



Catering Menu



At the Crescent Hotel, our Chef and the culinary team focus on delivering quality meals that meet your event's unique needs. Our expertise lies in plated meals with a polished presentation, but we're equipped to handle a variety of event styles. We're here to ensure your dining experience is seamless and satisfying, without compromising on the quality and service that make your event stand out.

BREAKFAST BUFFETS

Breakfast buffet prices are based on a minimum of 25 guests unless otherwise noted. Events with fewer guests are subject to a surcharge. All breakfast buffets are served with freshly brewed coffee (and hot tea upon request).

Classic Continental

\$14 Per Person

Assorted pastries, muffins and bagels served with an assortment of butters & spreads and assorted juices.

Executive Continental

\$16 Per Person

Fresh seasonal fruit, assorted pastries, muffins, bagels, and buttermilk biscuits served with an assortment of butters & spreads and assorted juices.

Hillside Breakfast Buffet

\$19.50 Per Person

Fresh scrambled eggs, country sausage, breakfast potatoes, buttermilk biscuits & creamy pepper gravy, fresh seasonal fruit, assorted pastries, muffins, and bagels, served with an assortment of butters, preserves, cream cheese, & assorted juices.

Crescent Brunch Buffet

\$26.50 Per Person

Choice of One: Quiche Lorraine, Spinach & Sundried Tomato Quiche, Leeks & Bacon Quiche

Choice of One: Hashbrown Casserole (green onion, sour cream, cheddar cheese), Southern Cheese Grits (with green chiles and onion)

Choice of One: Glazed Pineapple Smoked Ham, Applewood Smoked Bacon, Savory Country Sausage

Choice of One: Blueberry French Toast, Waffle Bar

Crescent Brunch Buffet includes a generous display of assorted muffins, danishes, bagels with honey cream cheese, smoked salmon pate with cream cheese, dill and capers and fresh seasonal fruit and cheese. Served with assorted juices.

LUNCH BUFFETS

Custom Lunch Buffet \$25 Per Person

Three Sandwiches (Self-Serve on Platters as ½ Sandwiches)

- Chef's chicken salad, fresh lettuce, sliced tomato, served on wheat bread
- Turkey club croissant with fresh lettuce, sliced tomato
- Roast beef & swiss cheese, fresh lettuce, sliced tomato served on ciabatta roll

Sandwich condiments provided for each guest to dress their own sandwiches

Three Salads

- Caprese
- Grilled Vegetable Orzo Pasta Salad
- Quinoa

Three Beverages

- Lemonade
- Iced Tea (Sweet & unsweetened)
- Iced Water

One soup choice may be added to this buffet for \$2.50 per person

- Twice Baked Potato Soup
- Hearty Tomato Soup

Taco Bar \$26.50 Per Person

Buffet includes grilled sliced chicken, beef brisket and roasted seasonal vegetables served with flour tortillas (corn tortillas upon request), shredded lettuce, cilantro, jalapenos, and fresh lime wedges. Side items include pico de gallo, queso fresco, guacamole, black bean salsa, vegetarian/fat-free refried beans, and Mexican rice.

Beverages include iced tea, freshly brewed coffee, & water service.

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 \$40 per person

Two Meat Selections \$43 per person

Three Meat Selections \$45 per person

Pastabilities Buffet

Includes warm breadsticks 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 water, iced tea, and coffee.
\$32 per person

To add Vegetable Lasagna	\$6 Per Person
To add Classic Beef Lasagna	\$6 Per Person
To add Cheese Tortellini	\$6 Per Person
To add Grilled Vegetables	\$6 Per Person
To add Sautéed Shrimp	\$7 Per Person

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.

1 Selection--Choose 1 salad, 1 entree, & 1 side item	\$40 Per Person
2 Selections--Choose 2 salads, 2 entrees, & 2 side items	\$43 Per Person
3 Selections Choose 3 salads, 3 entrees, & 3 side items	\$46 Per Person

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

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 \$3 per piece

Cucumber & Dill with Cream Cheese \$3 per piece

Olive Tapenade Crostini

Kalamata olives, garlic, and olive oil served on a toasted French baguette. \$2.50 per piece

Roma Tomato, Basil & Asiago

Roma tomatoes & asiago cheese on a toast point with chiffonade of fresh basil & balsamic reduction. \$3 per piece

Goat Cheese Mousse on Crostini

Fresh goat cheese mousse on a toasted French baguette, topped with pecans and local honey. \$3 per piece

Caprese Salad Skewers

Grape tomatoes & fresh mozzarella on a skewer, drizzled with olive oil and balsamic Reduction. \$3 per piece

Mozzarella, Tomato & Pesto Crostini

Fresh mozzarella, Roma tomato on a French baguette with pesto drizzle \$3 per piece

Walnut Gorgonzola Tartlet

Gorgonzola & cream cheese on puff pastry tartlet, garnished with fresh walnuts. \$3 per piece

Beef Tenderloin

Thinly sliced smoked beef tenderloin served on a toasted French baguette with stone ground mustard. \$4 per piece

Silver Dollar Rolls

Sliced ham, roast beef, or turkey breast. Served with mayonnaise, dijon mustard, & horseradish Sauce. \$4 per piece

Mini Roasted Vegetable Skewers \$3 per piece

Jumbo Shrimp Served chilled with cocktail sauce \$4 per piece

Cucumber Boursin Pinwheels \$3 per piece

DISPLAYS

Garden Fresh Vegetable Crudites

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

1 lb of each vegetable serves 25	\$115
2 lbs of each vegetable serves 50	\$185
4 lbs of each vegetable serves 100	\$325

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	\$185
2 lbs of each cheese with 2 Boursin and 2 Brie wheels serves 50	\$260
4 lbs of each cheese with 4 Boursin and 4 Brie wheels serves 100	\$380

Seasonal Fresh Fruit Display

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

1 lb of each fruit serves 25	\$180
2 lbs of each fruit serves 50	\$250
4 lbs of each fruit serves 100	\$375

Charcuterie Board

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

Service for 25	\$190
Service for 50	\$340
Service for 100	\$480
Individual plate (2-3 oz of meats, cheeses, pickled vegetables, breads)	\$12



CATERING

DINNER MENUS

Plated meals include a salad course of your choosing, hot rolls with 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. 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 except where noted as inclusive.

Entrée Selections

Chicken Boursin \$42

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 \$38

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 \$42

Grilled 7oz filet with herb butter. Served with garlic mashed potatoes and steamed asparagus

Boneless Pork Chop \$39

Eight-ounce boneless pork chop with apple cider demi and caramelized onions. Served with Yukon gold potatoes and vegetable medley.

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.



Entrée Selections Continued

Oven Roasted Beef Tenderloin, \$55

Eight-ounce filet of beef tenderloin, slow-roasted & finished with chive garlic compound butter.

Pot Roast \$38

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 \$47

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 \$36

Oven roasted with our house blend of savory herbs and spices. Served with wild rice and green bean medley

Pan Seared Snapper \$40

Seven-ounce filet pan seared and topped with a classic Burre Blanc sauce. Served with earth grain rice and asparagus \$40

Vegetable Wellington \$34

Sautéed Portabella cap stuffed with bell peppers, sundried tomatoes, shallots, and asparagus wrapped in gluten-free puff pastry. Topped with a roasted heirloom tomato sauce.

Wild Mushroom Stuffed Ravioli \$35

This pasta is served al fresco, tossed in olive oil, diced tomatoes, and black olives, and topped with parmesan cheese. Great vegetarian option.

Spinach & Onion Quinoa Stuffed Acorn Squash \$35

Served with wild rice and green bean medley.. Vegan and gluten-free option.

CATERING CARVING STATIONS

Chef may serve your 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 \$420

6oz dinner cut portion serves 30 guests

Sandwich cut portion serves 45 guests

Boneless Honey Glazed Ham \$240

60z dinner cut portion serves 40 guests

Sandwich cut portion serves 60 guests

Seasoned Pork Loin \$210

4oz dinner cut portion serves 40 guests

Sandwich cut portion serves 50 guests

Roasted Turkey Breast \$190

60z Dinner cut portion serves 20 guests

Sandwich cut portion serves 35 guests

Carving Station Sides:

- Garlic Mashed Potatoes \$3.50
- Herb Roasted Potatoes \$3.50
- Green Beans \$3.50
- Seasonal Vegetable medley \$3.50
- Grilled Asparagus \$3.75
- Baked Mac & Cheese \$3.75
- House or Caesar Salad \$4.50

SWEETS

Chocolate Dipped Strawberries (seasonal) \$38 Per Dozen

Assorted Freshly Baked Cookies \$22 Per Dozen

Assorted Muffins \$27 Per Dozen Brownie Bites \$28 Per Dozen

Lemon Bars \$28 Per Dozen

Cheesecake Bites \$28 Per Dozen

Colossal Cupcakes \$7 Per Cupcake

FOOD & BEVERAGE POLICIES

At the Crescent Hotel, guests are not allowed to bring their own food or drinks due to local laws and regulations concerning health and liquor. All food and beverage services are exclusively provided and managed by the hotel to ensure compliance. Any food or beverages for events must be purchased directly from the Crescent Hotel and cannot be removed from the premises once the event concludes. The hotel can arrange for specific items or products through licensed vendors, including kosher, gluten-friendly, or other specialty needs, provided they are requested at least 7 days in advance. As for alcoholic beverages, they are strictly supplied by the hotel in adherence to state regulations. Food & Beverage pricing is subject to a 19.875% service charge and sales tax of 12.375% on food, beer, wine, and service with liquor, taxable at 16.375%. Please note that menu items and prices are subject to change due to seasonal availability and market conditions, and substitutions may be made as necessary.



BOXED MEALS

Includes choice of sandwich or wrap, bagged chips, fresh fruit, pickle spear, fresh-baked cookie, and bottled water. \$18

- Club Croissant-Turkey breast, ham, leaf lettuce, and tomato on croissant
- Smoked Beef Ciabatta-Roast beef, leaf lettuce, Roma tomato, caramelized onion and horseradish creme fraiche
- California Roll-Bean sprouts, avocado, red onions, and sun-dried tomato jam on a fresh hoagie roll
- Hummus Wrap-Avocado, Roma tomato, red onion, and roasted red pepper hummus wrapped in a herbed flour tortilla.

BREAKS

7th Inning Stretch Break \$9 Per Person, 10 Person Minimum

- Chex Mix
- Peanuts
- Pretzels
- Chips

Sweet Tooth Break \$18 Per Person, 10 Person Minimum

- Fresh Baked Cookies
- Colossal Cupcakes
- Crescent Brownie Bites

Build Your Own Sundae \$16 Per Person, 15 Person Minimum

- Vanilla Bean Ice Cream
- Chocolate Chip Chocolate Ice Cream
- Hot Fudge
- Hot Caramel
- Chopped Nuts
- Maraschino Cherries
- Whipped Cream

All breaks are served with coffee and water

BEER WINE & SPIRITS

Beer

Select Bottled Beer \$5.50

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Premium Bottled Beer \$6.50

Boulevard Wheat, Corona, Diamond Bear Pale Ale, Fat Tire, Guinness Irish Dry Stout, Heineken, Sam Adams, Shiner Bock

By The Half Keg

Select Beer \$400

Premium Beer \$500

Hard Seltzer \$5.50

Truly, White Claw (assorted flavors)

Special Request Beer TBD

Please make request a minimum of 45 days prior to event

Wine

Robert Mondavi, Woodbridge-California 1.5 liter \$45

Pinot Grigio, Chardonnay, Moscato, Pinot Noir, Merlot, Cabernet Sauvignon

Kendall Jackson-California 750ml

Chardonnay \$40

Pinot Noir, Merlot Vintner's Reserve, Cabernet Sauvignon Vintner's Reserve \$50

Terlato-Italy 750 ml \$40

Pinot Grigio

Kaiken-Mendoza Argentina 750ml \$50

Malbec Reserva

Special Request Wine TBD

Please make request a minimum of 45 days prior to event

Wine by the Glass

Robert Mondavi, Woodbridge-California \$8

Pinot Grigio, Chardonnay, Moscato, Pinot Noir, Merlot, Cabernet Sauvignon

Kendall Jackson

Chardonnay \$9

Pinot Noir, Merlot, Cabernet Sauvignon \$10.50

Terlato-Italy \$9

Pinot Grigio

Kaiken-Mendoza Argentina \$10.50

Malbec Reserva

Champagne

LaMarca Prosecco 750ml \$50

J Roget 750ml \$20

Special Request Champagne & Prosecco TBD

Please make request a minimum of 45 days prior to event

Spirits

Select Liquors \$6.50

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

Premium Liquors \$8.50

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

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