



Exclusive Wedding Menu

FOR YOUR SPECIAL DAY AT CRESTVIEW COUNTRY CLUB

House Champagne or Wine Toast

Five-hour Ultimate Open Bar

Signature Cocktail

Imported & Domestic Cheese Display garnished with Fresh Fruit

HORS D'OEURVES

Imported & Domestic Cheese Display garnished with Fresh Fruit

Crudités and Dips and Humus and Pita Chips

Circulating Chilled Shrimp with our Signature Horseradish Cocktail Sauce

Butler Passed Hot Hors d'Oeuvres

(PLEASE SELECT SIX)

Lemon Chicken

Teriyaki Beef Skewers

Asian Sesame Chicken

Pineapple Chicken Satay

Tomato & Parmesan Bruschetta

Bourbon Glazed Bacon-wrapped Chicken

Vegetable Spring Rolls with Ginger-Sesame Dipping Sauce

Pan Fried Vegetable or Pork Dumplings with Ginger-Soy Dipping Sauce

Chicken Cordon Bleu Bites with Chutney-Mustard Dipping Sauce

Parmesan & Herb Risotto Balls with Marinara

Roasted Red Pepper & Zucchini Flatbread

Three-Cheese Stuffed Mushrooms

Seafood Stuffed Mushrooms

Bacon-wrapped Scallops

Spanakopita Wedges

Beef Wellington

Clams Casino



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APPETIZERS

YOUR CHOICE OF APPETIZER

Butternut Bisque

Strawberry Soup

French Onion Soup

Fresh Fruit Ensemble

New England Clam Chowder

Pineapple Star-burst and Fresh Berries with a Mango Coulis

Raspberry, Strawberry, or Lemon Sorbet with a Kiwi garnish

Italian Wedding Soup

Seafood Chowder

Tortellini Soup

SALADS & BREADS

A BASKET OF ARTISAN BREADS & BUTTER PLUS YOUR CHOICE OF ONE SALAD IS INCLUDED

Chop Salad with Romaine, Blue Cheese, Tomatoes, Cucumbers, Peppers, and Apples

Mixed Field Greens with Candied Walnuts, Dried Cranberries, and Mandarin Oranges

Garden Tossed Salad with Shredded Carrots, Tomatoes, Cucumbers, and Black Olives

Caesar Salad with Toasted Croûtons



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ENTRÉES

PLEASE SELECT TWO OR THREE ENTRÉES

Beef

Prime Rib of Beef Au Jus

Delmonico Steak WITH YOUR CHOICE OF SAUCE:
Gorgonzola Cream or Roasted Onion Madeira

Grilled New York Sirloin
WITH YOUR CHOICE OF SAUCE:
Maitre D'hotel Butter or Marsala Demi-glace

Filet Mignon
WITH YOUR CHOICE OF SAUCE:
Bordelaise or Roasted Shallot & Whole Grain Mustard Reduction

Filet Mignon with Baked Stuffed Shrimp or Coquille St. Jacques

Filet Mignon with Lobster Tail (OPTIONAL UPGRADE \$8.00/PP)

Grilled Steak Tips Madeira

Veal Francaise or Veal Madeira

Grilled Veal Chop with Roasted Shallot Demi-glace

Chicken

Chicken Picatta with Lemon, Artichokes & Capers

Chicken Francaise with White Wine, Lemon & Butter

Chicken A La Parma with Lemon, Prosciutto & Parmesan

Chicken Gorgonzola with Roasted Garlic & Red Peppers

Panko Crusted Chicken Breast WITH YOUR CHOICE OF SAUCE:
Dijon Champagne, Citrus Aioli or Mango Chutney & Mustard

Chicken Madeira with Mushrooms, Madeira Wine & a hint of Pomodoro

Chicken Ensemble SELECT TWO PREPARATIONS: GORGONZOLA, PICATTA, FRANCAISE, MADEIRA

Apple, Sage, & Cranberry Stuffed Chicken Breast

Chicken Mediterranean

Chicken Marsala

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Seafood

Baked Boston Scrod with Lemon Beurre Blanc

Baked Stuffed Shrimp with Seafood Stuffing

Filet of Sole with Seafood Stuffing

Filet of Sole Francaise

Baked Salmon

WITH YOUR CHOICE OF SAUCE:

Honey Balsamic Glaze, Tropical Fruit Chutney or Vanilla Beurre Blanc

Grilled Swordfish with tropical Chutney

Sesame Seed Encrusted Salmon

Cashew Crusted Salmon

Salmon and Tuna Duet

Pork

Garlic Rosemary Crusted Roast Pork Loin

Bourbon Glazed Pork Loin with Fruit Stuffing

Roasted Pork Tenderloin with Mango Chutney

Honey Mustard Glazed Pork Chops

Pecan Herb Stuffed Pork Chops

Vegetarian

Eggplant Parmesan

Butternut Squash Ravioli Primavera

Three-Cheese & Vegetable Lasagna

Seasonal Vegetable Plate

Eggplant Rollatini

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SIDE DISHES

Starches

(PLEASE SELECT ONE)

Garlic Mashed Potatoes

Roasted Garlic & Rosemary Yukon Gold Potatoes

Au Gratin Potatoes

Baked Potato with Sour Cream & Chives

Cheese & Herb Twice Baked Potato

Pelau

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

Red Smashed

Confetti Rice

Vegetables

(PLEASE SELECT ONE)

Roasted Root Vegetables

Seasonal Vegetable Medley

Carrots and Sugar Snap Peas

Steamed Broccoli & Cauliflower

Butternut Squash Purée with Cinnamon

Green Beans with Caramelized Onions

Petite Peas with Pearl Onions & Mushrooms

Seasoned Asparagus

Grilled Vegetables

Asian Stir Fry

Haricot Vert

Ratatouille

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DESSERTS

(PLEASE SELECT ONE STATION)

Sweet Boutique Station

Miniature Italian Pastries and Sweet Treats

Ice Cream Sundae with Gourmet Toppings

WITH YOUR CHOICE OF ONE SAUCE: Hot Fudge, Strawberry, Peach Melba or Pear

Chocolate Dipped Strawberries

Assorted Mousse (Classic Chocolate, Raspberry, & Hazelnut)

Fresh Fruit and Berries

Chef Attended Crepe Suzette Station

Miniature Italian Pastries and Sweet Treats

Chocolate with Bananas, Strawberry, or Mandarin Oranges Crepes with fresh creme, shaved chocolate, powdered sugar, and chocolate sauce

Vanilla Bean and Chocolate Ice Cream

Fresh Fruit and Berries

Coffee & Tea
INCLUDED

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

Complimentary Additional Items

Wedding Cake

Complimentary Champagne & Selected Hors d'Oeuvres Served in the Bridal Room

Floor-length White or Ivory Tablecloths, Wide Variety of Napkin Colors, & Signature Table Centerpieces

Chair Covers for your "Exclusive" Dining Experience

Our "Exclusive Service" to Cater to your Guest's Every Need

Experienced, On-site Event Consultant will be there to Guide you from Start to Finish

\$108.00 PER PERSON

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CEREMONY

Theater-style Seating with Decorative White Arbor
 Choice of several Picturesque Locations on the Property for Wedding Photography
 Complimentary use of Golf Carts for Bridal Party Photographs
 Package includes Ceremony Rehearsal On-site
 Banquet Manager to Coordinate the Ceremony

\$895.00

BAR ARRANGEMENTS

One-hour Premium open bar.....	N/A
Each additional hour of Premium open bar	N/A
One-hour Ultimate open bar	N/A
Each additional hour of Ultimate open bar.....	\$3.75/PP
Five-hour Premium open bar	N/A
Five-hour Ultimate open bar.....	INCLUDED
House champagne or wine toast.....	INCLUDED
Two bottles of house wine at each table.....	\$2.95/PP
Circulating House wine or Champagne	\$3.50/PP
Signature drink with open bar	INCLUDED
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

PLEASE ADD AN 18% HOUSE CHARGE AND 6.25% MA TAX TO ALL PRICES.
 QUOTED PRICES ARE GUARANTEED FOR 90 DAYS WITH A MAXIMUM INCREASE OF 10% PER YEAR
 EFFECTIVE 02/10/2014