



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.



## LUNCH 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,  
Iced Tea with Lemon*

### SOUP

LOBSTER BISQUE WITH COGNAC  
\$6.00 per person

SOUP OF THE DAY  
\$5.00 per person

TOMATO BISQUE  
\$5.00 per person

### SALAD

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

BABY SPINACH SALAD  
Sun Dried Apricots & Grape Tomato  
Feta & Orange Vinaigrette  
\$6.00 per person

BABY FIELD GREENS  
With Tomatoes, Candied Pecans,  
Gorgonzola & Balsamic Vinaigrette  
\$6.00 per person

BUTTER LETTUCE & RADICCHIO SALAD  
Plum Tomatoes, Crumbled Gorgonzola  
& Lemon Vinaigrette  
\$6.00 per person

### DESSERT

Tiramisu with Espresso Crème Anglaise  
White & Dark Chocolate Mousse Cake with Seasonal Fruit Garnish  
Apple Tart with Caramel Sauce  
Fresh Seasonal Fruit Tart  
Mango Mousse cake  
Strawberry Short Cake  
Roulade (Lemon, Strawberry, or Chocolate)  
Cupcake (Lemon Meringue, Vanilla Bean, Red Velvet, Peanut Butter, Jelly Roll, or Chocolate)  
\$6.00 per person



## LUNCH ENTREES

*Highest Price will be Charged for Split Entrée Selections*

<b>ROSEMARY ROAST CHICKEN BREAST WITH AU JUS</b> Served with Mashed Potatoes and Seasonal Vegetables	<b>\$28.00 PER PERSON</b>
<b>MARINATED SWEET SMOKED ROASTED CHICKEN</b> Served with Rosemary Au Jus, Herb Roasted Potatoes & Assorted Seasonal Vegetables	<b>\$22.00 PER PERSON</b>
<b>CHICKEN SCALOPPINI</b> Served with Herb Spicy Linguine, Assorted Seasonal Vegetables & Lemon Herb Caper Sauce	<b>\$30.00 PER PERSON</b>
<b>PAN ROASTED SALMON</b> Served with Mashed Yukon Gold Potatoes, Portabella Mushroom on bed of Sautéed Spinach & Chardonnay Beurre Blanc	<b>\$30.00 PER PERSON</b>
<b>SEARED HERB CRUSTED PACIFIC SEA BASS</b> Served with Mushroom Lemon Caper Sauce, Saffron Jasmine Rice, & Assorted Seasonal Vegetables	<b>\$24.00 PER PERSON</b>
<b>SAUTÉED TILAPIA</b> With Tomato Fresca & Lemon Wine Sauce Jasmine Rice Pilaf and Seasonal Vegetables	<b>\$28.00 PER PERSON</b>
<b>FIVE SPICE CHICKEN</b> Served with Udon Noodles with Saki Soy and Seasonal Vegetables	<b>\$30.00 PER PERSON</b>
<b>GRILLED RANCH STEAK</b> Served with Green Peppercorn Sauce, Mashed Potatoes, & Assorted Seasonal Vegetables	<b>\$24.00 PER PERSON</b>
<b>ZITI PASTA</b> Served with Smoked Chicken, Mushrooms, Spinach, Asparagus & Cream Lemon Wine Sauce <i>Vegetarian – Replaced with Grilled Seasonal Vegetables</i> <i>Roasted Red Bell Pepper Sauce</i>	<b>\$28.00 PER PERSON</b>
<b>MOUSSAKA</b> Eggplant, Artichokes, Potatoes, and Tomatoes in a light Tomato Sauce and Topped with Sautéed Spinach	<b>\$28.00 PER PERSON</b>
<b>TOFU WITH STIR FRIED VEGETABLES</b> Fried Tofu with Seasonal Vegetables and Shitake Mushrooms	<b>\$28.00 PER PERSON</b>
<b>LASAGNA PRIMAVERA</b> Layered Grilled Seasonal Vegetables with Eggplant, Zucchini, Portabella, Bell Peppers and Shredded Mozzarella with Tomato Basil Sauce Baked with Parmesan Cheese	<b>\$28.00 PER PERSON</b>



## SALAD ENTREES & SANDWICHES

### SALAD ENTREES

Please Choose **ONE** Selection for the Entire Party in Each Course Category. For Groups of less than 20, additional \$150.00 server fee will be charged. All Entrees are served with Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas, Iced Tea with Lemon. Salads can be boxed to go.

APRICOT GLAZED SALMON SALAD \$30.00 PER PERSON  
Spring Mix Salad, Plum Tomatoes & Cucumbers with Herb Lemon Vinaigrette

SMOKED TURKEY COBB SALAD \$30.00 PER PERSON  
Egg, Tomatoes, Onions, Bleu Cheese & Bacon with Ranch Dressing

THAI SALAD (choice of Grilled Garlic Tiger Prawns, Chicken, or Tofu) \$34.00 PER PERSON  
Napa Cabbage, Grilled Garlic Tiger Prawns, Endive, Crisp Wontons, Cilantro & Bell Peppers Tossed with a Peanut Dressing

TERIYAKI CHICKEN SALAD \$33.00 PER PERSON  
With Udon Noodles and Napa Cabbage, Bell Pepper, Edanami and Soy Saki Dressing  
Beef add \$2.00 per person

TUSCAN STYLE CHICKEN PASTA SALAD \$33.00 PER PERSON  
Tri Color Pasta with Chunks of Roast Chicken, Kalamata Olives, Red Onions, Mozzarella and Feta Cheese

### SANDWICHES

All Sandwiches include: Dill Pickle, Olives, Sweet Peppers, Fruit, Bag of Potato Chips, Chocolate Brownie, Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas, Assorted Bottled Sodas. Sandwiches can be boxed to go.

SMOKED TURKEY \$30.00 PER PERSON  
with Avocado, Swiss Cheese, Tomatoes & Baby Greens On Ciabatta Bread

ANGUS BURGER \$30.00 PER PERSON  
Angus Ground Chuck Pattie with Cheddar Cheese & Grilled Onions Served on Onion Bun & Fruit Salad

GRILLED CHICKEN SANDWICH \$30.00 PER PERSON  
Grilled Chicken, Tomatoes, Mozzarella, Provolone, Avocado & Tapenade on Sourdough Bread

MEDITERRANEAN GRILLED VEGETABLE WRAP \$28.00 PER PERSON  
with Hummus, Baby Greens & Tomatoes In a Spinach Wrap

BLACK BEAN BURGER \$28.00 PER PERSON  
Spicy Black Beans with Pepper Jack & Avocado Dip  
Served on Whole Wheat Bun & Fruit Salad



## LUNCH BUFFETS

*Minimum of 20 people on Deli Buffets*

### **MONTE CARLO BUFFET**

**\$36.00 PER PERSON**

*Please Choose Four Sandwiches:*

Smoked Turkey with Avocado, Fontina & Baby Greens on Focaccia Bread  
Grilled Albacore, Baby Greens & Lemon Caper Aioli on Sourdough Bread  
Grilled Chicken Breast with Balsamic Onions, Olive Tapenade, Baby Greens & Tomatoes on Ciabatta Bread  
Grilled Portobello Mushroom with Seasonal Vegetables & Pepper Jack on Ciabatta Bread  
Black Forest Ham with Provolone, Honey Mustard, Baby Greens, & Tomatoes on Focaccia Bread  
Roast Beef with Smoked Mozzarella, Baby Green, Whole Grain Mustard & Tomatoes on Sourdough Bread  
Chicken Salad Wrap with Butter Lettuce & Tomatoes  
Salami & Pastrami with Buffalo Mozzarella, Basil, Pepperoncini, Mustard, Mayonnaise & Tomatoes on Sourdough Bread  
Mediterranean Wrap with Grilled Vegetables & Hummus

Mixed Garden Green Salad with Tomatoes, Cucumbers, Red Onions, Gorgonzola & Balsamic Vinaigrette  
Cabana Pasta Salad  
Kettle Potato Chips  
Dill Pickles, Olives & Sweet Peppers  
Sliced Seasonal Fruit & Berries  
Freshly Baked Assorted Cookies & Chocolate Brownies  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Specialty Teas  
Iced Tea with Sliced Lemon

### **KNOSSOS BUFFET**

**\$34.00 PER PERSON**

Hearts of Romaine with Garlic Croutons & Shaved Parmesan with Classic Caesar Dressing  
Cabana Farfalle Pasta Salad with Artichokes  
Baby Spinach Salad with Sun Dried Apricots & Oven Cured Tomatoes with Raspberry Dressing  
Grilled Seasonal Vegetable Platter with Feta Cheese  
Assorted Deli Sliced Meats: Smoked Turkey, Pastrami, Roast Beef, Black Forest Ham, Mortadella & Italian Prosciutto, Salami  
Traditional Tuna Salad & Grilled Chicken Breast  
Assorted Sliced Cheeses: Swiss, Sharp Cheddar, Jalapeno Jack & Provolone  
Sliced Breads: Rye, Sourdough, 9 Grain, Whole Wheat, White Buttermilk  
Kettle Potato Chips  
Dill Pickles, Olives & Sweet Peppers  
Lettuce, Tomatoes, Red Onions, Dijon Mustard & Mayonnaise  
Sliced Seasonal Fruit & Berries  
Freshly Baked Assorted Cookies & Chocolate Brownies  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Specialty Teas  
Iced Tea with Sliced Lemon



**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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# LUNCH BUFFETS

*Minimum of 30 people on Buffets*

## **ITALIAN BUFFET**

**\$41.00 PER PERSON**

Classic Caesar Salad with Hearts of Romaine, Shaved Parmesan, Garlic Croutons & Caesar Dressing  
Buffalo Mozzarella & Roma Tomatoes with Basil Oil  
Chicken Scaloppini with Capers, Lemon, Mushrooms & Chardonnay Sauce  
Herb Fritto Sole & Vegetables with Lemon Pepper Dressing  
Penne Pasta & Tomato Basil Sauce with Grilled Seasonal Vegetables  
Assorted Bread Display with Sourdough, Rolls & Butter  
Sliced Seasonal Fruit & Berries  
Tiramisu with Espresso Custard Sauce  
Cannoli & Mini Chocolate Cream Puffs  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas  
Iced Tea with Sliced Lemon

## **ASIAN BUFFET**

**\$39.00 PER PERSON**

Mixed Garden Green Salad with Sweet Tomatoes, Cucumber, Sliced Red Onions, Fresh Herbs & Lemon Dressing  
Napa Cabbage Salad with Roast Chicken, Bell Pepper, Fried Noodles, Mandarin Oranges & Sesame Soy Dressing  
Baked Miso Grazed Sea Bass with Ginger Lemon Sauce  
Stir Fried Chicken with Broccoli, Mushroom & Garlic Chili Sauce  
Vegetable Fried Rice with Shiitake Mushrooms  
Sliced Seasonal Fruit with Papaya & Berries  
Fortune Cookies, Mango Mousse Cake, Strawberry Short Cake  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas  
Iced Tea with Sliced Lemon

## **MEXICAN BUFFET**

**\$37.00 PER PERSON**

Hearts of Romaine Salad with Jalapeno Jack Cheese, Roasted Herb Tomatoes, Cucumber & Lemon Orange Basil Dressing  
Black Bean & Corn Salad with Smoked Chile Vinaigrette  
Beef Fajitas with Warm Flour Tortillas, Shredded Cheddar Cheese  
Chicken and Cheese Enchiladas with Chili Tomato Sauce  
Spicy Pinto Beans & Spanish Rice  
Tortilla Chips with Pico De Gallo, Guacamole, Sour Cream & Tomatillo Sauce  
Sliced Seasonal Fruit with Papaya & Berries  
Egg Flan, Margarita Cheesecake & Chocolate Cake  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas  
Iced Tea with Sliced Lemon



## LUNCH BUFFETS

*Minimum of 30 people on Buffets*

### **CALIFORNIA BUFFET**

**\$39.00 PER PERSON**

Assorted Dinner Rolls with Butter  
Mixed Field Green Salad with Cucumber, Sweet Tomatoes, Hard Boiled Eggs & Balsamic Vinaigrette  
Seasonal Grilled Vegetable Platter with Feta Cheese, Zucchini, Eggplant, Bell Pepper & Portabella Mushrooms  
Grilled Salmon with Chardonnay Beurre Blanc  
Rosemary Grilled Chicken Breast with Au Jus  
Penne Pasta with Fresh Herbs, Sun Dried Tomato, Mushrooms, and Tomato Basil Sauce  
Sliced Seasonal Fruits & Berries  
Assorted Mini Desserts and Fresh Fruit Tart  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas  
Iced Tea with Sliced Lemon

### **MEDITERRANEAN BUFFET**

**\$40.00 PER PERSON**

Hearts of Romaine & Mixed Field Green Salad with Oven Cured Roma Tomatoes  
Greek Salad with Tomatoes, Cucumber, Kalamata Olives, Red Onions & Feta Cheese  
Hummus & Baba Ghanouj with Warm Pita Points  
Marinated Roasted Chicken with Lemon Saffron Rice Pilaf  
Moussaka with Artichokes, Potatoes, Tomatoes, Eggplant & Light Tomato Sauce  
Sliced Seasonal Fruit with Papaya & Berries  
Mini Baklava, Assorted Nuts, Chocolate Mousse Cake & Fruit Tarts  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas  
Iced Tea with Sliced Lemon

### **INDIAN FLAIR BUFFET**

**\$39.00 PER PERSON**

Garden Mixed Green Salad with Plum Tomatoes, Cucumber, Carrot, Celery & Lemon Basil Dressing  
Assorted Seasonal Vegetable Salad with Peanut Tomato Dressing  
BBQ Tandoori Roast Chicken with Cilantro Roasted Tomatoes & Bell Pepper  
Beef Curry with Steamed Basmati Rice  
Grilled Nan Bread  
Potato & Lentil Bean Stew  
Sliced Seasonal Fruit & Berries  
Tamarind Carrot Cake, Mango Mousse Cake  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Golden Chai Tea  
Iced Tea with Sliced Lemon



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## LUNCH BUFFETS

*Minimum of 30 people on Buffets*

### **WESTERN BARBEQUE BUFFET**

**\$40.00 PER PERSON**

California Mixed Garden Green Salad  
(Cauliflower, Cherry Tomatoes, Cucumber, Bacon Bits, Shredded Cheese & Broccoli Cole Slaw)  
Marinated Green Bean Salad  
Country Red Potato Salad  
Southern Fried Chicken  
Baby Back Ribs  
Beer Chili Beans Served with Onions & Cheddar Cheese  
Country Baked Yukon Potatoes with Onions & Garlic  
Freshly Baked Corn Bread  
Assorted Cookies & Brownies  
Apple Tart Tatin  
Bread Pudding with Bourbon Cream Anglaise  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas  
Iced Tea with Sliced Lemon

### **CABANA BUFFET**

**\$45.00 PER PERSON**

Assorted Dinner Rolls with Butter  
Mixed Baby Green Salad (Candied Pecans, Roasted Cinnamon Pearls, Sweet Tomatoes, Feta Cheese & Balsamic Vinaigrette)  
Plum Tomatoes with Buffalo Mozzarella & Basil Oil  
Seasonal Grilled Vegetable Platter with Feta Cheese  
Grilled Tender Beef with Brandy Peppercorn Sauce & Garlic Mashed Potatoes  
Marinated Baked Salmon with Sake Wine Soy Sauce  
Jasmine Rice Pilaf with Rainbow Carrots & Green Peas  
New York Cheesecake with Fruit Topping  
Strawberry Short Cake  
Assorted Mini Desserts  
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas  
Iced Tea with Sliced Lemon



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