

# CROWNE PLAZA CABANA HOTEL CATERING MENU

# CONTINENTAL BREAKFAST

## THE CABANA 23

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices

Sliced Seasonal Fresh Fruit & Berries

Assorted Breakfast Pastries, Mini Muffins, & Breakfast Breads

Assorted Bagels with Whipped Cream Cheese

Fresh Fruit Preserves & Butter

## THE PALO ALTO 24

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices

Sliced Seasonal Fresh Fruit & Berries

Freshly Baked Muffins, Croissants, Breakfast Pastries

Assorted Bagels with Whipped Cream Cheese

Fresh Fruit Preserves & Butter

House-made Granola & Yogurts

## THE EUROPEAN 26

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices

Sliced Seasonal Fresh Fruit & Berries

Croissants, Brioche, Soft Rolls & Sliced Baguettes

Fresh Fruit Preserves & Butter

Sliced Meats: Black forest Ham, Honey Ham, Prosciutto, & Salami Sliced Cheese

Fontina, Brie, Cheddar, Gouda, & Emmental

Assorted Low Fat Fruit Yogurts served with Berries & Granola

Continental Breakfasts include Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Specialty Teas

Prices are per person. A 20% taxable service charge & local sales tax will be added.

# BREAKFAST BUFFET

## CABANA BREAKFAST BUFFET

### Includes

Freshly Squeezed Orange, Grapefruit, & Cranberry Juices

Sliced Seasonal Fresh Fruit & Berries

Danishes, Croissants, Mini Muffins & Breakfast Breads

Freshly Fruit Preserves & Butter

Assorted Cold Cereals & Granola

Assorted Low fat Fruit Yogurts

Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Specialty Teas

### Create your own custom buffet with the following:

#### Choose 1 or 2

Classic Eggs Benedict with Hollandaise

Farm Fresh Scrambled Eggs

Chorizo Frittata with Pepper, Onions, & Potatoes

Griddled Cheese Blintzes with Berry Compote

Mushroom Quiche Florentine

Banana-Mascarpone French Toast  
with Vermont Maple Syrup

#### Choose 1

Yukon Gold Home Fried Potatoes  
with Roasted Peppers & Onions

Cheddar-Sage Biscuits with Sausage Pan Gravy

Potato-Chive Pancakes

Cheesy Grits

#### Choose 1

Apple Wood Smoked Bacon

Cured Breakfast Ham Steak

Hand Formed-Sausage Patties

Chicken-Apple Sausage

For groups of less than 20, additional server fee will be charged

3 Selections: 32 per person

4 Selections: 40 per person

Prices are per person. A 20% taxable service charge & local sales tax will be added.

### CROWNE PLAZA CABANA HOTEL

4290 El Camino Real | Palo Alto, CA 94306  
650.857.0787 | sales.catering@cabanapaloalto.com

# BREAKFAST ENHANCEMENTS

## BREAKFAST ADDITIONS

<b>Scrambled Eggs</b>	<b>8 per person</b>
<b>Ham, Bacon or Sausage</b>	<b>8 per person</b>

## BREAKFAST ADDITIONS

<b>Breakfast Croissants</b>	<b>8 per person</b>
Black Forest Ham, Fried Egg & Gruyere Cheese	
<b>Breakfast Wrap</b>	<b>8 per person</b>
Sliced Mushrooms, Onions, Green Peppers, & Scrambled Eggs	
<b>Steel-Cut Oatmeal</b>	<b>8 per person</b>
Brown Sugar, Dried Fruits, & Cinnamon	
<b>House-made Granola</b>	<b>8 per person</b>
With Assorted Yogurts	
<b>Cold-Smoked Norwegian Salmon</b>	<b>12 per person</b>
Capers, Red Onions, & Tomatoes	
<b>New York Style Bagels</b>	<b>4 per person</b>
Flavored Cream Cheeses	
<b>Omelet Station</b>	<b>4 per person</b>
Ham, Mushrooms, Bell Peppers, Onions & Cheddar Cheese	
Chef's fee required at 175 for 1 hour of service	

## A LA CARTE

<b>Assorted Low-Fat Fruit Yogurts</b>	<b>4.50 per person</b>
<b>Assorted Cold Cereals</b>	<b>4.50 per person</b>
Served with Skim or Low-Fat Milk	
<b>Zucchini, Carrot &amp; Cranberry Breads</b>	<b>38 per dozen</b>
<b>Assorted Croissants</b>	<b>38 per dozen</b>
<b>Assorted Mini Muffins</b>	<b>38 per dozen</b>
<b>Assorted Danishes</b>	<b>38 per dozen</b>
<b>Assorted Scones</b>	<b>38 per dozen</b>
<b>Bear Claws</b>	<b>38 per dozen</b>
<b>Hard Boiled Eggs</b>	<b>4 per dozen</b>

## BEVERAGES

<b>Freshly Brewed Coffee</b>	<b>55 per gallon</b>
<b>Decaffeinated Coffee</b>	<b>55 per gallon</b>
<b>Assorted Specialty Teas</b>	<b>55 per gallon</b>
<b>Freshly Brewed ice Tea</b>	<b>4 per person</b>
With Sliced Lemons	
<b>Assorted Soft Drinks</b>	<b>4 per bottle</b>
<b>Sparkling Mineral Water</b>	<b>4 per bottle</b>
<b>Bottled Water</b>	<b>4 per bottle</b>
<b>Vitamin Flavored Water</b>	<b>4 per bottle</b>
<b>Fresh Seasonal Fruit Smoothies</b>	<b>65 per gallon</b>
<b>Juice</b>	<b>65 per gallon</b>
Orange, Apple, Cranberry, Tomato & Grapefruit	
<b>Fresh Fruit Punch or Lemonade</b>	<b>55 per gallon</b>
<b>Odwalla Juice</b>	<b>6 per bottle</b>
<b>Izze's Sparkling Soda</b>	<b>6 per bottle</b>

A 20% taxable service charge & local sales tax will be added.

# PLATED BREAKFAST

## THE ALL AMERICAN 26

Choice of Crisp Hickory Smoke Bacon, Chicken-Apple Sausage or Grilled Steak

Served with Scrambled Eggs & Yukon Gold Home Fries

## CHORIZO FRITTATA 26

Bell Pepper, Onion, & Potato

Garnished with Roasted Tomato

## BANANA-MARSCAPONE FRENCH TOAST 27

Texas Toast with Banana & Mascarpone Cream Dipped in a Cinnamon Egg Batter & Grilled to a Golden Brown.

Served with Vermont Maple Syrup & Apple Wood Smoked Bacon

## SPINACH & MUSHROOM QUICHE 26

Served with Apple Chicken Sausage & Yukon Potato Home Fries

## JOE'S SPECIALTY 25

House Ground Beef Sautéed with Mushrooms, Onions, Spinach, Sour Cream & Scrambled Eggs.

Topped with Melted Cheddar

Served with Yukon Gold Home fries

For groups of less than 20, additional server fee will be charged

Prices are per person. A 20% taxable service charge & local sales tax will be added.

# SPECIALTY BREAK PACKAGES

## THE TREE HUGGER

20

Assorted Granola & Energy Bars  
House Made Trail Mix  
Basket of Whole Fresh Fruit  
Seasonal Fruit & Berry Smoothies

## MILK & COOKIES

20

Assorted Homemade Cookies  
Fudge Brownies & Caramel Blondies  
Whole, 2% & Skim Milk

## BALL PARK

20

Warm Soft Pretzels Served with Mustard  
Buttered Popcorn  
Roasted Peanuts (un-shelled) Cracker Jacks

## HOT NACHO BAR

18

Tortilla Chips  
Nacho Cheese Dip  
Fresh Tomato Salsa  
Sliced Jalapenos  
Sour Cream  
Fresh Salsa  
Guacamole

## BUILD YOUR OWN SMORE

18

Graham Crackers  
Hershey Chocolate Bars  
Toasted Marshmallow Cream

## A LA CARTE

**Homemade Cookies** 35 per dozen

Chocolate Chip, Oatmeal Raisin, Peanut Butter, & Macadamia

**Freshly Popped Popcorn & Pretzels** 18 per bowl

**Kettle Chips** 24 per bowl

**Assorted Brownies** 30 per dozen

Fudge, Espresso & Butter Blondies

**Fruit Nut Bars** 30 per dozen

Lemon, Apricot, Pecan & Key Lime

**Whole Fresh Fruit** 2.50 each

**Candy & Energy Bars, Cliff Bars** 4 each

**Frozen Fruit Bars & Ice Cream Bars** 4 each

**Warm Soft Pretzels with Mustard** 28 per dozen

**Chocolate Dipped Strawberries** 38 per dozen

**Mixed Nuts** 25 per pound

**Ciao Bella Sorbet or Ice Cream** 6 each

Chocolate, Hazelnut, Pistachio, Tahitian Vanilla, Blood Orange, Lemon & Mango

**Assorted Cupcakes** 58 per dozen

Red Velvet, Chocolate, Vanilla Bean, Peanut Butter, Lemon

**Mini Cupcakes** 28 per dozen

**Trail Mix with Dried Fruits** 28 per pound

**Dried Fruits** 30 per pound

Mango, Papaya, Cranberry, Pineapple, & Banana

Break Package Prices are per person & include Assorted Sodas, Mineral Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Specialty Teas

A 20% taxable service charge & local sales tax will be added.

# LUNCH SELECTION

## SOUP

**Lobster Bisque** 8

Truffle Cream & Arugula Crisp

**Tomato-Pernod Bisque** 7

Basil Infused Olive Oil

**Soup of the Day** 6

**Watermelon Gazpacho** 6

Chili, Mint & Feta

**DESSERT** 7

**Choice of -**

Pineapple Upside-Down Cake

Chocolate Kahlua Torte

Apple Tart with Caramel Sauce

Fresh Seasonal Fruit Tart

Carrot Cake

Strawberry Short Cake

## SALAD

**Caesar Salad** 7

Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons, & Classic Caesar Dressing

**Baby Field Greens** 7

Tomatoes, Hazelnuts, Goat Cheese, & Vanilla-Balsamic Vinaigrette

**Baby Spinach-Radicchio Salad** 7

Ricotta Salad, Pickled Onions, Toasted Walnuts, White Balsamic-Orange Vinaigrette

**Seasonal Fresh Berry-Arugula Salad** 7

Brie Cheese & Strawberry- Balsamic Vinaigrette

For groups of less than 20, additional server fee will be charged

Prices are per person. A 20% taxable service charge & local sales tax will be added.

# LUNCH SELECTION

## LUNCH ENTREES

**Chicken Breast “Cacciatore” 28**

Tarragon-Tomato Sauce, Seasonal Mushrooms, Pancetta, & Mascarpone Polenta

**Hoisin BBQ Breast of Chicken 28**

Edamame Succotash

**Blue Corn Crusted Chicken Breast 30**

Ancho Butter Sauce & Spaghetti Squash Latkes

**Maple-Thyme Glazed Salmon 32**

Sweet Potato Puree, Garlic Spinach & Grapefruit Balsamic Buerre Blanc

**Citrus-Soy Glazed Pacific Sea Bass 32**

Pineapple-Garlic Fried Rice & Miso Braised Baby Bok Choy

**Coriander Crusted Tilapia 28**

Quinoa Pilaf, Two Pepper Coulis, Cilantro Oil & Seasonal Vegetables

**Grilled Beef Tender 30**

Olive Oil Mashed Yukon Golds, Bourbon Peppercorn, Demi-Glace, & Seasonal Vegetables

**Jerk Seasoned Pork Tenderloin 28**

Green Papaya Pad Thai & Spiced Plantain Drizzle

**Rigatoni Pasta 26**

Portobello Bolognese

**Seasonal Wild Mushroom Etouffee 28**

Scallion Rice

## SALAD ENTREES

**California Nicoise 30**

Olive Oil Poached Ahi, Mixed Greens, Eggs, Tomatoes, Green Beans, Potatoes, Cured Olives & Red Wine Caper Vinaigrette

**Korean BBQ Steak Salad 32**

Baby Gem Lettuce, Radicchio, Snow Peas, Daikon Sprouts, Scallions & Sesame Dressing topped with Cucumber “Kimchee”

**Apricot Glazed Salmon Spinach Salad 32**

White Balsamic-Orange Vinaigrette, Pickled Red Onions & Spiced Cashews

**Curried Chicken “Waldorf” 28**

Spice Grilled Chicken Breast, Butter Lettuce, Apples, Celery, Walnuts, Tomatoes  
Creamy Madras Curry Dressing.

**Achiote Prawn & Grilled Pineapple 33**

Arugula, Red Onions, Crispy Tortillas, Avocado, Cotija Cheese & Sweet Basil Vinaigrette

Gluten Free or Vegan Entrees available on request

All Entrees are served with Rolls & Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Iced Tea with Lemon.

For groups of less than 20, additional server fee will be charged

Prices are per person. A 20% taxable service charge & local sales tax will be added.

Highest Price Entrée will be Charged for Split Entrée Selections



# LUNCH BUFFET

## TUSCAN COUNTRYSIDE 43

Classic Caesar Salad with Hearts Of Romaine, Shaved Parmesan, Garlic Croutons & Caesar Dressing

Buffalo Mozzarella & Roma Tomatoes with Basil Oil

Minestrone Soup

Chicken Cacciatore with Lemon-Mascarpone Polenta

Pesce al Forne with "Panzanella" Crust, Capers, Lemon, White Wine, Tomatoes & Olive Oil

Lasagna Alfredo with Grilled Seasonal Vegetables

Garlic Bread & Grissini's

Sliced Seasonal Fruit & Berries

Tiramisu with Espresso Custard Sauce

Cannoli & Mini Chocolate Cream Puffs

## FAR EAST 41

Mulligatawny Soup

Napa Cabbage Salad with Roast Chicken, Bell Pepper, Fried Noodles, Mandarin Oranges & Sesame Soy Dressing

Hoisin Green Bean Salad with Garlic Toasted Cashews  
Sesame Crusted Mahi Mahi with Grilled Pineapple Relish

Thai Curry Chicken with Spicy Coconut Broth

Jasmine Rice

Garlic-Chili Broccolini

Sliced Seasonal Fruit with Papaya & Berries

Fortune Cookies, Mango Mousse Cake, Strawberry Short Cake

## NUEVO LATINO 42

Jicama-Orange Salad with Chili-Lime Vinaigrette

Hearts of Romaine with Chipotle 'Caesar' Dressing, Cojita Cheese & Crispy Tortillas

Tortilla Soup

Grilled 'Gaucho' Steak with Chimichurri

Chicken Posole with Baja Cabbage Slaw & Limes

Pescado al 'Mojo de Ajo' Moro Rice with Sofrito

Grilled Corn with Lime & Parmesan

Seasonal Fruit 'Pico de Gallo' Tres Leches Cake & Churros

## LEFT COAST 42

Castroville Artichoke Bisque

Mixed Field Green Salad with Cucumber, Goat Cheese, Hazelnuts, Tomatoes & Vanilla-Balsamic Vinaigrette

Iceberg Wedges with Avocado Green Goddess Dressing

Grilled Salmon with Chardonnay Beurre Blanc

Gilroy Garlic Roasted Chicken Breast with Natural Jus

Orecchiette 'Little Ear' Pasta with Fresh Herbs, Sun Dried Tomato, Arugula Pesto, Cured Olives, White Wine & Olive Oil

Sliced Seasonal Fruits & Berries

Lemon Bars & Fresh Fruit Tart

All Buffets are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Iced Tea with Lemon.

For groups of less than 20, additional server fee will be charged. Prices are per person. A 20% taxable service charge & local sales tax will be added.

# LUNCH BUFFET

## LUNCH CART

38

### Choose One Soup:

Soup of the Day

Broccoli Cheddar

Tomato Bisque

Chicken-Sausage Gumbo

### Choose Two Salads

Mixed Greens with Vanilla–Balsamic, Goat Cheese, & Hazelnuts

Classic Caesar with Croutons & Shaved Parmesan

Mac n' Cheese Salad with Black Forest Ham & Fresh Peas

Country Style Red Potato Salad

Iceberg Wedges with Green Goddess & Pickled Onions

### Choose Three Sandwiches:

Roasted Breast of Turkey on Nine Grain Baguette with Cranberry Mayonnaise, Gruyere Cheese, Tomatoes & Arugula

Carved Roasted Top Sirloin on a Hoagie Roll with Horseradish Dressing, Bleu Cheese, Roasted Onions, Marinated Tomatoes & Watercress

Grilled Chicken Salad on Whole Wheat Pullman Bread with Sage Aioli, Apples, Celery & Toasted Walnuts

Prosciutto & Brie on French Baguette with Fig Mustard, Roasted Pears & Butter Lettuce

Central Grocery Muffaletta on Herb Ciabatta with Olive Relish, Salami, Ham, Mortadella, & Provolone

Grilled Seasonal Veggie Wrap in Spinach Tortilla with Hummus Spread, Baby Lettuces

Grilled Salmon 'BLT' on Focaccia with Lemon-Basil Aioli, Roasted Roma

Tomatoes, Pancetta & Mixed Baby Lettuces

## BOX LUNCH

32

### Choice of Sandwich

Whole Fruit

Potato Chips

Home Baked Cookies

All Buffets are served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Iced Tea with Lemon.

For groups of less than 20, additional server fee will be charged. Prices are per person. A 20% taxable service charge & local sales tax will be added.

### CROWNE PLAZA CABANA HOTEL

4290 El Camino Real | Palo Alto, CA 94306  
650.857.0787 | sales.catering@cabanapaloalto.com

# RECEPTION

## HOT HORS D'OEUVRES

Crab Cakes with Creole Remoulade  
Shrimp & Grits Bites  
Mac n' Cheese Spring Rolls with Tabasco Aioli  
Grilled Chicken Saté with Thai Peanut Sauce  
Spanakopita with Spinach & Feta  
Mini Five Onion Tarts  
Maple Glazed Pork Belly "BLT"  
Mushroom "Cappuccino"  
Deep Fried Artichokes  
Vegetarian Spring Roll  
Candied Bacon & Poached Quail Egg Bites  
Yukon Gold Potato "Skins" with Bacon, Chives & Goat Cheese  
Chorizo Corn Dogs with Mango Ketchup  
Crawfish Bread Bites  
Oxtail Marmalade on Bacon Fried Bruschetta  
Fried Chicken in Waffle Cone with Smoky-Sweet Glaze  
Crab & Fontina Arancini with Romesco  
Salmon Sate with Orange Tamari Glaze  
"Pork n' Beans" Bites with Roasted Apple Chutney  
Baked Miso Glazed Chicken & Blue Cheese on a Chinese Spoon  
Roasted Duck Brie & Pear Quesadilla with Pepper Relish  
Assorted Mini Vegetable Quiche  
Assorted Mini Pizza

## COLD HORS D'OEUVRES

Ahi Tuna Poke Tostadas on Crispy Taro Round  
Snap Pea Salad with Crisp Speck & Parmesan  
Tomato-Basil & Mozzarella Skewers  
Corn Blini with Smoked Trout-Apple Salad & Tarragon Creme  
Fennel Crusted Crab Salad on an Artichoke Leaf  
Hoisen Duck Confit Spring Roll  
Lobster Club "Sandwich" with Arugula, Crispy Parma Ham & Avocado Aioli  
Ahi Tuna Tartar on Crispy Sesame Rice Cake  
Roasted Grape & Goat Cheese Crostini  
Shrimp Louie in Cucumber Cup  
Pomegranate Pear Tartlet with Pistachio Crème  
Tuna Nicoise Bite on Potato Chip  
Watermelon & Feta Skewers with Fresh Oregano  
Strawberry "Crostini" with Black Pepper Mascarpone & Balsamic Reduction  
Salmon Pastrami "Rueben" with Russian Dressing & Caraway Cabbage Slaw

Price Per Piece 6

White Glove Butler service Available at 125 per server

# RECEPTION

## DISPLAY PLATTERS

**Grilled Seasonal Vegetable 12**

Marinated Mushrooms, Artichoke Hearts, Peppers & Assorted Olives, Zucchini, Asparagus, Portobello's Yellow Squash with Feta & Lemon Zest

**Sliced Seasonal Fresh Fruit 10**

Sliced Melons, Pineapple & Berries Served with Yogurt

**International & Domestic Cheese Platter 12**

Assorted International & Domestic Cheeses Served with Sliced Baguettes & Crackers

**ADD LOCALLY HARVESTED HONEYCOMB 6**

**Charcuterie 16**

Gourmet Salamis, Mortadella, Prosciutto & Pate Served with Pickled Vegetables, Sliced Baguettes & Breadsticks

**Vegetable Crudités with Dip 10**

Variety of Raw Vegetables with Avocado Green Goddess Dressing

**Assorted Mini Desserts 12**

Petite Fours, Chocolate Covered Strawberries, & Italian Pastries

**Hummus Trio 10**

Traditional, White Bean & Lentil Hummus served with Marinated Olives, Sliced Baguettes & Toasted Pita

**Warm Crab & Artichoke Dips 12**

Warm Crusty Bread

For groups of less than 20, additional server fee will be charged

Prices are per person. A 20% taxable service charge & local sales tax will be added.

# RECEPTION

## RECEPTION STATIONS

### Texas BBQ Station 23

BBQ Beef Brisket or Pulled Pork Shoulder  
Coca Cola Baked Rancho Beans  
Southern Slaw  
Honey Jalapeno Corn Bread

### Spanish Tapas 25

Grilled Asparagus with Romesco  
"Brave" Potatoes  
Spicy Calamari Salad  
Serrano Ham & Manchego Cheese Plate  
Beef & Pork Albondigas  
Roasted Mussels with Chorizo in Tomato Sauce  
Sea Salted Fried Almonds  
Marinated Warm Olives

### Fisherman's Wharf 32

Chilled Crab Claws  
Jumbo Prawns  
Marinated Green Lip Mussels  
Oysters on the Half Shell & Cocktail Sauce  
Mignonette & Lemon  
Creamy Clam Chowder in a Sourdough Bowl

### Chinese Take-Out 24

Pot Stickers  
Vegetable Egg Rolls  
BBQ Pork Buns  
Chicken Lo Mein  
Pineapple Fried Rice  
Chili Garlic Sauce  
Soy Sauce, Rice Wine Vinegar & Chinese Mustard

### Mashed Potato Bar 19

Mashed Yukon & Sweet Potatoes  
Sliced Sautéed Mushrooms  
Caramelized Onions  
Shredded Parmesan,  
Cheddar Cheese  
Bacon  
Chives  
Extra Virgin Olive Oil  
Crème Fraiche Served in Martini Glass

### Dessert Station 19

Chocolate Éclairs  
Cream Puffs  
Fruit Tartlets  
Mini Cheesecake  
Cannoli  
Espresso Brownies  
Assorted Petit Fours  
Chocolate Covered Strawberries  
Chocolate Truffles  
Mini Apple Crumb Tart  
Mini Chocolate Raspberry Tart  
Assorted Cookies

Minimum of 50 people per station. These stations are designed for hors d'oeuvres & cocktail receptions.

Prices are per person & are priced for one hour of service. A 20% taxable service charge & local sales tax will be added.

# RECEPTION

## RECEPTION STATIONS

### Slider Station

23

Mini Burgers on Sesame Buns  
 Hawaiian BBQ Pulled Pork on Sweet Buns  
 Chicken Fried Steak on Biscuits  
 Mini Pastrami Reubens  
 Short rib Sloppy Joes on Sesame Buns  
 Philly Cheesesteaks "wit"

### Sushi Station

28

(6 pieces per person)  
 California Roll  
 Hamachi  
 Unagi  
 Cucumber & Tuna Tekka Maki  
 Soy Sauce  
 Pickled Ginger  
 Wasabi  
 Personal Sushi Chef Available for 200 per hour

### Shooters Station

24

Tomato Soup & Grilled Cheese  
 Bloody Mary Shrimp "Cocktail"  
 Watermelon Gazpacho with Feta  
 Coconut Thai Basil  
 Carrot Ginger with Shu Mai  
 "Surf n' Turf" with Lobster Bisque & Steak Skewer

### Pasta Station

22

Garlic Bread  
 Fresh Grated Parmesan Cheese & Cracked Pepper  
 Kalamata Olive, Mushrooms, & Sun-Dried Tomatoes  
 Choice of Two Pastas - Penne, Fusilli, Orecchiette, Farfalle, Tri Color Tortellini or Fettuccini  
 Choice of Two Sauces: Marinara, Alfredo, Housemade Pesto Cream, or Bolognese  
 Add Chicken: 3 per person  
 Add Shrimp: 5 per person  
 (Made to Order ~ Chef's Fee 225.00)

### Pho Station

22

Sliced Beef, Chicken & Seafood Balls  
 Rich Pho Broth  
 Rice Noodles  
 Basil, Green Onions, Bean Sprouts, Chili's & Lime  
 (Made to Order ~ Chef's Fee 225.00)

### Taco Truck

24

Warm Corn & Flour Tortillas  
 Achiote Chicken & Carne Asada  
 Grilled Seasonal Vegetables, Baja Slaw, Cilantro  
 Fresh Lime  
 Guacamole, Pico De Gallo, Tomatillo Salsa, & Sour Cream  
 Shredded Pepper Jack Cheese, & Cheddar Cheese

Minimum of 50 people per station These stations are designed for hors d'oeuvres & cocktail receptions

Prices are per person & are priced for one hour of service. A 20% taxable service charge & local sales tax will be added.

# RECEPTION

## CARVING STATIONS

**Roasted Turkey** **350**

(Serves 40)

Cranberry Orange Chutney, Giblet Gravy & Herb Stuffing

**Roasted Tenderloin of Beef Wellington** **480**

(Serves 25 people)

Béarnaise Sauce

**Roasted Prime Rib of Beef Au Jus** **550**

(Serves 35 people)

Creamy Horseradish & Ground Mustard

**Ginger Ale Brined Pork Loin** **480**

(Serves 30 people)

Madeira Red Eye Demi-Glace

**Maple & Bourbon Baked Ham** **350**

(Serves 40 people)

Fruit Chutney

**Baked Cedar Plank Salmon** **350**

(Serves 25 people)

Lemon Ginger Aioli

**Baron of Beef** **800**

(Serves 100 people)

Dinner Rolls, Assorted Mustards, Au Jus & Horseradish Cream

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

Prices are per person & a Carving fee of 175 is required. A 20% taxable service charge & local sales tax will be added.

# DINNER SELECTION

## SALAD

**Baby Gem Lettuce 9**

Baby Gem Lettuce, Shaved Parmesan, Garlic Croutons & Lemon-Anchovy Citronette

**Chicory Salad 8**

Sweet Tomatoes, Spiced Pecans, Shaved Ricotta Salata, & Vanilla-Balsamic Vinaigrette

**Baby Spinach Salad 10**

Sangria Poached Pears, Candied Chili Cashews, Goat Cheese Croutons, & Pomegranate Vinaigrette

**Butter Lettuce-Hearts of Palm Salad 10**

Radicchio, Red Onion, Manchego Cheese, Chili Pumpkin Seeds, & Avocado- Coriander Dressing

**Citrus Roasted Beet Salad 11**

Mache Leaves, Pecorino Cheese, Toasted Pine nuts, & Grapefruit Vinaigrette

## SOUP

**Lobster Bisque 8**

Truffle Cream & Arugula Crisp

**Creamy Cauliflower 6**

Toasted Rye Croutons

**Roasted Corn Veloute 7**

Crab & Chive Oil

**Sweet Potato Soup 6**

Molasses Cream

For groups of less than 20, additional server fee will be charged

Prices are per person. A 20% taxable service charge & local sales tax will be added.



# DINNER SELECTION

## DINNER ENTREES

### Herb Roasted Game Hen 48

Apple-Sausage Bread Pudding, Swiss Chard, Thyme Jus

### Chimichurri Grilled Breast of Chicken 36

Roasted Corn Polenta Cake, Seasonal Vegetables,  
& Jicama-Cucumber Relish

### Seared Local Halibut 48

Panzanella Crust, Potato-Celeriac Brandade,  
Roasted Green Beans & Chorizo Viniagrette

### Grilled Tikka Salmon 42

Lentil-Arugula Ragout & Raita

### Herb Roasted Filet of Beef 49

Potato-Leek Rosti, Glazed Baby Carrot & Oxtail Reduction

### Coffee Rubbed Pork Tenderloin 44

Cheddar Grits, Braised Greens & Red Eye Demi-Glace

### Roasted Black Pepper Crusted Prime Rib 48

Natural Au Jus & Creamy Horseradish Sauce,  
Garlic Mashed Potatoes with Seasonal Vegetables

(Maximum 300 people)

### Red Wine Braised Short Rib 45

Parsnip Puree, Roasted Brussels Sprouts

&Caramelized Shallot

### Herb Roasted Chicken Breast 36

Fingerling Potato Confit, Seasonal Vegetables & Thyme Jus

### Baked Stuff Breast of Chicken 35

Artichoke & Sun Dried Tomatoes with Lemon Chardonnay Sauce & Truffle Mashed Potatoes with Seasonal Vegetables

### Petit Filet & butter Poached Lobster Tail 58

Truffled Potato Puree, Grilled Asparagus & Chive Lobster Reduction

### NY Steak & New Orleans Style BBQ Shrimp 56

Twice Baked Yukon Gold Potatoes, Garlic Spinach,  
Housemade Steak Sauce & Creole Tomato Butter

Gluten Free or Vegan Entrees available on request

All Entrees are served with Rolls & Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Iced Tea with Lemon.

For groups of less than 20, additional server fee will be charged

Prices are per person. A 20% taxable service charge & local sales tax will be added.

Highest Price Entrée will be Charged for Split Entrée Selections

#### CROWNE PLAZA CABANA HOTEL

4290 El Camino Real | Palo Alto, CA 94306  
650.857.0787 | sales.catering@cabanapaloalto.com

# DINNER SELECTION

## VEGETARIAN ENTREES

### Wild Mushroom Wellington

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

### Grilled Vegetable Napoleon

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

### Japanese Pumpkin Ravioli

Sage Butter, Tomato Basil Sauce, Broccolini, Grilled Portobello, & Herb Roasted Roma Tomatoes

### Roasted Eggplant Parmigiana

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

### Moussaka

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

## CHILDREN'S MENU

21

(Ages 12 & Under)

Includes Fruit cup & Vanilla Bean Ice Cream

Choice of one of the Following

Hot Dog with Fries

Hamburger with Fries

Spaghetti with Fresh Vegetables

Chicken Strips with Fries

Macaroni & Cheese with Fresh Vegetables

## DESSERTS

7

Fruit Tart with Raspberry Sauce

Apple Tart with Caramel Sauce

Lemon Meringue Tartlet with Fruit Garnish

Red Velvet with Chocolate Sauce

Tres Leches Cake

Fresh Strawberry Shortcake

## DESSERTS

11

Vanilla Crème Brûlée with Seasonal Berries & Mini Biscotti

Raspberry Truffle Cake

Oreo Cookie Cream Torte

Mango Mousse Cake

Amaretto Cheesecake

Cappuccino Torte

Gluten Free or Vegan Entrees available on request

All Entrees are served with Rolls & Butter, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Iced Tea with Lemon.

For groups of less than 20, additional server fee will be charged

Prices are per person. A 20% taxable service charge & local sales tax will be added.

Highest Price Entrée will be Charged for Split Entrée Selections

# DINNER BUFFET

## PARISIAN

58

Frisee Salad with Cherry Tomatoes, Lardons, Eggs & French Dressing

Endive-Watercress Salad with Toasted Walnuts, Red Wine Soaked Cranberries, Goat Cheese & Mustard Vinaigrette

Onion Soup with Gryure Croutons

Coq Au Vin: Red Wine Braised Chicken with Mushrooms, Bacon & Onions

Tarragon Crusted Salmon with Champagne Buerre Blanc & Capers

Beef Sirloin Au Poivre with Brandy Peppercorn, Demi-Glace, & Potatoes Au Gratin

Vegetable Ratatouille

Seasonal Sliced Fruit & Berries Platter

French Apple Tarts, Assorted French Pastries & Petit Fours

## AN AMERICAN SUPPER

62

Split Peas with Ham Soup

Chopped Vegetable Salad with Housemade Ranch Dressing

Ice Berg Wedges with Tomatoes, Red Onion, Blue Cheese & Green Goddess Dressing

Bacon Wrapped Meatloaf with Tomato Jam

Buttermilk Fried Chicken with Pan

Gravy Macaroni & Cheese Au Gratin

BBQ Salmon with Roasted Corn-Chili Butter Sauce

Country Mashed Red Potatoes

Green Bean Casserole with Crispy Onions

Sliced Seasonal Fruit & Berries

Mom's Apple Pie, Pineapple Upside Down Cake & Strawberry Shortcake

## THE BIG EASY

68

Muffaletta Salad

Creole Tomatoes with Fresh Mozzarella, Basil & Pickled Onions

Chicken or Seafood Gumbo with Okra

Jazzfest Crawfish Bread

Grilled Smoked Sausages with Red Beans & Rice

New Orleans Style BBQ Shrimp & Grits

Chicken, Sausage & Seafood Jambalaya

Roast Tri Tip of Beef "Debris"

Braised Greens with Pot Likker

Seasonal Mushroom Etouffee

Sliced Seasonal Fruits & Berries, Sweet Potato Pie & Bananas Foster Ice Cream Station

## PORTOFINO VEGETARIAN

49

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 & Spicy Garlic Tofu & Oyster Mushrooms & Steamed Rice

Moussaka with Artichokes, Potatoes, Tomatoes, Eggplants & Light Curry Sauce

Assorted Mini Desserts, Apple, Pear & Fresh Fruit Tart

All Buffets are served with Assorted Dinner Rolls, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Iced Tea with Lemon.

For groups of less than 20, additional server fee will be charged. Prices are per person. A 20% taxable service charge & local sales tax will be added.

# DINNER BUFFET

## STREETS OF SAN FRANCISCO 100

### Ferry Building

Selection of Local & Artisan Cheeses from Northern California Farms & Dairies Featuring: Cow Girl Creamery, Laura Chanel, Humboldt Fog, Fiscalini Farmstead Vella & Yellow Buck

Assorted Local Baked Breads & Housemade Crackers

### Fishermans Wharf

Hog Island Oysters with Cocktail Sauce & Mignonette

Monterey Calamari Charred Onion & Fennel Salad

Crab & Shellfish Cioppino in a Sourdough Bowl

Chilled Dungeness Crab Cocktails with Lemon

### Chinatown

Hot & Sour Soup

Broccoli Beef

Kung Pao Chicken

Vegetable Chow Mien Noodles

### North Beach

Hearts of Romaine Salad with Caesar Dressing, Croutons & Parmesan

Antipasto with Cured Italian Meats & Sausages

Vegetable Lasagna

Nonna's Meatballs with Tomato Sauce

### Mission District

Shrimp Ceviche with Tortilla Chips

Pork Carnitas with Flour & Corn Tortillas

Tomato Rice & Frijoles Borracho

### Ghirardelli Square

Chocolate Truffle Candies

Chocolate Brownies,

Chocolate Decadent Cake

Dipped Strawberries

Assorted Petit Fours & Mini Eclairs

All Buffets are served with Assorted Dinner Rolls, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Iced Tea with Lemon.

For groups of less than 20, additional server fee will be charged. Prices are per person. A 20% taxable service charge & local sales tax will be added.

### CROWNE PLAZA CABANA HOTEL

4290 El Camino Real | Palo Alto, CA 94306  
650.857.0787 | sales.catering@cabanapaloalto.com

# HOSTED BAR SERVICE

## BEER

### Domestic Beer 5

Bud Light & Budweiser

### Imported Beer 6

Corona, Heineken, & Amstel Light

## LIQUOR

### House Brands 8

Barton, Crystal Palace, Cruzan Estate Light, Sauza Giro Gold, Old Crow, House of Stuart

### Select Brands 9

Smirnoff, Beefeater, Don Q Light, Sauza Gold, Jim Beam, Cutty Sark

### Superior Brands 10

Absolut, Bombay, Bacardi, Cuervo 1800, Markers Mark, J&B

### Premium Brands 11

Ketel One, Tanqueray, Mt. Gay, Tradicional, Jack Daniels, Johnnie Walker Red

## CHAMPAGNE

J Roget, Brut, California 8/30

## WINE

### Salmon Creek, Sonoma, CA Glass/Bottle

Chardonnay 8.50/32

Cabernet Sauvignon 9.50/36

Merlot 9.50/36

### Cedar Brook, Napa, CA

Sauvignon Blanc 9/30

Chardonnay 9/35

Cabernet Sauvignon 10.50/40

Merlot 10.50/40

### Reception in Private Banquet Rooms

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

### Bartender Service

A bartender charge of 100.00 will be assessed if bar receipts are not met to minimum of 350.00

We recommend one bartender per 100 people

### Wine from the Wine list

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

Prices are by consumption. A 20% taxable service charge & local sales tax will be added.

The sale & service of alcoholic beverages is regulated by the State of California Liquor Commission &, 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 & other alcoholic beverage may increase cancer risk & during pregnancy, & can cause birth defects.

# CASH BAR SERVICE

## BEER

### Domestic Beer 6

Bud Light & Budweiser

### Imported Beer 7

Corona, Heineken, & Amstel Light

## LIQUOR

### House Brands 9

Barton, Crystal Palace, Cruzan Estate Light, Sauza Giro Gold, Old Crow, House of Stuart

### Select Brands 10

Smirnoff, Beefeater, Don Q Light, Sauza Gold, Jim Beam, Cutty Sark

### Superior Brands 11

Absolut, Bombay, Bacardi, Cuervo 1800, Markers Mark, J&B

### Premium Brands 12

Ketel One, Tanqueray, Mt. Gay, Tradicional, Jack Daniels, Johnnie Walker Red

## CHAMPAGNE

J Roget, Brut, California 9/32

## WINE

### Salmon Creek, Sonoma, CA Glass/Bottle

Chardonnay 9.50/34

Cabernet Sauvignon 10/38

Merlot 10/38

### Cedar Brook, Napa, CA

Sauvignon Blanc 9.50/34

Chardonnay 9.5/37

Cabernet Sauvignon 11/42

Merlot 11/42

### Reception in Private Banquet Rooms

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

### Bartender Service

A bartender charge of 100.00 will be assessed if bar receipts are not met to minimum of 350.00

We recommend one bartender per 100 people

### Wine from the Wine list

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

Prices are by consumption. A 20% taxable service charge & local sales tax will be added.

The sale & service of alcoholic beverages is regulated by the State of California Liquor Commission &, 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 & other alcoholic beverage may increase cancer risk & during pregnancy, & can cause birth defects.

# WINE LIST

## CHAMPAGNE & SPARKLING WINES

J Roget, Brut, California	32
Gloria Ferrer, Blanc de Noirs, Sonoma, NV	54
Mumm, Brut Rosé, Napa Valley, NV	67
Dom Pérignon, Brut Cuvee, Champagne, France	275

## CHARDONNAY

Salmon Creek, Sonoma, California	34
Cedar Brook, Napa Valley	37
Chateau Ste. Michelle, Indian Wells, Washington	42
La Crema, Sonoma Coast	60
Franciscan, Napa Valley	42
Rodney Strong, Chalk Hill, Sonoma	53
Chateau St. Jean, Sonoma County	61

## OTHER WHITE WINES

Cedar Brook, Sauvignon Blanc, Sonoma	34
Ruffino Pinot Grigio, Lumina, Italy	34
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	45
Wild Horse, Viognier, Central Coast	42
Chateau D'Esclans, Rose, Whispering Angel, Comte de Provence	58

## CABERNET SAUVIGNON

14 Hands, Columbia Valley	32
Salmon Creek, Sonoma, California	38
Cedar Brook, Napa Valley	42
Simi, Alexander Valley	55
Franciscan, Napa Valley	60
Charles Krug, Peter Mondavi Family, Napa Valley	70

## MERLOT

Salmon Creek, Sonoma, California	38
Cedar Brook, Napa Valley	42
Markham, Napa Valley	55
Beringer, Napa Valley	53
Rutherford Hills, Napa Valley	62

## PINOT NOIR

Lockwood, block 7, Monterey	42
Fogdog, Sonoma Coast	45
Argyle, Willamette Valley	80

## OTHER REDS

Parducci True Grit, Petite Sirah, Mendocino	35
Penfold, Thomas Hyland, Shiraz, Australia	41
Conn Creek, Anthology, Napa Valley	43
Ravenswood, Zinfandel, Sonoma County	48

### Corkage Fees

25 per 750 mL

40 per 1.5 Liters – 2 Liters

### Wine from the Wine list

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

A 20% taxable service charge & local sales tax will be added.

The sale & service of alcoholic beverages is regulated by the State of California Liquor Commission &, 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 & other alcoholic beverage may increase cancer risk & during pregnancy, & can cause birth defects.

### CROWNE PLAZA CABANA HOTEL

4290 El Camino Real | Palo Alto, CA 94306  
650.857.0787 | sales.catering@cabanapaloalto.com