



CROWNE PLAZA®
HOTELS & RESORTS

CATERING MENU

CROWNE PLAZA SAN ANTONIO | 210.828.9031

CATERING AT CROWNE PLAZA

BREAKFAST



BREAKFAST

BUFFET

ALL BUFFET BREAKFASTS REQUIRE A MINIMUM OF 30 GUESTS.

CONTINENTAL BREAKFAST | \$ 17 per guest

- ▶ Whole Sliced Seasonal Fruit
- ▶ Assorted Plain & Fruit Flavored Yogurt
- ▶ Assorted Danishes, Muffins and Bagels
- ▶ Whipped Butter, Cream Cheese, Assorted Jams
- ▶ Fresh Fruit Juices
- ▶ Regular and Decaffeinated Coffee and Assorted Hot Teas

GOOD MORNING BREAKFAST | \$ 20 per guest

- ▶ Whole Sliced Seasonal Fruit
- ▶ Assorted Breakfast Pastries
- ▶ Scrambled Eggs
- ▶ Smoked Bacon and Sausage Links
- ▶ Hash Brown Potatoes
- ▶ Buttermilk Biscuits with Gravy
- ▶ Fresh Fruit Juices
- ▶ Regular and Decaffeinated Coffee and Assorted Hot Teas

SAN ANTONIO BREAKFAST | \$ 20 per guest

- ▶ Build Your Own Taco: Chorizo and Egg Potato and Egg Bacon and Egg
- ▶ Bean and Cheese
- ▶ Warm Flour or / and Corn Tortillas, Homemade Salsa
- ▶ Fresh Fruit Juices
- ▶ Regular and Decaffeinated Coffee and Assorted Hot Teas



BREAKFAST

PLATED

ALL PLATED BREAKFASTS REGULAR AND DECAFFINATED COFFEE, ASSORTED TEAS, AND ORANGE JUICE.

SIMPLY BREAKFAST | \$ 19 per guest

- ▶ Scrambled Eggs
- ▶ Choice of Link Sausage, Country Ham, or Smoked Bacon
- ▶ Breakfast Potatoes with Sautéed Onions and Peppers
- ▶ Freshly Baked Breakfast Pastries and Muffins
- ▶ Sweet Cream Butter and Fruit Preserves

COUNTRY BREAKFAST | \$ 21 per guest

- ▶ Chicken Fried Steak
- ▶ Side of Scrambled Eggs Topped with Country Gravy
- ▶ Breakfast Potatoes
- ▶ Texas Toast

TEX- MEX BREAKFAST | \$ 20 per guest

- ▶ Scrambled Eggs with Cheese, Green Peppers, and Onions
- ▶ Served with Sausage Patties, Tex- Mex Potatoes and Refried Beans
- ▶ Choice of warm Flour or Corn Tortillas

BELGIUM WAFFLE | \$ 19 per guest

- ▶ Belgium Waffles with Strawberries and Warm Maple Syrup
- ▶ Choice of Smoked Bacon, Link Sausage or Country Ham



CATERING AT CROWNE PLAZA

BREAKS



ANYTIME

ALL BREAKS ARE SERVED WITH REGULAR AND DECAFFINATED COFFEE AND ASSORTED SOFT DRINKS.

THE COOKIE JAR | \$ 13 per guest

- ▶ Freshly Baked Assorted Cookies
 - ▶ Chocolate Chip
 - ▶ Oatmeal Raisin
 - ▶ White Macadamia Nuts
 - ▶ Peanut Butter

SWEET TOOTH | \$ 16 per guest

- ▶ Freshly Baked Assorted Cookies
- ▶ Walnut Fudge Brownies
- ▶ Assorted Dessert Bars

EL MERCADO | \$ 16 per guest

- ▶ Tortilla Chips served with fresh Guacamole
- ▶ Homemade Salsa & Queso
- ▶ Churros

SNACK ATTACK | \$ 16 per guest

- ▶ Spicy Trail Mix
- ▶ Butter Popcorn
- ▶ Assorted Individual Bags of Chips
- ▶ Sweet Trails Mix
- ▶ Sundried Fruits

HEALTHY CHOICE | \$ 16 per guest

- ▶ Sliced Fresh Fruit
- ▶ Assorted Granola Bars
- ▶ Individual Fruit Yogurts
- ▶ Sundried Fruits
- ▶ Pretzels

CROWNE STADIUM | \$ 16 per guest

- ▶ Corn Dogs with Golden Mustard
- ▶ Soft Warm Pretzels
- ▶ Shelled Peanuts
- ▶ Assorted Candy Bars



BREAKS

A LA CARTÉ ITEMS

- ▶ Regular & Decaffeinated Coffee
\$40 per gallon
- ▶ Selection of Herbal Hot Tea
\$30 per gallon
- ▶ Freshly-brewed iced tea
\$30 per gallon
- ▶ Lemonade
\$30 per gallon
- ▶ Assorted Soft Drinks
\$4 each
- ▶ Bottled Water
\$4 each
- ▶ Assorted Pastries or Muffins
\$32 per dozen
- ▶ Assorted Bagels with Cream Cheese
\$36 per dozen
- ▶ Fresh Fruit Display
\$5 per person
- ▶ Freshly Baked Cookies, Brownies or Lemon Bars
\$32 per dozen



CATERING AT CROWNE PLAZA

LUNCH



LUNCH

BUFFET LUNCH

ALL BUFFET LUNCHES COME WITH FRESHLY BREWED ICED TEA, REGULAR AND DECAFFINATED COFFEE AND ASSORTED TEAS. ALL BUFFET LUNCHES REQUIRE A MINIMUM OF 30 GUESTS.

FIESTA | \$ 27 per guest

- ▶ Beef or Chicken Fajitas Cheese Enchiladas
- ▶ Grilled Onions, Peppers and Diced Tomatoes
- ▶ Shredded Lettuce, Guacamole, Sour Cream, Jalapenos and Grated Cheese
- ▶ Spanish Rice
- ▶ Charro Beans
- ▶ Homemade Tortilla Chips and Salsa
- ▶ Fresh Flour or Corn Tortillas
- ▶ Cinnamon Sopapillas

MARKET DELI | \$ 26 per guest

- ▶ Deli Meats: Turkey, Ham, Roast Beef and Salami
- ▶ Sliced Swiss and Cheddar Cheeses
- ▶ Lettuce, Tomatoes, Pickles and Sliced Onions, Mayonnaise and Mustard
- ▶ Potato Salad, Pasta Salad and Garden Salad with Choice of Dressing
- ▶ Selection of Specialty Breads
- ▶ Chocolate Cake

LITTLE ITALY | \$ 26 per guest

- ▶ Traditional Meat Lasagna
- ▶ Seared Chicken with Tomato Basil Penne Pasta Primavera
- ▶ Grilled Vegetables
- ▶ Caesar Salad
- ▶ Garlic Bread
- ▶ Choice of New York Style Cheesecake or Chocolate Cake

HILL COUNTRY | \$ 34 per guest

- ▶ Barbecue Brisket of Beef
- ▶ BBQ Chicken
- ▶ Elgin Sausage
- ▶ Southwest Caesar, Potato Salad, Crispy Cole Slaw
- ▶ Honey Baked Beans
- ▶ Fresh Green Beans with Bacon Warm Jalapeno Corn Bread Muffins
- ▶ Apple Pie



PLATED LUNCH

STARTERS

Choose One:

- ▶ House Salad – Iceberg, Red Onion, Cheddar Cheese, and Cherry Tomatoes
- ▶ Classic Caesar – Romaine, Parmesan, House Made Croutons and Caesar Dressing
- ▶ Baby Spinach Salad – Roasted Peppers, Red Onion, Orange Segments and Balsamic Dressing
- ▶ Tomato Mozzarella Salad – Mozzarella Cheese, Cherry Tomatoes, Basil, and Olive Oil

DESSERTS

Choose One:

- ▶ Chocolate Mousse – Whipped Cream, Strawberry
- ▶ New York Style Cheesecake – Berry Coulis
- ▶ Chocolate Indulgence – Strawberry Coulis
- ▶ Flan – Caramel Syrup

ENTRÉES

- ▶ Maple Balsamic Pork, Roasted Red Potatoes, Sautéed Vegetables
\$29 per guest
- ▶ Tender Beef Fajita, Mixed with Red and Green Bell Peppers and Onions, Spanish Rice, Refried Beans, and Flour Tortillas
\$27 per guest
- ▶ Thin Spaghetti, Homemade Beef and Sausage Meatballs, Marinara Sauce, Parmesan Cheese, Garlic Bread
\$23 per guest
- ▶ Tender Breast of Chicken, Monterrey Jack Cheese and Avocado, Roasted Red Potatoes, and Sautéed Vegetables
\$26 per guest
- ▶ Roasted Chicken Rosemary, Mashed Potatoes, and Sautéed Asparagus
\$26 per guest
- ▶ Pan Seared Cod, White Wine Tomato Basil Sauce, and Sautéed Vegetables
\$28 per guest



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RECEPTIONS



RECEPTIONS

CHILLED BITES

- ▶ Assorted Cold Canapés
\$4 each
- ▶ Cold Shrimp on Ice
\$5 each
- ▶ Tri-Color Tortilla Chips & Homemade Salsa
\$30 per quart
- ▶ Fresh Homemade Guacamole with Chips
\$30 per quart
- ▶ Onion Dips
\$30 per quart
- ▶ Bay Shrimp Ceviche
\$30 per quart
- ▶ Mini Tenderloin Sandwiches with Feta Spinach & Olives & Sweet Onion Jam
\$5 each



RECEPTIONS

HOT BITES

- ▶ Ginger Sesame Chicken Skewers
\$4 each
- ▶ Swedish Meatballs
\$4 each
- ▶ BBQ Meatballs
\$4 each
- ▶ Petite Mini Quiche
\$4 each
- ▶ Jalapenos Shrimp Poppers
\$4 each
- ▶ Bacon Wrapped Scallops
\$4 each
- ▶ Mini Shrimp Egg Rolls with Ponzu Sauce
\$4 each
- ▶ Fried Mozzarella Cheese with Marinara
\$4 each
- ▶ Wings
 - ▶ Choice of Hot, Sweet & Sour or BBQ
\$4 each
- ▶ Chicken Quesadillas with Salsa
\$4 each
- ▶ Artichoke and Boursin
\$4 each
- ▶ Wild Mushroom Tart
\$4 each
- ▶ Mini Beef Wellington
\$4 each
- ▶ Coconut Shrimp
\$4 each
- ▶ Vegetable Spring Roll
\$4 each
- ▶ Spanakopita
\$4 each
- ▶ Warm Artichoke and Spinach Dip
\$4 each
- ▶ Beef Taquitos with Salsa
\$4 each



RECEPTIONS

STATIONS

ANTIPASTO DISPLAY | \$ 15 per guest

- ▶ Mediterranean Meats, Cheeses and Vegetable , Toasted Crostini, and Condiments

DOMESTIC & IMPORTED CHEESE DISPLAY | \$ 17 per guest

- ▶ An Array of Domestic Cheeses, Garnished with Fresh Fruits and Crackers

VEGETABLE CRUDITE | \$ 9 per guest

- ▶ Seasonal Vegetable Crudit  served with Creamy Dill Dip and Vidalia Onion Dip

BAKED BRIE EN CROUTE | \$ 11 per guest

- ▶ Brie Baked in a Flaky Puff Pastry, Fuji Apples



RECEPTIONS

CARVING STATIONS

ALL CARVING STATIONS SERVED WITH ARTISAN DINNER ROLLS

*CHEF ATTENDANT REQUIRED WITH EACH STATION –\$100 PER ATTENDANT

*SLOW ROASTED HAM LEG

Flavored with Brown Cinnamon Glaze,
made with Coconut & Cloves

(Serves 35 people)

\$260 each

*HOUSE ROASTED TURKEY BREAST

Seasoned with Thyme & Orange Essence
and served with Fresh Cranberry Chutney &
Homemade Apple Sauce

(Serves 35 people)

\$225 each

*TOP ROUND BEEF

Served with Horseradish Crème, Dill
Mayonnaise & Grain Mustard

(Serves 35 people)

\$320 each

*ROASTED PORK LOIN

Ancho Chile Rubbed Pork Loin served
with Chipotle Raspberry Sauce

(Serves 25 people)

\$185 each



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DINNER



DINNER

DINNER BUFFET

ALL BUFFET LUNCHESES COME WITH WATER, FRESHLY BREWED ICED TEA, REGULAR AND DECAFFINATED COFFEE and ASSORTED TEAS. ALL BUFFET DINNERS REQUIRE A MINIMUM OF 30 GUESTS.

THE ITALIAN | \$ 36 per guest

- ▶ Caesar Salad
- ▶ Antipasto Salad
- ▶ Chicken Cacciatore
- ▶ Meat Lasagna
- ▶ Italian Sausage and Peppers
- ▶ Vegetable Caponata
- ▶ Pasta with Spinach and Tomatoes
- ▶ Garlic Bread
- ▶ Choice of New York Style Cheesecake or Chocolate Mousse

THE AMERICAN | \$ 40 per guest

- ▶ London Broil with Mustard Balsamic Vinegar Sauce
- ▶ Pork Chops with Blackberry Sauce
- ▶ Citrus Salmon with Orange Pico
- ▶ Sautéed Vegetables
- ▶ Garlic Mashed Potatoes
- ▶ House Salad
- ▶ Choice of New York Style Cheesecake or Chocolate Cake

FIESTA | \$ 38 per guest

- ▶ Beef and Chicken Fajitas Cheese Enchiladas
- ▶ Grilled Onions, Peppers and Diced Tomatoes
- ▶ Shredded Lettuce, Guacamole, Sour Cream, Jalapenos and Grated Cheese
- ▶ Spanish Rice
- ▶ Charro Beans
- ▶ Homemade Tortilla Chips and Salsa
- ▶ Fresh Flour or Corn Tortillas
- ▶ Cinnamon Sopapillas

TEXAS | \$ 39 per guest

- ▶ Barbecue Brisket of Beef
- ▶ BBQ Chicken
- ▶ Elgin Sausage
- ▶ Honey Baked Beans
- ▶ Southwest Caesar, Potato Salad, Crispy Cole Slaw
- ▶ Fresh Green Beans with Bacon
- ▶ Corn on the Cob
- ▶ Warm Jalapeno Corn Bread Muffins
- ▶ Choice of Apple Pie or Pecan Pie



DINNER

PLATED DINNER

ALL BUFFET LUNCHES COME WITH WATER, FRESHLY BREWED ICED TEA, REGULAR AND DECAFFINATED COFFEE and ASSORTED TEAS

STARTERS

Choose One:

- ▶ House Salad – Iceberg, Red Onion, Cheddar Cheese, and Cherry Tomatoes
- ▶ Classic Caesar – Romaine, Parmesan, House Made Croutons and Caesar Dressing
- ▶ Baby Spinach Salad – Roasted Peppers, Red Onion, Orange Segments and Balsamic Dressing
- ▶ Tomato Mozzarella Salad – Mozzarella Cheese, Cherry Tomatoes, Basil, and Olive Oil

DESSERTS

Choose One:

- ▶ Chocolate Mousse – Whipped Cream, Strawberry
- ▶ New York Style Cheesecake – Berry Coulis
- ▶ Chocolate Indulgence – Strawberry Coulis
- ▶ Flan – Caramel Syrup

SELECT FROM ENTRÉES

- ▶ Herb Crusted Ribeye 10 oz., Garlic Mashed Potatoes Roasted Broccoli and Cheese
\$46 per guest
- ▶ Grilled London Broil, Potatoes Au Gratin, Roasted Garlic Asparagus
\$38 per guest
- ▶ Chicken Monterey, Chicken Breast Topped with Monterey Jack Cheese and Avocado, Roasted Red Potatoes, and Sautéed Vegetables
\$28 per guest
- ▶ Pork Tenderloin with Brown Sugar Dijon, Roasted Red Potatoes, and Sautéed Vegetables
\$29 per guest
- ▶ Chicken Marsala, Sautéed Vegetables, and Garlic Mashed Potatoes
\$28 per guest
- ▶ Pan Seared Cod, White Wine Tomato Basil Sauce, and Sautéed Vegetables
\$30 per guest



CATERING AT CROWNE PLAZA

AUDIO VISUAL



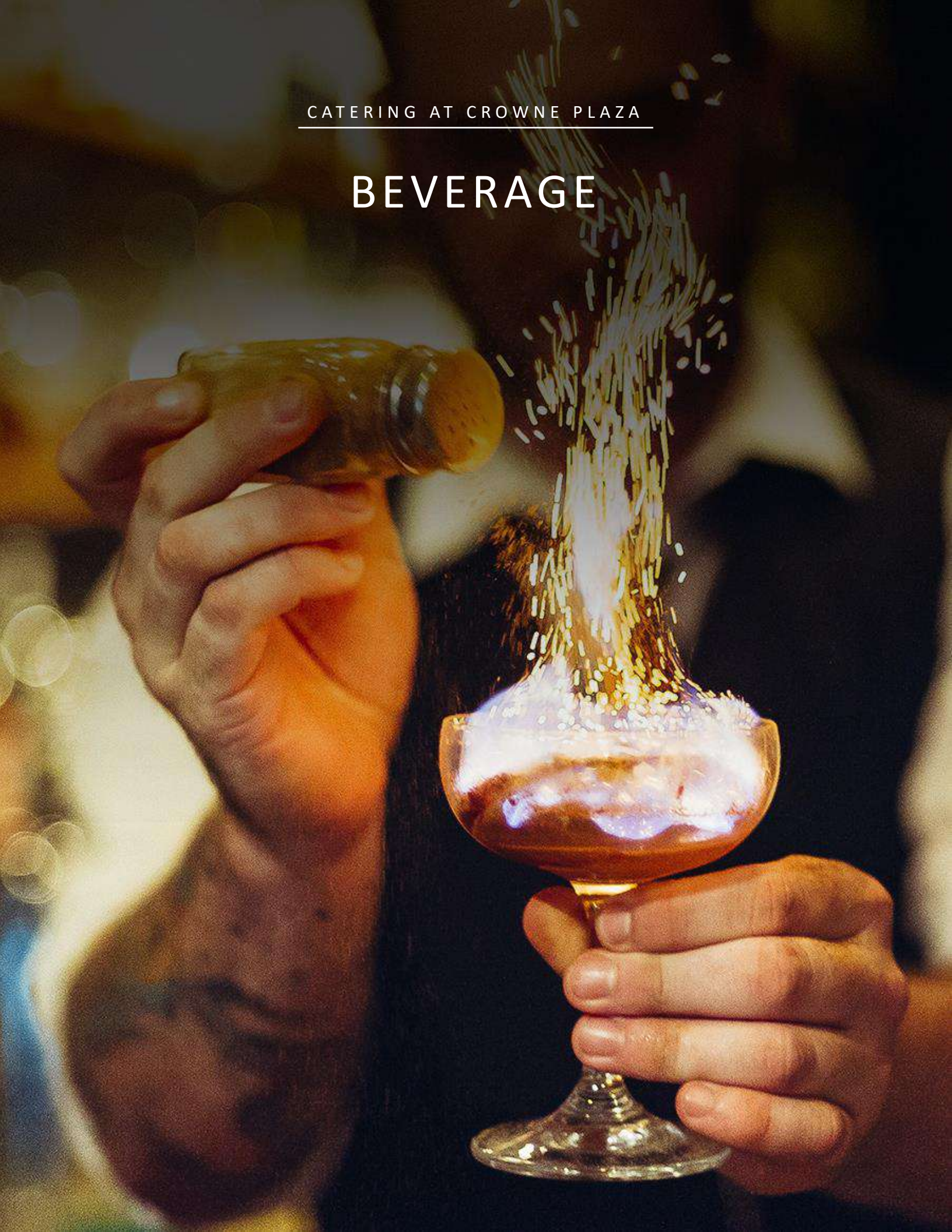
AUDIO VISUAL PRICING

- ▶ Projector and Screen Package
\$100
- ▶ Speaker Phone
\$125
- ▶ 5'x5' Screen Package
\$70
- ▶ Patch/Sound System Connection
\$45
- ▶ Flip Chart Pad
\$35
- ▶ Wireless Microphone
\$50
- ▶ Wireless Lavalier
\$50
- ▶ 4 Channel Mixer
\$50
- ▶ Podium
\$50



CATERING AT CROWNE PLAZA

BEVERAGE



PACKAGE BAR

ALL BARS REQUIRE A BARTENDER – \$100 PER BARTENDER

2-HOUR HOSTED *(Premium Brands)*

- ▶ Bacardi Superior Rum
- ▶ Bombay Gin
- ▶ Jose Cuervo Gold Tequila
- ▶ Dewar's Scotch
- ▶ Jim Beam Whiskey
- ▶ Smirnoff Vodka
- ▶ House Wines (Chardonnay, Merlot and Cabernet Sauvignon)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$18 per person per hour
\$9 per person each additional hour

2-HOUR HOSTED *(Top Shelf Brands)*

- ▶ Captain Morgan Rum
- ▶ Tanqueray Gin
- ▶ 1800 Reposado Tequila
- ▶ JW Black Scotch
- ▶ Crown Royal Whiskey
- ▶ Absolut Vodka
- ▶ House Wines (Chardonnay, Merlot and Cabernet Sauvignon)
- ▶ Assorted Soft Drinks
- ▶ Bottled Still and Sparkling Water

\$20 per person per hour
\$11 per person each additional hour



BEVERAGE

CONSUMPTION BAR

ALL BARS REQUIRE A BARTENDER – \$150 PER BARTENDER

PREMIUM BRANDS | \$9 per drink

- ▶ Bacardi Superior Rum
- ▶ Bombay Gin
- ▶ Jose Cuervo Gold Tequila
- ▶ Dewar's Scotch
- ▶ Jim Beam Whiskey
- ▶ Smirnoff Vodka

TOP SHELF BRANDS | \$11 per drink

- ▶ Captain Morgan Rum
- ▶ Tanqueray Gin
- ▶ 1800 Reposado Tequila
- ▶ JW Black Scotch
- ▶ Crown Royal Whiskey
- ▶ Absolut Vodka

DOMESTIC BEER | \$5 per drink

- ▶ Bud Light, Budweiser, Michelob Ultra, Miller Lite

PREMIUM BEER | \$6 per drink

- ▶ Blue Moon, Corona, Heineken, Sam Adams, Shiner Bock, Modelo

HOUSE WINE | \$9 per glass

- ▶ Chardonnay & Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES | \$4 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks



BEVERAGE

CASH BAR

ALL BARS REQUIRE A BARTENDER – \$100 PER BARTENDER

ALL CASH BARS REQUIRE A CASHIER – \$100 PER CASHIER

PREMIUM BRANDS | \$10 per drink

- ▶ Bacardi Superior Rum
- ▶ Bombay Gin
- ▶ Jose Cuervo Gold Tequila
- ▶ Dewar's Scotch
- ▶ Jim Beam Whiskey
- ▶ Smirnoff Vodka

TOP SHELF BRANDS | \$12 per drink

- ▶ Captain Morgan Rum
- ▶ Tanqueray Gin
- ▶ 1800 Reposado Tequila
- ▶ JW Black Scotch
- ▶ Crown Royal Whiskey
- ▶ Absolut Vodka

DOMESTIC BEER | \$6 per drink

- ▶ Bud Light, Budweiser, Michelob Ultra, Miller Lite

IMPORTED BEER | \$7 per drink

- ▶ Blue Moon, Corona, Heineken, Sam Adams, Shiner Bock, Modelo

HOUSE WINE | \$10 per glass

- ▶ Chardonnay & Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES | \$4 per drink

- ▶ Bottled and Still Sparkling Water
- ▶ Assorted Soft Drinks

