



THE PLACE TO MEET



CROWNE PLAZA

CABAÑA HOTEL - PALO ALTO

GENERAL INFORMATION

These printed menus are guidelines designed to assist you in selecting a menu for your event. The Crowne Plaza Cabana Palo Alto Catering staff will be happy to prepare unique menus for each individual event. All prices are subject to increase and should be confirmed by your Catering Manager.

GUARANTEE

In arranging for private events, a guaranteed number of guests attending are required for all catered meal functions. Final attendance must be confirmed by 11am seven (7) business days in advance or the expected attendance will become the final guarantee, not subject to reduction. For per person meals, the Hotel will set and prepare for five percent above the guarantee.

SECURITY

The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the banquet room prior to, during, or following the function. Arrangements for security of exhibits or merchandise that is set up for display must be made 21 days prior to the event. The Hotel reserves the right to expel any guests if they engage in illegal, disorderly or disruptive conduct. If it has been deemed that hotel requires additional security you will provide, at your own expense, un-armed security personnel supplied by a licensed guard or security agency currently doing business in the Santa Clara County. Hotel requires that you provide the name of the Security Agency and contact information including telephone and email address to the Hotel for approval at least 3 weeks prior to the event. If the Hotel requires security and does not receive the information by the due date specified the hotel may contract a security agency of their choice and will add the costs of this service to your final bill.

LABOR CHARGES

A \$150.00 labor charge will be applied to breakfast, lunch and dinner functions with fewer than 20 guests. A fee of \$100.00 per bartender will be applied to **all** bars if the minimum revenue of \$350.00 is not met.

Carvers, chefs and additional wait staff are available at \$225.00 per person for a three hour period. Wait service hours, including setup and tear-down, are 3 hours for breakfast, 3 hours for luncheon, 5 hours for dinner and 6 hours for reception/dinner. If event extends beyond these times, additional charges of \$500.00 per hour will apply.

ELECTRICAL/AUDIO VISUAL

A complete line of modern audio visual equipment and services are available through our In-house Audio Visual Company. Your Catering Manager can assist you with these services.

FOOD AND BEVERAGE POLICY

No food or beverage may be brought in to the Hotel by the Client or his/her attendees without contracted approval. Approved Ethnic licensed caterers are allowed. Caterers are to provide restaurant/caterer permit and certificate of insurance for \$1,000,000.00 with the certificate holder as: Crowne Plaza Cabana Hotel Palo Alto.

SERVICE CHARGE AND SALES TAX

Currently a 20% service charge and applicable state sales tax of 9.25% will be added to all food and beverage charges. According to California Tax Codes, service charges are subject to sales tax.



RECEPTION

Minimum order of 25 pieces per selection

Priced Per Piece: \$5.00

CABANA PACKAGE: \$28.00 per person (6 total pieces per person)

CROWNE PACKAGE: \$39.00 per person (9 total pieces per person)

White Glove Butler Passed Service Available at \$125.00 per server

COLD HORS D'OEUVRES

Ahi Tuna Tartar on a Crispy Fried Wonton

Asparagus & Prosciutto

Shrimp Ceviche Cocktail with Chipotle Dressing and Corn Chip in Glass

Goat Cheese & Sun-Dried Tomato Tartlet

Chilled Melon & Midori Soup Served in Martini Glass

Watermelon Cocktail with Liqueur in Shot Glass

Crostini Pomodoro with Plum Tomatoes, Fresh Basil & Extra Virgin Olive Oil

Casablanca Antipasti Skewer with Fresh Herbed Mozzarella Ball

Smoked Salmon Roulade with Tobiko Caviar on Spoon

Peppered Ahi Loin Crostini with Wasabi Crème

Blackened Prawns with a Honey Mustard Apricot Glaze

Crabmeat & Avocado Bruschetta

Seasonal Fruit Skewers with Toasted Coconut & Almonds

Chilled Thai Prawn Skewer with Grape Tomato

Crab Salad Crostini

HOT HORS D'OEUVRES

Crab Cakes with Cajun Remoulade

Grilled Prawns with Red Pepper Aioli

Shrimp & Scallop Brochette

Grilled Chicken Saté with Thai Peanut Sauce

Spanakopita with Spinach & Feta

Fig & Caramelized Onion Puff

Macaroni & Cheese Balls with Spicy Marinara Sauce in Martini Glass

Mini Veggie Pakora

Deep Fried Artichokes

Vegetarian Spring Roll

Pear, Caramelized Onion & Gorgonzola Flatbread

Kalamata Olive, Tomato & Feta Flatbread

Crispy Polenta with Sundried Tomato Tapenade in Chinese Spoon

Coconut Prawns with Apricot-Plum Dipping Sauce

Chicken or Vegetarian Pot sticker

Lobster Bisque Served in Shot Glass

Mixed Mushroom, Fontina & Roasted Garlic Flatbread

Smoked Salmon, Fontina, Red Onion & Caper Flatbread

Grilled Spicy Teriyaki Sirloin & Gorgonzola in Chinese Spoon

Baked Miso Glazed Chicken & Blue Cheese on a Chinese Spoon

Baked Brie & Pear with Apricot Sauce in Tartlet

Assorted Mini Vegetable Quiche

Assorted Mini Pizza with Wild Mushroom, Zucchini, Red Bell Peppers & Kalamata Olives

Grilled Chicken Skewers with Sesame Seed Plum Dressing

Spicy Creamy Crab Won Ton with Pineapple Salsa



DISPLAY PLATTERS

Minimum of 25 orders per Platter for the following

GRILLED VEGETABLE PLATTER **\$10.00 PER PERSON**
Marinated Mushrooms, Artichoke Hearts, Peppers & Assorted Olives
with Feta & Lemon Zest

SLICED SEASONAL FRESH FRUIT PLATTER **\$9.00 PER PERSON**
Sliced Melons, Pineapple & Berries
Served with Yogurt Dip

INTERNATIONAL AND DOMESTIC CHEESE PLATTER **\$10.00 PER PERSON**
Assorted International & Domestic Cheeses
Served with Sliced Baguettes & Crackers

SLICED CURED ITALIAN MEATS **\$12.00 PER PERSON**
Aged Coppa (spicy & mild), Italian Salami, Mortadella Ham, Pastrami & Prosciutto
Served with Sliced Baguettes & Crackers

VEGETABLE CRUDITÉS WITH DIP **\$8.00 PER PERSON**
A Variety of Raw Vegetables
Dips: Bleu Cheese & Ranch (choice of 1)

ASSORTED MINI DESSERTS **\$12.00 PER PERSON**
Petite Fours, Chocolate Covered Strawberries, & Italian Pastries

CHIPS & SALSA WITH GUACAMOLE **\$8.00 PER PERSON**

FANCY MIXED NUTS OR DRIED FRUIT AND NUT MIX **\$28.00 PER POUND**

ASSORTED DRY SNACKS **\$25.00 PER POUND**
Kettle Chips, Pretzels & Peanuts



RECEPTION STATIONS

*Minimum of 50 people per station
These stations are designed for hors d'oeuvres & cocktail receptions
All stations are priced for one hour of service*

ANTIPASTO STATION

\$19.00 PER PERSON

Marinated Mushrooms, Peppers & Assorted Olives
Sliced Cured Italian Meats & Imported & Domestic Cheeses
Served with Country Breads, Sliced Baguette & Crackers
Grilled Vegetables with Feta & Lemon Zest,
Hummus & Warm Pita Points

GREEK STATION

\$25.00 PER PERSON

(8 pieces per person)
Petite Falafel with Butter Lettuce Cups & Tahini Yogurt Sauce
Spanakopita, Baba Ghanouj & Hummus with Warm Pita Points
Pomegranate Marinated Beef Kabobs & Moroccan Marinated Roasted Chicken Kabobs
Sun-Dried Tomato & Feta Triangles

SHELLFISH STATION

\$30.00 PER PERSON

(8 pieces per person)
Crab Claws, Poached Jumbo Prawns, Steamed Green Lip Mussels,
Oysters on the Half Shell, Cocktail Sauce, Mignonette & Lemon Wedges

DIM SUM STATION

\$24.00 PER PERSON

(6 pieces per person)
Potstickers, Shu Mai, Har Gau & Chau Su Bao
Chili Garlic Sauce, Soy Sauce, Rice Wine Vinegar & Chinese Mustard

MASHED POTATO BAR

\$19.00 PER PERSON

Mashed Potatoes with Assorted Toppings to Include:
Sliced Sautéed Mushrooms, Caramelized Onions, Shredded Parmesan & Cheddar Cheese,
Bacon Bits, Roasted Garlic, Extra Virgin Olive Oil, and Gravy Served in Martini Glass

DESSERT STATION

\$19.00 PER PERSON

Chocolate Éclairs, Cream Puffs, Fruit Tartlet's, Mini Cheesecakes,
Cannoli, Espresso Brownies, Assorted Petit Fours, Chocolate Covered Strawberries, and
Chocolate Truffles, Mini Apple Crumb Tart, Mini French Pear / Ginger Tart, Mini Chocolate
Raspberry Tart & Assorted Cookies



RECEPTION STATIONS (CONT.)

Minimum of 50 people per station

These stations are designed for hors d'oeuvres & cocktail receptions

All stations are priced for one hour of service

FLATBREADS STATION

\$20.00 PER PERSON

(6 pieces per person)

Wild Mushroom, Roasted Garlic & Fontina Flatbread
Kalamata Olive, Tomato & Goat Cheese Flatbread,
Pear, Caramelized Onion & Gorgonzola Flatbread
Smoked Salmon, Fontina, Red Onion & Caper Flatbread

SUSHI STATION

\$28.00 PER PERSON

(6 pieces per person)

California Roll, Hamachi, Unagi, Cucumber & Tuna Tekka Maki
Soy Sauce, Pickled Ginger & Wasabi

CAESAR SALAD STATION

\$19.00 PER PERSON

Hearts of Romaine, Garlic Croutons & Shaved Parmesan
With Classic Caesar Dressing
Grilled Chicken Breast & Grilled Garlic Tiger Prawns *(3 pieces each)*

PASTA STATION

\$19.00 PER PERSON

(Made to Order ~ Chef's Fee \$225.00)

Garlic Bread, Fresh Grated Parmesan Cheese, Cracked Pepper,
Kalamata Olive & Sun-Dried Tomatoes
Choice of Two Pastas : Penne, Fusilli, Orecchiette, Farfalle,
Tri Color Tortellini or Fettuccini
Choice of Two Sauces: Tomato Marinara, Alfredo, Roasted Garlic Pesto,
or Wild Mushroom Cream Sauce

UDON NOODLE STATION

\$28.00 PER PERSON

(Made to Order ~ Chef's Fee \$225.00)

Udon Noodles Stir Fried with Saki Soy and Seasonal Vegetables
Choice of: Chicken, Beef, and Shrimp

GOURMET TACO BAR

\$24.00 PER PERSON

Warm Corn & Flour Tortillas with Sautéed Rock Shrimp, Chicken,
Carne Asada, Grilled Onions, Bell Pepper, Cilantro, Fresh Lime,
Guacamole, Pico De Gallo, Shredded Mozzarella Cheese, Cheddar Cheese,
Sour Cream, Diced Tomatoes, Jalapeno, Shredded Lettuce & Tomatillo Salsa



CARVING STATION

*These stations are designed for hors d'oeuvres & cocktail receptions
Carver fee required at \$225.00 per carver
All Carved Selections are served with Mini Dinner Rolls*

HERB ROASTED SIRLOIN OF BEEF <i>(Serves 40 people)</i> Served with Brandy Peppercorn Sauce & Horseradish	\$450.00 EACH
ROASTED TURKEY <i>(Serves 40 people)</i> Served with Cranberry Sauce, Turkey Gravy & Herb Stuffing	\$350.00 EACH
ROASTED TENDERLOIN OF BEEF WELLINGTON <i>(Serves 25 people)</i> Served with Béarnaise Sauce	\$480.00 EACH
ROASTED PRIME RIB OF BEEF <i>(Serves 35 people)</i> Served with Creamy Horseradish & Ground Mustard	\$550.00 EACH
SALMON EN CROUTE <i>(Serves 30 people)</i> Served with Saffron Rice, Scallop Mousse & Mushroom Duxelle with a Lobster Cognac Sauce	\$480.00 EACH
MAPLE AND BOURBON BAKED HAM <i>(Serves 40 people)</i> Served with Fruit Chutney	\$350.00 EACH
SHINOOK STYLE PLANKE SALMON <i>(Serves 25 people)</i> Chipotle Aioli, Corn Jalapeno Salad, Tomato Cilantro Radish Served with Grilled Nan Flatbread	\$350.00 EACH
BARON OF BEEF <i>(Serves 100 people)</i> Served with Dinner Rolls, Assorted Mustards, Au Jus Horseradish Cream	\$800.00 EACH



DINNER SELECTIONS

Please Choose **ONE** Selection for the Entire Party in Each Course Category
Each Meal Must be a Minimum of Three Courses
For Groups of less than 20, additional \$150.00 server fee will be charged
All Entrees are served with Rolls and Butter &
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

SOUP

LOBSTER BISQUE WITH COGNAC
\$6.00 per person

BUTTERNUT SQUASH BISQUE
\$6.00 per person

FRENCH ONION SOUP
Caramelized Onions in a Savory Stock
With Croutons & Gruyere Cheese
\$6.00 per person

CHILLED GAZPACHO
With Herb Croutons
\$6.00 per person

SALAD

CAESAR SALAD
Crisp Romaine Hearts, Shaved
Parmesan, Garlic Croutons
& Classic Caesar Dressing
\$6.00 per person

BABY SPINACH SALAD
Dried Apricots, Cranberries, Feta Cheese,
Balsamic Onions & Orange Vinaigrette
\$6.00 per person

BABY FIELD GREENS
Served with Sweet Tomatoes,
Spiced Pecans, & Balsamic Vinaigrette
\$6.00 per person

BUTTER LETTUCE AND RADICCHIO SALAD
Plum Tomatoes, Crumbled Gorgonzola, Candied
Pecans & Herb Lemon Vinaigrette
\$8.00 per person

MIXED BABY GREENS
Served with Buffalo Mozzarella, Tomatoes & Fresh Basil on Grilled Focaccia
Topped with Balsamic Vinaigrette & Pesto Oil
\$8.00 per person

SPECIALTY SALADS

BABY FIELD GREEN BOUQUET
Grape Tomatoes, Candied Walnuts,
Crumbled Gorgonzola Wrapped in
Cucumber with Raspberry Vinaigrette
\$10.00 per person

BABY SPINACH SALAD
Cucumber Tartlet with Orange, Sweet
Tomatoes, Grilled Goat Cheese, &
Champagne Orange Vinaigrette
\$9.00 per person



DINNER ENTREES

Highest Price will be Charged for Split Entrée Selections

MACADAMIA CRUSTED SALMON **\$38.00 PER PERSON**
Served with Ginger Lemon Wine Sauce & Mango Pineapple Relish
Jasmine Rice Pilaf with Seasonal Vegetables

GRILLED CRAB CRUSTED STRIPED BASS **\$48.00 PER PERSON**
Served with Chardonnay Beurre Blanc
Fingerling Potatoes with Seasonal Vegetables

OVEN ROASTED MISO GLAZED HALIBUT **\$48.00 PER PERSON**
Served with Creamy Lemon Wine Sauce
Steamed Black Rice with Seasonal Vegetables

"PRIME" RIBEYE STEAK **\$48.00 PER PERSON**
Served with Brandy Pepper Corn Sauce
Oven Roasted Fingerling Potatoes with Seasonal Vegetables

HERB GRILLED FILET OF BEEF **\$49.00 PER PERSON**
Served with Herbed Butter and Pinot Noir Sauce
Truffle Mashed Potatoes with Seasonal Vegetables

DIJON HERB CRUSTED RACK OF LAMB **\$46.00 PER PERSON**
Served with Peppermint Jus & Rosemary Cabernet Sauce
Parmesan Creamy Polenta with Seasonal Vegetables

ROASTED BLACK PEPPER CRUSTED PRIME RIB **\$48.00 PER PERSON**
Served with Natural Au Jus & Creamy Horseradish Sauce
Garlic Mashed Potatoes with Seasonal Vegetables
(Maximum 300 people)



DINNER ENTREES

Highest Price will be Charged for Split Entrée Selections

CHICKEN EN CROUTE \$35.00 PER PERSON
Mixed Mushrooms in a Puff Pastry Shell
Roasted Yukon Gold Potatoes with Seasonal Vegetables

ROSEMARY ROASTED CHICKEN \$35.00 PER PERSON
Whole Grain Mustard Sauce, Fingerling Potatoes, and Seasonal Vegetables

BAKED STUFFED BREAST OF CHICKEN \$35.00 PER PERSON
Stuffed with Artichoke & Sun Dried Tomatoes with Lemon Chardonnay Sauce
Truffle Mashed Potatoes with Seasonal Vegetables

DUETS

GRILLED FILET MIGNON AND HERB GARLIC TIGER PRAWNS \$56.00 PER PERSON
Served with Brandy Pepper Corn Sauce
Scalloped Potatoes with Wild Mushrooms with Seasonal Vegetables

SEARED SEA SCALLOPS AND \$53.00 PER PERSON
ROASTED HERB LIME BREAST OF CHICKEN
Served with Creamy Lobster Sauce
Jasmine Rice Pilaf with Seasonal Vegetables

MIXED GRILL TRIO WITH FILET MIGNON, \$59.00 PER PERSON
APRICOT GLAZED CHICKEN BREAST & GARLIC PRAWNS
Served with Pinot Noir Sauce
Herb Spicy Fingerling Potatoes with Seasonal Vegetables



DINNER ENTREES

VEGETARIAN OPTIONS

WILD MUSHROOM WELLINGTON

Spinach, Leek, Fennel, Caramelized Onion,
Served with Roasted Red Bell Pepper Sauce & Truffle Oil
Oven Roasted Fingerling Potatoes

GRILLED VEGETABLE NAPOLEON

Served with Black Bean Cake, Pesto Oil, & Topped with Roasted Herb Roma Tomato & Red Bell Pepper Coulis

BUTTERNUT SQUASH RAVIOLI

Served with Sage Butter, Tomato Basil Sauce, Broccolini, Grilled Portobello,
and Herb Roasted Roma Tomatoes

ROASTED EGGPLANT PARMIGIANINO

Lightly Breaded Slices of Eggplant Layered with Italian Cheeses and Savory Tomato Sauce

SEASONAL VEGETABLE RAGOUT IN BOUILLON AND TRUFFLE OIL

Gold Yukon Potatoes, Diakon Radish, Shitake Mushroom, Oyster Mushroom, Rainbow Carrots, Asparagus, and Snow Peas
Topped with Spaghetti Squash Sautéed in Butter

MOUSSAKA

Eggplant, Artichokes, Potatoes, and Tomatoes in a light Tomato Sauce and Topped with Sautéed Spinach

CHILDREN'S MENU

\$21.00 PER PERSON
(ages 12 and under)

Includes Fruit Cup & Vanilla Bean Ice Cream

Choice of one of the following:

Hot Dog
Hamburger
Spaghetti
Chicken Strips
Macaroni & Cheese



DINNER DESSERTS AND SIDE DISHES

DESSERTS

Fruit Tart with Raspberry Sauce
Apple Tart with Caramel Sauce & a Macaroon
Lemon Meringue Tartlet with Fruit Garnish
Flourless Chocolate Soufflé
Red Velvet with Chocolate Sauce
Mango Mousse Cake
Fresh Strawberry Shortcake
\$8.00 per person

Vanilla Crème Brûlée with Seasonal Berries & Mini Biscotti
Marquise Au Chocolate with Hazelnuts
Trio Chocolate Mousse Cake with Raspberry Coulis
Molten Chocolate Cake with Fresh Berries
Eli's Chicago Blood Orange Cheesecake
White Chocolate Raspberry Mousse Cake
\$10.00 per person

SIDE DISH OPTIONS

Choice of One Starch Item:

Herb Mashed Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes with Wild Mushrooms
Oven Roasted Fingerling Potatoes
Horseradish Mashed Potatoes
Penne Tomato Marinara with Bell Peppers
Ziti Pasta with Pesto Sauce
Savory Rice Pilaf
Steamed Jasmine Rice
Parmesan
Creamy Polenta
Tri-Color Tortellini Alfredo
Mediterranean Cous Cous
Steamed Black Rice
Udon with Sake Soy
Potato Au Gratin

Choice of One Vegetable Item:

Baby Bok Choi
Broccoli with Garlic Butter & Cashews
Sautéed Green Beans, Carrots & Onions
Stir Fry Seasonal Vegetables
Steamed Asparagus (seasonal)



DINNER BUFFETS

Minimum of 30 people on all Buffets

POLYNESIAN BUFFET

\$68.00 PER PERSON

Assorted PuPu's:

Lomi Lomi Salmon, Crab Rangoon, Pot Stickers & Spring Rolls
Chinese Chicken Salad with Fried Wontons & Sesame Soy Vinaigrette
Asian Noodle Salad & Mixed Garden Green Salad
Stir Fried Vegetables
Steamed Rice

Choice of Three Entrees:

Lemongrass Marinated Salmon with Ginger, Lemon, Sweet & Sour Dressing & Jasmine Rice
Baked Cod Filet with Garlic Soy Chili Sauce
Kahlua Pork Hawaiian
Five Spice Roasted Chicken
Chinese Barbeque Pork Ribs with Mango-Cilantro Relish
Roasted Teriyaki Chicken & Pineapple with Vegetable Fried Rice
Anise Grilled Tender Beef with Korean BBQ Sauce

Choice of Three Desserts:

Mango Mousse Cake
Fruit Skewers with Toasted Coconut & Almonds
White Chocolate Macadamia Nut Cookies
Pineapple Vanilla Cake & Coconut Sponge Cake
Hopia Pudding
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas

PACIFIC RIM BUFFET

\$49.00 PER PERSON

Napa Cabbage Chicken Salad with Sesame Dressing
Mixed Field Greens with Cucumber, Fried Wontons & Sweet Tomatoes
Spicy Beef & Broccoli Salad with Roasted Cashew Nuts
Seasonal Sliced Fruit & Berries Platter
Hot & Spicy Chicken with Shiitake Mushrooms & Bell Peppers
Steamed Ginger Salmon with Miso Sweet Sake Sauce
Chinese Chow Mein Noodle with Rock Shrimp & Snow Peas
Vegetable Fried Rice
Stir Fry Mixed Vegetables with Tofu
Lemon Roulade, Coconut Rice Pudding & Mango Mousse Cake
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas



DINNER BUFFETS

Minimum of 30 people on all Buffets

SOUTH OF THE BORDER

\$60.00 PER PERSON

Black Bean & Corn Salad with Smoked Chile Vinaigrette
Seafood Ceviche
Senora Salad-Mixed Greens with Roasted Chilies, Radishes, Orange Segments, Tomatoes & Goat Cheese
Southwestern Caesar with Jalapeno Cornbread Croutons
Corn Tortilla Chips with Guacamole, Pico De Gallo & Tomatillo Sauce
Lobster Enchiladas with Cream Chardonnay Sauce
Jalapeno & Lime Roasted Chicken Breast
Beef Tender with Tomato Chili Sauce
Mexican Confetti Rice & Spicy Pinto Beans
Rolls & Tortillas
Sliced Seasonal Fruit & Berries

Choice of Two Desserts:

Egg Flan with Caramel Sauce
Chocolate Cinnamon Mousse Cake
Chocolate Tequila Bread Pudding
Strawberry Margarita Cheesecake
Tres Leches
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas

CALIFORNIA BUFFET

\$48.00 PER PERSON

Assorted Dinner Rolls with Butter
Mixed Field Greens with Sweet Tomatoes, Spiced Pecans, Gorgonzola & Balsamic Vinaigrette
Caesar Salad with Hearts of Romaine, Garlic Croutons, Shaved Parmesan & Classic Caesar Dressing
Baby Shrimp & White Bean Salad with Artichokes & Sun Dried Tomatoes
Grilled Herb Seasonal Vegetables with Portabella Mushroom Platter
Rosemary Roasted Chicken Breast with Whole Grain Mustard
Herb Crusted Sea Bass with Caper Lemon Chardonnay Sauce
Cheese Tortellini with Basil with Wine Cream sauce, Tomato Coulis & Sautéed Spinach
Savory Rice Pilaf
Sliced Seasonal Fruits & Berries
Fresh Fruit Tart, Red Velvet Cake, White Chocolate Raspberry Mousse Cake
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas



Crowne Plaza Cabaña 4290 El Camino Real, Palo Alto, CA 94306 Tel 650.628.0138 Fax 650.628.0195
www.cppaloalto.crowneplaza.com sales.catering@cabanapaloalto.com

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DINNER BUFFETS

Minimum of 30 people on all Buffets

ITALIAN BUFFET

\$49.00 PER PERSON

Antipasto Salad with Baby Greens, Romaine, Grilled Vegetables, Oven Cured Tomatoes, Italian Meats, Cheeses & Roasted Garlic Vinaigrette
Grilled Eggplant Salad with Fresh Basil and Tomato, Extra Virgin Olive Oil & Buffalo Mozzarella
Marinated Green Bean Salad with Herbs & Garlic
Tri Colored Tortellini with Smoked Chicken, Mushrooms & Chardonnay Sauce
Sautéed Bass with Tomato, Basil, Lemon and Olive Oil
Roast Strip Loin of Beef with Roasted Balsamic Mushroom & Peppercorn Sauce
Assorted Dinner Rolls with Butter
Sliced Seasonal Fruits & Berries
Tiramisu, Cannoli, Chocolate Eclair
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas

BACCHUS DINNER BUFFET

\$54.00 PER PERSON

Greek Salad with Cucumber, Kalamata Olives, Plum Tomatoes, Red Onions & Feta Cheese
Mixed Field Green Salad with Baked Cinnamon Pear, Candied Pecan, Crumbled Gorgonzola & Balsamic Vinaigrette
Classic Caesar Salad with Petite Hearts of Romaine, Shaved Parmesan, Garlic Croutons & Caesar Dressing
Rotini Pasta Salad with Artichokes, Bell Peppers & Red Onions
Roasted Breast of Turkey with Pan Gravy & Nut Dressing*
Roasted Prime Rib of Beef with Au Jus & Creamy Horseradish*
Baked Salmon with Lemon Chardonnay Sauce
Assorted Dinner Rolls with Butter
Roasted Garlic Mashed Potatoes
Sautéed Mixed Seasonal Vegetables
Sliced Seasonal Fruit & Berries
Assorted Cakes & Fruit Tarts
Assorted Mini Desserts
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas

**Chef's fee required for carving station at \$175.00 for 2 hours of service*



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DINNER BUFFETS

Minimum of 30 people on all Buffets

CAPRI BUFFET

\$50.00 PER PERSON

Classic Mixed Greens & Ice Burg Salad with Smoked Bacon, Sweet Tomatoes,
Hard Boiled Eggs & Bleu Cheese Dressing
Baby Spinach with Sun Dried Apricots, Oven Cured Tomatoes, & Orange Vinaigrette
Rotini Pasta Salad with Mixed Olives & Artichokes
Grilled Seasonal Vegetables with Feta Cheese
Seared Salmon with Roasted Herb Red Potatoes & Lobster Sauce
Grilled Beef Tender with Wild Mushroom Peppercorn Pinot Noir Sauce
Penne Puttanesca with Rock Shrimp with Lemon wine Cream Sauce & Asparagus &
Mixed Mushrooms
Sliced Seasonal Fruit with Berries
Assorted Dinner Rolls with Butter
Assorted Mini Desserts
Rich Chocolate Cake
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas

PORTOFINO VEGETARIAN BUFFET

\$49.00 PER PERSON

Mixed Garden Green Salad with Cucumber, Plum Tomatoes,
Bell Peppers & Lemon Vinaigrette
Lentil Bean Salad with Lemon Zest & Olive Oil
Marinated Green Bean Salad with Rainbow Carrots
Tabbouleh with Fresh Herbs & Tomatoes
Grilled Mixed Vegetable Lasagna with Parmesan Cheese & Tomato Basil Sauce
Hot and Spicy Garlic Tofu & Oyster Mushrooms & Steamed Rice
Moussaka with Artichokes, Potatoes, Tomatoes, Eggplants & Light Curry Sauce
Sliced Seasonal Fruit with Berries
Assorted Mini Desserts
Apple, Pear & Fresh Fruit Tart
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas



DINNER BUFFETS

Minimum of 30 people on all Buffets

BARBEQUE NIGHT BUFFET

\$75.00 PER PERSON

Mixed California Salad with Plum Tomatoes, English Cucumber & Red Onions
Roasted Corn, Poblano Chili & Black Bean Salad
European Style Cole Slaw with Lemon, Olive Oil & Fresh Herbs
Marinated Green Bean Salad with Fresh Herbs & Julienne Carrots
Lime Scented Fresh Fruit, Berries & Papaya
Barbecued Baby Back Pork Ribs
Teriyaki BBQ Chicken Breast
Beef Tender Minute Steak with Black Pepper Burgandy Sauce
Shinook Style Plank Salmon with Shallots, Wine Cream Sauce & Chipotle Aioli
Baked Potato Bar with Sour Cream, Chopped Green Onion, Bacon Bits,
Pepper Jack Cheese, Shredded Cheddar Cheese & Salsa Roja
Fire Roasted Chunk Vegetables
Buttered Sweet Corn on the Cob
Jalapeno Pepper Corn Bread and Assorted Dinner Rolls
Fresh Strawberry Shortcake, Apple Tarte Tatin, Pineapple Vanilla Cake,
Assorted Mini Chocolate Brownies & Assorted Mini Cheesecake
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas

SEAFOOD BUFFET

\$98.00 PER PERSON

Chilled King Crab Legs & Iced Prawns with Lemon Caper Brandy Cocktail Sauce
Assorted Half Shell Oyster on Ice with Mignonette Sauce
Smoked Salmon with Capers, Red Onions & Lemon Wedges
Assorted Sushi Roll & Sashimi (California Roll, Kappa, Tekka, Hamachi & Ahi Tuna with Wasabi & Garlic Ginger Garnish)
Mixed Baby Field Green Salad with Gorgonzola, Sweet Tomatoes & Balsamic Vinaigrette
Crayfish & Calamari Salad with Celery, Fresh Lemon Herb & Olive Oil
Bay Shrimp & Sea Bass Ceviche Salad with Lemon & Cilantro
Stir Fried Tiger Prawns & Sea Scallops with Mushroom Bottoms
Seared Halibut with Chardonnay Lemon Sauce & Sautéed Spinach
Cajun Crab Cake with Sautéed Fennel & Onion
Steamed Black Mussels with Shallot Wine Sauce & Fresh Herbs
Baby Shrimp & Clam Fried Rice with Scallions
Sliced Seasonal Fruit & Berries
Assorted Mini Desserts, Cakes & Fruit Tarts
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas



Crowne Plaza Cabaña 4290 El Camino Real, Palo Alto, CA 94306 Tel 650.628.0138 Fax 650.628.0195
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All prices are subject to a 20% service charge & local sales tax. Prices are subject to change without notice.

DINNER BUFFETS

Minimum of 30 people on all Buffets

MEDITERRANEAN BUFFET

\$75.00 PER PERSON

Marinated Assorted Olives with Herbs & Garlic
Grilled Seasonal Vegetable Antipasto with Tri Colored Bell Peppers, Asparagus, Zucchini, Portabella Mushroom & Eggplant
Roma Tomatoes with Buffalo Mozzarella & Basil Oil
Farfalle Pasta with Sun Dried Tomatoes, Kalamata Olives & Feta Cheese
Tabbouleh with Tomatoes & Fresh Herbs
Hearts of Romaine & Mixed Field Green Salad with Julienne Dried Coppa, Prosciutto, Mortadella & Roasted Garlic Vinaigrette
Pomegranate Marinated Roasted Leg of Lamb with Au Jus & Roasted Herb Yukon Potatoes
Rosemary Roasted Chicken Breast with Sun Dried Tomato, Relish & Pearled Cous Cous
Herb Seared Dorée Sole with Butter Bean Ragout
Sliced Seasonal Fruit with Berries
Variety of Mini Desserts, Chocolate Mousse Cake & Fresh Fruit Tart
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas

TRAVEL THE WORLD

\$100.00 PER PERSON

MEXICAN RIVIERA

Black Bean & Corn Salad with Smoked Chile Vinaigrette
Sonora Salad with Mixed Greens, Roasted Chilies, Radishes, Orange Segments, Tomatoes & Goat Cheese
Lobster Enchiladas with Corn Tortilla Chips, Guacamole, Pico De Gallo & Tomatillo Sauce

CALIFORNIA

Baby Spinach Salad with Rock Shrimp, Sun Dried Apricots, Oven Cured Tomatoes, Pancetta & Orange Vinaigrette
Assorted International & Domestic Cheeses, Dried & Fresh Fruit & Wine Walnut Bread
Chicken Scaloppini with Wild Mushrooms, Tomato Concassé, Capers & Marsala Wine Sauce
Savory Rice Pilaf

ITALY AND MEDITERRANEAN

Hearts of Romaine & Mixed Field Green Salad
Antipasto with Grilled Vegetables & Sliced Italian Meats
Tabbouleh with Tomatoes & Fresh Herbs
Pomegranate Marinated Roasted Leg of Lamb with Au Jus & Roasted Herb Yukon Potatoes

ASIAN PACIFIC RIM

Chicken Napa Cabbage Salad with Sesame Dressing
Spicy Beef & Broccoli Salad with Roasted Cashew Nuts
Hot & Spicy Prawns & Scallops with Mushroom Bottom
Vegetable Chow Main Noodle

DESSERT BAR:

Egg Flan, Bread Pudding with Chocolate Tequila Sauce, Mango Mousse Cake, Mandarin Short Cake, Chocolate Decadent Cake, New York Cheesecake, Tiramisu & Cappuccino Chocolate Torte
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas



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BAR SERVICES

SUPERIOR BRANDS	PREMIUM BRANDS	WELL BRANDS	LIQUORS <i>(choose two)</i>
COURVOISIER V.S.	KORBEL	SCORESBY	FRANGELICO
J.W. BLACK LABEL	J.W. RED LABEL	GORDONS GIN	BAILEY'S IRISH CREAM
BOMBAY SAPPHIRE	TANQUERAY	SMIRNOFF	KAHLUA
GREY GOOSE	KETEL ONE	JIM BEAM	CHAMBORD
MAKERS MARK	JACK DANIELS	MYERS'S PLATINUM	AMARETTO DI SORONNO
10 CANE	BACARDI	MATADOR	HARVEY'S BRISTOL CREAM
PATRON SILVER	1800 REPOSADO		GRAND MARNIER

DOMESTIC BEERS: **BUDWEISER, COORS LITE**

IMPORT BEERS: **FAT TIRE, SIERRA NEVADA, CORONA, HEINEKEN**

PACKAGE BARS

	1Hour	Additional Hours
Superior Brands	\$16.00 per person	\$8.00 per person
Premium Brands	\$14.00 per person	\$7.00 per person
Well Brands	\$12.00 per person	\$6.00 per person
Beer, Wine, Soft Drinks	\$12.00 per person	\$6.00 per person
Soft Drink and Juices	\$10.00 per person	\$5.00 per person

HOSTED CONSUMPTION & NO HOST (CASH) BARS

	Hosted Bar	Cash Bar
Superior Brands	\$8.00	\$9.00
Premium Brands	\$7.00	\$8.00
Well Brands	\$6.00	\$7.00
Liqueurs	\$7.00	\$8.00
Domestic Beer	\$5.00	\$5.50
Imported/Micro Beers	\$6.00	\$6.50
Non Alcoholic Beer	\$5.00	\$5.50
California Wines	\$6.00	\$6.50
Soft Drinks/Mineral Water	\$3.50	\$4.00

RECEPTIONS IN PRIVATE BANQUET ROOMS

All Alcoholic Beverages are served on a per drink or per person basis only in our private banquet rooms.

BARTENDER SERVICES

A \$100.00 bartender charge will be assessed if bar receipts are less that \$350.00 per Bar

We recommend one bartender per 100 people

WINES FROM THE WINE LIST

Wines will be charged on a per bottle basis, based on consumption

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



WINE LIST

CHAMPAGNE & SPARKLING WINES

	BOTTLE
Cabaña Special Selection Sparkling Wine, NV	\$28
Chandon Brut Classic, California, NV	\$38
Chandon Classic Rose, California, NV	\$38
Mumm Napa Cuvee, Napa, NV	\$40
Moet Chandon Imperial, France, NV	\$75
Laurent Perrier Brut, France, NV	\$95
Moet & Chandon Grand Vintage Rose, France, 2000	\$125

WHITE WINES

Sterling Sauvignon Blanc, Napa 2007	\$28
Casa Lapostolle, Sauvignon Blanc, Chile, 2008	\$32
Woodbridge, Pinot Grigio, California, 2008	\$28
Painted Hills, White Zinfandel, California, 2008	\$28
Kendall Jackson Vintner's Reserve, Riesling, California, 2007	\$28
Century Cellars, Chardonnay, California	\$28
Sterling Vintner's Collection, Chardonnay, California	\$30
Ferrari Carrano, Chardonnay, Alexander Valley, 2006	\$36
La Crema, Chardonnay, Sonoma Coast, 2007	\$36
Olivet Lane, Chardonnay, Russian River, 2006	\$40

RED WINES

Echelon, Pinot Noir, France, 2007	\$28
La Crema, Pinot Noir, Sonoma Coast	\$22
Acacia, Pinot Noir, Napa Valley, 2007	\$36
Olivet Lane, Pinot Noir, Russian River, 2006	\$55
Century Cellars, Merlot, California	\$27
Provenance, Merlot, Napa Valley, 2005	\$40
Rutherford Hill, Merlot, Napa, 2004	\$40
Century Cellars, Cabernet Sauvignon, California	\$27
Navarro Correas, Cabernet Sauvignon, Argentina, 2007	\$30
BV Napa, Cabernet Sauvignon, Napa Valley, 2005	\$36
Rutherford Vintners, Cabernet Sauvignon, Napa Valley, 2006	\$38
Kenwood, Cabernet Sauvignon, Jack London Vineyard, 2006	\$65
Rosenblum Vintner's Cuvee XXXI, Zinfandel, North Coast	\$30
Edmeades, Zinfandel, Mendocino, 2007	\$38

Alternative wines may be ordered upon request.

Corkage Fees:

\$15.00 Per 750 ml

\$25.00 Per 1.5 Liters - 2 Liters

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