

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

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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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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

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