



**CROWNE PLAZA**

HOTELS & RESORTS

AN IHG<sup>®</sup> HOTEL

# Crowne Plaza San Diego

BANQUET MENU

# THANK YOU FOR CONSIDERING CROWNE PLAZA SAN DIEGO



Our dedicated Crowne Meetings Director and Catering Sales Team are 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 serving you.

Yours in hospitality,  
**Crowne Plaza San Diego**  
**Sales & Catering Team**



2270 Hotel Circle North, San Diego, CA 92108



619-819-7214



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[www.crowneplaza.com/sandiego](http://www.crowneplaza.com/sandiego)

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22% Taxable service charge and 7.75% sales tax will apply to all food and beverage. Tax and service charge are subject to change.

# BANQUETS & EVENTS GUIDELINES

## **EVENT SPACE**

The hotel reserves the right to change the event space should the guaranteed attendance increase or decrease beyond the event room capacity. The setup requirements are considered final once you have signed your Banquet Event Order. Changes made to setup on the day of the event will be subject to a reset fee. Extra charges may also apply for unusual setup requirements, extra electrical hookups or telecommunication equipment, additional Audio Visual equipment requests.

## **SERVICE CHARGES & SALES TAX**

All food, beverage, meeting room rental and audio visual equipment charges are subject to a 22% service charge and applicable sales taxes. California state sales tax is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice.

Miscellaneous charges may also be subject to the current service charge and applicable sales tax in effect at the time of the event.

## **LABOR FEES**

A Bartender fee of \$100 is charged unless a minimum of \$100 bar sales per hour is met (2 hour minimum required). One bartender is required per 100 guests.

A Chef or Carver Attendant fee of \$150.00 each will be required for carving/action stations.

## **GUARANTEES**

All menu selections must be received 30 days prior to the start of the event. In order to provide seamless service for your guests, a final confirmation of attendance or "guarantee" is required three (3) business days prior to the start the event or seven (7) business days prior for weddings. If a guarantee is not received, the Hotel will charge the expected number of guests as indicated in the original Agreement.

The Hotel will set tables and chairs 3% over the guarantee based upon space availability. The set for all continental breakfasts, coffee breaks and receptions will be the same as the guarantee.

## **MEAL SERVICE**

Breakfast, Lunch, and Dinner meal services (Plated & Buffet) are based on a 90 minute time frame. Breaks are based on a 30 minutes time frame. Receptions are based on a 60 minute time frame. Food displays & Stations will be displayed for a *maximum* of 90 minutes.

## **BUFFET MINIMUMS**

A minimum of 25 guests is required for all Breakfast buffets and a minimum of 50 guests is required for all Lunch and Dinner buffets. An additional Labor fee will apply for less than these minimums.

## **DECORATIONS, MUSIC, & ENTERTAINMENT**

Recommendations for florists, décor, specialty linens and entertainment can be provided by your Event Manager. Please be advised that all props and items contracted through outside vendors must be removed immediately upon the conclusion of your event. Music must end by midnight inside the conference center and by 9:00 PM in any outdoor event space. The room must be vacated by 1:00 AM.

Glitter and confetti are not permitted on Hotel property. A minimum mandatory cleaning fee of \$500 will be assessed if glitter and/or confetti are found to be in use.

## **PACKAGES**

The Hotel will receive and store a reasonable number of boxes in advance of your event at no charge, up to three (3) business days prior to the date of the function.

Please label the boxes for shipment to the Hotel as follows:

Crowne Plaza San Diego  
2270 Hotel Circle North  
San Diego, CA, 92108  
Name of Group: "Your Organization"  
Attention: "Name of The Individual Requiring the Box at The Hotel".

Note: Any pallet of materials sent to the Hotel requires an advance notice of no less than 3 business days. A charge of \$100 per pallet will apply. The Hotel does not have an elevated loading dock or a forklift.

# MEETING PACKAGES

All Packages are served with  
All Day Regular & Decaffeinated Coffee, and Selection of Herbal Teas  
Minimum of 50 Guests

## FUNDAMENTALS PACKAGE \$70 per person

### CONTINENTAL BREAKFAST

Freshly Baked Breakfast Breads  
Served with a variety of Jams & Butter  
Sliced Seasonal Fresh Fruit  
Chilled Orange Juice

### MID MORNING BREAK

Assorted Granola Bars & Trail Mix  
Seasonal Whole Fresh Fruit  
Assorted Sodas & Bottled Water

### LUNCH BUFFET

#### **Select One:**

The Sandwich Isles  
All American Buffet  
Mediterranean Buffet  
San Diego Fiesta Buffet  
Islands Buffet  
Farmer's Market Buffet

### AFTERNOON BREAK

Assorted Freshly Baked Cookies &  
Brownies  
Assorted Sodas & Bottled Water

### AUDIO VISUAL

Wireless Internet for all attendees  
Two Easels

## Upgrade to a Hot Continental Breakfast \$12 additional per person

Selection of:

Applewood Smoked Bacon,  
Hawaiian Ham or Sausage Links  
Fluffy Scrambled Eggs  
Hanalei Breakfast Potatoes

## BASIC PACKAGE \$60 per person

### CONTINENTAL BREAKFAST

Freshly Baked Breakfast Breads  
Served with a variety of Jams & Butter  
Sliced Seasonal Fresh Fruit  
Chilled Orange Juice

### LUNCH BUFFET

#### **Select One:**

The Sandwich Isles  
All American Buffet  
Mediterranean Buffet  
San Diego Fiesta Buffet  
Islands Buffet  
Farmer's Market Buffet

### AUDIO VISUAL

Wireless Internet for all attendees  
Two Easels

## ESSENTIALS PACKAGE \$30 per person

### CONTINENTAL BREAKFAST

Freshly Baked Breakfast Breads  
Served with a variety of Jams & Butter  
Sliced Seasonal Fresh Fruit  
Chilled Orange Juice

### MID-MORNING BREAK

Assorted Granola Bars & Trail Mix  
Seasonal Whole Fresh Fruit  
Assorted Sodas & Bottled Water

### AFTERNOON BREAK

Assorted Freshly Baked Cookies &  
Brownies  
Assorted Sodas & Bottled Water

### AUDIO VISUAL

Wireless Internet for all attendees  
Two Easels

## PACKAGE ENHANCEMENTS

Upgrade your Mid-Morning Break or Afternoon Break  
\$8.00 additional per person

Select One:

### HEALTHY REFRESHER

Strawberry Banana Smoothies  
Fresh Fruit Skewers  
Individual Fruit Yogurts  
Trail Mix  
Bottled Water  
Cucumber & Mint Infused Water

### SUGAR RUSH

Candy Bars (M&M's, Kit Kat & Snickers)  
Ice Cream Bars & Frozen Fruit Bars  
Assorted Soft Drinks & Bottled Water

### SAY CHEESE

Sliced Seasonal Fresh Fruit  
Domestic & Imported Cheese Display  
(Brie, Gouda, Cheddar & Pepper Jack)  
Artisan Breads & Gourmet Crackers  
Assorted Soft Drinks & Bottled Water

### GAME DAY AFTERNOON

Mini Burger Sliders  
Flavored Pretzels  
Served with Ketchup, Mustard, Relish,  
Cheddar & Jack Cheese  
Potato Chips  
Assorted Soft Drinks & Bottled Water

22% Taxable service charge and 7.75% sales tax will apply to all food and beverage.  
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# PLATED BREAKFAST



Breakfast includes a Fresh Bakery Basket, Chilled Orange Juice, Regular & Decaffeinated Coffee, and Selection of Herbal Teas.

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## CONTINENTAL BREAKFAST \$18.50

Fresh Bakery Basket  
Assorted Flavored Yogurt  
Sliced Seasonal Fresh Fruit

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## NAPA COUNTRY BREAKFAST \$23

Charcuterie of Maple Cured Ham  
With Provolone, Swiss, Cheddar,  
Pepper Jack Cheeses & Grapes  
Yogurt, Fruit & Granola Parfait  
Country Bread & Fruit Preserves

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## EGGS BENEDICT \$25

Poached Eggs  
Canadian Bacon on an English  
Muffin with Hollandaise Sauce  
Hanalei Breakfast Potatoes

## HANAIEI FRENCH TOAST \$20

Thick Cinnamon French Toast  
Served with Powdered Sugar &  
Warm Maple Syrup  
Sausage Links or  
Applewood Smoked Bacon  
Fresh Fruit Garnish

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## THE MAINLAND \$21

Fluffy Scrambled Eggs  
Hanalei Breakfast Potatoes  
Choice of:  
• Applewood Smoked Bacon  
• Hawaiian Ham  
• Sausage Links

## MISSION CALIFORNIA WRAPS \$21

Scrambled Eggs  
Jack & Cheddar Cheese  
Tomato & Sliced Avocado  
Wrapped in a Chipotle Tortilla  
Fresh Fruit Garnish

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## SOUTH OF THE BORDER \$22

Chilaquiles Verdes  
Scrambled Eggs, Chorizo  
Beans, Sour Cream and Salsa  
Served with a basket of  
Corn & Flour Tortillas

Split menus accommodated at the higher priced entrée  
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# BREAKFAST BUFFET



Breakfast includes Chilled Fruit Juices, Regular & Decaffeinated Coffee, and Selection of Herbal Teas. Minimum of 25 guests.

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## **SOUTH OF THE BORDER BUFFET** \$26

Scrambled Eggs Ranchero

Grilled Carne Asada

Mexican Breakfast Potatoes &  
Refried Beans

Salsa Bar to include:  
Salsa Fresca,  
Salsa Roja & Salsa Verde

Flour & Corn Tortillas

Sliced Seasonal Fresh Fruit

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## **UPTOWN BUFFET** \$26

Scrambled Eggs with Smoked Salmon,  
Asparagus & Fontina Cheese

Turkey Sausage Patties

Hanalei Breakfast Potatoes

Mini Bagels & Cream Cheese

Assorted Yogurts

## **ALOHA BREAKFAST BUFFET** \$26.50

Fluffy Scrambled Eggs

Hanalei Breakfast Potatoes

### **Select Two:**

- Applewood Smoked Bacon
- Hawaiian Ham
- Sausage Links
- Turkey Sausage Patties

Fresh Bakery Basket

Cold Cereal & Milk

Sliced Seasonal Fresh Fruit

## **CALIFORNIA HEALTHY MORNING BUFFET** \$26.50

Low-Fat Scrambled Eggs with  
Sun-Dried Tomatoes, Basil & Feta  
Cheese

Turkey Sausage Patties

Steamed Breakfast Potatoes

Steel-Cut Oatmeal with  
Brown Sugar, Raisins, Nuts & Milk

Yogurt, Fruit & Granola Parfaits

Low-Fat Breakfast Breads

Whole Fresh Fruit

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# BRUNCH BUFFET



Brunch Buffet includes:

Chilled Fruit Juices

Regular & Decaffeinated Coffee,  
Selection of Herbal Teas.

Minimum of 25 guests

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## ROYAL BRUNCH \$39

Includes:

Fluffy Scrambled Eggs  
Sausage Links & Crisp Bacon  
Fresh Bakery Basket  
Lox & Crackers with Capers,  
Onions & Lemon  
Mini Bagels & Cream Cheese  
Seafood Pasta Salad  
Marinated Asparagus & Mushrooms  
Mixed Salad Greens with Two Dressings  
Sliced Seasonal Fresh Fruit Display  
Assortment of Berries

## ENTRÉES

*Select Two:*

- Roasted Pork Loin over Apple Sage Stuffing with Cranberry Mushroom Sauce
- Seasonal Fish with Lemon Mustard Cream Sauce
- Breast of Chicken with Ham & Provolone Cheese over Risotto with Sun Dried Tomato Basil Cream Sauce
- Beef & Broccoli with Wild Mushroom Sauce

## CARVING STATION

*Select One:*

- Top Sirloin of Beef with Creamy Horseradish
- Salmon with Capers Mushroom & Spinach wrapped in a Puff Pastry
- Roasted Turkey Breast

*Served with*  
Oven Roasted Potatoes  
Market Vegetables

Rolls & Butter

Chef's Dessert Display

## ADDITIONAL \$7

Champagne, Bellinis & Mimosas

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# A LA CARTE & ENHANCEMENTS

Applewood Bacon, Hawaiian Ham or Sausage Links \$4 per person

Scrambled Eggs \$4 per person

Hard Boiled Eggs \$24 per dozen

Cold Cereal with Milk \$4 each

Flavored Yogurt \$4 each

Breakfast Sandwich \$5.25 each  
Choice of Bacon or Sausage  
With Egg & Cheese on an English Muffin

Breakfast Burritos \$5.25 each  
Flour Tortilla filled with Scrambled Eggs  
Ham, Bacon or Sausage  
Cheese & Salsa  
*Vegetarian option available*

Bagels & Schmears \$43 per dozen

Whole Fresh Fruit \$3 each  
Apples, Bananas, Oranges

Muffins & Pastries \$43 per dozen

Cinnamon Rolls \$43 per dozen

Jumbo Cookies \$39 per dozen  
Chocolate Chip, Chocolate Fudge Nut,  
Oatmeal-Raisin, Peanut Butter,  
White Chocolate Macadamia Nut

Fudge Brownies \$39 per dozen

Jumbo Warm Soft Pretzels \$39 per dozen

Regular & Decaffeinated Coffee \$65 per gallon

Specialty Coffees \$75 per gallon  
Chocolate Macadamia, French Vanilla,  
Hazelnut

Selection of Herbal Hot Teas \$65 per gallon

Freshly Brewed Teas \$65 per gallon  
Iced Tea, Raspberry Iced Tea,  
Green Tea

Fruit Punch \$46 per gallon

Lemonade \$46 per gallon

Chilled Fruit Juices \$36 per pitcher  
Orange, Grapefruit, Tomato, V-8,  
Apple, Pineapple, Cranberry

Bottled Juices \$5 each

Energy Drinks \$7 each  
Rockstar, Red Bull,  
Monster (Regular & Lo-Carb)



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# BREAK PACKAGES

Minimum of 25 Guests  
30 Minute Maximum Service

## KONA CAFÉ

\$18

Assorted Freshly Baked Cookies & Brownies  
Kona Coffee, Decaf Coffee & Tea  
Assorted Soft Drinks & Bottled Water

## THE BALLPARK

\$15

Bags of Peanuts, Popcorn & Cracker Jacks  
Assorted Soft Drinks & Bottled Water

## SUGAR RUSH

\$18

Candy Bars (Kit Kat, Snickers & M&M's)  
Ice Cream Bars & Frozen Fruit Bars  
Assorted Soft Drinks & Bottled Water

## HEALTHY REFRESHER

\$20

Strawberry Banana Smoothies  
Fresh Fruit Skewers  
Individual Fruit Yogurts  
Trail Mix  
Bottled Water  
Cucumber & Mint Infused Water

## QUICK ENERGY

\$20

Energy Drinks (Rock Star, Red Bull, Monster Blue & Green)  
Granola Bars & Power Bars  
Whole Fresh Fruit  
Bottled Water  
Orange & Basil Infused Water

## SAY CHEESE

\$20

Domestic & Imported Cheese Display  
(Brie, Gouda, Cheddar & Pepper Jack)  
Artisan Breads & Gourmet Crackers  
Sliced Seasonal Fresh Fruit  
Assorted Soft Drinks & Bottled Water

## GAME DAY AFTERNOON

\$22

Mini Burger Sliders  
Flavored Pretzels  
Ketchup, Mustard, Relish, Cheddar & Jack Cheese  
Potato Chips  
Assorted Soft Drinks & Bottled Water



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# LUNCH ENTRÉES

## SALADS & BOXED LUNCH

Served with Rolls & Butter  
Choice of Dessert  
Regular & Decaffeinated Coffee, and Selection of Herbal Teas

### ASIAN CHICKEN SALAD \$26

Asian Greens, Sesame Glazed Chicken, Mandarin Oranges, Crispy Rice Noodles & Toasted Almonds

Asian Vinaigrette

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### CHICKEN OR SALMON CAESAR SALAD \$26

Romaine Lettuce, Herbed Croutons, Parmesan Cheese

Topped with Julienne Grilled Chicken or Cajun Salmon

Creamy Caesar Dressing

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### PROTEIN SALAD \$26

Baby Mixed Greens, Cucumber, Tomato, Garbanzo Beans, Fresh Parsley, Capers, Red & White Quinoa

Topped with Walnuts served with Lemon Oregano Vinaigrette

(Vegan & Gluten Free)

### SOUTHWEST SALAD \$28

Organic Mixed Greens  
Marinated Carne Asada, Tomato, Cilantro, Roasted Corn, Black Beans, & Avocado  
Topped with Salsa Fresca & Tortilla Strips

Served with Creamy Cilantro Dressing

### PICNIC BOX LUNCH\* \$26

Choice of Roasted Turkey Breast, Roast Beef, Ham or Vegetarian Sandwich on Kaiser Roll

Bag of Chips

Whole Fruit

Jumbo Cookie

Soft Drink or Bottled Water

\* Does not include Choice of Dessert



Split menus accommodated at the higher priced entrée  
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# LUNCH ENTRÉES SANDWICHES & WRAPS

Served with Choice of Dessert  
Regular & Decaffeinated Coffee, and Selection of Herbal Teas

## CALIFORNIA CHICKEN SALAD SANDWICH \$25

Chicken Salad with Celery  
Red Onion, Cranberries & Walnuts  
On Flatbread

Sliced Seasonal Fresh Fruit

## CHIPOTLE CHICKEN WRAP \$26

Chipotle Pepper Flour Tortilla with  
Shredded Lettuce, Diced Grilled  
Chicken, Tomato,  
Shredded Jack & Cheddar Cheese,  
Avocado & Chipotle Mayonnaise

Red Potato Salad

## MEDITERRANEAN CHICKEN & SPINACH WRAP \$26

Diced Grilled Chicken  
Baby Spinach Leaves, Tomatoes,  
Kalamata Olives, Pepperoncini, Red  
Onion, Artichoke Hearts &  
Feta Cheese  
With Italian Spread wrapped in a  
Spinach Tortilla

Pasta Salad

## RAINBOW VEGETARIAN WRAP \$25

Whole Wheat Chipotle Pepper Flour  
Tortilla with Roasted Red Pepper,  
Quinoa, Arugula, Tomato,  
Shredded Jack & Cheddar Cheese

Avocado & Hummus Spread

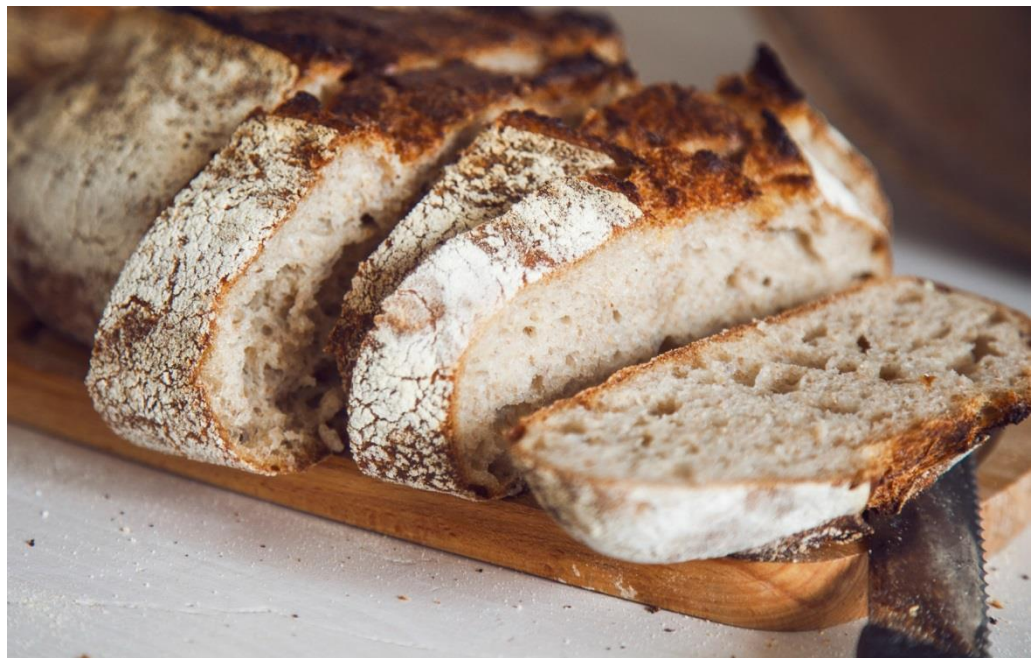
Red Potato Salad

(Gluten Free Tortilla available upon  
request)

## TURKEY CROISSANT \$25

Oven Roasted Turkey Breast,  
Avocado, Jack Cheese,  
Sliced Tomato, Spinach &  
Pesto Mayonnaise  
On a Flaky Croissant

Red Potato Salad



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# LUNCH ENTRÉES PLATED

Served with Choice of Salad  
Seasonal Vegetables, Accompaniments, Choice of Dessert, Rolls & Butter  
Regular & Decaffeinated Coffee, and Selection of Herbal Teas

## SALADS

*Select One*

### FARMERS MARKET SALAD

Mixed Greens  
Crisp Julienne Vegetables  
Tomato & Toasted Almonds  
Ranch Dressing

### CAESAR SALAD

Romaine Lettuce  
Herbed Croutons &  
Parmesan Cheese  
Creamy Caesar Dressing

### CALIFORNIA SALAD

Baby Mixed Greens  
Crumbled Feta Cheese  
Tomato & Sliced Cucumber  
Balsamic Vinaigrette

## ENTRÉES

*Select One*

### SMOKED CHICKEN & PENNE PASTA \$26

Sun-Dried Tomatoes  
Feta Cheese & Basil Cream Sauce

### LEMON THYME ROASTED PORK LOIN \$27

Apple Courvoisier Sauce

### GARLIC HERB ROASTED CHICKEN BREAST \$27

Lemon Herb Sauce

### BREAST OF CHICKEN ROSA \$28

Seared Breast of Chicken  
Pesto Sliced Tomato,  
Prosciutto & Provolone Cheese  
Served with Rosa Sauce

### GRILLED SESAME CRUSTED SALMON \$29

Wasabi Cream Sauce

### MAHI MAHI \$30

Mango Pineapple Salsa & Toasted  
Sesame Seeds

### GRILLED BAJA CARNE ASADA \$30

Mexican Rice  
Black Beans with Queso Fresco,  
Salsa & Flour Tortillas

### SLICED GRILLED TRI-TIP \$30

Green Peppercorn Sauce

## ACCOMPANIMENTS

*Select One*

Steamed Red Potatoes with Garlic Herb Butter, Asiago Mashed Potatoes, or Herbed Rice Pilaf

## LUNCH ENHANCEMENTS

Upgrade your Lunch Salad  
\$2.50 additional per person

### SPINACH SALAD

Fresh Spinach Leaves  
Sliced Strawberries, Red Onion  
Jicama & Toasted Almonds  
Raspberry Vinaigrette

### NAPA SALAD

Baby Mixed Greens, Gorgonzola  
Cheese, Dried Cranberries  
Candied Walnuts  
Balsamic Vinaigrette

### BAJA SALAD

Baby Mixed Greens  
Roasted Corn & Black Beans  
Red Bell Pepper, Queso Fresco  
Crispy Tortilla Strips  
Cilantro Vinaigrette

### ASSORTED BAG OF CHIPS

\$3.50 per bag

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# LUNCH BUFFET

Regular & Decaffeinated Coffee, and Selection of Herbal Teas  
Minimum of 50 Guests

## THE SANDWICH ISLES \$30

California Mixed Greens with Assorted Dressings  
Pineapple Raisin Cole Slaw  
Penne Pasta Salad

### **Select Three:**

#### **Turkey Croissant Sandwich**

Pesto Mayo, Avocado, Tomato and Swiss Cheese

#### **Italian Deli Submarine**

Shaved Ham, Salami & Mortadella  
Sliced Provolone, Shredded Lettuce,  
Tomatoes, Red Onions & Pepperoncini  
With Italian Mayonnaise  
On a Torpedo Roll

#### **Chipotle Chicken Wrap**

Diced Grilled Chicken  
Shredded Lettuce, Peppers,  
Diced Tomatoes & Avocados  
With Chipotle Aioli  
Wrapped in a Chipotle Tortilla

#### **Roast Beef Sandwich**

With Horseradish Spread, Arugula, Cheddar Cheese  
Roasted Red Peppers & Tomatoes  
On a Kaiser Roll

#### **Mediterranean Chicken**

Diced Grilled Chicken  
Baby Spinach, Tomatoes, Kalamata Olives,  
Pepperoncini, Red Onions,  
Artichoke Hearts & Feta Cheese  
Tossed in Italian Spread  
Wrapped in a Spinach Tortilla

#### **Vegetarian Wrap**

Roasted Red Pepper, Quinoa, Arugula, Tomatoes,  
Shredded Jack & Cheddar Cheese  
Avocado & Hummus Spread  
Wrapped in a Whole Wheat Flour Tortilla

### *Served with*

Assorted Condiments  
Potato Chips  
Assorted Freshly Baked Cookies & Brownies

## PIZZA & CAESAR SALAD \$30

Romaine Lettuce, Herbed Croutons & Parmesan Cheese  
Creamy Caesar Dressing

### **Select Three:**

- Pepperoni
- Cheese
- Chicken Pesto
- BBQ Chicken
- Meatball

### *Served with*

Tiramisu, Cannolis & Macaroon Cookies

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## ALL AMERICAN \$34

California Mixed Greens with Assorted Dressings  
Potato Salad

### **Select Three:**

- Grilled Hamburgers
- Hot Dogs
- Bratwursts
- BBQ Chicken
- Shredded BBQ Pork
- Baby Back Pork Ribs or
- Slow Roasted BBQ Brisket

### *Served with*

Sliced Cheddar & Jack Cheeses  
Grilled Fresh Corn on the Cob with Herb Butter  
Baked Macaroni & Cheese  
Sliced Seasonal Fresh Fruit Display  
Assorted Condiments  
Assorted Buns & Rolls  
Fresh Baked Pies

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# LUNCH BUFFET

Regular & Decaffeinated Coffee, and Selection of Herbal Teas  
Minimum of 50 Guests

## MEDITERRANEAN BUFFET \$35

Greek Salad with Red Onion, Tomato & Feta Cheese  
Creamy Penne & Artichoke Pasta Salad  
Tomato & Mozzarella Cheese Salad

### **Select Two:**

- Roasted Pork Loin With Pomodoro Sauce  
Served over Orzo
- Grilled Chicken with Tomato & Basil over  
Braised White Beans
- Fettuccini & Beef with Porcini Mushroom
- Lemon Herb Roasted Chicken over Risotto
- Baked Tilapia with Peppers, Zucchini, Tomato,  
Capers & Oregano
- Tofu Marinara & Pasta with Vegetables

### *Served with*

Zucchini Ratatouille  
Pita & Flatbreads  
Tzatziki Dip & Roasted Red Pepper Hummus  
Tiramisu, Cannolis & Macaron Cookies

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## SAN DIEGO FIESTA \$35

Baja Caesar Salad  
Southwest Roasted Corn  
Bean & Tomato Salad

### **Select Two:**

- Carne Asada
- Chicken Mole
- Three Cheese Enchiladas with Tomatillo Sauce
- Red Snapper Vera Cruz
- Grilled Chicken Breast with Papaya Salsa

### *Served with*

Mexican Rice  
Refried Beans  
Salsa Bar with Red, Green, Fresca & Jalapenos  
Warm Flour & Corn Tortillas  
Assorted Mexican Desserts

## ISLANDS BUFFET \$35

Spinach Salad with Red Pepper & Mandarin Orange  
Mango Vinaigrette  
Creamy Cucumber Salad  
Pineapple Coleslaw

### **Select Two:**

- Cashew Chicken
- Hanalei Salmon with Hoisin Miso Glaze
- Sliced Teriyaki Beef
- Teriyaki Chicken
- Kahlua Pork
- Hawaiian Baked Ham

### *Served with*

Fried Rice  
Asian Vegetable Stir Fry  
Rolls & Butter  
Pineapple Upside Down Cake,  
Coconut Rum Cake & Almond Cookies

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## FARMER'S MARKET SALAD BUFFET \$35

Organic Spring Mixed Greens  
Quinoa Salad with Grape Tomatoes & Basil  
Arugula Mixed Greens

Diced Grilled Chicken, Grilled Polenta Cubes, Quinoa  
Chucky Poached Salmon & Bay Shrimp

### *Served with*

Sliced Apples, Oranges, Grapefruit, Grapes.  
Roasted Beets, Broccoli Florets, Cauliflower,  
Carrots, Alfalfa Sprouts  
Red Onions, Pear Tomatoes, Sliced Cucumber, Peppers,  
Croutons, Walnuts, Cranberries & Sliced Olives

### *Dressings*

Ranch, Balsamic, Raspberry & Bleu Cheese  
Olive Oil & Lemon Juice

Assorted Cookies

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# DINNER ENTRÉES PLATED

Served with Choice of Salad  
Seasonal Vegetables, Accompaniments, Choice of Dessert, Rolls & Butter  
Regular & Decaffeinated Coffee, and Selection of Herbal Teas

## SALADS

*Select One*

### FARMERS MARKET SALAD

Mixed Greens  
Crisp Julienne Vegetables  
Tomato & Toasted Almonds  
Ranch Dressing

### CAESAR SALAD

Romaine Lettuce  
Herbed Croutons &  
Parmesan Cheese  
Creamy Caesar Dressing

### CALIFORNIA SALAD

Baby Mixed Greens  
Crumbled Feta Cheese  
Tomato & Sliced Cucumber  
Balsamic Vinaigrette

## ENTRÉES

*Select One*

### ROAST PORK LOIN \$35

Topped with Roasted Apples &  
Fennel

### SLICED GRILLED TRI-TIP \$39

Wild Mushroom Whiskey Sauce

### CHICKEN TUSCANY \$37

Stuffed with Portobello Mushrooms  
Sun-Dried Tomato  
Basil Cream Sauce

### GRILLED NEW YORK STEAK \$42

Topped with Caramelized Onions &  
Wild Mushroom Ragout

### ROASTED ASIAN SALMON \$38

Chef's Hoisin Miso Glaze

### SURF & TURF \$48

Beef Tenderloin  
With Green Peppercorn Sauce  
Choice of  
Grilled Salmon with Dill Cream  
Or Prawns

### MAHI MAHI MACADAMIA \$39

Mango Beurre Blanc

With White Wine Beurre Blanc

## ACCOMPANIMENTS

*Select One*

Steamed Red Potatoes with Garlic Herb Butter  
Israeli Couscous  
Asiago Mashed Potatoes  
Seared Polenta  
Herbed Rice Pilaf



Split menus accommodated at the higher priced entrée  
22% Taxable service charge and 7.75% sales tax will apply to all food and beverage.  
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# DINNER BUFFET

Regular & Decaffeinated Coffee, and selection of Herbal Teas  
Minimum of 50 Guests

## SAN DIEGO FIESTA

\$39

Baja Caesar Salad  
Roasted Corn & Jicama Salad  
Watermelon Wedges with Chile Lime  
Tortilla Chips, Guacamole, Jalapeños & Salsa

### **Select Three:**

- Three Cheese Enchiladas, Roasted Tomatillo Sauce
- Chicken Fajitas
- Grilled Carne Asada
- Sautéed Shrimp Veracruz
- Slow Roasted Pork Carnitas

### *Served with*

Mexican Rice  
Black Beans with Cotija Cheese  
Assorted Condiments  
Warm Flour & Corn Tortillas  
Kahlua Mousse Cake, Flan, Tres Leches Cake &  
Fresh Fruit Tarts

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## TASTE OF TUSCANY

\$41

Caprese Salad with Tomatoes, Mozzarella,  
Basil & Balsamic Vinaigrette  
Italian Antipasto Chopped Salad  
Tuscany Cucumber and Tomato Salad

### **Select Three:**

- Chicken Rosa
- Pork Medallions Saltimbocca
- Italian Sausage & Roasted Peppers with Penne Pasta
- Lasagna Bolognese
- Prosciutto Macaroni & Cheese
- Portobella Mushroom Ravioli
- Linguini Pescatore

### *Served with*

Asiago Risotto  
Market Vegetables  
Garlic Bread  
Assortment of Italian Desserts including Tiramisu,  
Cannolis & Macaroon Cookies



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# DINNER BUFFET

Regular & Decaffeinated Coffee, and Selection of Herbal Teas  
Minimum of 50 Guests

## THE HANALEI

\$45

Mixed Asian Greens, Mandarin Oranges &  
Crispy Won Tons  
Hawaiian Pineapple Coconut Cole Slaw  
Shrimp Pasta Salad  
Tropical Fruit Display

### **Select Three:**

- Baked Mahi Mahi in Papaya Salsa
- Red Snapper with Roasted Garlic Ginger Sauce
- Sesame Garlic Marinated London Broil with Sherry Lemongrass Sauce
- Citrus Glazed Chicken
- Grilled Chicken Breast with Light Coconut Curry Sauce
- Slow Roasted Kahlua Pork
- Hawaiian Baked Ham

### *Served with*

Jasmine Rice  
Wasabi Mashed Potatoes  
Asian Vegetable Stir Fry, Straw Mushrooms & Peapods  
Rolls & Butter  
Assortment of Hawaiian Desserts including:  
Pineapple Upside Cake, Lemon Coconut Cake,  
Almond Cookies & Fortune Cookies

## THE CROWNE JEWEL

\$45

Caesar Salad with Romaine Lettuce  
Herbed Croutons & Parmesan Cheese  
Creamy Caesar Dressing

Quinoa Salad with Grape Tomatoes & Basil  
Cucumber & Heirloom Tomato Salad

### **Select Three:**

- Sliced Grilled Tri Tip  
with Wild Mushroom Whiskey Sauce
- Northwest Grilled Salmon with Berry Sauce
- Scampi Style Chicken with Garlic, Capers,  
Tomato & Tarragon with White Wine Beurre Blanc
- Mahi Mahi with Mango Pineapple Salsa &  
Toasted Sesame Seeds
- Grilled Sesame Crusted Salmon

### **Select Two:**

- Herbed Grilled Vegetables
- Asiago Mashed Potatoes
- Steamed Red Potatoes with Garlic Herb Butter
- Herbed Rice Pilaf
- Penne Pasta & Marinara Sauce

### *Served with*

Rolls & Butter  
Assorted Buffet Desserts



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# VEGETARIAN ENTRÉES PLATED

Pricing will be the same price as entrée selection

## MUSHROOM RAVIOLI

Pesto Cream Sauce  
Market Vegetables

## QUINOA PILAF

Balsamic Garlic Drizzle  
Herb Grilled Vegetables and Wild Arugula Slaw  
(Vegan, Gluten-Free, Dairy-Free)

## HERB GRILLED VEGETABLE STACK

Penne Pasta & Marinara Sauce

## WOK SEARED TOFU STIR FRY

Asian Vegetables, Sesame Seeds & Peanuts  
Jasmine Rice  
(Vegan, Dairy-Free)

## THREE CHEESE ENCHILADAS

Roasted Tomatillo Sauce  
Mexican Rice & Black Beans

## LINGUINI MEDITERRANEAN

Linguini, Oven Roasted Vegetables & Feta Cheese  
Sun-Dried Tomatoes & Basil Cream Sauce



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# HORS D'OEUVRES DISPLAY

Display Servings:  
SMALL 25 people | MEDIUM 50 people | LARGE 100 people

## HANAIEI SUSHI DISPLAY

*Award Winning Signature Specialty*  
Variety of Fresh Sushi Rolls & Nigiri  
Soy Sauce, Wasabi & Pickled Ginger

SMALL \$350 (100 pcs) | MEDIUM \$550 (200 pcs) | LARGE \$850 (400 pcs)

## ANTIPASTO DISPLAY

Authentic Italian Party Platter with Italian Meats, Cheeses,  
Olives, Marinated Vegetables & Artisan Breads  
SMALL \$250 | MEDIUM \$450 | LARGE \$500

## GOURMET CHEESE DISPLAY

Imported & Domestic Cheeses  
Assorted Breads & Crackers Display  
Classic & Red Pepper Hummus  
With Fresh Fruit Garnish  
SMALL \$250 | MEDIUM \$450 | LARGE \$500

## BRUSCHETTA DISPLAY

Traditional Tomato Bruschetta, Olive Tapenade & Basil  
Pesto Aioli  
Sliced Grilled Baguettes  
SMALL \$200 | MEDIUM \$300 | LARGE \$400

## GRILLED VEGETABLE DISPLAY

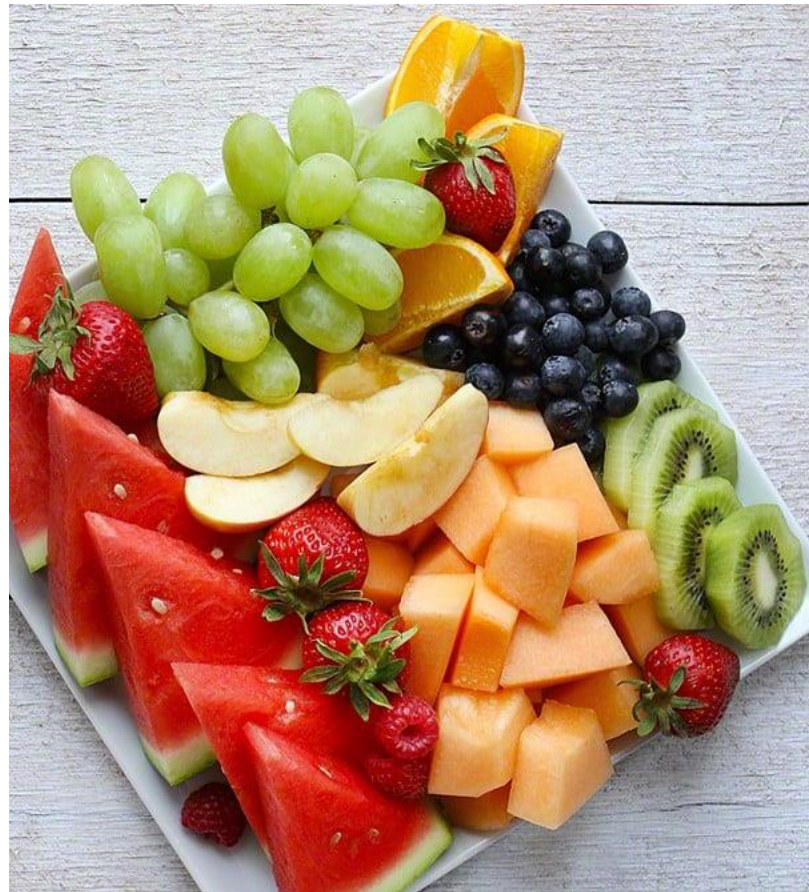
Herb Grilled Market Vegetables, Pepperoncinis & Olives  
Assorted Breads & Crackers Display  
Classic & Red Pepper Hummus  
SMALL \$200 | MEDIUM \$300 | LARGE \$400

## FRESH FRUIT DISPLAY

Sliced Seasonal & Tropical Array of Fruits  
SMALL \$200 | MEDIUM \$300 | LARGE \$400

## SHRIMP DISPLAY

Chilled Jumbo Shrimp, Cocktail Sauce & Lemon Wedges  
SMALL \$400 (100 pcs) | MEDIUM \$600 (200 pcs) |  
LARGE \$900 (400 pcs)



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# HORS D'OEUVRES

Minimum Order of 50 pieces per item

## **COLD**

### **DELUXE | \$4**

- Smoked Turkey and Asparagus Canape
- Ahi Poke
- Buffalo Mozzarella, Tomato & Basil on Focaccia
- Chicken Prosciutto Pinwheel
- Date, Raspberry & Boursin Canape
- Shrimp Salad on Baguette

### **GOURMET | \$4.50**

- Blackened Beef Tenderloin with Ancho Chile on Melba Toast
- Duck with Honey & Ginger in Tartlet
- Fig & Gorgonzola Wrapped in Prosciutto
- Cucumber Deviled Crab
- Thai Shrimp on Toast

## **HOT**

### **DELUXE | \$4**

- Chicken Tenders with Sweet & Sour Sauce
- Herb Breaded Artichoke with Cheese
- Hanalei Vegetarian Egg Rolls
- Meatballs, BBQ or Sweet & Sour
- Chicken Won Ton, Sweet & Sour Sauce
- Pork Pot Stickers, Spicy Mustard Sauce
- Mini Quiche Lorraine

### **GOURMET | \$4.50**

- Coconut Shrimp
- Chicken Chao on a Sugarcane Skewer
- Duck & Mango Brochette, Plum Sauce
- Maryland Crab Cakes, Spicy Remoulade Sauce
- Chicken or Spicy Potato Samosas, Mango Chutney
- Spinach Spanakopita
- Chicken Skewers, Teriyaki or Ancho Chile Sauce
- Mushrooms Stuffed with Sausage & Bleu Cheese



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# RECEPTION STATIONS

Reception Stations are enhancements to Lunch & Dinner Buffets or a minimum order of 3 Reception Stations is required.  
Minimum of 50 Guests. 90 Minute Maximum Service

## CARVING STATION

Serves 50 people

Includes Carver, Rolls & Condiments

Roast Turkey | \$350

Bourbon Glazed Hawaiian Ham | \$350

Top Round of Beef | \$450

Pepper Crusted Beef Tenderloin | \$750

## BRAZILIAN CHURRASCARIA STATION

\$28

*Grilled & Roasted, Presented on Large Skewers*

Santa Maria Grilled Tri-Tip

Citrus Marinated Jumbo Shrimp

Silver Dollar Rolls

Creamed Horseradish, Garlic Mint Sauce &

Ancho Chile Sauce

## A TASTE OF VALENCIA STATION

\$18

*Simmered & Presented in Oversized Pan*

Saffron Paella with Chicken, Spicy Chorizo, Shrimp,

Fish & Mussels

Assorted Olives Display

Rustic Bread, Extra Virgin Olive Oil

## HANAIEI SUSHI STATION

\$25

Award Winning Signature Specialty

Made-to-Order by our talented Sushi Chefs

Variety of Fresh Sushi Rolls, Sashimi & Nigiri

Soy Sauce, Wasabi & Pickled Ginger

## BAJA STREET TACO STATION

\$17

Carne Asada, Pollo Asado and Mahi Mahi

Papaya Salsa, Salsa Roja & Salsa Verde

Soft Mini Flour & Corn Tortillas

Traditional Condiments

## SLIDER STATION

\$17

**Select Three:**

• Mini Burgers

• Mini Hot Dogs

• Barbecue Pulled Pork

• Grilled Tri-Tip

• Mini Veggie Burger

*Served with*

Grilled Onions, Cheddar & Jack Cheese & Cole Slaw

## GOURMET SALAD STATION

\$15

**Select Three:**

• Napa Salad with Cranberries,

Candied Walnuts & Gorgonzola

• Spinach Salad with Basil Pesto Shrimp

• Artichoke & Feta Mediterranean Pasta Salad

• Spicy Thai Mango & Vegetable Salad

• Roasted Corn & Black Bean Salad

• Artisan Breads

## MARTINI MASHED POTATO STATION

\$13

Creamy Mashed Potatoes

Toppings: Smoked Bacon, Caramelized Onions

Sautéed Mushrooms

Bleu Cheese, Cheddar Cheese

Sour Cream & Chives

## GOURMET MAC-N-CHEESE STATION

\$13

Baked with Asiago, Cheddar,

Fontina & Parmesan Cheese

Toppings: Smoked Bacon, Caramelized Onions,

Sautéed Shrimp, Roasted Red Peppers & Chives

## GRILLED PANINI STATION

\$17

**Select Three:**

• Classic Corned Beef & Swiss Reuben on Marble Rye

• Tomato, Mozzarella & Basil Caprese on

Whole Wheat Ciabatta

• Roast Turkey Breast with Pesto Aioli on Flatbread

• Italian Deli Melt on Sub Roll

• Bacon & Sharp Cheddar Cheese on White Bread

## SWEET TEMPTATIONS STATION

\$14

Bakery Fresh Cakes, Mini Fruit Tarts & Mini Pastries

Assorted Freshly Baked Cookies & Brownies

Regular & Decaffeinated Coffee, and

Selection of Herbal Teas

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# DESSERTS

Included with Plated Lunch & Dinner Selections

## DOUBLE CHOCOLATE MOUSSE CAKE

Chocolate Cake Layered with Chocolate Mousse

## STRAWBERRY MANGO CAKE

White Sponge Cake & Mango-Strawberry Filling

## APPLE STRUDEL

Pastry Crust Baked with Apples, Cinnamon & Raisins

## TIRAMISU

Italian Dessert Cake with Kahlua, Chocolate Mousse & Sweet Mascarpone

## TROPICAL FRUIT TART

Baked Tart Shell with Trio of Colorful Fruits

## KAHLUA MOUSSE

Rich & Flavorful served in a Champagne Flute

## PINEAPPLE UPSIDE DOWN CAKE

White Sponge Cake with Pineapple Rings & Caramel

## NEW YORK STYLE CHEESE CAKE

Traditional Cream Cheese Filling in Graham Cracker Crust

## BLACK FOREST CAKE

Classic Chocolate Cake Layered with Cherries

## KEY LIME CHEESE CAKE

Sweet & Tangy Cream Cheese in Graham Cracker Crust



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# BEVERAGES

## WINE LIST

### HOSTED BAR

Well	\$6
Call/Premium	\$8
Super Premium	\$10
Domestic Beer	\$5.50
Imported Beer	\$6.50
House Wine	\$6
Soft Drinks	\$3
Juices & Mineral Water	\$3.50

### CASH BAR

Well	\$7
Call/Premium	\$9
Super Premium	\$11
Domestic Beer	\$6
Imported Beer	\$7
House Wine	\$7
Soft Drinks	\$3.50
Juices & Mineral Water	\$4

### PREMIUM HOSTED BAR PACKAGE (Per Person)

First Hour: \$17.00  
Additional Hours: \$9.00 per hour

### BEER, WINE & SODA HOSTED BAR PACKAGE (Per Person)

First Hour: \$11.00  
Additional Hours: \$7.00 per hour

**BAR SALES MINIMUM | \$100.00**  
per hour per bar for a 2 hour minimum  
Or a Bartender Fee of  
\$100 per bartender will apply

### HOUSE SELECTION

**SYCAMORE LANE CALIFORNIA** \$22  
Cabernet Sauvignon, Merlot, Chardonnay,  
White Zinfandel

### RED

**CABERNET SAUVIGNON RED DIAMOND** \$26  
Washington

**CABERNET SAUVIGNON ST. FRANCIS** \$34  
Sonoma

**MERLOT 14 HANDS** \$26  
Washington

**PINOT NOIR ARTESA** \$42  
Carneros

### WHITE

**CHARDONNAY BERINGER** \$32  
Napa Valley

**CHARDONNAY SONOMA CUTRER** \$45  
Sonoma

**PINOT GRIGIO CAMPANILE** \$26  
Italy

**SAUVIGNON BLANC OYSTER BAY** \$34  
New Zealand

### SPARKLING

**BLANC DE BLANC DOMAINE**  
**ST. MICHELLE LUXE** \$34

**BRUT WYCLIFF** \$22

**MARTINELLI'S SPARKLING CIDER** \$22



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# AUDIO VISUAL

Audio Visual services are provided by Showtime Audio & Video

## LCD PROJECTOR PACKAGES

Includes: Projector, Tripod Screen, Skirted Cart, Extension Cord, & Power Strip

- Standard 3K projector (up to 60 people) **\$300**
- High Intensity 4K projector (up to 150 people) **\$475**
- Super High Intensity 5K+ (up to 250 people) **\$750**

### Add-Ons:

- Scaler, switcher, or splitter for dual display powerpoint presentations **\$275**
- HDMI/VGA cable (25-ft.increments) **\$1 per foot**

## SCREEN PACKAGES

Includes: Skirted Cart, Extension Cord, & Power Strip

- 5' – 8' Tripod Screen **\$150**
- 10' Cradle Screen **\$200**
- 12' Cradle Screen **\$250**

*Other specialty screens such as rear projection are available. Please call for prices.*

## WIRELESS MICROPHONE PACKAGE

- Wireless Lapel or Hand-Held Microphone & 4-channel mixer **\$175**

### Add-Ons:

- Additional Wireless Lapel or Hand-Held Microphone **\$150**

## COMPUTER/DVD PLAYBACK MONITOR PACKAGES

Includes: Skirted Cart

- 42" LCD flat screen monitor **\$300**
- 50" LCD flat screen monitor **\$400**
- 65" LCD flat screen monitor **\$600**
- 75" UHD 4K Smart LCD flat screen **\$800**

## FLIPCHART PACKAGE

- Flipchart Easel, Pad, & Assorted Color Pens **\$60**
- Flipchart Package with Post-It Paper **\$95**

### Add-Ons:

- Additional Paper & Pens **\$30**

## POWER PACKAGE

- Power Strip & Extension Cord **\$25**

## AUDIO

- **Wired Hand-Held Microphone** **\$50**  
(Standing, Table Top, or Podium)
- **Audio Mixers**  
Four ( 4 ) Channel **\$50**  
Eight ( 8 ) Channel **\$100**  
Twelve ( 12 ) Channel **\$150**
- **House Sound Patch**  
In-House Audio Visual **\$60**  
Outside Vendor Sound Patch **\$150**
- **One ( 1 ) Powered Speaker** **\$150**  
With Wired Microphone (up to 100 people)
- **CD or DVD Player** **\$75**
- **Wireless Remote or Laser Pointer** **\$75**
- **Polycom Speakerphone** **\$150**  
With 3 microphones

## THEATRICAL DRAPERY

- Black velour drapes 8'-12' high **\$16**  
(Per linear ft.)

## LABOR RATES

- A/V technician/operator daily rate **\$750**  
(10-hour day)
- A/V technician/operator half day rate **\$375**  
(5-hour minimum)
- A/V technician/set-up/tear-down **\$75/hour**  
Between 8am – 5pm, Monday - Friday  
(Services outside standard hours will be charges time and a half, holidays at double time)

Cancellation of Audio/Visual is subject to a cancellation fee

Labor will be charged for set-up and tear-down of video projection, multi-image, audio reinforcement systems, stage lighting, fast-fold screens, and drape at the rates listed above.

All prices listed are per room per day and subject to service charge and California sales tax.

Any equipment or technician cancelled within 24 hours of a function start time will be billed at full price.

A \$50 delivery fee may be added to all charges for immediate delivery, date of event.

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Tax and service charge subject to change.