



CROWNE PLAZA

HOTELS & RESORTS

AN IHG[®] HOTEL

Meetings of the Mind.

2021-2022
CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA CONCORD/WALNUT CREEK.



Our dedicated Crowne Meetings Director and Sales Team is on call to ensure the success of your next event. Whether you are planning a board meeting, conference, business lunch or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to assisting you.

Yours in hospitality,
Sales & Catering Team



45 John Glenn Drive Concord CA 94520



925-825-7700



cpsales@aimhosp.com



www.crowneplazaconcord.com

22% Taxable service charge and 8.75% sales tax will apply to all food and non-liquor beverage. Tax and service charge subject to change. All menu listings are charged per person. Menu selections are subject to change

BREAKFAST BUFFETS



Breakfast Buffets are served with Freshly Brewed Coffee, Regular, Decaf, Tea, Orange and Cranberry Juice.

Morning Buffet \$33

Priced per Person

Bottled Smoothies
Bagels, Cream Cheese (V)
Fresh Fruit Display (V) (GF)
Assorted Yogurt (V) (GF)
Granola (V)
Spinach and Mushroom Frittata with Gruyere (V) (GF)
Smoked Chicken Sausage
Steel Cut Oatmeal, Dried Fruit, Brown Sugar (V)(GF)

Quick Start \$21

Priced per Person

Assorted Danish, Croissants, and Muffins (V)
Fresh Fruit Display (V) (GF)

The Crowne Continental \$24

Priced per Person

Assorted Danish, Croissants, and Muffins (V)
Fresh Fruit Display (V) (GF)
Assorted Yogurt (V) (GF)
Granola (V)
Steel Cut Oatmeal, Dried Fruit, Brown Sugar (V) (GF)

American Buffet \$29

Priced per Person

Assorted Danish, Croissants, and Muffins (V)
Fresh Fruit Display (V) (GF)
Farm Fresh Scrambled Eggs (GF)
Apple Wood Smoked Bacon (GF)
Smoked Chicken Sausage (GF)
Country Breakfast Potatoes (V) (GF)

Mexican Flare \$35

Priced per Person

Fresh Fruit Display with Tajin(V) (GF)
Flour and Corn Tortillas
Beef Barbacoa
Chorizo
Scrambled Eggs, Cotija Cheese, and Salsa
Capirotada Bread Pudding with Nutella Sauce

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PLATED BREAKFAST & A LA CARTE

Classic \$24 Priced per Person

Orange and Cranberry Juice

Scrambled Eggs

Choice of Applewood Smoked Bacon (GF)

Pork Breakfast Sausage, Chicken Sausage (GF)

Or Ham Steak (GF)

Breakfast Potatoes (V) (GF)

Fresh Brewed Coffee, Decaf, Mighty Leaf Tea

French Toast \$24 Priced per Person

Orange and Cranberry Juices

Brioche French Toast (V)

Berry Compote (V) (GF)

Toasted Coconut

Cinnamon Whipped Cream (V) (GF)

Fresh Brewed Coffee, Decaf, Mighty Leaf Tea

Denver Scramble \$26 Priced per Person

Orange and Cranberry Juices

Eggs, Ham, Bell Peppers, and onion (GF)

Cheddar Cheese

Breakfast Potatoes (V) (GF)

Green Chili with tortilla (V)

Fresh Brewed Coffee, Decaf, Mighty Leaf Tea

A La Carte

Assorted Danish, Croissants, and Muffins \$40 per Dozen

Bagels with Cream Cheese and Assorted Jams \$42 per Dozen

Assorted Granola Bars (V) (GF) \$4 Each

Assorted Whole Fruit \$5 Each

Fresh Fruit Display with Grapes and Berries \$9 per Person

Individual Chobani Yogurts (GF) \$5 Each

Assorted Cookies(V) \$44 per Dozen

Steel Cut Oatmeal, Dried Fruit, Brown Sugar, Sliced Almonds (V) (GF) \$8 per Person

Breakfast Burritos, Bacon, Scramble Eggs, Cheddar Cheese, Green Chiles Served with Salsa and Sour Cream \$12 per Person

Salted Dulce de Leche Brownies (V) \$44 per Dozen

A La Carte Beverages

Assorted Soft Drinks \$4 Each

Bottled Water \$4 Each

Sparkling Energy Drink \$5 Each

Assorted Naked Juices \$6 Each

Assorted Gatorades \$5 Each

Orange and Cranberry Juice \$47 per Gallon

Regular and Decaf Coffee \$54 per Gallon

Tea \$38 per Gallon

Infused Water \$11 per Gallon

Iced Tea \$38 per Gallon

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ALL DAY MEETING PACKAGES

Priced per Person

All Day Meeting Package \$68 Priced per Person

The Crowne Continental

Assorted Danish, Croissants, and Muffins (V)
Fresh Fruit Display (V) (GF)
Assorted Yogurt (V) (GF)
Granola (V)
Steel Cut Oatmeal, Dried Fruit, Brown Sugar (V) (GF)
Served with Freshly Brewed Coffee, Decaf,
Tea & Orange Juice

AM Beverage Break

Lunch Choices: Deli or Sandwich Buffet

PM Beverage Break

Choice of One: Brownies or Cookies

All Day Meeting Package \$78 Priced per Person

All American Buffet

Assorted Danish, Croissants, and Muffins (V)

Fresh Fruit Display (V) (GF)

Farm Fresh Scrambled Eggs (GF)
Apple Wood Smoked Bacon (GF)

Smoked Chicken Sausage (GF)

Country Breakfast Potatoes (V) (GF)
Served with, Freshly Brewed Coffee, Decaf,
Tea & Orange Juice

AM Beverage Break

Lunch Choices Taco or Italian Buffet

PM BEVERAGEBREAK

Choice of One:
Popcorn Cart or Fresh Fruit Display with Honey Yogurt
Sauce.

AM/PM BREAKS

Priced per Person

Quick Pick Up \$14 **Priced per Person**

Fresh Brewed Coffee, Decaf, Tea
Orange and Cranberry Juices
Assorted Soft Drinks and Water

Energy Break \$14 **Priced per Person**

Assorted Naked Juices
Coconut Water
Kind and Cliff Bars (V) (GF)
Assorted Whole Fruit

Healthy Fix \$17 **Priced per Person**

Assorted Naked Juices
Orange and Cranberry Juices
Granola Bars
Build your own Yogurt Parfaits
Honey Vanilla Yogurt, Granola, Fresh Berries (V)(GF)

Hummus It Is \$17 **Priced per Person**

Infused Water
Assorted Whole Fruit
Avocado Chipotle Hummus (V)(GF)
Assorted Vegetables
Garlic Naan

Donuts 'n Rolls \$16 **Priced per Person**

Fresh Brewed Coffee, Decaf, Tea
Glazed Donuts
Cinnamon Rolls
Assorted Gatorades
Bottled Water

More Sweets \$18 **Priced per Person**

Fresh Brewed Coffee, Decaf, Tea
Salted Dulce De Leche Brownies (V)
Assorted Cookies
Assorted Soft Drinks and Water

Sweets Break \$17 **Priced per Person**

Fresh Brewed Coffee, Decaf, Tea
Wafer Gaufrettes
Chocolate Sprinkles
Whipped Cream
Assorted Scones
Sparkling Energy Drinks

Kid In You \$17 **Priced per Person**

Assorted Soft Drinks and Water
Popcorn, Gummy Bears,
Jalapeno Cheddar Stuffed Pretzels
Cracker Jacks

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LUNCH BUFFETS

All Lunch Buffets Include Freshly Brewed Coffee, Decaf, Tea, Iced Tea & Water Service

Sandwich Buffet \$35 Priced per Person

Salad

Mixed Green Salad with Green Bean,
Cherry Tomato, Sliced Almond, and Red Onion
With Balsamic Vinaigrette
Garden Salad with Ranch
Sliced Fresh Fruit

Mains

Soup Du Jour
Chicken Caesar Wrap
Tuna Salad Sandwich on Croissant
BLT Wrap

Dessert

Dessert Bars

Deli Buffet \$36 Priced per Person

Salads

Garden Salad with Ranch and Balsamic
Lemon Cilantro Coleslaw (V) (GF)
Red Potato Salad (V) (GF)
Dijon Egg Salad

Mains

Soup Du Jour
Sliced Roast Beef, Ham, Turkey, Salami with
Pepperoncini, and Cherry Peppers,
Sliced Cheddar, Swiss and Monterey Jack

Dessert

Assorted Breads
Cookies
Brownies

Taco Mucho \$38 Priced per Person

Salads

Mixed Green Salad with Jicama, Carrot, Bell Peppers,
tomato with Cilantro Lime Dressing

Mains

Tortilla Chips and Salsa (GF)
Cilantro Lime Rice (V) (GF)
Borracho Black Beans (V)
Flour and Corn Tortillas

Choice of two:

Sautéed Shrimp, Beef Barbacoa, Pulled Chicken or
Carnitas (GF)
Avocado Crema (V) (GF)
Pickled Red Onion
Cotija Cheese

Dessert

Tres Leches Cake (V)

Italian Buffet \$39 Priced per Person

Salads

Caesar Salad with Romaine, Parmesan,
Focaccia Croutons, and Caesar Dressing
Caprese Salad with Fresh Mozzarella, Basil (V) (GF)
Grape Tomato, and Balsamic Reduction

Mains

Marinated Petite Beef Tenderloin (GF)
In a Mushroom Demi-Glace
Vegetable Lasagna with Mushroom, Spinach, Onion,
Mozzarella, Marinara, and Pesto Mornay (V)
Roasted Red Potatoes
Seasonal Vegetable
Focaccia Bread

Desserts

Cannoli
Tiramisu Cake

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LUNCH BUFFET & ENTRÉE SALADS

Asian \$38 **Priced Per Person**

Salad

Mixed Green Salad with, Roasted Pepper, Scallion, Carrot, Crispy Wonton with Sesame Soy Dressing
Grilled Broccolini and Baby Bok Choy Salad (V) (GF) with Sliced Almonds, and Basil Dressing

Mains

Char Sui Pork Loin (GF)
Thai Chicken Curry with Onion, Carrot, and Cilantro (GF)
Jasmine Rice (GF)

Dessert

Pineapple Cake

Mediterranean \$40 **Priced Per Person**

Salad

Mixed Green Salad with Garbanzo Beans, Roasted Red Pepper, Feta, and Red Wine Vinaigrette
Lemon Hummus with Naan (V)
Couscous and Quinoa Salad (V)

Mains

Beef Meatballs with Cucumber, Parsley, Red Onion, and Tzatsiki Sauce (GF)
Tarragon Curry Chicken with Onion, Pepper, Stewed Tomato and Olive
Saffron Rice (GF)

Dessert

Baklava

Entrée Salads

Served with Freshly Brewed Coffee, Decaf, Mighty Leaf Tea, Iced Tea, Rolls and Butter

Grilled Chicken Caesar \$25

Chopped Romaine, Focaccia Croutons, Grape Tomato, Parmesan, Caesar Dressing

Niçoise (GF) \$28

Mixed Greens, Seared Ahi Tuna, Haricot Verts, Red Potatoes, Cherry Tomato, Kalamata Olive, Hard Boiled Egg, Champagne Vinaigrette

Grilled Portabella (GF) \$27

Mixed Greens, Grilled Portabella, Corn, Caramelized Onion, Cherry Tomato, Roasted Red Pepper, Balsamic Vinaigrette

BOXED LUNCH

Priced per Person

\$28 BOX LUNCHES

Price Per Person

All Boxed Lunches Include Kettle Chips, Whole Fruit, Cookie, Assorted Soda or Bottled Water

Turkey and Provolone

Turkey Breast, Provolone, Lettuce, Tomato, Lemon Garlic Aioli, on Croissant

Roast Beef

Roast Beef, Caramelized Onion, Roasted Bell Pepper, Herb Cheese, Lettuce, On Baguette

Ham and Swiss

Ham, Swiss Cheese, Lettuce, Tomato, Dijon Aioli on Focaccia

Italian

Ham, Salami, Pepperoncini, Lettuce, Tomato, Fresh Mozzarella, Pesto Aioli, on Ciabatta

Vegetable Wrap (V)

Grilled Portabella, Squash, Roasted Pepper Hummus, Baby Mixed Greens

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine, Parmesan, Caesar Dressing

PLATED LUNCH

Priced per Person

Includes Freshly Brewed Coffee, Decaf, Tea, Iced Tea & Water Service

Salads

Choose One

Caesar

Romaine, Parmesan, Focaccia Crouton, Caesar Dressing

Garden

Mixed Greens, Carrot, Cucumber, Cherry Tomato, Ranch, and Balsamic

House Greens

Mixed Greens, Pickled Red Onion, Feta, Cherry Tomato, Red Wine Vinaigrette

Main Course Selections

Choose One

\$36 Chicken Piccata (GF)

Chicken Breast, Lemon Capers Wine Sauce, Roasted Pepper Polenta

\$35 Chicken Chausser (GF)

Boneless Chicken Thigh, Cremini Mushroom and Tomato Demi-Glace, Mashed Potatoes

\$39 Chicken Provolone (GF)

Chicken Breast with Ham, Mushroom Compote, Topped with Provolone and Tomato Sauce
Herb Roasted Potatoes and Grilled Broccoli

\$34 Roasted Pork Loin (GF)

Apple Brandy Reduction, Asparagus, Mashed Potatoes

\$34 Shrimp Scampi

Lemon Butter Capers Sauce, Capellini Pasta, Roasted Zucchini and Tomato

\$40 Seared Salmon (GF)

Ginger Soy Glaze, Rice Pilaf, Mixed Seasonal Vegetables

\$42 Petite Beef Tenderloin (GF)

Red Onion Compote, Mashed Yukon Potatoes with Truffle Oil, Haricot Vert

PLATED LUNCH

Priced per Person
Vegetarian Selections

\$34 Vegan Cacciatore Pasta (V)

Stewed Mushroom, Peppers, Onion, and Carrots in Tomato Sauce over Fettuccini

\$35 Vegetarian Risotto (V) (GF)

Mushroom, Tomato, Spinach with Parmesan Cheese

\$34 Vegetarian Succotash and Grits (V) (GF)

Lima Bean, Okra, Cherry Tomato, Corn, Collard Greens, Grits

Dessert
Choose One

New York Cheesecake

with Berry Compote

Dark Chocolate Cake

with Chocolate Wafers and Strawberry Sauce

Flourless Chocolate Cake (GF)

Strawberry Short Cake

with Whipped Cream and Strawberry Sauce

PASSED HORS D'OEUVRES

Priced per 25 Pieces

Cold Selection Priced per 25 Pieces

Tomato Bruschetta (V) \$105
Mozzarella and Balsamic Reduction on Crostini

Caprese Skewer (GF) \$105
Cherry Tomato Fresh Mozzarella, Basil, Balsamic Reduction

Antipasto Skewer (GF) \$128
Salami, Fresh Mozzarella, Pepperoncini, Basil, Cherry Tomato

Shrimp Ceviche (GF) \$150
Shrimp, Avocado, Habanero, Serrano, Lime, Cilantro On Cucumber

Saltimbocca (GF) \$150
Prosciutto Wrapped Chicken with Polenta Cake with Mornay

Chicken Salad Wrap (GF) \$127
Wrapped in Cucumber Ribbon

Fruit Kabob \$127
Assorted Fresh Fruit with Honey Yogurt Sauce

Shrimp Cocktail (Station Only) (GF) \$150
Chilled Prawns with Chipotle Cocktail Sauce

Tuna Poke (GF) \$150
Ahi Tuna, Green Onion, Ginger, Micro Green on Wonton

Hot Selection Priced per 25 Pieces

Chicken Satay \$105
With Peanut Sauce

Crab Cake \$155
With Remoulade

Mini Beef Wellington \$155
With Demi-Glace

Chicken Wing (GF) \$153
Choice of Sauce, Buffalo, Garlic Parmesan, Raspberry Habanero

Stuffed Mushrooms \$126
Crimini Mushroom, Ricotta, Bacon, Bell Pepper, Chive

Lobster Mac and Cheese Bites \$175

Bacon Wrapped Scallops (GF) \$153

Tempura Prawns \$155
Ginger Soy Glaze

Beef Meatballs \$105
Choice of Sauce, Marinara, Barbecue, Teriyaki

Beef Slider \$105

DISPLAYS, ENHANCEMENTS AND STATIONS

Displays

Priced per Person

Chips and Dips (V) \$12

Tortilla Chips, Salsa, Guacamole, Bean Dip, Hot Queso

Vegetable Crudité (V) (GF) \$12

Assorted Vegetables with Ranch and Onion Dip

Fruit Display \$10

Fresh Fruit with Grapes and Berries

Artisan Cheese Display (V) \$14

Sharp Cheddar, Smoked Gouda, Humboldt Fog Goat Cheese, Imported Brie, Boursin
Olive Tapenade, Dried Fruit, Honey, Grilled Baguette, Lavash and Crackers

Charcuterie \$18

Salami, Capicola, Spanish Serrano Ham, Prosciutto, Marinated Olives, House Pickled Vegetables
Whole Grain Mustard, Grilled Baguette

Mediterranean Display (V) \$12

Hummus, Tapenade, Tomato Basil Salsa, Crostini, Lavash

Enhancements

Carving Stations

Served with Rolls and Butter

Herb Roasted Pork Loin (GF) \$205

With Bourbon Apple Demi-Glace
Serves Approximately 24

Rosemary and Garlic Crusted Prime Rib (GF) \$610

With Au Jus and Creamy Horseradish
Serves Approximately 50

Herb Crusted New York Strip (GF) \$555

With Demi-Glace
Serves Approximately 50

Roasted Turkey Breast with Gravy \$205

Serves Approximately 24

Stations

Priced per Person

Mashed Potato Bar(GF) \$16

Bacon, Cheddar, Scallions, Sautéed Mushroom
Sour Cream, Butter

Pasta Station \$26

Grilled Chicken, Sausage, Mushroom, Tomato
Bell Peppers, Penne Pasta, Marinara, Alfredo
Four Cheese Tortellini

DINNER BUFFETS

Priced per person
20 guest minimum
Freshly Brewed Coffee, Decaf, Tea, Ice Tea

Entrees

Choose Two \$54

Choose Three \$62

Chicken Marsala (GF)

Bone in Airline Breast, Wild Mushrooms, Marsala Wine Sauce

Chicken Florentine (GF)

Bone in Airline Breast, Spinach and Onion Puree, Prosciutto, Sage Demi Jus

Chicken Cacciatore (GF)

Boneless Chicken Thigh, Stewed Mushroom, Peppers, Onion, and Carrots in Tomato Sauce

Shrimp Scampi

Lemon Butter Sauce, Farfalle Pasta

Seared Salmon (GF)

Lemon Caper Jus

Butter and Wine Poached Cod (GF)

Creole Gumbo

Chicken, Andouille sausage, Shrimp

Dry Rubbed Pork Loin (GF)

Rosemary, Pearl Onion, Pomegranate Molasses Jus

Braised Beef Top Round (GF)

Rainbow Carrot, Pearl Onion, in tomato and Beef Broth

Grilled Skirt Steak (GF)

Chimichurri

Roasted N.Y. Strip Steak (GF)

Herb Jus

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DINNER BUFFETS

Soup and Salad Choose Two

Salad

Caesar

Romaine, Parmesan, Focaccia Crouton, Caesar Dressing

Garden

Mixed Greens, Carrot, Cucumber, Cherry Tomato, Ranch, and Balsamic

House Greens

Mixed Greens, Pickled Red Onion, Feta, Cherry Tomato, Red Wine Vinaigrette

Spinach Salad

Candied Pecans, Goat Cheese, Strawberry, Maple Balsamic

Caprese Salad

Fresh Mozzarella, Basil, Grape Tomato, and Balsamic Reduction

Soup

Tomato Basil Bisque (V) (GF)

Minestrone

New England Clam Chowder

Parsnip Puree with Nutmeg(V)(GF)

Butternut Squash (GF)

Seafood Bisque (GF)

DINNER BUFFETS

Starch Choose One

Roasted Garlic Mashed Potato (V)(GF)

Wild Rice Pilaf(V)(GF)

Herb Roasted Red Potatoes(V)(GF)

Saffron Rice(V)(GF)

Dirty Rice (GF)

Mashed Yukon Potatoes with Truffle Oil(V)(GF)

Roasted Pepper Polenta(V)(GF)

Vegetable Choose One

Seasonal Mixed Vegetable

Ratatouille

Roasted Root Vegetable

Grilled Broccoli

Lima Bean Succotash with Okra

Asparagus

Brussel Sprouts

Haricot Verts

Dessert Choose One

New York Cheesecake
with Compote

Chocolate Mousse Cake

Chocolate Ganache Cake

Flourless Chocolate Cake(GF)

Lemon Raspberry Cake

PLATED DINNER THREE COURSE

Priced per Person

Salads – Select One

Iceberg Wedge

Caesar

Romaine, Parmesan, Focaccia Crouton, Caesar Dressing

Garden

Mixed Greens, Carrot, Cucumber, Cherry Tomato, Ranch, and Balsamic

House Greens

Mixed Greens, Pickled Red Onion, Feta, Cherry Tomato, Red Wine Vinaigrette

Spinach Salad

Candied Pecans, Goat Cheese, Strawberry, Maple Balsamic

Main Course Selections – Select Two

Priced per Person

Chicken Florentine (GF) \$45

Bone in Airline Breast, Spinach and onion Puree,
Prosciutto, Sage Demi Jus
Herb Roasted Red Potatoes and Brussels Sprouts

Chicken Cordon Bleu \$44

Breaded Chicken Breast, Crispy Pancetta, Dijon
Mornay
Roasted Garlic Mashed Potatoes, Haricot Verts

Roasted Chicken (GF) \$43

Bone in Airline Breast, Vegetable Caponata, Wilted
Spinach, Roasted Pepper Polenta

Dijon Crusted Pork Loin (GF) \$42

Apple Brandy Puree, Chipotle Sweet Potato Mash,
Roasted Vegetables

Herb Crusted Pork Loin (GF) \$40

Mustard Demi-Glace, Roasted Garlic Mashed Potato,
Asparagus

Seared Salmon (GF) \$44

Citrus Beurre Blanc, Wild Rice Pilaf, Mixed Vegetable

Scallop Risotto (GF) \$45

Wild Mushroom, Gremolata

Grilled Mahi Mahi (GF) \$46

Pineapple Mango Relish, Coconut Rice, Grilled
Broccolini

Herb Crusted Prime Rib (GF) \$55

Red Wine Jus, Roasted Garlic and Horseradish
Whipped Potato, Season Vegetable

New York Steak (GF) \$52

Maître de Butter, Roasted Garlic Mashed Potato,
Glazed Baby Carrot

Filet of Beef (GF) \$62

Bordelaise, Mashed Yukon Potatoes with Truffle Oil,
Asparagus

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PLATED DINNER THREE COURSE

Priced per Person

Freshly Brewed Coffee, Decaf, Tea, Ice Tea

**Vegetarian
Choose One**

Vegan Cacciatore Pasta (V) \$32

Stewed Mushroom, Peppers, Onion, and Carrots in Tomato Sauce over Fettuccini

Vegetarian Risotto(V) (GF) \$33

Mushroom, Tomato, Spinach, With Parmesan Cheese

Vegetarian Succotash and Grits (V) (GF) \$34

Lima Bean, Okra, Cherry Tomato, Corn, Collard Greens, Grits

Vegetarian Quinoa and Couscous Sautee (V) \$36

Mushroom, Cherry Tomato, Spinach, Basil Cream Sauce

Vegan Quinoa and Couscous Sautee (V) \$36

Mushroom, Cherry Tomato, Spinach, Tomato Broth

**Dessert
Choose One**

Chocolate Sponge Cake
with Ganache

New York Cheesecake
with Berry Compote

Crème Brulee Cappuccino Cake

Dark Chocolate Cappuccino Cake

Carrot Cheesecake

Flourless Chocolate Cake

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SPIRITS

\$9 Well

Vodka ~ Smirnoff
Gin ~ Beefeater
Rum ~ Cruzan
Tequila ~ Sauza Blue
Bourbon ~ Jim Beam
Scotch ~ Grant
Brandy ~ E&J

\$12 Call Brands

Vodka ~ Absolute
Gin ~ Tanqueray
Rum ~ Bacardi
Tequila ~ Cuervo Gold
Whiskey ~ Jack Daniel's
Bourbon ~ Maker's Mark
Scotch ~ Chivas Regal
Cognac ~ Courvoisier VS
Cordials ~ Baileys, Kalua

\$16 Top Shelf

Vodka ~ Grey Goose
Gin ~ Bombay Sapphire
Rum ~ Sailor Jerry
Tequila ~ Patron Silver
Whiskey ~ Gentleman Jack
Whiskey ~ Crown Royal
Bourbon ~ Woodford
Scotch ~ Johnny Walker Black
Cognac ~ Remy Martin VSOP
Cordials ~ Grand Marnier, Amaretto

\$6 Domestic Beer

Budweiser, Bud Light, Coors Light

\$7 Imported/Craft Beer

Corona, Heineken, Sam Adams Seasonal

SPIRIT PACKAGES

Beer, Wine & Soft Drinks

\$14 One Hour

\$24 Two Hours

\$34 Three Hours

Call Brands

\$26 One Hour

\$36 Two Hours

\$6 Three Hours

Well Brands

\$19 One Hour

\$27 Two Hours

\$33 Three Hours

Top Shelf

\$28 One Hour

\$42 Two Hours

\$56 Three Hours

All Bars Have Soft Drinks, Juices & Mineral Waters

Please Note: Your Catering Representative Can Consult with you On Specific Brands. Please Inquire on Availability & Price.

Bartender Fee of \$100 Per Bar, Per Event

All Hosted Package Prices are per Guest and do not include Service Charge or Tax.

WINE LIST

Sparkling & Champagne

\$45 Dom St Michelle Brut

\$45 La Marca Prosecco

\$105 Moet Chandon Imperial

Chardonnay

\$24 Canyon Road

\$50 Kendall-Jackson, Vintner's Reserve, California

\$55 Rodney Strong, Estate Vineyards, Chalk Hill, Sonoma California

Merlot

\$24 Canyon Road, California

\$40 Chateau St. Jean, California

\$50 Josh Cellars, California

Cabernet Sauvignon

\$24 Canyon Road, California

\$45 Kendall Jackson V.R.

\$56 Beringer Knights Valley

\$65 Oberon

Pinot Noir

\$24 Canyon Road, California

\$55 Meiomi

\$90 La Crema

All Bars Have Soft Drinks, Juices & Mineral Waters

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Please Inquire on Availability & Price
Bartender Fee of \$100 Per Bar, Per Event**

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WELL “EXCEPTIONAL”

Bourbon

\$9 Jim Beam White Label

\$9 Brandy

E&J

\$9 GIN

Beefeater London Dry

\$9 Rum

Cruzan Aged Light

\$9 Scotch

Grant's Blended

\$9 Tequila

Altos Plata

\$9 Vodka

New Amsterdam

\$12 Cabernet Sauvignon

Canyon Road, California

\$12 Chardonnay

Canyon Road, California

\$12 Merlot

Canyon Road, California

\$12 Moscato

Canyon Road, California

\$12 Pinot Grigio/ Gris

Kendall Jackson Vintners Reserve, California

\$12 Pinot Noir

Canyon Road, California

\$12 Red Blend

19 Crimes, South Eastern Australia

\$12 Riesling

Chateau Ste Michelle, Columbia Valley, Washington

\$12 Rose

Fleur de Mer Cotes de Provence, Central Coast, California

\$12 Sauvignon Blanc

Rodney Strong, Northern Sonoma, Sustainably Farmed, California

Beer

\$8 Budweiser

\$8 Corona Extra

\$8 Lagunitas IPA

\$8 Bud Light

\$8 Miller Lite

\$8 Samuel Adams Boston Lager

\$8 Coors Light

Non-Alcoholic

\$5 Red Bull

\$5 Red Bull Optional Flavors

\$ Red Bull Sugar Free

\$3 Assorted Sodas

“EXCEPTIONAL”

American Whiskey

\$12 Jack Daniel's Black
Bulleit Whiskey Straight Rye

\$12 Cognac

Hennessy VS

\$12 Gin

Tanqueray

\$12 Rum

Bacardi Superior

\$12 Scotch

Dewar's White Label

\$12 Tequila

Sauza Hornitos Reposado

\$12 Vodka

Absolut

\$14 Cabernet Sauvignon

Louis Martini, Sonoma County, California

\$14 Champagne/ Sparkling

Domaine Ste. Michelle Brut, Columbia Valley,
Washington

\$14 Chardonnay

Kendall Jackson Vintners Reserve, California

\$14 Merlot

Canyon Road, California

\$14 Moscato

Seven Daughters, Veneto, Italy

\$14 Pinot Grigio/ Gris

Kendall Jackson Vintners Reserve, California

\$14 Pinot Noir

Meiomi, Napa Valley Carneros, California

\$14 Red Blend

19 Crimes, South Eastern Australia

\$14 Riesling

Chateau Ste Michelle, Columbia Valley, Washington

\$14 Rose

Fleur de Mer Cotes de Provence, Provence, France

\$14 Sauvignon Blanc

Rodney Strong, Northern Sonoma, Sustainably
Farmed, California

Beer

\$8 Budweiser

\$8 Corona Extra

\$8 Lagunitas IPA

\$8 Bud Light

\$8 Miller Lite

\$8 Samuel Adams Boston Lager

\$8 Coors Light

\$8 Stella Artois

Non-Alcoholic

\$5 Red Bull

\$5 Red Bull Optional Flavors

\$5 Red Bull Sugar Free

\$3 Assorted Sodas

PREMIUM EXTRAORDINARY

\$15 American Whiskey

Bulleit Whiskey Staright Rye

\$15 Bourbon

Makers Mark

\$15 Cognac

Hennessy VS

\$15 Gin

Bombay Sapphire

\$15 Rum

Bacardi Superior

\$15 Scotch

Johnnie Walker Black

\$15 Tequila

Patron Silver

\$15 Vodka

Ketel One

\$15 Cabernet Sauvignon

Justin, California

\$15 Champagne/ Sparkling

Domaine Ste. Michelle Brut, Columbia Valley,
Washington

\$15 Chardonnay

La Crema Sonoma, Sonoma Coast, California

\$15 Merlot

Canyon Red, California

\$15 Moscato

Seven Daughters, Veneto, Italy

\$15 Pinot Grigio/ Gris

Masco Canali, Trentino, Italy

\$15 Pinot Noir

La Crema, Sonoma Coast, California

\$15 Red Blend

Clos de los Siete, Mendoza, Argentina

\$15 Riesling

Chateau Ste Michelle, Columbia Valley, Washington

\$15 Rose

Fleur de Mer Cotes de Provence, Provence, France

\$15 Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand

Beer

\$8 Budweiser

\$8 Corona Extra

\$8 Lagunitas IPA

\$8 Bud Light

\$8 Miller Lite

\$8 Samuel Adams Boston Lager

\$8 Coors Light

\$8 Stella Artois

Non-Alcoholic

\$5 Red Bull

\$5 Red Bull Optional Flavors

\$5 Red Bull Sugar Free

\$3 Assorted Sodas