



Buffet Menu for Special Events

AT CRESTVIEW COUNTRY CLUB

OUR WEEKDAY BUFFET MENU IS AVAILABLE MONDAY THROUGH THURSDAY

STATIONARY HORS D'OEUVRES

Complimentary Imported & Domestic Cheese Display with Assorted Crackers and Dips

SALAD & BREAD

THE SALAD MAY BE SERVED INDIVIDUALLY OR PLACED ON THE BUFFET
(PLEASE SELECT ONE SALAD)

Tossed Garden Salad

Baby Field Greens

Basket of Artisan Breads & Butter

ENTRÉES

(PLEASE SELECT TWO OR THREE)

Beef

Roast Sirloin of Beef with Mushroom Demi-glace

Beef Stroganoff served over Egg Noodles

Yankee Pot Roast with Roasted Carrots & Pearl Onions

Grilled Steak Tips Marsala

Prime Rib of Beef Au Jus (OPTIONAL UPGRADE 4.00/PP)

Filet Mignon with Roasted Shallot Demi-glace (OPTIONAL UPGRADE 5.50/PP)

PLEASE INQUIRE ABOUT ADDITIONAL BEEF ENTRÉE UPGRADES

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Pork

Grilled Sausage with Peppers & Onions

Glazed Ham with a Fruit Sauce

Chicken

Chicken Gorgonzola with Roasted Garlic & Red Peppers

Chicken Picatta with Lemon, Artichokes & Capers

Chicken Francaise 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

Chicken Parmesan

Panko Crusted Chicken Breast

WITH YOUR CHOICE OF SAUCE:

Dijon Champagne, Citrus Aioli or Mango Chutney & Mustard

Seafood

Shrimp & Scallop Scampi served over Bow Tie Pasta

Baked Boston Scrod with Lemon Beurre Blanc

Panko & Cashew Crusted Scrod

Filet of Sole Francais

Baked Salmon (OPTIONAL UPGRADE 2.00/PP)

WITH YOUR CHOICE OF SAUCE:

Honey Balsamic Glaze, Tropical Fruit Chutney or Vanilla Beurre Blanc

Additional Entrée Options

Eggplant Parmesan

Homemade Lasagna

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SIDES

Pasta

(PLEASE SELECT ONE)

Penne Marinara

Bow Tie Pasta Primavera

Bow Tie Alfredo

Butternut Squash Ravioli with a Sherry Cream Sauce

Starch

(PLEASE SELECT ONE)

Roasted Rosemary Yukon Gold Potatoes

Potatoes Au Gratin

Garlic Mashed Potatoes

Baked Potato with sour cream and chives

Twice Baked Stuffed Potato

Pelau:

CARIBBEAN-STYLE DICED BUTTERNUT SQUASH WITH COCONUT MILK, SHALLOTS AND PINTO BEANS

Vegetable

(PLEASE SELECT ONE)

Fresh Vegetable Seasonal Medley

Sautéed Zucchini & Summer Squash

Green Beans with Caramelized Onions

Peas with Caramelized Pearl Onions & Sliced Mushrooms

Carrots & Sugar Snap Peas

Butternut Squash with Cinnamon

Asian Stir Fry

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Desserts

(PLEASE SELECT ONE)

Warm Brownie with Vanilla Ice Cream

Ice Cream Parfait

SELECT ONE SAUCE: HOT FUDGE, STRAWBERRY, PEACH MELBA OR PEAR

Turtle Cheesecake with Caramel & Nut Topping (OPTIONAL UPGRADE \$.95/PP)

Warm Apple Crisp with Fresh Whipped Cream

Chocolate Layer Cake with Vanilla Crème Anglaise

Classic Chocolate Mousse

Oreo Ice Cream Ball with Hot Fudge Sauce

Sorbet

SELECT ONE FLAVOR: LEMON, STRAWBERRY, RASPBERRY

Bananas Foster

Cherries Jubilee

Coffee & Tea

Freshly brewed regular & decaffeinated coffee plus an assortment of black, green & herbal teas

Complimentary Amenities

White or Ivory Tablecloths

Wide Variety of Napkin Colors

Signature Table Centerpieces

Special Event Consultant to guide you throughout the planning
and to ensure the success of your event

\$28.00

PER PERSON FOR TWO ENTRÉES

\$32.00

PER PERSON FOR THREE ENTRÉES

PLEASE ADD AN 18% HOUSE CHARGE AND 6.25% MA TAX TO ALL PRICES
PRICES ARE GUARANTEED UNTIL MARCH 31, 2013 WITH A MAXIMUM INCREASE PER YEAR OF \$3.00/PP

CREATED 10/2012



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CEREMONY

INCLUDES:

Set-up and break-down of theater-style seating

Decorative white arbor

Choice of several picturesque locations on the property for wedding photography

\$895.00

BAR ARRANGEMENTS

One hour regular open bar	\$12.95/PP
Each additional hour of regular open bar	\$3.00/PP
One hour premium open bar	\$14.95/PP
Each additional hour of premium open bar	\$3.00/PP
Five hour regular open bar	\$19.25/PP
Five hour premium open bar	\$23.75/PP
House champagne or wine toast	\$2.50/PP
Two bottles of house wine at each table	\$2.95/PP
Circulating House wine or Champagne	\$3.50/PP
Signature drink	\$3.95/PP
CHAMPAGNE, VODKA, GIN OR RUM BASED, SHOWCASED THROUGHOUT THE RECEPTION	
Cordial station with after dinner chocolate cups	\$3.75/PP
Circulating house wine or champagne for the cocktail hour	\$3.25/PP
International Coffees served with liqueur	\$3.95/PP
Espresso and Cappuccino	\$4.25/PP

CREATED 10/2012

