

Reception

50 PIECES

Cold Hors D'oeuvres

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

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

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Platters SERVE APPROXIMATELY 30

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

Stations

DIM SUM STATION (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		
TACO TRUCK (30 PERSON MINIMUM) PLEASE SELECT TWO (2) PROTEINS		\$20
CARNITAS GRILLED BEEF TRIP TIP ANCHIOTE MARINATED CHICKEN CAJUN SPICED MAHI MAHI		
SERVED WITH BLACK BEANS (V), PICKLED RADISH, CABBAGE SLAW, PICO DE GALLO, CHEDDAR CHEESE, GUACAMOLE & SOUR CREAM WITH STEAMED FLOUR & CORN TORTILLAS		
PASTA STATION (30 PERSON MINIMUM)		\$24
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		
SUSHI STATION		\$22
PERSONAL CHEF AVAILABLE FOR \$250 AN HOUR FRESHLY MADE SUSHI - SASHIMI, NIGIRI & MAKI SERVED WITH SOY SAUCE, PICKLED GINGER & WASABI		

Reception

Carvery

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

HERB GARLIC STUFFED SEMI BONELESS LEG OF LAMB (SERVES THIRTY-FIVE (35) PEOPLE) WARM GERMAN POTATO SALAD ROSEMARY JUS & GREEN APPLE MINT JELLY ROSEMARY FOCACCIA BREAD	\$350
TENDERLOIN OF BEEF (SERVES TWENTY-FIVE (25) PEOPLE) HERB BREAD CRUMB CRUST BEEF TENDERLOIN GARLIC MASHED POTATO HORSERADISH & BÉARNAISE SAUCE FRESHLY BAKED ROLLS	\$375
WHOLE TURKEY BREAST (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
NEW YORK (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
CHAR SIU PORK LOIN & SPARE RIBS (SERVES FORTY (40) PEOPLE) ISLAND STYLE MACARONI AND CHEESE SALAD STEAMED JASMINE RICE HONEY HOISIN & HOT MUSTARD SAUCES	\$400
PRIME RIB OF BEEF (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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