

Juliet Rose Buffet

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

HORS D' OEUVRES
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

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

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

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**

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

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

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

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

CANNELLINI 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
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