



Peplar Package

BEVERAGES

No Host Bar

Punch Station

Champagne & Cider Toast

DINING

Hors d' Oeuvre Platter

Choice of:

Chicken or Fish Entree

or

Two Entree Buffet

FACILITY FEATURES INCLUDED

Bar Set-Up

Table Linen


Dance Floor

Cake Cutting

Room Rental

*\$45.00 per person **

**Plus Service Charge and Applicable Taxes*





POPLAR PACKAGE MENU

POPLAR PACKAGE DISPLAYS

(please select one of the following)

- ♦ *Cheese Display with baguette & crackers*
- ♦ *Vegetable Crudités w/ Maytag bleu cheese dressing*
 - ♦ *Fresh Fruit Display*

PLATED


Salad

(please select one of the following)

- ♦ *Mixed Green Salad with cucumber, tomato, pine nuts, champagne vinaigrette*
- ♦ *Classic Caesar Salad – romaine, parmesan, croutons, classic Caesar dressing*
- ♦ *The Wedge – iceberg lettuce, tomato, onion, bleu cheese dressing*
- ♦ *Spinach Salad with shaved red onion, warm bacon vinaigrette*

Entrée Selections

(please select one of the following)

- ♦ *Chicken Piccata - Sautéed with lemon, capers, white wine*
 - ♦ *Lemon Tarragon Chicken*
 - ♦ *Chicken Marsala*
 - ♦ *Grilled Salmon - Served with mango chutney*
 - ♦ *Vegetable Haystack - Portobello Mushroom, Boursin cheese, and seasonal vegetables*
 - ♦ *Pasta Primavera - Sautéed seasonal vegetables and fresh basil in a cream sauce*
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POPLAR PACKAGE MENU (cont'd)

BUFFET

Buffet includes rice or potatoes, seasonal vegetables, two salads, bread and butter, coffee, decaf & hot tea service

Salads

(Please select two of the following)

- ♦ *Mixed Greens*
- ♦ *Caesar Salad*
- ♦ *Asian Slaw*
- ♦ *Pasta Salad*
- ♦ *Wild Rice Salad*
- ♦ *Fresh Fruit Salad*
- ♦ *Spinach Salad*

Buffet Entrée Selections

(Choice of two)

Please see Plated Menu Options above.





Sycamore Package

BEVERAGES

One Hour Fully Hosted Bar
Two Bottles of Wine Per Table
Champagne & Cider Toast

DINING


Two Passed Hors d' Oeuvres
Choice of
Plated Entree
or
Two Item Signature Buffet

FACILITY FEATURES INCLUDED

<i>Bar Set-Up</i>	<i>Table Linen</i>
<i>Dance Floor</i>	<i>Cake Cutting</i>
<i>Room Rental</i>	

*\$62.00 per person **

**Plus Service Charge and Applicable Taxes*





SYCAMORE PACKAGE MENU

SYCAMORE PACKAGE HORS D' OEUVRES

(please select two of the following)

- ♦ *Mini Taquitos served with Salsa*
- ♦ *Hot Buffalo Wings with ranch dip & celery sticks*
 - ♦ *Mini Quiche*
- ♦ *Vegetarian Spring Rolls with Thai Chili Dipping Sauce*
 - ♦ *Bruschetta*
- ♦ *Chicken or Beef Satay with Spicy Peanut Dipping Sauce*
 - ♦ *Spanikopita*

PLATED

Salad

(please select one of the following)

- ♦ *Mixed Green Salad with cucumber, tomato, pine nuts, champagne vinaigrette*
- ♦ *Classic Caesar Salad – romaine, parmesan, croutons, classic Caesar dressing*
 - ♦ *The Wedge – iceberg lettuce, tomato, onion, bleu cheese dressing*
- ♦ *Spinach Salad with shaved red onion, warm bacon vinaigrette*

Entrée Selections

(please select one of the following)

- ♦ *Chicken Piccata - Sautéed with lemon, capers, white wine*
 - ♦ *Chicken Tarragon*





SYCAMORE PACKAGE MENU (cont'd)

- ♦ *Grilled Salmon -Served with Mango Chutney*
 - ♦ *Mahi Mahi with Pineapple Salsa*
 - ♦ *Tri-Tip with Marsala Mushroom Sauce*
 - ♦ *Prime Rib (plated meal service only)*
- ♦ *Vegetable Haystack - Portobello Mushroom, Boursin cheese, and grilled seasonal vegetables*
 - ♦ *Pasta Primavera - Sautéed seasonal vegetables and fresh basil in a cream sauce*

BUFFET

Buffet includes rice or potatoes, seasonal vegetables, three salads, bread and butter, coffee, decaf & hot tea service

Salads

(Please select three of the following)

- ♦ *Mixed Greens*
- ♦ *Caesar Salad*
 - ♦ *Asian Slaw*
 - ♦ *Pasta Salad*
- ♦ *Wild Rice Salad*
- ♦ *Fresh Fruit Salad*
 - ♦ *Spinach Salad*

Buffet Entrée Selections

(Please select two)

Please see Plated Menu Options above.





Magnolia Package

BEVERAGES

One Hour Fully Hosted Bar Service

Two Bottles of Wine per Table

Champagne & Cider Toast

DINING

Choice of Two Passed Hors d' Oeuvres

One Stationed Hors d' Oeuvres

Choice of:

Duet Plate

or

Signature Buffet

FACILITY FEATURES INCLUDED:

Bar Set-Up

Table Linen

Dance Floor

Cake Cutting

Room Rental

Chair Covers & Satin Sashes

Floral Centerpieces for all Guest Tables and Head Table

*\$77.00 per person**

**Plus Service Fees and Applicable Taxes*





MAGNOLIA PACKAGE MENU

MAGNOLIA PACKAGE HORS D' OEUVRES


Stationed Displays

(Please select one of the following)

- ♦ *Artisanal Cheese Platter with assorted crostini and baguette*
- ♦ *Sliced Fresh Fruit Platter with Seasonal Berries*
- ♦ *Antipasto Platter– assorted Italian meats and cheeses,*
 - ♦ *Marinated Olives, Roasted Peppers, Pepperoncini, Crostini and baguettes*
- ♦ *Vegetable Crudités – assorted raw seasonal vegetables with Maytag bleu cheese dressing or garlic aioli*

Passed Hors d' Oeuvres

(Please select two of the following)

- ♦ *Firecracker Shrimp Lollipops*
 - ♦ *Mini Crab Cakes*
 - ♦ *Chicken or Beef Satay with Spicy Peanut Dipping Sauce*
 - ♦ *Spanikopita*
 - ♦ *Stuffed Mushrooms*
 - ♦ *Egg Rolls with Sweet & Sour Dipping Sauce*
 - ♦ *Prosciutto Wrapped Melon Balls*
 - ♦ *Bruschetta*
 - ♦ *Shaved Beef Crostini with horseradish cream*
 - ♦ *Citrus Tuna Poke on Wonton Chips*
 - ♦ *Vegetarian Spring Rolls - Thai Chili Dipping Sauce*
 - ♦ *Mini Quiche*
 - ♦ *Belgian Endive Spears with herbed cheese spread and bay shrimp*
 - ♦ *Mini Taquitos served with Salsa*
 - ♦ *Hot Buffalo Wings with ranch dip & celery*
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MAGNOLIA PACKAGE MENU (cont'd)

PLATED


Salad

(please select one of the following)

- ♦ *Mixed Green Salad with toasted walnuts, gorgonzola, sliced pear, champagne vinaigrette*
- ♦ *Classic Caesar Salad – romaine, parmesan, croutons, classic Caesar dressing*
 - ♦ *The Wedge – iceberg lettuce, tomato, onion, Maytag bleu cheese dressing*
- ♦ *Spinach Salad with shaved red onion, gorgonzola, warm bacon vinaigrette*

Duet Entrée Selections

(please select two of the following)

- ♦ *Chicken Piccata*
 - ♦ *Chicken Marsala*
 - ♦ *Chicken Tarragon*
 - ♦ *Grilled Salmon*
 - ♦ *Grilled Mahi Mahi*
 - ♦ *Shrimp Scampi (plated only)*
 - ♦ *Petit Filet of Beef (plated only)*
 - ♦ *Tri-Tip with Marsala Mushroom Sauce*
 - ♦ *Vegetable Haystack -Portobello Mushroom, Boursin cheese, grilled seasonal vegetables*
 - ♦ *Pasta Primavera - Sautéed seasonal vegetables and fresh basil in a cream sauce*
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MAGNOLIA PACKAGE MENU (cont'd)

BUFFET

Buffet includes rice or potatoes, seasonal vegetables, four salads, bread and butter, coffee, decaf & hot tea service

Salads

(Please select four of the following)

- ♦ *Mixed Greens*
- ♦ *Caesar Salad*
- ♦ *Asian Slaw*
- ♦ *Pasta Salad*
- ♦ *Wild Rice Salad*
- ♦ *Fresh Fruit Salad*
- ♦ *Spinach Salad*

Buffet Entrée Selections

(Please select three)

Please see Plated Menu Options above





Royal Empress Package

BEVERAGES

*Fully Hosted Bar for Four Hours
Champagne & Cider Toast
Two Bottles of Premium Wine per Table*

DINING

Choice of Four Hors d' Oeuvres (Stationed or Passed)

Choice of:

Duet Plate

or

Signature Buffet Including a Carving Station

FACILITY FEATURES INCLUDED

Bar Set-Up

Table Linen

Dance Floor

Cake Cutting

Chair Covers & Satin Sashes

Floral Centerpieces for all Guest Tables and Head Table

Wedding Cake

Hotel Suite at the beautiful Crowne Plaza Hotel - Foster City

*\$128.00 per person **

**Plus Service Fees and Applicable Taxes*





ROYAL EMPRESS PACKAGE MENU


PACKAGE HORS D' OEUVRES

(Please select four of the following)

Stationed Displays

- ♦ *Artisanal Cheese Platter with assorted crostini and baguette*
- ♦ *Sliced Fresh Fruit Platter with Seasonal Berries*
- ♦ *Antipasto Platter– assorted Italian meats and cheeses,*
 - ♦ *Marinated Olives, Roasted Peppers, Pepperoncini, Crostini and baguettes*
- ♦ *Vegetable Crudités – assorted raw seasonal vegetables with Maytag bleu cheese dressing or garlic aioli*

Passed Hors d' Oeuvres

- ♦ *Firecracker Shrimp Lollipops*
 - ♦ *Mini Crab Cakes*
 - ♦ *Chicken or Beef Satay with Spicy Peanut Dipping Sauce*
 - ♦ *Spanikopita*
 - ♦ *Stuffed Mushrooms*
 - ♦ *Egg Rolls with Sweet & Sour Dipping Sauce*
 - ♦ *Prosciutto Wrapped Melon Balls*
 - ♦ *Bruschetta*
 - ♦ *Shaved Beef Crostini with horseradish cream*
 - ♦ *Citrus Tuna Poke on Wonton Chips*
 - ♦ *Vegetarian Spring Rolls - Thai Chili Dipping Sauce*
 - ♦ *Mini Quiche*
 - ♦ *Belgian Endive Spears with herbed cheese spread and bay shrimp*
 - ♦ *Mini Taquitos served with Salsa*
 - ♦ *Hot Buffalo Wings with ranch dip & celery*
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ROYAL EMPRESS PACKAGE (cont'd)

PLATED


Salad

(please select one of the following)

- ♦ *Mixed Green Salad with toasted walnuts, gorgonzola, sliced pear, champagne vinaigrette*
- ♦ *Classic Caesar Salad – romaine, parmesan, croutons, classic Caesar dressing*
 - ♦ *The Wedge – iceberg lettuce, tomato, onion, bleu cheese dressing*
- ♦ *Spinach Salad with shaved red onion, gorgonzola, warm bacon vinaigrette*

Duet Entrée Selections

(please select two of the following)

- ♦ *Chicken Piccata*
 - ♦ *Grilled Salmon*
 - ♦ *Chicken Tarragon*
 - ♦ *Grilled Mahi Mahi*
 - ♦ *Shrimp Scampi (plated only)*
 - ♦ *Petit Filet of Beef (plated only)*
 - ♦ *Tri-Tip with Marsala Mushroom Sauce*
 - ♦ *Vegetable Haystack -Portobello Mushroom, Boursin cheese, grilled seasonal vegetables*
 - ♦ *Pasta Primavera - Sautéed seasonal vegetables and fresh basil in a cream sauce*
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ROYAL EMPRESS PACKAGE (cont'd)

BUFFET

Buffet includes rice or potatoes, seasonal vegetables, four salads, bread and butter, coffee, decaf & hot tea service

Salads

(Please select four of the following)

- ♦ *Mixed Greens*
- ♦ *Caesar Salad*
- ♦ *Asian Slaw*
- ♦ *Pasta Salad*
- ♦ *Wild Rice Salad*
- ♦ *Fresh Fruit Salad*
- ♦ *Spinach Salad*

Buffet Entrée Selections

(Please select two)

Please see Plated Menu Options above

Carving Station

(Please select one)

- ♦ *Prime Rib of Beef*
 - ♦ *Leg of Lamb*
 - ♦ *Roasted Turkey*
 - ♦ *Honey Baked Ham*
 - ♦ *Roasted Tri-Tip*
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