





FOR YOUR SPECIAL DAY AT CRESTVIEW COUNTRY CLUB

OUR LUNCHEON MENU IS AVAILABLE MONDAY THROUGH FRIDAY

CHOICE OF APPETIZER, SOUP OR SALAD

Appetizer

Fruit Sorbet (LEMON, RASPBERRY OR STRAWBERRY), Fresh fruit cup, Melon ensemble

Soup

Cream of Chicken, Minestrone, Cream of Broccoli, Potato Corn Chowder, New England Clam Chowder, French Onion, Chicken with Rice, Tortellini, Butternut Bisque

Watad
THE SALAD WILL BE INDIVIDUALLY SERVED WITH A CHOICE OF TWO DRESSINGS

Tossed Green Salad

Field Greens

Assorted Artisan breads with butter

ENTREES

PLEASE SELECT ONE

Roast Sirloin of Beef with Mushroom Demi-glace

Beef

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







Park

Grilled Sausage with Peppers & Onions Glazed Ham with a Fruit Sauce

Phicken

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 Français

Baked Salmon (OPTIONAL UPGRADE 2.00/PP) WITH YOUR CHOICE OF SAUCE: Honey Balsamic Glaze, Tropical Fruit Chutney or Vanilla Beurre Blanc

Pasta)

Penne Marinara

Bow Tie Pasta Primavera

Bow Tie Alfredo

Butternut Squash Ravioli with a Sherry Cream Sauce









Additional Entrée Options

Eggplant Parmesan

Homemade Lasagna

SIDES

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

Degetable
(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











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 & Zea

Freshly brewed regular & decaffeinated coffee

An assortment of black, green & herbal teas

Complimentary Amenities

White or Ivory Tablecloths

Wide Variety of Napkin Colors

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

\$22.50 PER PERSON

IF DESSERT IS OMITTED, PLEASE DEDUCT \$1.00 PER PERSON

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







