

# *Congratulations on Your Engagement*



## THE CROWNE PLAZA FOSTER CITY THE PERFECT VENUE FOR YOUR WEDDING RECEPTION

THE MAGELLAN BALLROOM 150 TO 600 GUESTS.

THE BAY VIEW ROOM WITH A SAN FRANCISCO SKYLINE VIEW FOR 50 GUESTS.

THE MARCO POLO ROOM, CHIT CHAT LOUNGE AND WATERFALL SURROUNDED ATRIUM FOR 150 GUESTS.

## ASK WEDDING CONSULTANT, JULIE FABER ABOUT DISCOUNTS FOR FRIDAY AND SUNDAY



CROWNE PLAZA FOSTER CITY  
1221 CHESS DRIVE, FOSTER CITY, CA 94404  
MAIN: 650.570.5700      CATERING DIRECT: 650.295.6129      JULIE FABER: 650.295.6168

# Reception

## Cold Hors D'oeuvres

50 PIECES

PEAR & GORGONZOLA CROSTINI	\$4
BOURSIN CHEESE & WALNUT ON TOAST ROUND	\$4
SUNDRIED APRICOT WITH CREAM CHEESE & PISTACHIOS	\$4
GOAT CHEESE ON SOUR DOUGH CROUTONS WITH THAI ASPARAGUS	\$4
RATATOUILLE OF VEGETABLES ON A POTATO ROUND	\$4
CALIFORNIA ROLL WITH WASABI & SOY SAUCE	\$5
SMOKED SALMON CORNET ON PUMPERNICKEL WITH BASIL	\$5
CRAB LOUIE SALAD IN MINI BOUCHEE	\$6
PEPPERED SEARED AHI TUNA CROSTINI	\$6
PEPPERED BEEF TENDERLOIN ON A POTATO PANCAKE	\$6

## Hot Hors D'oeuvres

VEGETABLES SAMOSA WITH MANGO CHUTNEY	\$4
VEGETARIAN SPRING ROLLS	\$4
VEGETABLE POT STICKERS	\$4
SPANAKOPITA	\$4
FIG & MASCARPONE IN PHYLLO	\$4
ASIAGO RISOTTO CROQUETTE	\$4
THAI CHICKEN SATAY WITH PEANUT SAUCE	\$5
TANDOORI CHICKEN SKEWER WITH CUCUMBER RAITA	\$5
KOREAN BBQ BEEF SKEWERS WITH SOY GLAZE	\$5
CRAB CAKES WITH CHIPOTLE AIOLI	\$6
COCONUT SHRIMP WITH SWEET HOT CHILI SAUCE	\$6
TEMPURA SHRIMP WITH PONZU	\$6
MINI BEEF WELLINGTON	\$6
BABY LAMB CHOPS WITH DIJON MUSTARD & ROSEMARY CRUST	\$6
SMOKED BACON WRAPPED SCALLOP	\$6
LOBSTER EMPANADA	\$6

ALL PRICES SUBJECT TO CHANGE  
A 22% SERVICE CHARGE AND 8.75% SALES TAX WILL BE APPLIED TO ALL FOOD & BEVERAGE ITEMS

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# Reception

## Platters SERVE APPROXIMATELY 30

<b>MEDITERRANEAN PLATTER:</b> HUMMUS, BABA GANOUSH & TOMATO OLIVE RELISH WITH GRILLED PITA BREAD	\$195
<b>SLICED FRESH FRUIT PLATTER:</b> DISPLAYED WITH SEASONAL BERRIES	\$195
<b>VEGETABLE CRUDITÉS:</b> CARROTS, SWEET PEPPERS, GRAPE TOMATOES, CUCUMBER, CELERY, SNAP PEAS & ASSORTED OLIVES WITH RANCH DRESSING	\$180
<b>GRILLED VEGETABLE PLATTER:</b> GRILLED MARINATED MUSHROOMS, ARTICHOKE HEARTS, PEPPERS, OLIVES, ZUCCHINI, ASPARAGUS, PORTOBELLO & YELLOW SQUASH WITH HERBS & OLIVE OIL	\$240
<b>DOMESTIC AND IMPORTED CHEESE PLATTER:</b> ARTISAN BREAD, CROSTINI, TOASTED NUTS, DRIED FRUITS & LOCAL HONEY	\$255
<b>ANTIPASTO PLATTER:</b> ASSORTED MEATS, MARINATED ARTICHOKE, ROASTED RED PEPPERS, TOMATO, MARINATED FRESH MOZZARELLA, MANCHEGO CHEESE & ASSORTED OLIVES WITH BAGUETTE CROSTINI	\$240

## Stations

<b>DIM SUM STATION</b> (30 PERSON MINIMUM) PLEASE SELECT FOUR (4) ITEMS:	PER PERSON \$20	
BBQ PORK BUNS PORK SIU MAI SHRIMP HARGOW	VEGGIE EGGROLLS SHRIMP EGGROLLS PORK POT STICKERS	VEGGIE POT STICKERS CHICKEN POT STICKERS
SERVED WITH GINGER SOY & SWEET CHILI SAUCES		
<b>TACO TRUCK</b> (30 PERSON MINIMUM) PLEASE SELECT TWO (2) PROTEINS CARNITAS GRILLED BEEF TRIP TIP ANCHIOTE MARINATED CHICKEN CAJUN SPICED MAHI MAHI		\$20
SERVED WITH BLACK BEANS (V), PICKLED RADISH, CABBAGE SLAW, PICO DE GALLO, CHEDDAR CHEESE, GUACAMOLE & SOUR CREAM WITH STEAMED FLOUR & CORN TORTILLAS		
<b>PASTA STATION</b> (30 PERSON MINIMUM) FRESHLY PREPARED PASTA SERVED WITH WARM FOCACCIA & GRISSINI BREAD STICKS ORECCHIETTE PASTA WITH ORGANIC CHICKEN, CRIMINI MUSHROOMS, BROCCOLINI, CHERRY TOMATOES, FRESH GARLIC AND CALIFORNIA EVOO OLIVE OIL RISOTTO MILANESE WITH CREAMY SAFFRON SCENTED ARBORIO RICE, SCALLOP, SHRIMP, PEAS, CORN, FENNEL & FRESH DILL RIGATONI PASTA BOLOGNESE AND PARMESAN CHEESE		\$24
<b>SUSHI STATION</b> PERSONAL CHEF AVAILABLE FOR \$250 AN HOUR FRESHLY MADE SUSHI - SASHIMI, NIGIRI & MAKI SERVED WITH SOY SAUCE, PICKLED GINGER & WASABI		\$22

# Reception

## Carvery

HOUSE-ROASTED MEATS, CARVED AND PRESENTED BY OUR CHEF.  
CHEF REQUIRED AT \$150 PER HOUR: 1 1/2 HOUR MINIMUM

<b>HERB GARLIC STUFFED SEMI BONELESS LEG OF LAMB</b> (SERVES THIRTY-FIVE (35) PEOPLE) WARM GERMAN POTATO SALAD ROSEMARY JUS & GREEN APPLE MINT JELLY ROSEMARY FOCACCIA BREAD	\$350
<b>TENDERLOIN OF BEEF</b> (SERVES TWENTY-FIVE (25) PEOPLE) HERB BREAD CRUMB CRUST BEEF TENDERLOIN GARLIC MASHED POTATO HORSERADISH & BÉARNAISE SAUCE FRESHLY BAKED ROLLS	\$375
<b>WHOLE TURKEY BREAST</b> (SERVES FIFTY (50) PEOPLE) ROSEMARY AND GARLIC MARINATED TURKEY MIXED GRAIN WILD RICE WITH CRANBERRIES & CRIMINI MUSHROOMS DRESSING CITRUS CRANBERRY RELISH & GIBLET GRAVY FRESHLY BAKED ROLLS	\$375
<b>NEW YORK</b> (SERVES TWENTY-FIVE (25) PEOPLE) SPICE RUBBED NATURAL BEEF STRIP LOIN BUTTERMILK WHIPPED POTATOES HORSERADISH, ROASTED GARLIC AIOLI & RED WINE DEMI-GLACE ROSEMARY FOCACCIA BREAD	\$400
<b>CHAR SIU PORK LOIN &amp; SPARE RIBS</b> (SERVES FORTY (40) PEOPLE) ISLAND STYLE MACARONI AND CHEESE SALAD STEAMED JASMINE RICE HONEY HOISIN & HOT MUSTARD SAUCES	\$400
<b>PRIME RIB OF BEEF</b> (SERVES THIRTY-FIVE (35) PEOPLE) SEA SALT AND GARLIC CRUSTED BEEF PRIME RIB SMASHED RED SKIN POTATO WITH CHEDDAR AND SCALLIONS HORSERADISH & PAN JUS FRESHLY BAKED ROLL	\$475

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# *Sunflower*

THREE COURSE DINNER  
SELECTION OF SALAD, ENTRÉE AND WEDDING CAKE  
COFFEE SERVICE

WEDDING CAKE  
CUSTOMIZED TO YOUR SPECIFICATIONS  
BY THE CAKERY

CHAMPAGNE TOAST  
A GLASS TO TOAST THE BRIDE AND GROOM

WHITE PIPE & DRAPE WITH UP LIGHTING  
BEHIND HEAD TABLE

COMPLIMENTARY BRIDAL SUITE  
CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

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# Sunflower

## Select One Salad

### BABY MIXED GREENS SALAD

CUCUMBER, BABY TOMATOES & CARROTS  
WITH LEMON HERB VINAIGRETTE

### CROWNE CAESAR SALAD

HEARTS OF ROMAINE & RADICCHIO, BABY  
TOMATOES, ARTICHOKE HEARTS, CROUTONS  
& PARMESAN CHEESE WITH CAESAR DRESSING

### BOSC PEAR SALAD

BABY MIXED GREENS, CARAMELIZED PEAR,  
CRUMBLD GOAT CHEESE, SUNDRIED  
CRANBERRIES, TOASTED ALMONDS  
& CARROTS WITH BALSAMIC VINAIGRETTE

### GREEK SALAD

BUTTER BIBB LETTUCE, CUCUMBER, SHAVED RED  
ONION, FETA CHEESE, BABY TOMATOES  
& KALAMATA OLIVES WITH RED WINE VINAIGRETTE

### STRAWBERRY & BRIE SALAD

BABY ARUGULA, SHAVED FENNEL & TOASTED  
ALMOND WITH WHITE BALSAMIC VINAIGRETTE

### SPINACH SALAD

BELGIAN ENDIVE, ENOKI MUSHROOM, ROASTED  
RED PEPPERS, CANDIED PECANS WITH  
RASPBERRY VINAIGRETTE

## Select Two Entrees

**GARLIC HERB CHICKEN BREAST**  
MIXED WILD RICE PILAF, PAN JUS

\$48.00

**CHICKEN PICATTA**  
GARLIC MASHED POTATO  
WHITE WINE LEMON CAPER VELOUTE

\$48.00

**CHICKEN MARSALA**  
MASCARPONE POLENTA  
WILD MUSHROOM MARSALA SAUCE

\$48.00

**PORCINI DUSTED CHICKEN BREAST**  
MASCARPONE ORZO RICE  
CABERNET WINE JUS

\$49.00

**CHICKEN FLORENTINE**  
CARAMELIZED ONION, SPINACH &  
BOURSIN CHEESE, CREAMY POLENTA AND  
MARSALA WINE SAUCE

\$50.00

**STUFFED BASA FISH**  
SUNDRIED TOMATO  
HERB GOAT CHEESE  
RICE PILAF  
CITRUS CREAM SAUCE

\$47.00

**PAN SEARED SALMON**  
MASHED POTATOES  
OYSTER MUSHROOM  
CAPER VELOUTE

\$49.00

**MACADAMIA NUT CRUSTED MAHI MAHI**  
MIXED WILD RICE PILAF  
BEURRE BLANC SAUCE

\$50.00

**SWORDFISH PARMESAN**  
PARMESAN PANKO CRUST  
MIXED WILD RICE PILAF  
WHITE WINE CITRUS CREAM

\$52.00

DUEL MENU SELECTIONS WILL BE CHARGED AT THE HIGHER PRICE ENTREE  
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# Sunflower

## Entrees Continued

DINNER INCLUDES FRESHLY BAKED ROLLS WITH SWEET BUTTER & SEASONAL VEGETABLES

<b>FIRE ROASTED PORK LOIN CHOP</b> CANDIED GARNET YAM PUREE HONEY DIJON REDUCTION	\$49.00	<b>PETITE FILET MIGNON</b> GARLIC MASHED POTATOES BORDELAISE SAUCE	\$63.00
<b>GRILLED FLAT IRON STEAK</b> BOURSIN YUKON POTATO PUREE BRANDY PEPPERCORN SAUCE	\$53.00	<b>PETITE NEW YORK &amp; SEA BASS</b> ROASTED VEGETABLES, SUN DRIED CRANBERRIES & ALMONDS IN CUCUMBER COULIS	\$74.00
<b>RED WINE BRAISED BEEF SHORT RIB</b> YUKON POTATO PUREE BRAISING REDUCTION SAUCE	\$54.00	<b>PETITE FILET MIGNON &amp; PRAWNS</b> BROCCOLI RABE PESTO	\$78.00
<b>ANGUS NEW YORK STEAK</b> ROASTED FINGERLING POTATOES MUSHROOM RED WINE DEMI-GLACE	\$60.00		

## Vegetarian Entrees

<b>ORECCHIETTE PASTA (V)</b> CRIMINI MUSHROOMS POMODORO BASIL SAUCE	\$44.00	<b>TOY BOX MUSHROOM RISOTTO (V, GF)</b> GRILLED ASPARAGUS PORTOBELLO MUSHROOM ROMA TOMATO BALSAMIC REDUCTION	\$45.00
<b>SESAME CRUSTED TOFU (V, GF)</b> CRISPY NOODLES BABY BOK CHOY SUGAR SNAP PEAS, SWEET PEPPERS PONZU CITRUS SOY GLAZE	\$44.00	<b>BUTTERNUT RAVIOLI (VG)</b> BLOOMSDALE SPINACH ORGANIC BABY VEGETABLES CANNELLINI BEAN CASSOULET	\$45.00
<b>ROASTED EGGPLANT (V)</b> MEDITERRANEAN VEGETABLES TOMATO RAGU TOASTED BARLEY PILAF	\$44.00		

## WEDDING CAKE

## COFFEE SERVICE

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# *Lily of the Valley Buffet*

HORS D'OEUVRES  
CHEESE AND VEGETABLE DISPLAY

CHAMPAGNE TOAST  
A GLASS TO TOAST THE BRIDE & GROOM

BUFFET DINNER  
FRESH FRUIT DISPLAY  
FOUR SALADS, TWO ENTREES,  
ONE CARVERY ITEM AND THREE ACCOMPANIMENTS  
COFFEE SERVICE

WHITE PIPE & DRAPE WITH UP LIGHTING  
BEHIND HEAD TABLE

WEDDING CAKE  
CUSTOMIZED TO YOUR SPECIFICATIONS  
BY THE CAKERY

COMPLIMENTARY BRIDAL SUITE  
CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

**\$75.00 PER PERSON**

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# Lily of the Valley Buffet

## Hors D'Oeuvres

### CHEF'S CHEESE DISPLAY

SELECTION OF INTERNATIONAL AND LOCAL ORGANIC CHEESES, ARTESIAN BREAD, CROSTINI, TOASTED NUTS, DRIED FRUITS AND LOCAL HONEY

### CRUDITÉ DISPLAY

FRESH LOCAL FARM VEGETABLES TO INCLUDE BABY CARROTS, RADISH, CUCUMBER, BABY TOMATOES, CELERY, SUGAR SNAP PEAS, SWEET PEPPERS, ASSORTED OLIVES AND RANCH DRESSING

## Select Four Salads

### MIXED ORGANIC GREENS

CUCUMBER, BABY TOMATOES, CARROTS, LEMON HERB VINAIGRETTE

### HEARTS OF ROMAINE AND RADICCHIO

BABY TOMATOES, ARTICHOKE HEARTS, CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING

### COASTAL GREENS

FUJI APPLES, FETA CHEESE, CANDIED PECAN WITH RED WINE VINAIGRETTE

### BABY ARUGULA AND RADICCHIO

ROASTED PEARS, CANDIED PECAN, GOAT CHEESE AND BALSAMIC VINAIGRETTE

### CHOPPED SALAD WITH ICEBERG LETTUCE

BABY SPINACH, TOMATO, RADISH, CUCUMBER, CORN, CARROT, SWEET PEPPERS AND WHITE BALSAMIC DRESSING

### GRILLED SEASONAL VEGETABLE SALAD

BALSAMIC DRESSING

### CALIFORNIA ORGANIC RED QUINOA SALAD

BUTTERNUT SQUASH, CRANBERRY AND PUMPKIN SEED

### GRILLED SWEET PEPPERS SALAD

ARTICHOKES, EGGPLANT AND CRIMINI MUSHROOMS WITH LEMON OIL

### CAPRESE SALAD

RIPEN TOMATOES, FRESH MOZZARELLA, BASIL, EVVO AND BALSAMIC DRIZZLE

### ROASTED RED AND GOLDEN BEET, CARROT SALAD

WITH HONEY MUSTARD DRESSING

### SEAFOOD SALAD

HEARTS OF PALM, RED PEPPER AND SAFFRON VINAIGRETTE

### DRIED FRIED GREEN BEAN SALAD

SHRIMP, SHITAKE MUSHROOMS AND SIRACHA VINAIGRETTE

### NICOISE SALAD

ALBACORE TUNA AND BALSAMIC VINAIGRETTE

### ROASTED GRAPE TOMATOES SALAD

ORGANIC RAINBOW CAULIFLOWER

## FRESH SEASONAL FRUIT AND BERRIES DISPLAY

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# *Lily of the Valley Buffet*

## *Select Two Entrees*

**PORCINI DUSTED CHICKEN BREAST**  
PAN JUS

**CHICKEN CURRY**  
RED THAI COCONUT BROTH, FRESH  
PINEAPPLE AND SWEET PEPPERS

**PAN SEARED CHICKEN BREAST**  
SAGE, SHALLOT, PANCETTA AND NATURAL  
REDUCTION

**CHICKEN PICATTA**  
LEMON PARSLEY CAPER SAUCE

**GARLIC HERB RUBBED PORK LOIN**  
BRUSSELS SPROUTS AND THYME DEMI  
GLAZE

**OVEN ROASTED SALMON**  
LEMON BUTTER SAUCE

### *Select One Carvery Item*

**SEA SALT CRUSTED TURKEY**  
HOUSE MADE TURKEY GRAVY AND  
CRANBERRY RELISH

**MARINATED LEG OF LAMB**  
ROSEMARY AND GARLIC  
SYRAH PAN JUS AND MINT SAUCE

**SLOW ROASTED PRIME RIB OF BEEF**  
KANSAS CITY STYLE SPICE RUB,  
AU JUS, CREAMED HORSERADISH

**CAJUN SPICE NEW YORK STRIPLOIN**  
BRANDY PAN JUS

**BEEF TENDERLOIN**  
HERB BREAD CRUMB, BÉARNAISE SAUCE  
AND CREAMED HORSERADISH

**PAN SEARED SALMON**  
CORN, EDAMAME AND LEMON DILL VELOUTE

**MAHI MAHI**  
TROPICAL SALSA AND LEMON BEURRE BLANC

**SWORDFISH PARMESAN**  
ROASTED SWEET PEPPER COULIS

**PAN SEARED HALIBUT**  
FRESH WATERCRESS CREAM SAUCE

**SLICED NATURAL BEEF TRI TIP**  
GRILLED ASPARAGUS AND WILD MUSHROOM  
RAGU

**SLOW BRAISED BEEF SHORT RIB**  
MERLOT WINE SAUCE

### *Select Three Accompaniments*

FRESH SEASONAL VEGETABLES

HARICOT VERT WITH BABY VEGETABLES

ROASTED WILD MUSHROOMS

MIXED WILD RICE PILAF

STEAMED JASMINE RICE

ROSEMARY INFUSED YUKON POTATOES

GARLIC MASHED POTATOES

POTATO AU GRATIN

CREAMY ARTISANAL MAC N CHEESE

WEDDING CAKE

COFFEE SERVICE

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## *The Hibiscus*

### HOSTED BEVERAGE STATION

DOMESTIC BEER, HOUSE WINE, CHAMPAGNE, SPARKLING CIDER AND SOFT DRINKS  
ONE HOUR

### HORS D' OEUVRES

CHEESE AND VEGETABLE DISPLAY

### CHAMPAGNE TOAST

A GLASS TO TOAST THE BRIDE & GROOM

### THREE COURSE DINNER

SELECTION OF SALAD, ENTRÉE AND WEDDING CAKE  
COFFEE SERVICE

### WINE SERVICE

TWO BOTTLES OF WINE ON EACH TABLE

### WEDDING CAKE

CUSTOMIZED TO YOUR SPECIFICATIONS  
BY THE CAKERY

### WHITE PIPE & DRAPE WITH UP LIGHTING

BEHIND HEAD TABLE

### FLOWER ARRANGEMENTS

FLOWER ARRANGEMENTS FOR THE HEAD TABLE, CAKE TABLE AND GUEST BOOK TABLE  
BUD VASE FOR GUEST TABLES  
MIRROR TILE WITH THREE VOTIVE CANDLES

### COMPLIMENTARY BRIDAL SUITE

CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

### FIRST YEAR ANNIVERSARY PACKAGE

SATURDAY NIGHT STAY COMPLETE WITH  
CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES  
SUNDAY BRUNCH FOR TWO

**\$95.00 PER PERSON**

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# *The Hibiscus*

## *Hors D'Oeuvres*

### **CHEF'S CHEESE DISPLAY**

SELECTION OF INTERNATIONAL AND LOCAL ORGANIC CHEESES, ARTESIAN BREAD, CROSTINI, TOASTED NUTS, DRIED FRUITS AND LOCAL HONEY

### **CRUDITÉ DISPLAY**

FRESH LOCAL FARM VEGETABLES TO INCLUDE BABY CARROTS, RADISH, CUCUMBER, BABY TOMATOES, CELERY, SUGAR SNAP PEAS, SWEET PEPPERS, ASSORTED OLIVES AND RANCH DRESSING

## *Select One Salad*

### **BABY GREEN SALAD**

MIXED ORGANIC GREENS  
CUCUMBER, BABY TOMATOES,  
CARROTS AND LEMON HERB VINAIGRETTE

### **CROWNE CAESAR SALAD**

HEARTS OF ROMAINE & RADICCHIO  
BABY TOMATOES, ARTICHOKE HEARTS, CROUTONS  
& PARMESAN CHEESE WITH CAESAR DRESSING

### **SPINACH SALAD**

BELGIAN ENDIVE, ENOKI MUSHROOMS,  
ROASTED RED PEPPERS, CANDIED PECANS  
WITH RASPBERRY VINAIGRETTE

### **BOSC PEAR SALAD**

BABY MIXED GREENS, CARAMELIZED PEAR,  
CRUMBLIED GOAT CHEESE, SUNDRIED CRANBERRIES,  
TOASTED ALMONDS & CARROTS WITH BALSAMIC VINAIGRETTE

### **STRAWBERRY & BRIE SALAD**

BABY ARUGULA, SHAVED FENNEL & TOASTED ALMOND  
WITH WHITE BALSAMIC VINAIGRETTE

### **GREEK SALAD**

BUTTER BIBB LETTUCE, CUCUMBER,  
SHAVED RED ONION, FETA CHEESE, BABY TOMATOES  
& KALAMATA OLIVES WITH RED WINE VINAIGRETTE

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# *The Hibiscus*

## *Select Two Entrees*

DINNER INCLUDES FRESHLY BAKED ROLLS WITH SWEET BUTTER & SEASONAL VEGETABLES

### **PORCINI DUSTED CHICKEN BREAST**

MASCARPONE ORZO RICE CABERNET WINE JUS

### **CHICKEN MARSALA**

CREAMY MASCARPONE POLENTA WILD MUSHROOM  
MARSALA SAUCE

### **CHICKEN FLORENTINE**

FILLED WITH CARAMELIZED ONION, SPINACH &  
BOURSIN CHEESE, CREAMY POLENTA AND  
MARSALA WINE SAUCE

### **PAN SEARED SALMON**

MASHED POTATOES, OYSTER MUSHROOM AND  
CAPER VELOUTE

### **MACADAMIA NUT CRUSTED MAHI MAHI**

WILD RICE PILAF AND BEURRE BLANC SAUCE

### **FIRE ROASTED PORK LOIN CHOP**

CANDIED GARNET YAM PUREE AND  
HONEY DIJON REDUCTION

### **RED WINE BRAISED BEEF SHORT RIB**

YUKON POTATO PUREE AND  
BRAISING REDUCTION SAUCE

### **ANGUS NEW YORK STEAK**

ROASTED FINGERLING POTATOES  
MUSHROOM RED WINE DEMI-GLACE

### **GRILLED FLAT IRON STEAK**

BOURSIN YUKON POTATO PUREE AND  
BRANDY PEPPERCORN SAUCE

### **PETITE FILET MIGNON**

GARLIC MASHED POTATOES AND  
BORDELAISE SAUCE

## *Vegetarian Entrees*

### **ROASTED EGGPLANT (V)**

MEDITERRANEAN VEGETABLES,  
TOMATO RAGU AND TOASTED BARLEY PILAF

### **BUTTERNUT RAVIOLI (V,GF)**

BLOOMSDALE SPINACH,  
ORGANIC BABY VEGETABLES AND  
CANNELLINI BEAN CASSOULET

### **TOY BOX MUSHROOM RISOTTO (V, GF)**

GRILLED ASPARAGUS, PORTOBELLO  
MUSHROOM, ROMA TOMATO AND  
BALSAMIC REDUCTION

### **SESAME CRUSTED TOFU (V, GF)**

CRISPY NOODLES, BABY BOK CHOY,  
SUGAR SNAP PEAS, SWEET PEPPERS  
AND CITRUS SOY GLAZE

### **ORECCHIETTE PASTA (V)**

SEASONAL SQUASH, CRIMINI MUSHROOM,  
BROCCOLINI AND TOMATO RAGU

## *Wedding Cake*

## *Coffee service*

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# *The Orchid Buffet*

## HOSTED BEVERAGE STATION

DOMESTIC BEER, HOUSE WINE, CHAMPAGNE, SPARKLING CIDER  
AND SOFT DRINKS

## HORS D' OEUVRES

CHEESE AND VEGETABLE DISPLAY

## CHAMPAGNE TOAST

A GLASS TO TOAST THE BRIDE & GROOM

## DELUXE BUFFET DINNER

FRESH FRUIT DISPLAY  
FOUR SALADS, TWO ENTREES,  
TWO CARVERY ITEM AND THREE ACCOMPANIMENTS  
COFFEE SERVICE

## WINE SERVICE

TWO BOTTLES OF WINE ON EACH TABLE

## WEDDING CAKE

CUSTOMIZED TO YOUR SPECIFICATIONS  
BY THE CAKERY

## WHITE PIPE & DRAPE WITH UP LIGHTING

BEHIND HEAD TABLE

## FLOWER ARRANGEMENTS

FLOWER ARRANGEMENTS FOR THE HEAD TABLE, CAKE TABLE AND GUEST BOOK TABLE  
BUD VASE FOR GUEST TABLES  
MIRROR TILE WITH THREE VOTIVE CANDLES

## COMPLIMENTARY BRIDAL SUITE

CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

## FIRST YEAR ANNIVERSARY PACKAGE

SATURDAY NIGHT STAY COMPLETE WITH  
CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES  
SUNDAY BRUNCH FOR TWO

**\$120.00 PER PERSON**

ALL PRICES SUBJECT TO CHANGE  
A 22% SERVICE CHARGE AND 8.75% SALES TAX WILL BE APPLIED TO ALL FOOD & BEVERAGE ITEMS

CROWNE PLAZA  
1221 CHESS DRIVE, FOSTER CITY, CA 94404  
MAIN: 650.570.5700 CATERING DIRECT: 650.295.6129

# *The Orchid Buffet*

## *Hors D'Oeuvres*

### **CHEF'S CHEESE DISPLAY**

SELECTION OF INTERNATIONAL AND LOCAL ORGANIC CHEESES, ARTESIAN BREAD, CROSTINI, TOASTED NUTS, DRIED FRUITS AND LOCAL HONEY

### **CRUDITÉ DISPLAY**

FRESH LOCAL FARM VEGETABLES TO INCLUDE BABY CARROTS, RADISH, CUCUMBER, BABY TOMATOES, CELERY, SUGAR SNAP PEAS, SWEET PEPPERS, ASSORTED OLIVES AND RANCH DRESSING

## *Select Four Salads*

### **MIXED ORGANIC GREENS**

CUCUMBER, BABY TOMATOES, CARROTS, LEMON HERB VINAIGRETTE

### **HEARTS OF ROMAINE AND RADICCHIO**

BABY TOMATOES, ARTICHOKE HEARTS, CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING

### **COASTAL GREENS**

FUJI APPLES, FETA CHEESE, CANDIED PECAN WITH RED WINE VINAIGRETTE

### **BABY ARUGULA AND RADICCHIO**

ROASTED PEARS, CANDIED PECAN, GOAT CHEESE AND BALSAMIC VINAIGRETTE

### **CHOPPED SALAD**

ICEBERG LETTUCE BABY SPINACH, TOMATOES, RADISH, CUCUMBER, CORN, CARROT, SWEET PEPPERS AND WHITE BALSAMIC DRESSING

### **MARINATED MUSHROOM SALAD**

GRILLED SWEET PEPPERS WITH ARTICHOKE, EGGPLANT, AND CRIMINI MUSHROOMS WITH LEMON OIL

### **CAPRESE SALAD**

RIPEN TOMATOES, FRESH MOZZARELLA, BASIL, EVVO AND BALSAMIC DRIZZLE

### **SALAD NICOISE**

ALBACORE TUNA AND BALSAMIC VINAIGRETTE

### **ROASTED RED AND GOLDEN BEET, CARROT SALAD**

HONEY MUSTARD DRESSING

### **ANTIPASTO SALAD**

GRILLED ROOT VEGETABLES, CURED SALAMI AND MANCHEGO CHEESE

### **YUKON POTATO SALAD**

WHOLE GRAIN, SWEET PICKLED RELISH AND SCALLIONS

### **CALIFORNIA ORGANIC RED QUINOA,**

BUTTERNUT SQUASH, CRANBERRY AND PUMPKIN SEED SALAD

## FRESH SEASONAL FRUIT AND BERRIES DISPLAY

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# *The Orchid Buffet*

## *Select Two Entrees*

**PORCINI DUSTED CHICKEN BREAST**  
PAN JUS

**CHICKEN CURRY**  
RED THAI COCONUT BROTH, FRESH PINEAPPLE  
AND SWEET PEPPERS

**PAN SEARED CHICKEN BREAST**  
SAGE, SHALLOT, PANCETTA AND NATURAL  
REDUCTION

**CHICKEN PICATTA**  
LEMON PARSLEY CAPER SAUCE

**GARLIC HERB RUBBED PORK LOIN**  
BRUSSELS SPROUTS AND THYME DEMI GLAZE

**SLICED NATURAL BEEF TRI TIP**  
GRILLED ASPARAGUS AND WILD MUSHROOM RAGU

**PAN SEARED SALMON**  
LEMON BUTTER SAUCE

**PAN SEARED SALMON**  
CORN, EDAMAME AND LEMON DILL VELOUTE

**MAHI MAHI**  
TROPICAL SALSA AND LEMON BEURRE BLANC

**SWORDFISH PARMESAN**  
ROASTED SWEET PEPPER COULIS

**CANNELLINI BEAN RAGU**  
BRAISED LEEKS, SUNDRIED TOMATO  
AND CRIMINI MUSHROOM

**BRAISED CHICKPEA**  
SEASONAL LOCAL FARM VEGETABLES

**BUTTERNUT SQUASH RAVIOLI**  
CARAMELIZED SQUASH AND  
NUTMEG CREAM SAUCE

## *Select Three Accompaniments*

FRESH SEASONAL VEGETABLES

HARICOT VERT WITH BABY VEGETABLES

ROASTED WILD MUSHROOMS

MIXED WILD RICE PILAF

STEAMED JASMINE RICE

ROSEMARY INFUSED YUKON POTATOES

GARLIC MASHED POTATOES

POTATO AU GRATIN

CREAMY ARTISANAL MAC N CHEESE

PENNE PASTA WITH SUNDRIED TOMATO  
AND BASIL MARINARA SAUCE

## *Select Two Carvery Items*

**SEA SALT CRUSTED TURKEY**  
HOUSE MADE TURKEY GRAVY AND CRANBERRY  
RELISH

**MARINATED LEG OF LAMB**  
ROSEMARY AND GARLIC  
SYRAH PAN JUS AND MINT SAUCE

**SLOW ROASTED PRIME RIB OF BEEF**  
KANSAS CITY STYLE SPICE RUB,  
AU JUS, CREAMED HORSERADISH

**CAJUN SPICE NEW YORK STRIPLOIN**  
BRANDY PAN JUS

**BEEF TENDERLOIN**  
HERB BREAD CRUMB, BÉARNAISE SAUCE AND  
CREAMED HORSERADISH

WEDDING CAKE

COFFEE SERVICE

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# *The Gladiola*

PREMIUM HOSTED BAR AND BEVERAGE STATION  
COMPLETE BAR SERVICE, CHAMPAGNE & SPARKLING CIDER

HORS D'OEUVRES  
CHEESE & VEGETABLE DISPLAY  
TWO COLD AND TWO HOT WHITE GLOVE BUTLER PASSED HORS D'OEUVRES

GLORIA FERRER CHAMPAGNE TOAST  
A GLASS TO TOAST THE BRIDE & GROOM

FOUR COURSE DINNER  
SELECTION OF APPETIZER, SALAD, ENTRÉE AND WEDDING CAKE  
COFFEE SERVICE

PREMIUM WINE SERVICE  
TWO BOTTLES OF WINE ON EACH TABLE

CHAIR COVERS WITH SASHES  
YOUR CHOICE OF SASH COLOR

PERSONALIZED WEDDING MENUS  
COMMEMORATIVE MENUS FOR EACH GUEST

WEDDING CAKE  
CUSTOMIZED TO YOUR SPECIFICATIONS  
BY THE CAKERY

WHITE PIPE & DRAPE WITH UP LIGHTING  
BEHIND HEAD TABLE

FLOWER ARRANGEMENTS  
FLOWER ARRANGEMENTS FOR THE HEAD TABLE, CAKE TABLE AND GUEST BOOK TABLE  
FLORAL ARRANGEMENT FOR GUEST TABLES  
MIRRORED TILE WITH THREE VOTIVE CANDLES

COMPLIMENTARY BRIDAL SUITE  
CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

FIRST YEAR ANNIVERSARY PACKAGE  
SATURDAY NIGHT STAY COMPLETE WITH  
CHILLED CHAMPAGNE AND REPLICCA CAKE TOPPER  
SUNDAY BRUNCH FOR TWO

**\$155.00 PER PERSON**

ALL PRICES SUBJECT TO CHANGE  
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# *The Gladiola*

## *Hors D'Oeuvres*

### **CHEF'S CHEESE DISPLAY**

SELECTION OF INTERNATIONAL AND LOCAL ORGANIC CHEESES, ARTESIAN BREAD, CROSTINI, TOASTED NUTS, DRIED FRUITS AND LOCAL HONEY

### **CRUDITÉ DISPLAY**

FRESH LOCAL FARM VEGETABLES TO INCLUDE BABY CARROTS, RADISH, CUCUMBER, BABY TOMATOES, CELERY, SUGAR SNAP PEAS, SWEET PEPPERS, ASSORTED OLIVES AND RANCH DRESSING

### **BUTLER PASSED HORS D'OEUVRES**

SELECT TWO COLD AND TWO HOT

### *Cold Hors D'oeuvres*

**PEAR AND GORGONZOLA CROSTINI**

**CALIFORNIA ROLL**

WASABI AND SOY SAUCE

**BOURSIN CHEESE AND WALNUT**

ON TOAST ROUND

**RATATOUILLE OF VEGETABLE**

ON POTATO ROUND

**SUN DRIED APRICOT**

CREAM CHEESE AND CALIFORNIA PISTACHIO

**GOAT CHEESE ON SOURDOUGH**

**CROUTONS**

THAI ASPARAGUS

### *Hot Hors D'oeuvres*

**SPANAKOPITA**

SPINACH AND FETA CHEESE IN PHYLLO

**THAI CHICKEN SATAY**

WITH PEANUT SAUCE

**MINIATURE BEEF WELLINGTON**

**CRISPY COCONUT SHRIMP**

WITH SWEET HOT CHILI SAUCE

**COCKTAIL CRAB CAKE**

WITH CHIPOTLE AIOLI

**PEPPER SMOKE BACON WRAPPED**

**SCALLOPS**

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# *The Gladiola*

## *Select One Appetizer*

### **SLICED DUCK BREAST**

CARAMELIZED BUTTERNUT SQUASH, BLACKBERRY GASTRIQUE

### **JUMBO PRAWN COCKTAIL**

LEMON AND BLOODY MARY COCKTAIL SAUCE

## *Select One Salad*

### **BABY GREEN SALAD**

MIXED ORGANIC GREENS, CUCUMBER, BABY TOMATOES, CARROTS, LEMON HERB VINAIGRETTE

### **CROWNE CAESAR SALAD**

HEARTS OF ROMAINE AND RADICCHIO, BABY TOMATOES, ARTICHOKE HEARTS, CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING

### **SPINACH SALAD**

BELGIAN ENDIVE, ENOKI MUSHROOMS, ROASTED RED PEPPERS, CANDIED PECANS AND RASPBERRY OR SESAME DRESSING

### **BOSC PEAR SALAD**

BABY MIXED GREENS, CARAMELIZED PEAR, CRUMBLLED GOAT CHEESE, SUNDRIED CRANBERRIES, TOASTED ALMONDS AND CARROTS WITH BALSAMIC VINAIGRETTE

### **STRAWBERRY & BRIE SALAD**

BABY ARUGULA, SHAVED FENNEL & TOASTED ALMOND WITH WHITE BALSAMIC VINAIGRETTE

### **GREEK SALAD**

BUTTER BIBB LETTUCE, CUCUMBER, SHAVED RED ONION, FETA CHEESE, BABY TOMATOES AND KALAMATA OLIVES WITH RED WINE VINAIGRETTE

### **CAPRESE SALAD**

FRESH MOZZARELLA, RIPEN TOMATOES, MICRO GREENS, EVOO AND BALSAMIC DRIZZLE

### **ASPARAGUS CITRUS SALAD**

BABY BLOND FRISEE LETTUCE, CARA CARA ORANGES, ROASTED ASPARAGUS, TOASTED PINE NUT, CONFETTI FLOWER AND CHAMPAGNE VINAIGRETTE

### **SHRIMP LOUIE SALAD**

CHOPPED RADICCHIO AND BUTTER BIBB LETTUCE CUCUMBER, HARDBOILED EGG, BABY TOMATOES, KALAMATA OLIVES AND CREAMY LOUIE DRESSING

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# *The Gladiola*

## *Select Two Entrees*

### **PORCINI DUSTED CHICKEN BREAST**

MASCARPONE ORZO RICE CABERNET WINE JUS

### **CHICKEN MARSALA**

CREAMY MASCARPONE POLENTA  
WILD MUSHROOM MARSALA SAUCE

### **CHICKEN FLORENTINE**

FILLED WITH CARAMELIZED ONION,  
SPINACH & BOURSIN CHEESE, CREAMY POLENTA  
AND MARSALA WINE SAUCE

### **PAN SEARED SALMON**

MASHED POTATOES, OYSTER MUSHROOM AND  
CAPER VELOUTE

### **OVEN ROASTED SALMON**

MASHED POTATOES, OYSTER MUSHROOM AND  
CAPER VELOUTE

### **MACADAMIA NUT CRUSTED MAHI MAHI**

WILD RICE PILAF AND BEURRE BLANC SAUCE

### **OVEN ROASTED SEA BASS**

HEN OF WOOD MUSHROOM RISOTTO,  
HEIRLOOM CHERRY TOMATO FONDUE WITH  
FRESH DILL

### **SWORDFISH PARMESAN**

PARMESAN PANKO CRUST, RICE PILAF AND  
WHITE WINE CITRUS CREAM

### **NORI AND SESAME CRUSTED HALIBUT**

STEAMED BROWN RICE AND  
YUZU GINGER GLAZE

### **FIRE ROASTED PORK LOIN CHOP**

CANDIED GARNET YAM PUREE AND  
HONEY DIJON REDUCTION

### **RED WINE BRAISED BEEF SHORT RIB**

GARLIC MASHED POTATOES,  
MUSHROOM RED WINE DEMI-GLAZE

### **SLOW OVEN ROASTED PRIME RIB OF BEEF**

GARLIC MASHED POTATOES,  
CREAM HORSERADISH AND THYME PAN JUS

### **ANGUS NEW YORK STEAK**

ROASTED FINGERLING POTATOES, AND  
MUSHROOM RED DEMI GLAZE

### **GRILLED FLAT-IRON STEAK**

BOURSIN YUKON POTATO PUREE, AND  
BRANDY PEPPERCORN SAUCE

### **PETITE FILET MIGNON**

GARLIC MASHED POTATOES AND  
BORDELAISE SAUCE

## *Vegetarian Entrees*

### **ROASTED EGGPLANT (V)**

MEDITERRANEAN VEGETABLES,  
TOMATO RAGU AND TOASTED BARLEY PILAF

### **BUTTERNUT RAVIOLI (V, GF)**

BLOOMSDALE SPINACH, ORGANIC BABY VEGETABLES  
AND CANNELLINI BEAN CASSOULET

### **TOY BOX MUSHROOM RISOTTO (V, GF)**

GRILLED ASPARAGUS, PORTOBELLO MUSHROOM,  
ROMA TOMATO AND BALSAMIC REDUCTION

### **SESAME CRUSTED TOFU (V, GF)**

CRISPY NOODLES, BABY BOK CHOY,  
SUGAR SNAP PEAS, SWEET PEPPERS AND  
PONZU CITRUS SOY GLAZE

### **ORECCHIETTE PASTA (V)**

SEASONAL SQUASH, CRIMINI MUSHROOM,  
BROCCOLINI AND TOMATO RAGU

## WEDDING CAKE

## COFFEE SERVICE

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# Juliet Rose Buffet

SUPER PREMIUM HOSTED BAR AND BEVERAGE STATION  
COMPLETE BAR SERVICE, CHAMPAGNE AND SPARKLING CIDER

## HORS D' OEUUVRES

ARTISANAL CHEESE AND VEGETABLE DISPLAY  
WHITE GLOVE BUTLER PASSED  
2 HOT & 2 COLD HDOS

PERRIER JOUET GRAN CHAMPAGNE TOAST  
A GLASS TO TOAST THE BRIDE & GROOM

## SEAFOOD MARKET

PRAWNS, OYSTERS, AND DISPLAY OF SMOKED SALMON

## BUFFET DINNER

FRESH FRUIT DISPLAY  
FOUR SALADS, TWO ENTREES  
TWO CARVERY ITEMS AND THREE ACCOMPANIMENTS  
COFFEE SERVICE

SUPER PREMIUM WINE SERVICE  
TWO BOTTLES OF WINE ON EACH TABLE

PERSONALIZED WEDDING MENUS  
COMMEMORATIVE MENUS FOR EACH GUEST

## CUSTOM ICE CARVING

WEDDING CAKE  
CUSTOMIZED TO YOUR SPECIFICATIONS  
THE CAKERY

CHAIR COVERS WITH SASHES  
YOUR CHOICE OF SASH COLOR

## WHITE PIPE & DRAPE BEHIND HEAD TABLE

## FLOWER ARRANGEMENTS

FLOWER ARRANGEMENTS FOR THE HEAD TABLE, CAKE TABLE AND GUEST BOOK TABLE  
FLOWER ARRANGEMENTS FOR GUEST TABLES  
VASE ON A MIRRORED TILE WITH THREE VOTIVE CANDLES

## COMPLIMENTARY BRIDAL SUITE

CHILLED CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

## FIRST YEAR ANNIVERSARY PACKAGE

SATURDAY NIGHT STAY COMPLETE WITH CHOCOLATE COVERED STRAWBERRIES, CHAMPAGNE,  
FLOWERS AND  
SUNDAY BRUNCH FOR FOUR

**\$180.00 PER PERSON**  
\$8.00 PER PERSON ADDITIONAL ITEM

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A 22% SERVICE CHARGE AND 8.75% SALES TAX WILL BE APPLIED TO ALL FOOD & BEVERAGE ITEMS

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# *Juliet Rose Buffet*

## *Hors D'Oeuvres*

### **CHEF'S CHEESE DISPLAY**

SELECTION OF INTERNATIONAL AND LOCAL ORGANIC CHEESES, ARTESIAN BREAD, CROSTINI, TOASTED NUTS, DRIED FRUITS AND LOCAL HONEY

### **CRUDITÉ DISPLAY**

FRESH LOCAL FARM VEGETABLES TO INCLUDE BABY CARROTS, RADISH, CUCUMBER, BABY TOMATOES, CELERY, SUGAR SNAP PEAS, SWEET PEPPERS, ASSORTED OLIVES AND RANCH DRESSING

SELECT TWO COLD AND TWO HOT HORS D'OEUVRES

### *Cold Hors D'oeuvres*

#### **PEAR AND GORGONZOLA CROSTINI**

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#### **CALIFORNIA ROLL**

WASABI AND SOY SAUCE

#### **BOURSIN CHEESE AND WALNUT**

ON TOAST ROUND

#### **RATATOUILLE OF VEGETABLE**

ON POTATO ROUND

#### **SUN DRIED APRICOT**

CREAM CHEESE AND CALIFORNIA PISTACHIO

#### **GOAT CHEESE ON SOURDOUGH CROUTONS**

THAI ASPARAGUS

### *Hot Hors D'oeuvres*

#### **SPANAKOPITA**

SPINACH AND FETA CHEESE IN PHYLLO

#### **THAI CHICKEN SATAY**

WITH PEANUT SAUCE

#### **MINIATURE BEEF WELLINGTON**

#### **CRISPY COCONUT SHRIMP**

WITH SWEET HOT CHILI SAUCE

#### **COCKTAIL CRAB CAKE**

WITH CHIPOTLE AIOLI

#### **PEPPER SMOKE BACON WRAPPED SCALLOPS**

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# *Juliet Rose Buffet*

## *Select Four Salads*

### **MIXED SEASONAL GREENS**

GORGONZOLA CHEESE, CANDIED PECANS,  
SUN DRIED CRANBERRIES AND CABERNET  
SAUVIGNON VINAIGRETTE

### **HEARTS OF ROMAINE**

ASIAGO CHEESE, HERBED CROUTONS, PEAR  
TOMATOES AND CHAMPAGNE VINAIGRETTE

### **COASTAL GREEN SALAD**

FUJI APPLES, FETA CHEESE, CANDIED PECAN  
WITH RED WINE VINAIGRETTE

### **ASIAN CHICKEN SALAD**

SNOW PEAS, RED PEPPERS AND  
ORIENTAL DRESSING

### **BABY ARUGULA AND RADICCHIO SALAD**

ROASTED PEARS, CANDIED PECAN, GOAT  
CHEESE AND BALSAMIC VINAIGRETTE

### **CHOPPED SALAD**

ICEBERG LETTUCE, BABY SPINACH, TOMATO,  
RADISH, CUCUMBER, CORN, CARROT, SWEET  
PEPPERS AND WHITE BALSAMIC DRESSING

### **MARINATED MUSHROOM SALAD**

GRILLED SWEET PEPPERS WITH ARTICHOKE,  
EGGPLANT, AND CRIMINI MUSHROOMS WITH LEMON  
OIL

### **FRESH MOZZARELLA**

WITH BABY HEIRLOOM TOMATOES AND OLIVES WITH  
EXTRA VIRGIN OLIVE OIL

### **SALAD NICOISE**

ALBACORE TUNA AND BALSAMIC VINAIGRETTE

### **ROASTED RED AND GOLDEN BEET CARROT SALAD**

HONEY MUSTARD DRESSING

### **ANTIPASTO SALAD**

GRILLED ROOT VEGETABLES, CURED SALAMI  
AND MANCHEGO CHEESE

### **YUKON POTATO SALAD**

WHOLE GRAIN, SWEET PICKLED RELISH AND  
SCALLIONS

### **CALIFORNIA ORGANIC RED QUINOA,**

BUTTERNUT SQUASH, CRANBERRY AND PUMPKIN  
SEED SALAD

## *Seafood Market*

JUMBO PRAWNS ON SHAVED ICE  
OYSTERS IN THE HALF SHELL  
LEMON, COCKTAIL AND AIOLI SAUCE

## *Display of Smoked Salmon*

LEMON, CAPERS AND DICED BERMUDA ONIONS

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# Juliet Rose Buffet

## *Select Two Entrees*

**PAN SEARED CHICKEN BREAST**  
SAGE, SHALLOT, PANCETTA AND NATURAL  
REDUCTION

**CHICKEN PICATTA**  
LEMON PARSLEY CAPER SAUCE

**BRAISED CHICKEN CURRY**  
RED THAI COCONUT BROTH, FRESH  
PINEAPPLE AND SWEET PEPPERS

**CRISPY CHICKEN**  
SWEET AND SPICY ORANGE GLAZE

**OVEN ROASTED TILAPIA**  
CITRUS DILL VELOUTE

**PAN SEARED SALMON**  
LEMON BUTTER SAUCE

**GARLIC HERB RUBBED PORK LOIN**  
THYME DEMI-GLAZE

**SLICED NATURAL BEEF TRI-TIP**  
MUSHROOM RAGU

**CANNELINI BEAN RAGU**  
BRAISED LEEKS, SUNDRIED TOMATO AND  
CRIMINI MUSHROOM

**BRAISED CHICKPEA**  
WITH SEASONAL LOCAL FARM VEGETABLES

**BUTTERNUT SQUASH RAVIOLI**  
CARAMELIZED SQUASH AND  
NUTMEG CREAM SAUCE

## *Select Two Carvery Items*

**SEA SALT CRUSTED TURKEY**  
HOUSE MADE TURKEY GRAVY AND CRANBERRY  
RELISH

**MARINATED LEG OF LAMB**  
ROSEMARY AND GARLIC  
SYRAH PAN JUS AND MINT SAUCE

**SLOW ROASTED PRIME RIB OF BEEF**  
KANSAS CITY STYLE SPICE RUB,  
AU JUS, CREAMED HORSERADISH

**CAJUN SPICE NEW YORK STRIPLOIN**  
BRANDY PAN JUS

**BEEF TENDERLOIN**  
HERB BREAD CRUMB, BÉARNAISE SAUCE AND  
CREAMED HORSERADISH

## *Select Three Accompaniments*

FRESH SEASONAL VEGETABLES

HARICOT VERT WITH BABY VEGETABLES

ROASTED WILD MUSHROOMS

MIXED WILD RICE PILAF

STEAMED JASMINE RICE

ROSEMARY INFUSED YUKON POTATOES

GARLIC MASHED POTATOES

POTATO AU GRATIN

CREAMY ARTISANAL MAC N CHEESE

PENNE PASTA WITH SUNDRIED TOMATO  
AND BASIL MARINARA SAUCE

WEDDING CAKE  
COFFEE SERVICE

ALL PRICES SUBJECT TO CHANGE  
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# Children's Menu

AVAILABLE FOR CHILDREN THIRTEEN & UNDER  
ALL CHILDREN'S MENUS INCLUDE MILK & SODA

## STARTER

### SELECT ONE

FRESH MELON AND BERRIES

GREEN SALAD WITH RANCH DRESSING

SOUP OF THE DAY

## ENTREE

### SELECT ONE

PIZZA

*CHEESE OR PEPPERONI*

HAMBURGER OR CHEESEBURGER

*PICKLES, ONION, TOMATO ON A BED OF LETTUCE  
SERVED WITH FRENCH FRIES*

CRISPY CHICKEN TENDERS

*, FRESH VEGETABLES, FRENCH FRIES  
KETCHUP AND BBQ SAUCE*

PENNE PASTA

*TOMATO MARINARA SAUCE AND FRESH VEGETABLES*

CREAMY MAC N CHEESE

*FRESH VEGETABLES*

## DESSERT

VANILLA ICE CREAM WITH FRESH STRAWBERRIES

# \$22.00 PER CHILD

ALL PRICES SUBJECT TO CHANGE  
A 22% SERVICE CHARGE AND 8.75% SALES TAX WILL BE APPLIED TO ALL FOOD & BEVERAGE ITEMS

CROWNE PLAZA  
1221 CHESS DRIVE, FOSTER CITY, CA 94404  
MAIN: 650.570.5700 CATERING DIRECT: 650.295.61

# Wine List

## White Wine

### CHARDONNAY

ROBERT MONDAVI, NAPA VALLEY	\$36.00
KENDALL JACKSON, VINTNERS RESERVED	\$44.00
LA CREMA, SONOMA COAST	\$46.00
SONOMA CUTRER, PR RANCHES	\$46.00
ROMBAUER, NAPA VALLEY	\$70.00

### OTHER WHITES

J. LOHR, SAUVIGNON BLANC, MONTEREY	\$36.00
DANZANTE, PINOT GRIGIO, ITALY	\$38.00

### SPARKLING WINE/CHAMPAGNE

VILLA SANDI IL FRESCO PROSECCO, ITALY	\$36.00
DOMAINE CHANDON, NAPA VALLEY	\$38.00
PERRIER-JOUET GRAND BRUT, FRANCE	\$80.00

### ZINFANDEL

BERINGER WHITE, NAPA VALLEY	\$32.00
NAPA CELLARS RED, NAPA VALLEY	\$40.00

## Red Wine

### CABERNET SAUVIGNON

ROBERT MONDAVI, NAPA VALLEY	\$36.00
STERLING, CENTRAL COAST	\$40.00
LOUIS M. MARTINI, ST. HELENA	\$44.00
SILVER OAK, ALEXANDER VALLEY	\$95.00

### PINOT NOIR

J. LOHR, MONTEREY	\$36.00
CARMEL ROAD, MONTEREY	\$42.00

### MERLOT

ROBERT MONDAVI, NAPA VALLEY	\$36.00
MATAZANAS CREEK, SANTA ROSA	\$40.00

# Beverage Service

## NO HOST BEVERAGES

DOMESTIC BEER	\$6.00
IMPORTED/MICROBREWERY BEER	\$7.00
HOUSE WINE AND CHAMPAGNE <i>BY THE GLASS</i>	\$8.00
PREMIUM WINE <i>BY THE GLASS</i>	\$9.00
CALL LIQUOR	\$9.00
PREMIUM LIQUOR	\$10.00
SUPER PREMIUM LIQUOR	\$11.00
SOFT DRINKS	\$4.25
MINERAL WATER	\$4.25
RED BULL	\$6.00

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RED BULL	\$6.00

BEVERAGE AND BAR SERVICE CHARGES BASED ON CONSUMPTION

THERE IS A \$250.00 LABOR FEE PER BARTENDER PER 4-HOUR PERIOD FOR EACH BAR.  
IF THE MINIMUM OF \$400.00 PER BAR SALES ARE ACHIEVED, THE LABOR FEE OF \$250  
WILL BE WAIVED

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# *Wedding Packages & Ala Carte Menus Include*

COMPLIMENTARY ROOM RENTAL FOR FIVE HOURS

ROOM SETUP

WHITE FLOOR LENGTH TABLE LINENS WITH ASSORTED COLORED NAPKINS

MIRROR TILES, THREE VOTIVE CANDLES

24" OR 36" BUD VASE

DANCE FLOOR

WHITE PIPE & DRAPE BEHIND HEAD TABLE

TIERED RISERS FOR HEAD TABLE

UP-LIGHTED CAKE TABLE

COMPLIMENTARY GUEST PARKING

TRANSPORTATION TO AND FROM SAN FRANCISCO INTERNATIONAL AIRPORT 6AM – 10PM

## *Ala Carte Menus Available*

STARTING AT \$45 PER PERSON

## *Wedding Ceremony*

GARDEN ATRIUM OR BANQUET ROOMS FOR CEREMONY AVAILABLE  
WEDDING ARCH

## *Rehearsal Dinner*

(MINIMUM 20 PEOPLE)

STARTING AT \$45 PER PERSON

COMPLIMENTARY DINNER FOR BRIDE AND GROOM

## *Farewell Sunday Brunch*

10:30 AM – 2 PM

RELIVE ALL THE MEMORIES OF YOUR SPECIAL DAY WITH YOUR  
WEDDING PARTY GUESTS AT CHAMPAGNE SUNDAY BRUNCH

\$37.50 PER PERSON

COMPLIMENTARY FOR THE BRIDE AND GROOM

## *Room Accommodations*

SPECIAL ROOM RATES AVAILABLE FOR YOUR GUESTS

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# Reception Enhancements

## *Ice Carving*

CHOOSE FROM OUR SELECTION OR DESIGN YOUR OWN  
\$450 AND UP

## *Martini Luge*

CHOOSE FROM OUR SELECTION OR DESIGN YOUR OWN. UP LIGHTED IN VARIOUS COLORS  
PREMIUM LIQUOR ONLY. CHARGES BASED ON CONSUMPTION  
\$500 AND UP

## *Tiered Cupcake Tower*

CUPCAKE ARRANGEMENTS AVAILABLE  
PRICES VARY

## *Specialty Linens*

ASSORTED COLORS AND STYLES AVAILABLE TO ENHANCE YOUR RECEPTION  
PRICES VARY

## *Chocolate Fountain*

ATTENDANT FOR (1) HOUR, YOUR CHOICE OF WHITE, MILK OR DARK PREMIUM CHOCOLATE  
DIPPING ITEMS \$4.00 PER PERSON, EACH ADDITIONAL ITEM \$1.00 PER PERSON  
ASSORTED FRESH FRUIT, MARSHMALLOWS, COOKIES, POUND CAKE, GRAHAM CRACKERS OR  
PRETZELS  
STARTING AT \$300

## *Floral Arrangements*

FOR YOUR CENTERPIECES, CAKE TABLE, CHOCOLATE FOUNTAIN AND FLORAL PILLARS  
PRICES VARY

## *Up Lighting*

BEHIND HEAD TABLE \$150  
ENTIRE ROOM \$450

## *White Pipe & Drape*

BEHIND HEAD TABLE \$150

## *Personalized Wedding Menus*

BEAUTIFUL PRINTED MENUS PRE-SET AT EACH TABLE SETTING  
\$75 PER 100 MENUS

## *Video Presentation Package*

8' SCREEN, WIRELESS MICROPHONE, LCD PROJECTOR  
\$350

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# *Outside Catering for Ethnic Weddings and Social Events*

THE FOLLOWING IS A LIST OF SERVICES PROVIDED BY THE CROWNE PLAZA FOSTER WITH PREFERRED ETHNIC CATERERS

*C.P. provides set up and tear down of your events*

*Professional wait staff and coordinator to serve your guests*

*Complimentary room rental for 5 hours*

*Room set up*

CAKE TABLES AND REGISTRATION AND GIFT TABLES

*White floor length linens with assorted colored napkins*

*Mirror tiles, three votive candles*

*Flower in bud vases*

*Dance floor*

*Tiered risers for head tables*

*White pipe and draping behind head table*

*Cake not included in package*

*Wedding and Specialty Cake Cutting*

*Coffee Service*

CALL OUR CATERING DEPT FOR MORE INFORMATION

\$45 PER PERSON SATURDAY NIGHTS

\$40 PER PERSON FRIDAY/SUNDAY

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