



CROWNE PLAZA®
HOTELS & RESORTS

Crowne Meeting Menus

Small Meetings,



Equal Big Deals!

6121 East Telegraph Road
Commerce, CA 90040
Catering: 323.838.3403
Hotel Direct: 323.728.3600

Prices are per person unless otherwise noted. All charges subject to 24% taxable service charge and 10% sales tax.

Crowne Meeting Menus



CROWNE PLAZA®
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Half Day Meeting Package

Minimum of 30 people required

\$45.00 per person

Technology Support Services

1 Screen

1 LCD Projector with Cart and Power Strip

High Speed Internet Access

Morning Session ½ Day Meetings

MORNING START UP

FRESH ORANGE, GRAPPEFRUIT AND CRANBERRY JUICE

FRESHLY BREWED COFFEE AND ASSORTED SPECIALTY TEAS

SEASONAL SLICED FRUIT PLATTER

ASSORTED PASTRIES OR DOUGHNUTS

Afternoon Session ½ Day Meetings

LUNCH ON THE GO

ROAST BEEF, TURKEY, VEGGIE SANDWICHES

ASSORTED BAG OF CHIPS

WHOLE FRUIT

FRESH BAKED COOKIE

ASSORTED SOFT DRINKS OR BOTTLED WATER

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CROWNE PLAZA
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All Day Meeting Package

Minimum of 30 people required

\$75.00 per person

Technology Support Services

1 Screen

1 LCD Projector with Cart and Power Strip

High Speed Internet Access

MORNING START UP

FRESH ORANGE, GRAPPEFRUIT AND CRANBERRY JUICE

FRESHLY BREWED COFFEE AND ASSORTED SPECIALTY TEAS

SEASONAL SLICED FRUIT PLATTER

ASSORTED PASTRIES OR DOUGHNUTS

AM Refresher

Freshly Brewed Starbucks Coffees, Selection of Herbal & Black Teas

The Yard - Buffet

Mixed Green Salad w/Ranch and Vinaigrette Dressing

Cilantro Coleslaw, Roasted Fingerling Potatoes, Roasted Sweet Corn on the Cob,

Sliced Fruit Tray, Slowly Smoked BBQ Brisket, Honey Crispy Fried Chicken,

All Beef Jumbo Hots Dogs, St Louis BBQ Ribs.

Chef's Assorted Desserts

PM Break

Trail Mix and Chef's Choice of Mini Pastries, Freshly Brewed Starbucks Coffees, Selection of Herbal & Black Teas.

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CROWNE PLAZA®
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Executive All Day Meeting Package

Minimum of 30 people required
\$95 per person

Technology Support Services

1 Screen

1 LCD Projector with Cart and Power Strip

High Speed Internet Access

Fresh Orange, Cranberry and Grapefruit Juice

Fresh Seasonal Fruits and Berries

Freshly Baked Breakfast Pastries to Include:

Mini Bagels with Cream Cheese, Muffins, Danishes and Assorted Fruit Preserve and Butter

Regular and Low Fat Yogurts

Fluffy Scrambled Eggs

Crispy Bacon and O'Brien Potatoes and Breakfast Sausage

Assorted Dry Cereals with Milk

Freshly Brewed Starbucks Coffees, Selection of Herbal & Black Teas.

Mid Morning Break

Granola Bars, Chef's Choice Mini Pastries

Assorted Soft Drinks, Refresh of Coffee and Hot Tea

The "Excellent"

Mixed Field Greens with Choice of Two Salad Dressing

Tomato Carpaccio Salad, Tortellini Pasta Salad, Seasonal Sliced Fruit,

Fresh Seasonal Vegetable Tray, Rolls and Butter,

Meatloaf and Brown Gravy, Herb Roasted Chicken,

Roasted Pork Tenderloin with Madeira Sun Dried Tomatoes,

Demi Red Mashed Potatoes, Broccoli and Cauliflower Vegetables,

Macaroni & Cheese

Chef's Choice of Dessert and Pies

Afternoon Break

Freshly Brewed Starbucks Coffees, Selection of Herbal & Black Teas

Soft Drinks

Trail Mix, Assorted Chips, Cookies, Brownies.

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Continental Breakfast Buffet

Each option includes:

Fresh seasonal fruits and berries; assorted fruit preserves; fresh orange, grapefruit and cranberry juice; freshly brewed Starbucks coffee, decaffeinated coffee and Tazo herbal teas

Fresh-start Continental

\$18

Assorted bagels with cream cheese, muffins, pastries and butter

Executive Continental

\$22

Assorted muffins and fruit pastries, house-made granola served with regular and low-fat yogurts

Breakfast Buffet

30- guest minimum

Each option includes:

Fresh orange, grapefruit and cranberry juices, freshly brewed Starbucks coffee, decaffeinated coffee and Tazo herbal teas; 30- guess minimum

Commerce Breakfast

\$28

Fluffy scramble egg- Choice of Plain, or with Cheddar cheese

Choice of: Bacon or turkey link sausage

Served with O'Brien Potatoes assorted Breakfast Pastries, freshly sliced seasonal fruits with fresh berries house-made granola with low-fat yogurt, assorted dry cereals with milk

South of the Border Breakfast

\$34

Breakfast Burritos- Scrambled eggs with bacon, sausage link, onion, bell peppers, and Cheddar Cheese wrapped in a flour tortilla served with fresh salsa, sour cream and homemade guacamole.

Fluffy scramble egg- Choice of Plain, or with Cheddar cheese

choice of: bacon, or turkey sausage links,

Spanish Breakfast Potatoes- O'Brien potatoes, Bell Peppers, Onion, Jalapenos

Served with assorted breakfast pastries, fruit preserves and butter seasonal sliced fresh fruit and berries served with yogurts and toppings, assorted dry cereals with milk.

For Buffet Service Less than 50 an Additional Labor Fee of \$150.00 will apply.

All Fees Are Subject to Service Charge and Sales Tax

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Breakfast Enhancements

Action Station:

Omelet Station **\$8 per person as Add-On \$18 Per person stand alone**

Fresh Eggs, and Egg Whites

A selection of three meats: ham, turkey link sausage, and bacon

Selection of onion, spinach, tomatoes, mushrooms, jalapeños, bell peppers

Selection of cheddar, pepper jack and mozzarella cheeses

Served with fresh salsa and pico de gallo

Waffle station **\$7**

Made-to-order waffles served with butter, whipped cream, berry compote, warm maple syrup

Bloody Mary Bar or Mimosa Bar **\$12**

(Breakfast or Brunch only)

30 guest minimum

Handmade Cocktail Made with a Huge Assortment of Ingredients,

Juices & Condiments to Choose From

Action Stations have an additional Attendant Fee of \$150 per station. All Fees Are Subject to Service Charge and Sales Tax

Breakfast Add-On's

Added to your Buffet per person

Scrambled Eggs **\$7**

Choice of:

Scrambled Eggs with Cheddar Cheese, Chorizo and green onions

Scrambled Eggs with Cheddar Cheese and Diced Ham

Scrambled Egg Whites with Feta Cheese, Fresh Tomatoes, and Spinach

Pancakes **\$7**

Buttermilk pancakes with seasonal berries and whipped cream.

French toast **\$8**

Made with vanilla and ground cinnamon, served with warm maple syrup

Hot Cereals **\$4**

Oatmeal or Cream of Wheat with raisins and brown sugar served with milk.

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Plated Breakfast

Each option includes:

breakfast potatoes, assorted breakfast pastries, fruit preserves and butter, orange juice, freshly brewed Starbucks coffee, decaffeinated coffee and Tazo herbal teas.

Commerce Breakfast

\$22

Scrambled eggs with cheddar cheese and spring onions, and **choice of one:** bacon, turkey link sausage, or ham.

Breakfast Burrito

\$16

Scrambled eggs with bacon, diced ham, red onion, peppers, and Monterey Jack cheese wrapped in a flour tortilla with fresh salsa.

Eggs Benedict

\$20

Freshly grilled English muffin, Canadian bacon, and two poached eggs covered with citrus Hollandaise sauce, slice of fruit.

AL A CARTE Beverage Options

All Day Beverages

\$16

Includes Starbucks Regular and Decaffeinated Coffee, Regular or Diet Soft Drinks

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

\$45 per gallon

TAZO Hot Assorted Tea

\$40 per gallon

Fresh Orange or Cranberry Juice

\$15 per liter

Pink Lemonade or Fruit Punch

\$45 per gallon

Iced Tea-Regular and Flavored

\$45 per gallon

Regular or Diet Soft Drinks (Coke, Diet Coke, Sprite)

\$4 each

Bottled Water

\$4 each

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MEETING BREAKS

Mid-Morning Break	\$6
Beverages Refreshed until Lunch	
Afternoon Break	\$14
Assorted Soda & Bottled Water	
Fresh Fruit Bowl (Whole Fruit)	
Assorted Mini Candies	
House Made Kettle Chips	
Re-Energize	\$16
Seasonal Fresh Fruit with California Berries	
Homemade Trail Mix, Health Bars	
Naked Juice	
South of the Border	\$14
Homemade Chips, with Fresh Salsa, and Homemade Guacamole	
Seasonal Diced Fruit with Tajin	
Choice of Agua Fresca- Pineapple, Melon, or Cucumber Mint	
Chocolate Attack	\$18
Chocolate Covered Strawberries, Brownies, Assorted Chocolate Bars, Cookies and Milk	

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Plated Lunch

Each option includes:

*choice of: rice pilaf, rosemary roasted potatoes, garlic mashed potatoes
Seasonal vegetables, and dinner rolls, freshly brewed coffee, iced tea, a*

Chicken Breast Served with choice of piccata, or Mushroom marsala Sauce	\$34
Tri -tip with Mushrooms Served with Wild mushroom Demi Glaze	\$38
Grilled Salmon Served with a Lemon- Butter Sauce	\$36
Herb Roasted Pork Loin with apple onion chutney	\$34
Mediterranean Pasta Penne pasta Sautéed with Onions, Artichokes Hearts, Black Olives, Capers, Roma Tomatoes, Roasted Red Peppers and Feta Cheese Served with Garlic Bread	\$22
Vegetarian Lasagna Served with house-made marinara sauce, Parmesan cheese, and a slice of garlic-buttered bread.	\$22
Wild Mushroom Ravioli Mushroom ravioli, artichoke, Kalamata olives, feta cheese, and sun-dried tomatoes.	\$22

Themed Buffets - **\$55**
Minimum of 50 Guests

South of the Border

Ceviche Salad

Choice of Two Entrees:

- Marinated carne asada steak served with Chimichurri rojo
- Traditional chicken mole poblano
- Chicken or Beef fajitas

Served with lime and cilantro rice, refried beans, Homemade Chips, Salsa and Guacamole and Chef's choice of dessert

Southwest

Italian Cuisine

Caesar salad

Choice of Two:

- chicken piccata with caper cream sauce
- stuffed artichoke chicken and basil cream sauce
- Alfredo penne pasta primavera
- Italian Style meatloaf and gravy

Served with Mashed Potatoes, Alfredo penne pasta primavera, steamed vegetables, chef's dessert

Southern-style potato salad

choice of Two:

- smoked brisket
- BBQ chicken
- hot links
- BBQ pulled pork,
Served with baked beans, corn on the cob, Brussels sprouts with bacon and onions, Chef's choice of dessert table

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Plated Dinner Entrées

*Each option includes: house salad,
Choice of Side: Rice Pilaf, Rosemary Roasted Potatoes, Garlic Mashed Potatoes, and Risotto
Seasonal Vegetables, Dinner rolls, butter, freshly brewed coffee, specialty teas;
Chef's Choice of Dessert*

Chicken Breast \$45

Served with choice of Piccata, Pesto or Mushroom Marsala Sauce

Airline "Bone-in" Chicken Breast \$48

Grilled herb-crusted breast of chicken

Slow-roasted Prime Rib \$50

Prime rib rubbed with our seasonings, served with horseradish

Filet Mignon (8oz) \$52

New York Steak Au Poivre \$48

Crusted with Crack Black Pepper, Grilled and served with Green Peppercorn and Cognac

Grilled Atlantic Salmon \$46

Grilled salmon fillet with baby leeks, morel mushrooms, and pomegranate reduction

Duo-Plated Dinner Entrées

Petite Filet (4-oz.) and Garlic Jumbo Shrimp \$58

Grilled filet mignon and house-made garlic marinade

Petite Filet (4-oz.) and Chicken \$55

Grilled filet with béarnaise sauce and chicken breast

Chicken and Grilled Salmon \$50

Pan-seared chicken breast and marinated grilled salmon with basil cream sauce and garlic

Vegetarian Options

Vegetarian Lasagna \$35

Served with house-made marinara sauce, Parmesan cheese, and a slice of garlic-buttered bread

Wild mushroom Ravioli \$35

Mushroom ravioli, artichoke, feta cheese, and sun-dried tomatoes.

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Themed Dinner Buffets -

\$58

South of the Border

Ceviche Salad

Main Entrée:

- Marinated carne asada steak served with chimichurri rojo
- Traditional chicken mole poblano
- Chicken or Beef fajitas

Served with lime and cilantro rice, refried beans, Homemade Chips,

Salsa and Guacamole and Chef's choice of dessert

Southwest

Southern-style potato salad

Main Entrée:

- smoked brisket
- BBQ chicken
- hot links
- BBQ pulled pork,
Served with baked beans, corn on the cob, Brussels sprouts with bacon and onions, Chef's choice of dessert table

Italian Cuisine

Caesar salad

Main Entrée:

- Chicken piccata with caper cream sauce
- Stuffed artichoke chicken and basil cream sauce
- Alfredo penne pasta primavera
- Italian Style meatloaf and gravy

Served with Mashed Potatoes, Alfredo penne pasta primavera, steamed vegetables, chef's dessert

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Hors D'Oeuvres - Priced Per piece

Minimum order of 50 Pieces

Hot Hors D'Oeuvres

Scallops wrapped in Bacon	\$5
Sweet Chili Bacon Wrapped tomatoes	\$3
House-made mini crab cakes with remoulade sauce	\$5
Spring Rolls -	\$3
Swedish meatballs	\$4
Stuffed mushrooms	\$3
Beef or chicken sate skewers with peanut sauce	\$4
Pulled-pork sliders	\$4
Coconut Shrimp	\$5

Cold Hors D'Oeuvres

Mini chicken salad cups	\$4
Smoked salmon with dill sauce and cucumber wells	\$5
Summer rolls	\$4
Crab salad stuffed tomatoes	\$5
Iced shrimp with cocktail and remoulade sauce	\$5
Brie cheese, apple, and walnut on crispy crostini	\$4
Gazpacho Shooter	\$3
Cucumber soup shooters	\$3
Assorted deli sliders with ham and turkey	\$4
Prosciutto-wrapped asparagus spears	\$5
Assorted Sushi rolls	\$6

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Reception Display Trays

50-guest minimum
Priced Per tray

Assorted Cheese Tray

Assorted Cheese & Crackers

Small-50 Guests \$150

Large-100 Guests \$275

Domestic & Imported Cheeses

Fresh & Dried Fruit, Nuts, Assorted Crackers & Crostini

Small-50 Guests \$200

Large-100 Guests \$375

Seasonal Fresh Fruit Tray

Fresh Seasonal Fruit

Small-50 Guests \$150

Large-100 Guests \$275

Seasonal Fresh Fruit Display

Tropical Pineapple "Palms"

Seasonal Fresh Fruit and California Berries

Small-50 Guests \$200

Large-100 Guests \$375

Chilled Vegetable Crudités

Ranch & Blue Cheese Dressing, Chipotle Aioli

Small-50 Guests \$150

Large-100 Guests \$275

Carving Stations

per person charges

50-guest minimum; \$150 chef charge

BBQ Brisket

Served with horseradish or citrus bbq sauce, assorted dinner rolls

\$18

Whole suckling Pig

Served with assorted mustards, petite rolls.

Market Value

Whole Roasted Turkey

Served with miniature dinner rolls

\$16

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BEVERAGE MENU

House

Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy
Hosted: \$7 Cash: \$8

Premium

Absolut, Bacardi, Cuervo Gold, Beefeater, Stolichnaya, Tanqueray, Jack Daniels
Seagram's VO, Johnny Walker Red Label, Christian Brothers
Hosted: \$9 Cash: \$10

Super Premium

Belvedere, Cuervo Gold 1800, Crown Royal, Jack Daniels, Chivas Regal, Kettle One, Makers Mark,
Amaretto Di Saronno, Baileys Irish Cream,
Grand Marnier, Kahlua, Midori, Courvoisier VS, Hennessy
Hosted: \$11 Cash: \$12

Exclusive

Grey Goose, Patron Silver, Don Ramon Anejo, Remy VSOP
Hosted: \$12 Cash: \$13

House Wine

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel
Hosted: \$6 Cash: \$7

Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Genuine Draft, Miller Lite, O'Doul's
Hosted: \$6 Cash: \$7

Premium Beer

Corona and Heineken
Hosted: \$7 Cash: \$8

Soft Drinks & Bottled Water

Hosted: \$3 Cash: \$4

Labor Charges

Bartender - \$150 each - (Fee will be waived with sales of \$1,000 per bar)
Corkage Fee- \$25 per bottle