



CROWN CATERING DIVISION

CORPORATE MEALS

Mediterranean Chicken

Sautéed with Artichoke Hearts and Shallots in a Creamy Wine Sauce. Served with your choice of Rice or Mashed Potato, Fresh Steamed Vegetables, Field Green Salad with Vinaigrette Dressing, Fresh Display of Rolls with butter, dazzling Fruit Display.

Chicken Breast Marsala

Chicken Breast with Marsala Wine Sauce and Wild Mushrooms, served with Your choice of Mashed Potato or Rice , Fresh Steamed Vegetables, Field Green Salad with Vinaigrette Dressing, Fresh Display of Rolls with butter, dazzling Fruit Display.

Bedazzled Razz-Cranberry Chicken

Rolled Breast of Chicken with Razz Cranberry Stuffing topped with Fresh Razz-Cranberry Glaze. Your choice of Rice or Oven Roasted Red Potato, Field Green Salad with Vinaigrette Dressing, Fresh Display of Rolls with butter, dazzling Fruit Display.

Grilled Pacific Salmon

Laced with a Light Lemon-Basil Sauce, Wild Rice, Marinated Grilled Veggies, Caesar Salad, Fresh Display of French Breads with butter, dazzling Fruit Display.

Baked Halibut

Baked with a delicious Lemon-Butter, fresh Herb Sauce. Wild Rice , Steamed Fresh Veggies, Field Green Salad with Light Vinaigrette Dressing, Fresh Display of Breads with butter, dazzling Fruit Display.

Jumbo Baked Potato Bar

With Butter, Sour Cream, Chives, Bacon Bits and Cheddar Cheese Sauce, Vegetable Primavera with Fresh Herbs (add on Chicken with Herbs, Meat Chili, and Chunky Salsa at per item) Fresh Garden Salad with House Dressing, Fresh Display of Rolls & butter.

Dazzling Tri-Tip

Marinated in Our Special Sauce with Fresh Herbs and Roasted to Perfection, Served with Oven Roasted Red Potatoes, Seasoned Grilled Veggies, Field Green Salad with House Dressing , Fresh Display of Rolls & Butter, dazzling Fruit Display.

Peppered Roast Beef

Baked Slowly with Coarse Pepper and Fresh Herbs, Mashed Potato and Fresh Steamed Veggies, Field Green Salad with Vinaigrette Dressing , Fresh Display of Rolls & butter, dazzling Fruit Display.

Sautéed Beef Medallions

Served with a Mushroom and Herb Butter Demi- Glaze, Mashed Potatoes and Fresh Steamed Veggies, Field Green Salad, Fresh Display of Rolls & butter, dazzling Fruit Display.

Salisbury Steak

Served with Mashed Potato and Gravy, Fresh Steamed Veggies, Field Green Salad, Fresh Display of Rolls & butter, dazzling Fruit Display.



CROWN CATERING DIVISION

DELI MENU

Assorted Sandwiches

Fresh Breads and Rolls filled with Lean Ham, Roast Beef, Turkey Breast and Cheese Condiments: Dijon Mustard and Mayo. Served with your choice of two Salads, Bedazzled Fruit Display or Our Famous Crudite.

Bistro Delight

Our Famous Chicken or Tuna Salad, served on your choice of Flaky Croissant or Squaw Bread. Choice of Salad, Bedazzled Fruit Display.

Deli Meats

- Turkey
- Lean Ham
- Roast Beef
- Salami
- Corned Beef
- Pastrami

Deli Cheese

- American
- Swiss
- Cheddar
- Provolone

Salads

- Potato
- California Pasta
- Fruit Salad
- Cucumber Dill
- Marinated Veggie
- Tangy Cole Slaw
- Garden Salad

Desserts

- Assorted Cakes
- Assorted Desert Bars
- Mini Pastries
- Full Dessert Menu Here

Crown Catering Unique Cuisine Will Turn Any Event Into A Tasty Success! We only use the freshest fruits and vegetables, the best choices in cuts of meat, select spices and ingredients, and our special flare when we prepare our meals. Our menu is perfect for all occasions, events, and corporate lunches!



CROWN CATERING DIVISION

MEXICAN ENTREE

Mexican Fajitas

Beef or chicken; Sizzling Strips of Steak and Chicken Breast, Marinated and Grilled With Sweet Peppers, Onions , Tomatoes and Fresh Cilantro with Flour Tortillas, Dazzling Mexican Condiment Bar, Spanish Rice , Refried Beans, dazzling Fruit Display.

Carnitas

Roasted Shredded Pork , Marinated with South of the border seasonings, served with Corn Tortillas, Dazzling Mexican Condiment Bar, Spanish Rice, Blake Beans, Dazzling Fruit Display.

Arroz Con Pollo

Seasoned Tender Chicken served with Spanish Rice, Fiesta Salad, Dazzling Mexican Condiment Bar and Fruit Display.

Chile Verde

Tender Chunks of Pork in a Spicy Chile Verde with Fresh Cilantro, Spanish Rice Refried Beans, Corn Tortillas, Dazzling Fruit Display.

Tacos Rancheros

Your choice of Chicken, Steak or Fish , served with fresh Flour or Corn Tortillas, Spanish Rice , dazzling Mexican Condiment Bar and Fruit Display.

Chicken Santa Fe

Tender Chicken Breast Grilled with Green Onions and Fresh Cilantro and Laced with Enchilada Sauce, served with Spanish Rice and Black Beans, dazzling Fruit Display.

Cheese or Chicken Enchiladas

Fresh Corn Tortillas Stuffed with three kinds of cheese, Onions, and Olives, served with Sour Cream, Spanish Rice with Carrots and Peas, Refried Beans, Dazzling Fruit Display.

Dazzling Mexican Condiment Bar

Served on Buffet in Clay Pots, Chunky Salsa, Sour Cream, Cheddar Cheese, Fresh Home-Made Guacamole, Shredded Lettuce, Black Olives and Diced Tomatoes.

Dazzling Fruit Display

A work of Art consisting of the freshest whole and bite-size Fruits, displayed in a multi-level cascade, accompanied by Dipping Sauces.

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CROWN CATERING DIVISION

HORS D'OEUVRES BUFFET

Crown Catering famous fruit and vegetable displays are works of art consisting of the freshest whole and bite sized fruits and vegetables displayed in a multi level cascade, accompanied by sauces and dips.

- Fruit Display
- Vegetable Display
- Gourmet Cheese & Cracker Display Featuring Five Gourmet Cheeses

All Above Items Served With Hors D'oeuvres Buffet

(Please Choose A Total Of Five Hot And/Or Cold Hors D'oeuvres From Below)

Cold Hors D'oeuvres

- Indulgent Shrimp Served With Horseradish Cocktail Sauce
- Skewed Shrimp & Snow Peas
- Petite Muffins With Smoked Turkey Or Ham
- Endive With Cranberry Orange Chicken Salad
- Old Fashioned Deviled Eggs
- Assorted Cheese Balls & Logs Rolled In Nuts & Herbs
- Assorted Canapés
- Cherry Tomatoes Stuffed With Chicken Salad – Deviled Crab Or Salmon Mousse
- Side Of Smoked Salmon Served With Whipped Cream Cheese, Chopped Onions, Lemon Capers & Bread
- Petite New Potatoes Stuffed With Caviar-Sour Crème- Or Sour Cream-Chives-Bacon
- Shrimp Palm Tree
- Mini Croissant Sandwiches With Assorted Fillings
- Mini Finger Sandwiches Assorted Shapes and Fillings

- Vegetarian Pinwheel Sandwiches Made with Flat Bread
- Chicken Terrine Chicken, Bell Peppers and Watercress
- Cheesy Pesto and Sun Dried Tomato Torte Served With Garlic Rounds

Hot Hors D'oeuvres

- Pesto And Tomato Crostini
- Hot Crab Fondue With Dijon Mustard & White Wine Served In Croustade
- Baked Brie In Puff Pastry
- Stuffed Mushrooms Crab With Hollandaise Or Hot Sausage-Jalapeno Jack Cheese
- Mini Quesadilla's
- Skewered Lamb With Mint Sauce
- Beef Steak En Brochettes
- Spicy Peanut Chicken Brochettes
- Jerk Chicken Brochettes
- Herbed Meatballs With Choice Of Merlot Wine Sauce Old Fashioned Barbecue Sauce Sweet And Sour Sauce
- Spinach Fondue In A Croustade.
- Mini Cranberry Monte Cristo Sandwiches
- Italian Sausage In Marinara Sauce – Mozzarella Cheese
- Fried Mozzarella
- Mini Beef Wellingtons
- Petite Quiches Spinach & Spices Folded Together with a Custard Mixture
- Assorted Puff Pastries



CROWN CATERING DIVISION

BREAKFAST

The Continental

Large Fresh Muffins, Danish and Bagels accompanied by Cream Cheese, Butter and Preserves. Fresh Brewed Coffee (decaf. by Request) Chilled Orange and Cran-apple Juice. Dazzling Fruit Display.

The Early Croissant

Large Flaky Croissant with choice of Fillings: Country Fresh Ham and Eggs or Broccoli, Mushroom and Cheese. Oven Roasted Potatoes with Sweet Bell Peppers. Fresh Brewed Coffee (decaf. by Request) Chilled Orange and Cran-apple Juice.

La Quiche

Choice of Ham and Cheese or Fresh Veggie and Cheese. Oven Roasted with Sweet Bell Peppers. Display of Breakfast Breads, Cream Cheese, Butter and Preserves. Chilled Orange and Cran-apple Juice. Fresh Brewed Coffee (decaf. by Request)

Breakfast Burrito

Fresh Flour Tortilla stuffed with Ham and Eggs, Potato, Green Onion, Pepper Jack Cheese with Salsa and Sour Cream. Fresh Brewed Coffee (decaf. by Request) Chilled Orange and Cran-apple Juice.

Light Hearted

Assorted Yogurts and Granola Bars, whole Grain Muffins, Chilled Orange and Cran-apple Juice. Fresh Brewed Coffee (decaf. by Request) Dazzling Fruit Display.

The Sun Riser

Fresh Scrambled Eggs topped with Cheese and Fresh Herbs. Choice of Bacon, Sausage or Ham. Oven Roasted Potatoes with Cream Cheese, butter and Preserves. Chilled Orange and Cran-Apple Juice, Fresh Brewed Coffee (decaf. by Request) Dazzling Fruit Display.

The Omelet Bar

Prepared on site by our Chef for your guest. Choice of Filling: Crisp Bacon, Diced Ham, Sliced Sausage, Olives, Sweet Bell Peppers, Red Onions, Mushrooms, Tomatoes, Grated Cheese, Butter and Preserves. Chilled Orange and Cran-apple Juice, Fresh Brewed coffee (decaf by Request) Fruit Display.



CROWN CATERING DIVISION

BEVERAGES

Soft Drinks

Includes your choice of assorted sodas, cups and ice.

Bottled Water

Coffee Service

Includes coffee, cream, sugar, coffee urn, plastic coffee cups and stirrers. (\$30 minimum charge)

Gourmet Coffee Service

Includes coffee, cream, sugar, coffee urn, plastic coffee cups and stirrers. Choice of three flavored syrups, whipped cream and chocolate sprinkles. (\$30 minimum charge) (Silver coffee urn rental fee)

Punch, Iced Tea or Lemonade Service

Includes punch cups, napkins, ice. (\$25 minimum charge)

Minimum 20 guests less than, is quoted on additional surcharge basis.
Sales tax and 20% service charge will be added to all final statements.

BAR SERVICE

Full bar service available



CROWN CATERING DIVISION

DESSERTS

Chocolate Dipped Strawberries

Assorted Mint Pastries

Eclair and Cream Puffs

Assorted Jumbo Cookies

Assorted Dessert Bars

Lemon Bars
Pumpkin
Cinnamon
Apple
Six Layer Bars

Luscious Cheese Cake

Assorted Cobblers

Cherry
Peach
Boysenberry

Assorted Cakes

Chocolate
White
Carrot
Marble

Ice Cream Cake

(Two-day Notice)
Ice Cream Sundae Bar
Assorted dry toppings and fresh fruits with Syrups

Sheet Cakes available for that Special Occasion

Full Sheet (Serves 80)
Half Sheet (Serves 45)
Quarter Sheet (Serves 25)
All cakes orders must be placed 48 hours in advance.



CROWN CATERING DIVISION

SALADS

Chicken Caesar Salad

Crisp Romaine Lettuce topped with strips of grilled Chicken Breast, Parmesan Cheese And Croutons, Light Vinaigrette Dressing, Fresh Bread Display with butter.

Chinese Chicken Salad

Chunky Chicken Breast with Mandarin Oranges, Crispy Oriental Noodles, Water Chestnuts tossed with Gourmet Greens and Bedazzled's Special Dressing, Fresh Bread Display with butter.

Cobb Salad

Crisp Field Greens with chopped Bacon, Turkey, Blue Cheese, Avocado, Olives and Hard Boiled Eggs with Dressing, Fresh Bread Display with butter.

Tomato Stuffers

Choice of Chunky Chicken or Tuna Salad in a Tomato on a Bed of Mixed Field Greens with Cucumber, Jicama, Zucchini, Carrots, Celery and Olives. Fresh Bread Display with butter and your choice of Dressing on the side.

Chef's Salad

Mixed Field Greens with Julienne Turkey, Ham and Cheese. Sliced Hard Boiled Eggs, Tomato, Celery and Olives. Fresh Bread Display with butter, your choice of Dressing on the side.

Herb Chicken Salad

Seasoned Chicken slices served on a bed of Mixed Field Greens, Sun Dried Tomatoes, Sunflower Seeds, Tomatoes, Olives and Cucumbers with Red Wine Vinaigrette. Fresh Bread Display with Butter.

Taco Salad

Seasoned Chicken or Beef on a shredded bed of Lettuce, Tomatoes, Refried Beans, Cheese, Olives, Onions, Sour Cream and Salsa served with crisp Flour Tortilla Chips.

Angel Hair Chicken Artichoke Salad

Marinated Chicken strips with Artichokes and Angel Hair Pasta tossed with a creamy Caesar Dressing over Romaine Lettuce. Fresh Bread Display with butter.

Crab Salad

Fresh Crab served on a bed of Field Greens, Tomato Wedges, Lemon and Avocado, Creamy House Dressing on the side, Fresh Bread Display with butter.



CROWN CATERING DIVISION

BBQ

Hot Dogs and Hamburgers

Charcoal Broiled and served with Fresh Buns , BBQ Condiment Bar, Choice of Two Salads, Bedazzled Fruit Display.

Hamburgers

Charcoal Broiled and served with Fresh Buns, BBQ Condiment Bar, Choice of Two Salads, Bedazzled Fruit Display.

Hot Dogs, Hamburgers and Chicken

Charcoal Broiled and served with Fresh Buns, BBQ Condiment Bar, Choice of Two Salads, Bedazzled Fruit Display.

Barbecue Trio

Your choice of Three Meats , Home made Corn Bread, Baked Beans and Corn on the Cob, choice of Two Salads, Bedazzled Fruit Display.

Beef

- Tri-Tip Marinated and Carved
- Sirloin Steak
- Beef Rib

Chicken

- Boneless Skinless Breast
- Traditional Quarters
- Honey Roasted Halves

Pork

- Traditional Spare Ribs
- Baby Back Spare Ribs
- Country Style Spare Ribs
- Assorted Link Sausages

Burgers and Hot Dogs

- Turkey Burgers
- Veggie Burgers
- Beef Burgers
- Chicken Burgers
- Hot and Spicy Dogs
- Traditional Hot Dogs

Salad Choices

- Garden Salad with Dressing
- Caesar Salad
- Red Rose Potato Salad
- Pasta Salad with Bacon Dressing
- Pineapple Cole Slaw
- Cucumber Salad
- Mushroom and Wild Rice Salad
- Fresh Fruit Salad
- Macaroni Salad
- Antipasto Salad
- Gourmet Bean Salad