



Dinner Menus

Plated meals include a salad course of your choosing, an assortment of hot rolls with honey butter, freshly brewed coffee, iced tea, and water service.

Plated meals are priced per person based on choice of one entrée for all of your guests. If you want to offer your guests multiple choices of entrees, there will be an additional \$5 per person per extra entrée. Place cards must be supplied by you to identify entrée selections for each guest.

Menus and pricing subject to availability and changes in the market. Prices listed here do not include 12.375% sales tax (or prevailing tax) or 19.88% service charge.

Entrée Selections

Chicken Boursin

\$38

Breaded Chicken Breast stuffed with rich and creamy French Boursin Cheese garnished with a Red Pepper Coulis Sauce and Asparagus Risotto. This has been a Historic Hotels of America signature entrée for over 20 years.

Chicken Eureka

\$36

Sauteed Breast of Chicken with Wild Mushroom Chardonnay sauce. Served with Almond Cranberry Rice Pilaf and Roasted Basil Grape Tomatoes.

Wild Caught Grilled Scottish Salmon

\$39

Grilled 7oz Filet with Herb Butter. Served with Garlic Mashed Potatoes and Steamed Asparagus

Boneless Pork Chop

\$36

Eight Ounce Boneless Pork Chop with Apple Cider Demi and Caramelized Onions. Served with Yukon Gold Potatoes and Vegetable Medley.

Oven Roasted Beef Tenderloin

\$50

Eight Ounce Filet of Beef Tenderloin, Slow Roasted & Finished with Chive Garlic Compound Butter.



Entrée Selections Continued

Pot Roast \$37
Fork tender, melt on your plate Beef, simmered in a rich demi-glaze. Served with Smoked Gouda Mashed Potatoes, and Green Bean Medley.

Prime Rib \$44
Ten-ounce cut, roasted in a specially selected blend of herbs and spices. Served with Horseradish Mashed Potatoes and Steamed Asparagus.

Herb Baked Half Chicken \$34
Oven Roasted with our house blend of savory herbs and spices. Served with Wild Rice and Green Bean Medley

Wild Mushroom Stuffed Ravioli \$33
This Pasta is served al Fresco, tossed in Olive Oil, Diced Tomatoes, Black Olives, and topped with Parmesan Cheese. Great Vegetarian Option.

Spinach & Onion Quinoa Stuffed Acorn Squash \$33
Served with Wild Rice and Green Bean Medley. Vegan and Gluten-Free Option.

Salad Selections

Select one salad to serve with your entrée for your guests. The cost for your salad is included in your entrée price.

Farmer's Market Salad
Fresh Artisan Salad Greens, Tomatoes, sliced Cucumbers, and Julienne Carrots. Topped with Ranch Dressing or Italian Vinaigrette.

Spring Street Salad
Fresh Baby Spinach, Seasonal Berries, and Crumbled Feta Cheese. Topped with Champagne Vinaigrette.

Classic Caesar Salad
Crisp Hearts of Romaine, sun-Dried Tomatoes, Seasoned Croutons, and Parmesan Cheese. Topped with Creamy Caesar Dressing.

Food & Beverage Pricing does not include 19.88% service charge or 12.38% (or prevailing) sales tax.



Appetizers & Displays

Finger Sandwiches

Chef's own chicken salad on wheatberry bread, tuna salad on wheatberry bread, and cucumber & dill with cream cheese on sourdough bread.

Chicken Salad or Tuna Salad

\$2.00 per piece

Cucumber & Dill with cream cheese

\$2.00 per piece

Olive Tapenade Crostini

Kalamata olives, garlic and olive oil served on a toasted French Baguette.

\$2.50 per pc

Roma Tomato, Basil & Asiago

Roma tomatoes & Asiago cheese on a toast point w/ chiffonade of fresh Basil & Balsamic Reduction. \$2.50 per pc

Goat Cheese Mousse on Crostini

Fresh Goat Cheese Mousse on a toasted French Baguette, topped with pecans and local honey.

\$2.50 per pc

Caprese Salad Skewers

Grape Tomatoes & Fresh Mozzarella on a skewer, drizzled w/ olive oil and Balsamic Reduction.

\$2.50 per pc

Mozzarella, Tomato & Pesto Crostini

Fresh Mozzarella, Roma Tomato on a French Baguette with Pesto drizzle

\$2.50 per pc

Walnut Gorgonzola Tartlet

Gorgonzola & Cream Cheese on puff pastry tartlet, garnished with fresh Walnuts.

\$2.70 per pc

Beef Tenderloin

Thinly sliced smoked Beef Tenderloin served on toasted French Baguette with stone ground Mustard. \$3 per pc

Silver Dollar Rolls

Sliced Ham, Roast Beef, or Turkey Breast. Served w/ Mayonnaise, Dijon Mustard, & Horseradish Sauce. \$3.50 per pc

Mini Roasted Vegetable Skewers

\$2.50 per pc

Jumbo Shrimp

Served chilled with Cocktail Sauce \$3.00 per pc

DISPLAYS

Garden Fresh Vegetable Crudites

Carrots, Celery, Broccoli, Cauliflower and Grape Tomatoes. Served with Hummus, Buttermilk Dressing, and Pita Chips.

1 lb of each vegetable serves 25	\$105
2 lbs of each vegetable serves 50	\$175
4 lbs of each vegetable serves 100	\$300

Domestic and International Cheese Display

Swiss, Cheddar, Pepper Jack, Boursin Garlic & Fine Herb soft cheese, and Brie cheeses served with assorted crackers.

1 lb of each cheese with 1 Boursin and 1 Brie wheel serves 25	\$165
2 lbs of each cheese with 2 Boursin and 2 Brie wheels serves 50	\$235
4 lbs of each cheese with 4 Boursin and 4 Brie wheels serves 100	\$340

Seasonal Fresh Fruit Display

Fresh melons, strawberries, and grapes served with a yogurt dipping sauce.

1 lb of each fruit serves 25	\$160
2 lbs of each fruit serves 50	\$229
4 lbs of each fruit serves 100	\$315

Charcuterie Board

Chef's assorted cured meats and artisan cheeses, with olives, pickled vegetables, breads & crackers.

Service for 25	\$170
Service for 50	\$300
Service for 100	\$420
Individual plate (2-3 oz of meats, cheeses, pickled vegetables, breads)	\$10

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Sweets

Chocolate Dipped Strawberries (seasonal)	\$35 per dozen
Assorted freshly baked cookies	\$19 per dozen
Assorted Muffins	\$25 per dozen
Cheesecake Bites	\$25 per dozen
Brownie Bites	\$25 per dozen
Lemon Bars	\$25 per dozen
Colossal Cupcakes	\$6 per cupcake

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LUNCH & DINNER BUFFETS

Lunch and Dinner Buffet prices are based on a minimum of 25 guests unless otherwise noted. Events with fewer guests are subject to a surcharge. All buffets are served with freshly brewed iced tea, coffee, and water service. Hot tea upon request.

Pit Master BBQ Buffet

Price is based on the number of meat selections you prefer and includes meat selection(s), baked beans, potato salad, cole slaw, Texas toast and salad bar (lettuce, field greens, mixed cheeses, croutons, Italian and creamy Ranch dressings).

Pit Master Meat Choices

BBQ Beef Brisket, BBQ 1/2 chicken, char-grilled boneless chicken breast, smoked sausage links, and slow smoked pulled pork

One Meat Selection \$37.00 per person
(\$49.85 per person with tax & gratuity included)

Two Meat Selections \$39.50
(\$53.21 per person with tax & gratuity included)

Three Meat Selections \$42.00
(\$56.58 per person with tax & gratuity included)

Pastabilities Buffet

Includes warm garlic bread and salad bar (lettuce, field greens, mixed cheeses, croutons, Italian and creamy Ranch dressings).

Buffet includes Bow Tie and Penne Pasta with Alfredo, Pesto, and classic Marinara sauces, as well as grilled chicken and classic Italian meatballs. Beverages include Iced Water, Iced Tea, Coffee.

\$29 per person (\$39.07 inclusive)

To add Vegetable Lasagna \$5 per person (\$45.80 inclusive)
To add Classic Beef Lasagna \$5 per person (\$45.80 inclusive)
To add Cheese Tortellini \$5 per person (\$45.80 inclusive)
To add Grilled Vegetables \$5 per person (\$45.80 inclusive)
To add Sautéed Shrimp \$6 per person (\$47.15 inclusive)

Eureka Buffet

Price is based on the number of selections you make and includes salads, meat selection(s), and side items. Additional selections are priced below and based on the number of choices preferred for all courses.

ONE SELECTION

Choose 1 salad, 1 entree, & 1 side item \$37.00 per person (\$49.85 inclusive)

TWO SELECTIONS

Choose 2 salads, 2 entrees, & 2 side items \$40.00 per person (\$53.89 inclusive)

THREE SELECTIONS

Choose 3 salads, 3 entrees, & 3 side items \$43.00 per person (\$57.93 inclusive)

SALAD OPTIONS:

Farmers Market Salad (Mixed salad greens, grape tomatoes, sliced cucumbers, julienne carrots, served with Italian & Ranch dressings)

Classic Caesar Salad (Crisp Hearts of Romaine, sundried tomatoes, seasoned croutons, parmesan cheese, served with Caesar dressing)

Spring Street Salad (Baby spinach, fresh seasonal berries, crumbled Feta Cheese, served with Champagne Vinaigrette)

Grilled Vegetable Pasta Salad (Orzo pasta with asparagus, green onion, mushrooms, & red bell pepper, tossed in a Balsamic Vinaigrette. Served chilled)

ENTREE OPTIONS:

Beef Tips Bordelaise (Classically prepared cuts of beef tenderloin, braised & served in a red wine butter sauce)

Grilled Atlantic Salmon (Grilled Atlantic salmon filets, lightly seasoned with kosher salt & black pepper, finished with a chive-garlic compound butter)

Pot Roast (Fork tender beef, simmered in a rich demi-glaze)

Herb Roasted Chicken (Herb encrusted chicken quarters, oven roasted to juicy perfection)

Grilled Vegetable Skewer (Traditional & seasonal vegetables)

SIDE ITEM OPTIONS:

Wild Rice

Garlic Mashed Potatoes

Oven Roasted New Potatoes

Au Gratin Potatoes

Four Cheese Mac & Cheese

Asparagus

Sautéed Squash Medley

Seasoned Green Beans

Tri-colored Caramelized Carrots

Roasted Brussels Sprouts

Prices do not include 19.88% service charge and 12.38% tax except where noted as inclusive.

1886 Crescent Hotel

Catering *Carving Stations*

Chef may serve you selection in a Dinner Cut or Sandwich Cut Presentation (including slider rolls & condiments)

Chef's Fee: \$75 per station for every 75 guests

Prime Rib Au Jus \$390.00

6oz Dinner Cut Portion serves 30 guests

Sandwich Cut Portion serves 45 guests

Boneless Honey Glazed Ham \$220.00

6oz Dinner Cut Portion serves 40 guests

Sandwich Cut Portion serves 60 guests

Seasoned Pork Loin \$190.00

4oz Dinner Cut Portion serves 40 guests

Sandwich Cut Portion serves 50 guests

Roasted Turkey Breast \$170.00

6oz Dinner Cut Portion serves 20 guests

Sandwich Cut Portion serves 35 guests

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Catering - Special Events

Beer, Wine & Spirits

BEER

Select Bottled Beer Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite	\$5.50
Premium Bottled Beer Boulevard Wheat, Corona, Diamond Bear Pale Ale, Fat Tire, Guinness Irish Dry Stout, Heineken, Sam Adams, Shiner Bock	\$6.50
By The Half Keg Select Beer Premium Beer	\$400.00 \$500.00
Hard Seltzer Truly, White Claw (assorted flavors)	\$5.50
Special Request Beer Please make request a minimum of 45 days prior to event	TBD

WINE

Robert Mondavi, Woodbridge-California 1.5 liter Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon	\$45.00
Kendall Jackson-California 750ml Chardonnay Pinot Noir, Merlot Vintner's Reserve, Cabernet Sauvignon Vintner's Reserve	\$40.00 \$50.00
Terlato-Italy 750 ml Pinot Grigio	\$40.00
Kaiken-Mendoza Argentina 750ml Malbec Reserva	\$50.00

Wine by the Glass

Robert Mondavi, Woodbridge-California Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon	\$8.00
Kendall Jackson Chardonnay	\$8.90
Pinot Noir, Merlot, Cabernet Sauvignon	\$10.68
Terlato-Italy Pinot Grigio	\$8.90
Kaiken-Mendoza Argentina Malbec Reserva	\$10.68
Special Request Wine Please make request a minimum of 45 days prior to event	TBD

Champagne

LaMarca Prosecco 750ml	\$50.00
J Roget 750ml	\$20.00
Special Request Champagne & Prosecco Please make request a minimum of 45 days prior to event	TBD

Spirits

Select Liquors Absolut Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Beefeater Gin, El Jimador Tequila, Johnny Walker Red Scotch, Jim Beam Bourbon, Seagram 7, Jack Daniels Whiskey	\$6.50
Premium Liquors Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Johnny Walker Black Label, Crown Royal Whiskey, Maker's Mark Whiskey, Jameson Irish Whiskey, Bailey's Irish Cream, Disaronno Amaretto	\$8.50
Signature Drink	TBD

Menu Pricing Subject to Availability and Change.

Prices do NOT include Beer/Wine 12.375% Sales Tax, Liquor 36.375% Sales Tax or 19.88% Service Charge