

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

Scrambled Eggs	8 per person
Ham, Bacon or Sausage	8 per person

BREAKFAST ADDITIONS

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

A LA CARTE

Assorted Low-Fat Fruit Yogurts	4.50 per person
Assorted Cold Cereals	4.50 per person
Served with Skim or Low-Fat Milk	
Zucchini, Carrot & Cranberry Breads	38 per dozen
Assorted Croissants	38 per dozen
Assorted Mini Muffins	38 per dozen
Assorted Danishes	38 per dozen
Assorted Scones	38 per dozen
Bear Claws	38 per dozen
Hard Boiled Eggs	12 per dozen

BEVERAGES

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

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

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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

Warm Soft Pretzels with Mustard 28 per dozen

Chocolate Dipped Strawberries 38 per dozen

Mixed Nuts 25 per pound

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 Crostini, & 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

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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.

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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

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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 Hoagie 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

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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

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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

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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

Caesar Salad 9

Crisp Romaine Lettuce, Shaved Parmesan, Garlic Crostini & 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

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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.

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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

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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

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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

Sky, Beefeater, Bacardi Light, Sauza Gold, Jim Beam, Cutty Sark

Superior Brands 9

Absolut, Bombay, Mt. Gay, Sauza Hornitos, Markers Mark, J&B

Premium Brands 10

Ketel One, Tanqueray, Bacardi Gold, Tradicional, Jack Daniels, Johnnie Walker Red

CHAMPAGNE

J Roget, Brut, California 8/30

WINE

Concannon, Livermore, CA Glass/Bottle

Chardonnay 8/30

Cabernet Sauvignon 9/36

Merlot 9/36

Beringer, Sonoma, CA Glass/Bottle

Chardonnay 9/36

Cabernet Sauvignon 10/40

Merlot 10/40

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

Sky, Beefeater, Bacardi Light, Sauza Gold, Jim Beam, Cutty Sark

Superior Brands 10

Absolut, Bombay, Mt. Gay, Sauza Hornitos, Markers Mark, J&B

Premium Brands 11

Ketel One, Tanqueray, Bacardi Gold, Tradicional, Jack Daniels, Johnnie Walker Red

CHAMPAGNE

J Roget, Brut, California 9/32

WINE

Concannon, Livermore, CA Glass/Bottle

Chardonnay 9/32

Cabernet Sauvignon 10/38

Merlot 10/38

Beringer, Sonoma, CA Glass/Bottle

Chardonnay 10/38

Cabernet Sauvignon 11/42

Merlot 11/42

Reception in Private Banquet Rooms

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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

Concannon, Sonoma, California	34
Chateau Ste. Michelle, Indian Wells, Washington	42
Franciscan, Napa Valley	42
Rodney Strong, Chalk Hill, Sonoma	53
Chateau St. Jean, Sonoma County	61

OTHER WHITE WINES

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
Simi, Alexander Valley	55
Franciscan, Napa Valley	60
Charles Krug, Peter Mondavi Family, Napa Valley	70

MERLOT

Markham, Napa Valley	55
Beringer, Napa Valley	53
Rutherford Hills, Napa Valley	62

PINOT NOIR

Lockwood, block 7, Monterey	42
Fogdog, Sonoma Coast	85
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

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