hosted Bar With Wine, Beer and Premium Upgraded Liquor

House Wines
House Champagne

Your Selection of Four Brands of Premium and Craft Beers
Our Selection of Premium Liquors
Assorted Soft Drinks
Sparkling and Still Water

1 Hour......\$46 Per Person
2 Hours.....\$52 Per Person
3 Hours.....\$58 Per Person
4 Hours....\$68 Per Person



# Outside Catering Package

\$49 Per Person

### Approved Vendor Requirements

Professionally Incorporated

Valid passing Health Certification from

Country

Proof of Insurance

Approved by the Hotel

### Items Hotel Will Provide:

Mirror and Votive Candle Centerpiece

**Buffet Tables** 

Buffet Banquet Servers

Stage & Dance Floor (additional charge)

Cake Cutting Service

China, Glassware and Flatware

Tables & Chairs

Limited Use of our Kitchen

Basic Linens - Includes Several Color Options for

Napkins and Linens



# In-House Rentals

Rollaway TV, 55 in.: \$100/day

Piano: \$150/ day

Dancefloor: \$500/day

Stage: \$300/day