

Complimentary items included in the Package
5 hour open bar with Top Shelf Liquors
International Coffee Boutique
One Wait Staff per two tables
Table Cloths to the floor
Crestview Country Club Signature Centerpieces

SOCIAL HOUR HORS D'OEUVRES

Cous Cous with Dried Fruit and Nuts, Roasted Red Pepper Hummus, Pita and Toasted Lavash
Or

Imported and Domestic Cheese Display

Complimentary Hot Butler Passed Hors d'Oeurves

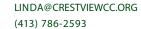
(please select six items)

Three Cheese Stuffed Mushrooms Tomato & Parmesan Bruschetta Roasted Red Pepper & Zucchini Flatbread Tuna Tartare with Mango Chutney Parmesan & Herb Risotto Balls with Marinara Vegetable Tempura with an Orange Mango Dip Vegetable Spring Rolls with Ginger-Soy Dipping Sauce Pan Fried Vegetable with Ginger-Soy Dipping Sauce Fried Camembert Cheese with a Raspberry Dip Sweet Potato Latkes with an Apple Chutney Cocktail Franks in a Blanket Seafood Stuffed Mushrooms Sesame Chicken Skewers Pineapple Chicken Satay Spanakopita Wedges Teriyaki Beef Skewers Smoke Salmon Canapé Salmon in Puff Pastry **Artichokes Français**



Potato Knishes







APPETIZERS

(please select one item)

Fresh Fruit Ensemble
Butternut Bisque, Crème Fraiche
Fresh Fruit Cup garnished with a Blackberry
Lemon Sorbet with Gingered Sugar
Strawberry Chilled Soup
Vegetable Barley Soup
Potato Corn Chowder
Strawberry Shrub Ice

SALADS

Your guests will have a choice of two dressings (please select one salad)

Tossed Garden Salad

Mixed Field Greens with Cucumber Slice and Grape Tomato

Chop-Chop Salad with cucumbers, tomatoes, mozzarella, peppers, carrots and jicama

Field Greens with Candied Pecans and Dried Cranberries

Poach Pear, Walnut Gongonzola Salad

Caesar Salad with Toasted Croutons

Basket of Artisan Breads & Butter











ENTRÉES

(PLEASE SELECT TWO OR THREE ENTRÉES)

Chicken

Chicken Gorgonzola with Roasted Garlic & Red Peppers Chicken Picatta with Lemon, Artichokes & Capers Chicken Française with White Wine, Lemon & Butter Chicken Madeira with Mushrooms, Madeira Wine & a hint of Pomodoro Chicken A La Parma with Lemon, Prosciutto and Parmesan Cheese Apple, Sage & Cranberry Stuffed Chicken Breast Panko Crusted Chicken Breast with your choice of sauce: Dijon Champagne, Citrus Aioli or Mango Chutney & Mustard Chicken Ensemble Select two preparations: Gorgonzola, Picatta, Française, Madeira \$73.50 per person

Prime Rib of Beef, Au Jus

Delmonico Steak with sauce:

Gorgonzola Cream, Cognac demi- glace, or Roasted Onion Maderia Grilled New York Sirloin with your choice of sauce: Maitre d'Hotel Butter or Marsala Demi-glace

Grilled Steak Tips Madeira

Veal Francaise

Veal Madeira

\$78.50 per person











Beef

Filet Mignon with Caramelized onions or Fried leeks with your choice of sauce:

Roasted Shallot & Whole Grain Mustard Reduction or Merlot Demi-glace

\$81.50 per person

Filet Mignon with Baked Stuffed Shrimp or Coquille St. Jacques

\$82.95 per person

Grilled Veal Chop with Roasted Shallot Demi-glace

\$85.50 per person

Seafood

Baked Boston Scrod with Lemon Beurre Blanc

Filet of Sole Français

Baked Stuffed Shrimp with Seafood Stuffing

Filet of Sole with Seafood Stuffing

Grilled Swordfish with Tropical Chutney

Sesame Seed Encrusted Salmon

with your choice of sauce:

Honey Balsamic Glaze, Tropical Fruit Chutney, Maple Glaze or Vanilla Beurre Blanc

Cashew Crusted Salmon

Baked Salmon

\$75.95 per person

Chilean Sea Bass

Baked Salmon and Tuna Ensemble

\$80.00 per person







Bar/Bat Mitzvah Menu

AT CRESTVIEW COUNTRY CLUB

Vegetarian

Butternut Squash Ravioli, Sherry cream sauce

Pasta with Grilled Fresh Vegetables

Eggplant Parmesan

Eggplant Rollatini

\$72.50 per person

Starches

(PLEASE SELECT ONE)

Garlic Mashed Potatoes

Roasted Garlic & Rosemary Yukon Gold Potatoes

Pelau: Caribbean-style Diced Butternut Squash with Coconut Milk, Shallots and Pinto Beans

Couscous with dried currants and pecans

Cheese & Herb Twice Baked Potato

Red Smashed Potatoes

Au Gratin Potatoes

Sweet Potato Rosette

Potato Rosette

egetables

(PLEASE SELECT ONE)

Seasonal Vegetable Medley

Roasted Root Vegetables

Green Beans with Caramelized Onions

Haricot Verts with Toasted Garlic (.95 per person)

Acorn Squash with Maple Syrup and candied walnuts

Medley of Seasonal Vegetables

Carrots & Sugar Snap Peas

Asparagus Bundle (.95 per person)

Asian Stir Fry

281 SHOEMAKER LANE AGAWAM, MA 01001









Desserts

(PLEASE SELECT ONE)

Warm Brownie Confection with Vanilla Ice Cream
Ice Cream Sundae with Gourmet Toppings
select one sauce: Hot Fudge, Strawberry, or Apple
Turtle Cheesecake with Caramel & Nut Topping (optional upgrade \$.95/pp)
Warm Apple Crisp with Crème Fraiche
Chocolate Layer Cake with Vanilla Crème Anglaise
Fruit Sorbet select one flavor: Lemon, Strawberry, Raspberry
Classic Chocolate Mousse garnished with fresh raspberries
Oreo Ice cream Delight with Hot Fudge
Lemoncello Cheesecake
Chocolate Flourless Torte, Raspberry Coulis

Cherries Jubilee

Bananas Foster

Apple Strudel, Vanilla Bean Coulis

Freshly brewed regular & decaffeinated coffee

Coffee & Zea

An assortment of black, green & herbal teas

PLEASE ADD AN 18% HOUSE CHARGE AND 6.25% MA TAX TO ALL PRICES PRICES ARE GUARANTEED UNTIL JUNE 30, 2013 WITH A MAXIMUM INCREASE PER YEAR OF \$3.00/PP









😕 Bar/Bat Mitzvah Menu

AT CRESTVIEW COUNTRY CLUB

Complimentary Amenities

Signature Table Centerpieces

Floor-length Table Cloths in your color scheme

Wide Variety of Napkin Colors

One staff per two guest tables

Special Events Consultant to guide you through the planning and orchestrating the event

OPTIONS FOR ENHANCEMENTS

Social hour Boutiques:

Sushi Station

Sushi Chefs preparing Maki, Nigri and traditional sushi with salmon, tuna and vegetables Condiments of Tamari, Wasabi and pickled Ginger

\$7.85 per person

Carving Station

Honey Glazed Corned Beef

Rye bread, sliced marble bread, whole grain mustard, Kosher half sour pickles Homemade latkes with sour cream and Granny Smith Apple Sauce \$6.25 per person

· Asian

(please select three items)

Chicken Pad Thai

Vegetable Dumplings with Ginger soy Dip

Stir fry Vegetables

Sesame Vegetable Lo Mein

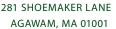
Spring rolls with dipping sauces

Crispy Orange Chicken









Falafel Station

Mediterranean Boutique with

Pita Pockets with Tabbouleh, Falafel, Hummus, tahini, sprouts, Cucumber and Tomato Chop Salad \$4.95 per person

Pasta Boutique

Fettuccini, Rigatoni, Angel Hair

Marinara, Alfredo Roasted Garlic & Oil

Create your own signature pasta dish with the accompaniments of

Brandied Mushrooms, Black Olives, Artichokes and Roasted Red Peppers

Garlic Crostini

\$5.50 per person

Martini Station

3 Specialty Martinis showcased with

Apple, Chocolate Kiss, Cosmopolitan, Raspberry, Watermelon

\$4.75 per person

Martini Luge

Specialty Ice carving featuring your favorite signature drink \$425.00 for one block ice carving









DESSERT ENHANCEMENTS

Crepe Stations

(Select two flavors)

Strawberry, Chocolate, Banana, Bing Cherry
Whip cream, Powdered Sugar, Shaved Chocolate, Chocolate Sauce
\$3.50 per person

Sweet Sensation Boutique

Sweet Sensation Boutique

Chocolate dipped strawberries, Assorted Miniature Italian pastries, Chocolate Decadence,

Ice cream parfaits, Fresh fruit platter, Trifle confection

\$7.50 per person

Chocolate Fountain

Strawberries, Marshmallows, Melon slices, Pineapple. Brownies, Ice Crispy treats and Pretzels \$3.95 per person

Ice Cream Sundae Buffet

3 flavors of ice cream, waffle baskets, assorted toppings, hot fudge, caramel sauce, whip cream, M & M's, cherries, Fresh fruit and many more! \$3.50 per person

Candy Station

Dazzle your guests with a treat that they will remember!

Elegantly appointed candy station featuring a lavish selection of favorite candies.

Bags and ties included

\$4.50 per person

PLEASE ADD AN 18% HOUSE CHARGE AND 6.25% MA TAX.
PRICES ARE GUARANTEED UNTIL JUNE 30, 2013 WITH A MAXIMUM INCREASE OF \$2.50 PER PERSON.







