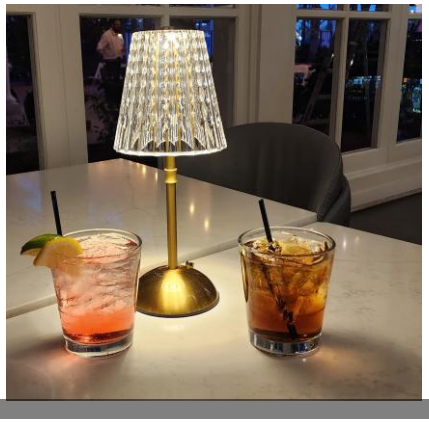

CATERING MENU

CROWNE PLAZA PHOENIX CHANDLER GOLF RESORT
ONE N. SAN MARCOS PLACE || CHANDLER, AZ 85225 || 480.812.0900
SANMARCOSRESORT.COM

BREAKFAST BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of $125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

Breakfast at San Marcos 35

Diced Fresh Seasonal Fruit and Whole Bananas V
Assorted Danish, Muffins, Croissants, Fruit Preserves, Butter VE
Assorted Individual Yogurts GF, VE
Farm Fresh Scrambled Eggs VE, GF
Applewood Smoked Bacon GF
Choice of Country Sausage Links, Grilled Smoked Ham, or Turkey Sausage Patties GF
Choice of Potatoes O'Brien or Hashbrowns VE, GF
Orange Juice, Cranberry Juice V, GF
Fresh Brewed Regular, Decaffeinated Coffee V
Assortment of Hot Teas V

Executive Continental Breakfast 27

Diced Fresh Seasonal Fruit and Whole Bananas V
Build your own Yogurt Parfait GF, VE
Assorted Danish, Muffins, Croissants, Fruit Preserves, Butter VE
Bagels with Cream Cheese
Orange Juice, Cranberry Juice V
Freshly Brewed Regular, Decaffeinated Coffee V
Assortment of Hot Teas V

Continental Breakfast 24

Diced Fresh Seasonal Fruit and Whole Bananas V
Assorted Danish, Muffins, Croissants, Fruit Preserves, Butter VE
Assorted Individual Yogurts, GF, VE
Orange Juice, Cranberry Juice V
Freshly Brewed Regular, Decaffeinated Coffee V
Assortment of Hot Teas V

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF = Gluten Free, V = Vegan, VE = Vegetarian

MEETING PACKAGES

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of $125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

EXECUTIVE MEETING PACKAGE 54

All Day Beverage Refreshments to Include:
Freshly Brewed Regular, Decaffeinated Coffee V
Assortment of Hot Teas V
Assorted Coca-Cola® Products, Bottled Water

Continental Breakfast

Assorted Danish, Muffins, Croissants, Fruit Preserves, Butter VE
Diced Fresh Seasonal Fruit and Whole Bananas V
Assorted Individual Yogurts, GF, VE
Orange Juice, Cranberry Juice V

Break – served mid-morning or in the afternoon (choose one)

Build Your Own Trail Mix VE, GF
Dried Fruits, Granola, M&Ms®, Assorted Nuts, Mini Pretzels

Build Your Own Perfect Parfait VE, GF
Greek, Non-Fat Yogurt, Diced Fresh Seasonal Fruit, House-Made Granola, Local Honey

Mediterranean VE
Hummus, Tzatziki, Pita Bread, Marinated Feta Cheese, Country Mixed Olives, Carrots, Bell Peppers

Skewers GF
Antipasto Skewers with Balsamic Glaze & Fruit Skewers with Yogurt Dipping Sauce

Old School Ice Cream Truck VE
Novelty Ice Cream Bars, Sandwiches

Baked Rush VE
Double Fudge Brownies, House Baked Cookies, Rice Crispy Treats, Lemon Bars

Candy Store VE
Gummy Bears, Reese's peanut butter cups, M&M's, Sour Patch Gummies, Assorted Hard Candy

Sweet & Salty 15
Cookies, Macaroons, Salty Peanuts, Trail Mix, Assorted Potato Chips

Pop It VE, GF
Freshly Popped Popcorn
Assorted Seasonings

COMPLETE MEETING PACKAGE 92

Includes Executive Meeting Package
And Cold Lunch Buffet or 2-Entrée Hot Lunch Buffet

UPGRADE CONTINENTAL BREAKFAST TO SAN MARCOS BREAKFAST BUFFET 98

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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BREAKFAST ENHANCEMENTS

These items are priced as an addition to your breakfast buffet and may not be ordered independently. Prices are subject to a 23% taxable service charge and 8.1% sales tax.

Made to Order Omelets 13 per person
Smoked Ham, Applewood Smoked Bacon, Cheddar, Pepper Jack, Mushrooms, Diced Bell Peppers, Onions, Spinach, Tomato, House-Made Salsa
*** Uniform Attendant Required • 125 per attendant, per hour (1 attendant per 50 guests)*

Breakfast Croissants 9 per item
Farm Fresh Egg, Grilled Smoked Ham, Swiss Cheese

Breakfast English Muffins 8 per item
Farm Fresh Egg, Applewood Smoked Bacon, Cheddar Cheese

Breakfast Burrito 9 per item
Flour Tortilla, Scrambled Eggs, Pork Chorizo, Pepper Jack Cheese, House-Made Salsa

Greek Yogurt Parfait 8 per item VE, GF
Diced Fresh Seasonal Fruit, Granola, Honey

Old-Fashioned Oatmeal 6 per person V, GF
Brown Sugar, Dried Fruits, Sliced Almonds, 2% Milk, Almond Milk

Buttermilk Pancakes, Traditional French Toast or Waffles 6 per person VE
Butter, Warm Syrup

Lox for Bagels 9 per person
Smoked Salmon, Capers, Onions, Cucumbers, and Tomatoes

Chilled Hard-Boiled Eggs 36 per dozen VE, GF

BREAKFAST • PLATED

Plated Breakfasts carry no minimum and are based on a 60-minute service. All prices are per person, unless otherwise noted, and are subject toa 23% taxable service charge and 8.1% sales tax.

Breakfast Sandwich 23
Farm Fresh Egg, Smoked Ham, Cheddar Cheese, Croissant
Breakfast Potatoes O'Brien
Orange Juice
Freshly Brewed Regular, Decaffeinated Coffee
Assortment of Hot Teas

American Breakfast 25
Farm Fresh Scrambled Eggs,
Choice of Sausage Links, Applewood Smoked Bacon or Turkey Sausage Patties
Choice of Potatoes O'Brien or Hash Browns
Assorted Danish, Muffins, Croissants, Fruit Preserves, Butter
Orange Juice
Freshly Brewed Regular, Decaffeinated Coffee Assortment of Hot Teas

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BREAKS • MORNING BREAKS

Break Packages are based on a 30-minute service. Payments for 10 guests will apply for groups with less than 10 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

Super Foods 19 VE, GF
Raw Almonds
Dark Chocolate Chunks
Cashews
Strawberries & Blueberries
Mango Juice Shots
Green Smoothie Shots
Fruit Infused Water
Iced Ginger Infused Green Tea

Build Your Own Trail Mix 17 VE, GF
Dried Fruits, Granola, M&Ms®, Assorted Nuts, Mini Pretzels

Build Your Own Perfect Parfait 17 VE, GF
Greek Non-Fat Yogurt, Diced Fruit and Berries, House-Made Granola, Local Honey, Chia Seeds

BREAKS • AFTERNOON BREAKS

Break Packages are based on a 30-minute service. Payment for 10 guests will apply to Groups with less than 10 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

Baked Rush 14 VE
Double Fudge Brownies, House Baked Cookies, Rice Crispy Treats, Lemon Bars

Candy Store 17 VE
Gummy Bears, Reese's peanut butter cups, M&M's, Sour Patch Gummies, Assorted Hard Candy

Old School Ice Cream Truck 12 VE
Novelty Ice Cream Bars, Sandwiches

Pop It 13 VE, GF
Freshly Popped Popcorn
Assorted Seasonings

Mediterranean 16 VE
Hummus, Tzatziki, Pita Bread, Marinated Feta Cheese, Country Mixed Olives, Carrots, Bell Peppers

Skewers 13 GF
Antipasto Skewers with Balsamic Glaze & Fruit Skewers with Yogurt Dipping Sauce

Sweet & Salty 15
Cookies, Macaroons, Salty Peanuts, Trail Mix, Assorted Potato Chips

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BREAKS • Á LA CARTE BREAK ITEMS

All prices are subject to a 23% taxable service charge and 8.1% sales tax.

Diced Fresh Seasonal Fruit	8 per person
Whole Fresh Fruit	40 per dozen
Farm Fresh Scrambled Eggs	5 per person
Choice of Country Sausage Links, Grilled Smoked Ham, or Turkey Sausage Patties	6 per person
Assorted Danish, Muffins, Croissants, Fruit Preserves, Butter VE	48 per dozen
Bagels, Cream Cheese	42 per dozen
Assorted Individual Yogurts	4 each
Assorted Granola Bars, Nutri-Grain® Bars	40 per dozen
Assorted Bags of Potato Chips, Popcorn and Pretzels	39 per dozen
Double Fudge Brownies	37 per dozen
Large Assorted Cookies	37 per dozen
Trail Mix	35 per pound
Mixed Nuts	43 per pound
Ice Cream Bars	5 each
Individual Bags of Peanuts and Trail Mix	30 per dozen

BREAKS • Á LA CARTE BEVERAGE ITEMS

All prices are subject to a 23% taxable service charge and 8.1% sales tax.

Regular or Sugar Free Red Bull®	7 each
Assorted Coca-Cola® Products	4 each
Bottled Waters	4 each
Freshly Brewed Iced Tea	40 per gallon
Iced Ginger Infused Green tea	40 per gallon
Orange Juice	36 per gallon
Lemonade	39 per gallon
Fresh Fruit Infused Waters	20 per gallon
Freshly Brewed Regular, Decaffeinated Coffee	65 per gallon
Brewed Iced Coffee w/Assorted Flavored Creamers	69 per gallon
Assorted Hot Teas	65 per gallon
Assorted Pelegrino Sparkling Water	60 per dozen

ALL DAY BEVERAGE 28

Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Hot Teas
Assorted Coca-Cola® Products, Bottled Water

HALF DAY BEVERAGE 20

Freshly Brewed Regular and Decaffeinated Coffee
Assortment of Hot Teas
Assorted Coca-Cola® Products, Bottled Water

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LUNCH • HOT BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of $125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

SAN MARCOS

Price for 3 Entrées 47
Price for 2 Entrées 43

Starters

Please Select Two

Traditional Caesar Salad, Romaine Hearts, Parmesan, Croutons, Caesar Dressing
Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Ranch Dressing VE, GF
Penne Pasta Salad, Grilled Vegetables, Sundried Tomato Pesto VE
Baby Spinach Salad, Candied Walnuts, Goat Cheese, Strawberries, Balsamic Vinaigrette VE, GF

Entrées

Grilled Marinated Chicken Breast, Choice of Sauce: Red Pepper Cream or Roasted Garlic Thyme Jus GF
Pan Seared Salmon, Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO GF
Braised Beef Short Ribs, Red Wine Demi GF
Eggplant Parmesan, Roasted Tomato Sauce VE
Mustard Crusted Pork Loin, Apple Glaze or Cherry Relish GF
New York Strip Steak, Bianco Sauce GF

Sides

Chef's Selection of Appropriate Starch GF, VE
Chef's Selection of Appropriate Vegetables GF, VE

Artisan Rolls, Butter VE
Chef's Selection of Assorted Desserts VE
Iced Tea

THE SONORAN INSPIRED CUISINE

Price for 3 Proteins 49
Price for 2 Proteins 46

Starters

Please Select Two

Jicama Salad, Radish, Cilantro, Jicama, Pepitas, Lime Juice, and Tajin VE, GF
Black Bean Salad, Romaine Lettuce, Roasted Corn, Tomatoes, Cotija Cheese, Cilantro Vinaigrette V, GF
Chopped Romaine, Tortilla Strips, Shaved Parmesan, Chipotle Caesar Dressing GF

Entrées

Street Tacos (Choice of 2 or 3 Proteins):
Fire Braised Chicken, Pulled Pork Carnitas, Grilled Carne Asada or Mahi-Mahi with Mango Relish
Freshly Rolled Cheese Enchiladas, Roasted Tomatillo Sauce VE

Sides

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions, Sour Cream and Mojo Verde
Flour Tortillas (Corn Available Upon Request)
Cilantro Lime Rice GF,
Refried Beans V, GF
House-Made Salsa, Tortilla Chips GF

Churros
Iced Tea

Enhancement

Chicken Tortilla Soup 3
House-Made Guacamole 4 GF, V

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LUNCH • HOT BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of $125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

STATE 48 BBQ

Price for 3 Entrées 48
Price for 2 Entrées 45

Salads

Potato Salad OR Macaroni & Cheese Salad, VE
Seasonal Field Greens, Cucumbers, Tomatoes, Carrots, Herb Vinaigrette Dressing GF
Broccoli Slaw VE

Entrées

BBQ Pulled Pork GF
BBQ Chicken GF
Smoked Beef Brisket GF
Grilled Flank Steak with Peppers & Onions GF
Cornmeal Crusted Catfish, Tarter, Cocktail Sauce GF

Sides

Bourbon BBQBaked Beans VE, GF
Roasted Vegetable Medley V
Cornbread, Honey Butter

Assorted Pies with Whipped Cream VE
Iced Tea

Enhancement
Macaroni & Cheese 5 per person

OFF THE GRILL

Price for 3 Entrées 46
Price for 2 Entrées 43

Salads

Romaine Wedge, Bacon, Red Onion, Tomato, Roasted Corn, Apple Cider Vinaigrette GF
Tomato, Cucumber, Dill, Red Onion, Lemon, EVOO, Salt & Pepper VE
Broccoli Slaw VE, GF

Entrées

Beef Burger GF
All Beef Hot Dog
Beer Braised Bratwurst
Garden Burger VE
Herb Grilled Chicken Breast GF

Sides

Grilled Seasonal Vegetables GF, VE
House-Made Potato Chips, Onion Dip VE, GF
Appropriate Condiments, Buns

Assorted Desserts VE
Iced Tea

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LUNCH • COLD BUFFET

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of $125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

SIMPLY SANDWICHES 42

Chef's Selection of Freshly Made Soup

Salads

Traditional Caesar Salad, Romaine Hearts, Parmesan Reggiano, Croutons, Creamy Caesar Dressing
Pasta Salad with Grilled Seasonal Vegetables and Herb Vinaigrette VE

Sandwiches

Choice of Three

Oven Roasted Turkey Breast Sandwich
Swiss Cheese, Lettuce, Tomato, Herb Spread, Asiago Focaccia

Roast Beef Sandwich
Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli, Baguette

Grilled Vegetable Sandwich VE
Field Greens, Tomato, Basil Aioli, Asiago Focaccia

ABLT Wrap
Avocado, Applewood Smoked Bacon, Lettuce, Tomato, Roasted Garlic Spread in a Spinach Wrap

Italian Grinder
Salami, Black Forest Ham, Pepperoni, Provolone, Pepperoncini, Tomato, Onion, EVOO, Balsamic, Baguette

Roasted Chicken Breast
Kale, Tomato, Provolone, Pesto, Multigrain

House-Made Potato Chips, GF
Kosher Pickles V, GF
Assorted Freshly Baked Cookies VE
Iced Tea

CORNER DELI 37

Chef's Selection of Freshly Made Soup

Salads

Seasonal Field Greens, Ranch Dressing, Herb Vinaigrette VE
Potato Salad VE

Build Your Own Sandwich

Sliced Roasted Turkey Breast, Roast Beef, Black Forest Ham, Salami, Cheddar, Swiss, Pepper Jack

Appropriate Condiments
Assorted Sliced Breads
House Made Chips VE
Double Fudge Brownies VE
Iced Tea

FROM THE PRODUCE STAND 39

Chef's Selection of Freshly Made Soup

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

Romaine, Seasonal Field Greens with Kale, Applewood Smoked Bacon, Grilled Chicken Breast, Carrots, Tomatoes, Cucumber, Peppers, Bleu Cheese, Shaved Parmesan, Hard Boiled Eggs, Croutons, Pepitas, Ranch Dressing, Balsamic Vinaigrette
Baked Russet Potatoes with Butter, Sour Cream, Cheddar Cheese, & Green Onions VE, GF
Artisan Rolls, Butter
Lemon Bars VE
Iced Tea

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LUNCH • PLATED TWO COURSE HOT LUNCH

Plated Lunches carry no minimum, maximum of two entrees per event, based on a 60-minute service. If three choice selection, additional $7.00 per person, excluding dietarian restrictions. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

Salad

Choice of One

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing
Seasonal Field Greens Salad, Tomato, English Cucumber, Carrots, Ranch Dressing
Baby Spinach Salad, Candied Walnuts, Strawberries, Goat Cheese, Balsamic Vinaigrette VE, GF
Wedge Salad, Applewood Smoked Bacon, Tomato, Bleu Cheese Crumbles, Apple Cider Vinaigrette GF

Entrée

Braised Beef Short Ribs 48
Red Wine Demi, Horseradish Gremolata

Pan Seared Salmon 43 GF
Sundried Tomatoes, Capers, Artichokes, Fresh Herbs, EVOO

Grilled Marinated Chicken Breast 39 GF
Choice of Sauce: Roasted Red Pepper Cream, Roasted Garlic Thyme Jus

Roasted Vegetable Penne Pasta 32 VE
San Marzano Pomodoro, Parmesan

Sides

Chef's Selection of Appropriate Starch GF, VE
Chef's Selection of Appropriate Vegetable GF, VE

Artisan Rolls, Butter
Iced Tea

Add Dessert 4

Choice of One

New York Cheesecake, Fresh Berries VE
Flourless Chocolate Cake, Raspberry Sauce VE, GF
Tiramisu VE
Carrot Cake VE

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LUNCH • BOXED LUNCH

Box Lunches carry no minimum, maximum of three selection per event and are intended to be "taken off site or To Go". All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

BOXED LUNCH 34

Choice of Three

Oven Roasted Turkey Breast Sandwich
Cheddar Cheese, Lettuce, Tomato, Herb Mayo, Asiago Focaccia

Honey Ham Sandwich
Swiss Cheese, Lettuce, Tomato, Honey Dijon Aioli on Rye

Roast Beef Sandwich
Cheddar Cheese, Lettuce, Tomato, Horseradish Aioli, Baguette

Grilled Vegetable VE
Field Greens, Basil Aioli, Asiago Focaccia

PREMIUM SANDWICH SELECTIONS 38

ABLT Wrap
Applewood Smoked Bacon, Avocado, Spring Mix Tomato, Roasted Garlic Spread, Spinach Wrap

Italian Grinder
Salami, Black Forest Ham, Pepperoni, Provolone, Pepperoncini, Tomato, Onion, EVOO, Balsamic, Baguette

Roasted Chicken Breast
Kale, Tomato, Provolone, Pesto, Multigrain

Potato Chips
Whole Fruit
Freshly Baked Cookie
Bottled Water

Enhancements
Pasta Salad or Potato Salad 4

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DINNERS • BUFFET DINNERS

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of $125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

SAN MARCOS BUFFET

Price for 3 Entrées, 2 Salads 72
Price for 2 Entrées, 2 Salads 67

Salads

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing
Seasonal Field Greens, Tomato, English Cucumber, Carrots, Herb Vinaigrette V, GF
Baby Spinach Salad, Candied Walnuts, Strawberries, Goat Cheese, Balsamic Vinaigrette VE, GF
Tabbouleh Salad, Parsley, English Cucumbers, Tomato, Onion, Lemon, EVOO VE, GF

Entrées

Grilled Marinated Chicken Breast with Choice of Sauce:
Roasted Red Pepper Cream Sauce or Roasted Garlic Thyme Jus GF

Asiago Crusted Chicken Breast, Basil Pomodoro, Mozzarella

Grilled Salmon, Chive Cream or Pesto Chimichurri GF

Baked Flounder, Tuscan Relish GF

Braised Beef Short Ribs, Red Wine Demi GF

Roasted Pork Loin, Caramelized Apples GF

Grilled New York Steak, Roasted Shallot Demi GF

Roasted Vegetable Penne, Marinara Sauce VE

Sides

Chef's Selection of Appropriate Starch VE, GF
Chef's Selection of Appropriate Vegetables VE, GF

Artisan Rolls, Butter VE
Chef's Selection of Assorted Desserts VE
Fresh Brewed Regular, Decaffeinated Coffee Assorted Hot Teas

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DINNERS • THEMED BUFFET DINNERS

Buffets require a minimum of 25 guests and are based on a 60-minute service. An additional service charge of $125 plus tax will apply for groups of less than 25 guests. All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

Tuscan Buffet 59

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing
Caprese Salad, Fresh Mozzarella, Sliced Tomatoes, Fresh Basil, Balsamic Glaze, EVOO VE
Grilled Herb Chicken, Marsala Sauce or Tuscan Relish GF
Beef Meatballs
Pork Loin Pizzaiola
Penne Pasta VE
Marinara Sauce, Alfredo Sauce GF, VE
Seasonal Vegetables VE
Garlic Bread VE
Cannolis & Tiramisu VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Teas

Enhancement
Eggplant Parmesan 5 VE

Sonoran 62

Sonora Salad, Romaine, Roasted Corn, Black Beans, Shredded Cheese, Tomatoes, Tortilla Strips, Chipotle Ranch GF, VE
Chicken Tortilla Soup
House-Made Salsa, Tortilla Chips GF
Grilled Carne Asada or Pulled Pork Carnitas GF
Fire Braised Chicken or Seared Shrimp with Shishito Chiles, Onions, & Peppers GF
Cheese Enchiladas VE
Cilantro Rice VE, GF
Borracho Pinto Beans VE, GF
Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions, Sour Cream, and Guacamole VE
Flour Tortillas (Corn Available Upon Request) VE
Tres Leches Cake and Churros VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Teas

Enhancement
Add an Additional Protein 6

State 48 BBQ 65

Potato Salad VE
Grilled Greens, Tomatoes, Bacon, Blue Cheese Crumble, Ranch Dressing GF without Bacon VE
Broccoli Slaw VE, GF
Smoked Beef Brisket GF
BBQ Pork Tenderloin with Citrus BBQ Sauce GF
Grilled Chicken Breast with BBQ GF
Baked Beans GF, V
Bourbon Bacon Brussel Sprouts and Roasted Carrots GF
Cornbread, Honey Butter VE
Apple & Berry Crumble VE
Fresh Brewed Regular, Decaffeinated Coffee GF
Assorted Hot Teas

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DINNERS • PLATED DINNERS

Plated Dinners carry no minimum, maximum of two entrées per event and are based on a 60-minute service. If three choice selection, additional $7.00 per person, excluding dietarian restrictions All prices are per person, unless otherwise noted, and are subject to a 23% taxable service charge and 8.1% sales tax.

Salad

Choice of One

Traditional Caesar Salad, Romaine, Parmesan, Croutons, Caesar Dressing
Seasonal Field Greens Salad, Tomato, English Cucumber, Onion, Carrots, Herb Vinaigrette VE, GF
Greek Salad, Romaine, Feta Cheese, Kalamata Olives, Tomato, Cucumber, Italian Vinaigrette
Baby Spinach, Roasted Gold Beets, Roasted Peppers, Goat Cheese, Apple Cider Vinaigrette

Entrée

Choice of Up to Two

Grilled Marinated Chicken Breast 45 GF
Choice of Sauce: Marsala, Piccata, or Roasted Garlic Thyme Jus
Seared Salmon, Lemongrass Cream 46 GF
Swordfish Stuffed with Feta Cheese, Garlic Basil, Red Pepper Cream Sauce 47
Braised Beef Short Ribs, Red Wine Demi 60 GF
6oz Prime New York Steak with Roasted Shallot Demi & Shrimp Knot with Lemon Butter 69 GF
Grilled Marinated Chicken Breast with Thyme Jus & Pan Seared Salmon with Citrus Cream 61 GF
Vegan Wellington, Roasted Mixed Vegetables Wrapped in a Puff Pastry with Marinara Sauce 40 V

Sides

Chef's Selection of Appropriate Starch VE, GF
Chef's Selection of Appropriate Vegetables VE, GF
Artisan Rolls, Butter

Dessert

Choice of One

New York Cheesecake, Fresh Berries VE
Chocolate Mousse Cake VE
Tiramisu VE
Carrot Cake VE
Black Forest Cake VE

Freshly Brewed Regular, Decaffeinated Coffee Assorted Hot Teas

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RECEPTION • TABLE DISPLAYS AND STATIONS

Reception Tables and Displays require a minimum of 20 guests and are based on a 60-minute service. Items must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections and must be guaranteed for **full guest count**. Payment for 20 guests will apply to Groups with less than 20 guests. Allpricesareper person, unless otherwise noted, and are subject to a 23% taxableservice charge and 8.1% sales tax.

Minimum Selection of (3) Menu Options Required if not accompanied by a plated or buffet dinner.

STREET TACO STATION

(Based on 3 Tacos)
Select Two 21
Select Three 25

Grilled Carne Asada GF
Pulled Pork Carnitas GF
Fire Braised Chicken GF
Grilled Achiote Vegetables V, GF
Seared Shrimp with Shishito Chiles, Onions, & Peppers GF – Add 6

Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions & Sour Cream, Cotija Cheese VE
Assorted Hot Sauces, Flour Tortillas VE

Enhancement
House-made Guacamole 4

BUILD YOUR OWN PASTA ACTION STATION 27

Chef Attendant Required | 1 per 40 people | 150/chef attendant
Penne, Campanelle VE
Alfredo Cream, Marinara, Basil Pesto VE
Grilled Marinated Chicken Breast, Broccoli, Crisp Pancetta, Mushrooms, Sundried Tomatoes, Parmesan
Asiago Focaccia Bread, EVOO, Chili Flakes

MAC & CHEESE STATION 22

Choice of Two
Traditional Cheese Sauce
Braised Short Ribs
White Truffle, Parmesan
Shrimp – Add 6

CHARCUTERIE DISPLAY 22

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

MINI SLIDERS 15

(Based on 2 per Person)
Choice of One
Classic Burger, Cheddar, Tomato, House Sauce
Pulled Pork, Slaw, Pickled Onions, BBQ Sauce
Short Rib, Crispy Onion, Creamy Horseradish
Buffalo Braised Chicken, Cole Slaw
Tomato, Mozzarella, Pesto VE

CHICKEN WINGS

3 Wings per Person (Choice of 2 flavors) 11
6 Wings per Person (Choice of 2 flavors) 17

Salt & Pepper, Original Buffalo, Sweet Chili Sauce, BBQ
Carrots, Celery
Ranch and Blue Cheese

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RECEPTION • TABLE DISPLAYS AND STATIONS CONT.

Reception Tables and Displays require a minimum of 20 guests and are based on a 60-minute service. Items must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. Payment for 20 guests will apply to Groups with less than 20 guests. Allprices areper person, unless otherwisenoted, andare subject to a 23% taxable service charge and 8.1% sales tax.

Domestic and Imported Cheese Board 14
Local Honey, Assorted Crackers, VE

Fresh Crudité Display 10
Chipotle Ranch Dressing or Ranch VE

Fresh Tortilla Chips with House-Made Salsa 8 VE, GF
Add Guacamole 4 VE, GF

House-Made Traditional Hummus 10 VE
Grilled Pita Bread, Assorted Vegetables

Signature Sweet Station 14 VE
Estimated 3 per person
Petit Fours, Chocolate Covered Strawberries, Mini Cheesecake

Diced Fresh Seasonal Fruit Display 8 V

RECEPTION • CARVING ACTION STATIONS

Carving Action Stations require a Uniform Attendant at 150 per hour, per attendant (1 attendant per 40 guests). Estimated servings are based on a "light reception". Items are designed to complement additional selections and must be purchased in conjunction with a dinner service or with other hors d'oeuvres selections. All prices are subject to a 23% taxableservice charge and 8.1% sales tax.

Roasted Beef Tenderloin 450 GF
Red Wine Demi, House made Honey Mustard,
Carving Rolls
Serves an Estimated 15 Guests

Slow Roasted Prime Rib of Beef 900 GF
Creamy Horseradish, Au Jus
Carving Rolls
Serves an Estimated 30 Guests

Roasted Turkey Breast 380 GF
Cranberry Orange Relish
Carving Rolls
Serves an Estimated 30 Guests

Mustard Crusted Pork Loin 250 GF
Cherry Glaze orCaramelized Apples
Carving Rolls
Serves an Estimated 30 Guests

Beef Prime Roast GF 500
Horseradish Cream, Au Jus
Carving Rolls
Serves an Estimated 30 Guests

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RECEPTION • HORS D'OEUVRES

Items are priced per item at a 50-piece minimum. A uniformed attendant is required for $100 per attendant (1 attendant per 50 guests). Items are designed to complement additional selections and should be purchased in conjunction with a dinner service or with other Reception Stations or Displays. All prices are subject to a 23% taxable service charge and 8.1% sales tax.

CHILLED HORS D'OEUVRES

Smoked Salmon Pinwheel 8
Mini Shrimp Ceviche Tostadas, Salsa, Chipotle Crema 9
Sesame Ahi Tuna, Wasabi, Asian Rice Cracker 9 GF
Red, Yellow Tomato Basil Bruschetta 8 VE
Caprese Skewers, Mozzarella, Grape Tomatoes, Basil 8 VE, GF
Seared Beef, Horseradish Cream, Rye Cracker 8
California Roll 8 GF

HOT HORS D'OEUVRES

Bacon Wrapped Achiote Shrimp, Chimichurri 9 GF
Maryland Style Crab Cakes, Chipotle Aioli 10
Chicken Skewers, Tzatziki Sauce 8 GF
Chipotle Steak Churrasco Skewer, Poblano Chimichurri 8 GF
Beef Empanada, Red Roasted Salsa 8
Portobello Mushroom Empanada, Red Roasted Salsa 8 VE
Fried Vegetable Spring Rolls, Sweet Chili Sauce 8 VE
Mini Chicken Wellington 8 GF

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BEVERAGES

For each bar that is needed, a $150 bartender fee will apply.
8.1% tax & 23% service charge will be added to each drink.

Hosted Bar

Prices listed are per drink; Tax and service charge are not included.

Call Brands 8
Premium Brands 9
Wine by the Glass 8
Domestic Beer 5
Imported Beer 6
Craft Beer 7
Soft Drinks/Bottled Water 3
Cordials 8.5

Bar Packages

Bar packages are designed for continuous service.

Call Brands

First hour per person 25
2nd hour 10
3rd hour 8
4thhour 6

Premium Brands

First hour per person 30
2nd hour 12
3rd hour 10
4th hour 8

Call Brands

Smirnoff Vodka
Beefeater Gin
Bacardi Light Rum
Jose Cuervo Tequila
Jack Daniel Whiskey
Jim Beam Bourbon
Dewars Scotch

Premium Brands

Titos Vodka
Tanqueray Gin
Captain Morgan Rum
1800 Tequila
Crown Royal Whiskey
Chivas Regal Scotch

Cash Bar

Prices listed are per drink; Tax not included.

Call Brands 9
Premium Brands 10
Wine by the Glass 9
Domestic Beer 6
Imported Beer 7
Craft Beer 8
Soft Drinks/Bottled Water 4
Cordials 9

Wine

Prices listed are per bottle; tax and service charge are not included.

Standard Wine Selection Featuring Angeline Wines
Chardonnay, Pinot Noir, Sauvignon Blanc, Cabernet, White Zin
40 per bottle

Beer List

Domestic	Imported	Craft
Bud Light	Dos Equis	FourPeaksKilt Lifter
Coors Light	Corona	805
Miller Light		Stone IPA
Michelob Ultra		
Heineken Zero		

Signature Cocktail Available Upon Request

Ask about our Premium Bar Selections

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GENERAL INFORMATION
REQUIREMENTS AND GUIDELINES

Banquet Event Orders and Guarantees
Banquet Event Orders must be signed and returned to your Event Manager with your preliminary attendance guarantees no fewer than 10 Business Days prior to your function date. A final guarantee of attendance at Group's Event is required by 12:00PM, five (5) business days in advance of Group's Event. This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. If Hotel does not receive Group's guarantee and if the Banquet Event Order is unsigned, Hotel will use the estimated number of persons initially anticipated as Group's guarantee, and the billing will be for the greater of the following: (i) The number of persons for which the Event was originally booked, or (ii) The number of persons in attendance.

Function space is assigned by Hotel based on the number of people anticipated. It is Hotel's policy to prepare 3% above the guarantee. Should the Group's attendance increase by more than 3% above the final guarantee, the Hotel reserves the right to offer alternative menu options at a higher menu price in order to accommodate Group's last-minute changes.

Should Group decrease its attendance requirements, Hotel reserves the right to charge or change, as applicable, rental fees and/or to reassign specific function space, provided the revised function space can adequately accommodate the Event (or particular function at the Event) requirements (as determined by Hotel).

Special Meals
With advance notice, Crowne Plaza San Marcos will gladly honor dietary restrictions such as vegetarian, vegan, gluten free and food allergy requirements. The Hotel requires guest name, specific allergy and preference of meal substitution delivered to your event/catering manager no less than 7 days in advance. Unless specially requested, all buffet meals are labeled and are created to accommodate most restrictions.

Pricing and Event Overages
Banquet prices are subject to change without notice. 23% percent taxable service charge and 8.1% percent state sales tax will be added to all food and beverage, function space, audio-visual, and miscellaneous charges. Food and beverage are not permitted in Hotel function space from outside the Hotel. Any excess food and beverage from a catering function is not permitted to leave the Hotel premises due to health liability reasons. Any event extending past the contracted end time is subject to a 100.00++ per hour fee. All overage, if there is any, must be paid upon completion of the event unless previously arranged with the Hotel.

Timing and Weather
- Breakfast menus are valid 6:00 am – 10:30 am.
- Lunch menus are valid 11:00 am – 2:30 pm.
- Reception and dinner menus are valid beginning at 4:00 pm.
- Buffet and Station pricing is based on a one-hour presentation; for longer presentations, additional charges will apply at $4.00 ++ per person per hour for over 1 hour of service.
- Entertainment at outdoor functions must conclude by 10:00 pm, at indoor functions, by midnight. For all outdoor functions, a weather call will be made according to the following schedule:
- Breakfast functions: the evening prior
- Lunch functions: 9:00 am
- Dinner functions: 2:00 pm
- Weather calls will be made by you upon the recommendation of the Event Manager and Banquet Captain. Should you be unavailable, the decision will be made upon your behalf. Should the chance of precipitation be higher than 40 percent, the weather call will be made in favor of the indoor location by default.

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