



Crestview Country Club

Buffet Menu-Grand View Ballroom

Optional Social Hour Enhancements

Imported and Domestic Cheese Display with Assorted Crackers (add \$4.25)

BUTLER PASSED HOT HORS D'OEURVES

(Select Four items \$7.95 per person)

Three Cheese Stuffed Mushrooms

Seafood Stuffed Mushrooms

Tomato & Parmesan Bruschetta

Bourbon Glazed Bacon-wrapped Chicken

Roasted Red Pepper & Zucchini Flatbread

Spanakopita Wedges

Bacon-wrapped Scallops *(optional upgrade .50/pp)*

Parmesan & Herb Risotto Balls with Marinara

Cucumber Hummus Cups

Teriyaki Beef Skewers

Other Social Hour Enhancements:

Vegetable Crudités with Assorted Dip	\$2.95/PP
Fresh Fruit Platter	\$3.25/PP
Raw Bar with Clams and Oysters	\$11.95/PP
Butler Passed Shrimp Cocktail	\$4.95/PP

SALAD

Tossed Garden Salad with a choice of two dressings

Or Caesar Salad with Croutons and Shaved Parmesan Cheese

BASKET OF ARTISAN BREADS & BUTTER



BEEF

Bourbon Gazed Flank Steak
Grilled Steak Tips Marsala
Beef Burgundy Brisket
Roast Sirloin of Beef, Bordelaise Sauce
Yankee Pot Roast with Roasted Carrots & Pearl Onions
Prime Rib of Beef, au jus (optional upgrade \$6.00 pp)
Sliced Tenderloin of Beef (optional upgrade \$5.95/pp) with Bordelaise Sauce

CHICKEN

Chicken Madeira with Mushrooms, Madeira Wine & a hint of Pomodoro
Chicken Picatta with Lemon, Artichokes & Capers
Chicken Francais with White Wine, Lemon & Butter
Chicken Parmesan
Chicken Marsala

SEAFOOD

Baked Haddock
Baked Boston Scrod with Lemon, white wine and breadcrumbs
Filet of Sole Francais
Honey Balsamic Glazed Salmon (\$4.00 pp upgrade)

PORK

Bourbon Glazed Pork Loin
Roasted Pork Tenderloin with Mango Chutney
Sausage with Peppers & Onions
Glazed Ham with a Fruit Sauce



VEGETARIAN

Penne Pasta with Grilled Vegetables
Butternut Squash Ravioli with a Cider Cream Sauce
Seasonal Vegetable Plate
Eggplant Parmesan

STARCHES

Garlic Mashed Potatoes
Roasted Garlic & Rosemary Yukon Gold Potatoes
Baked Potato with Sour Cream & Chives
Wild Rice Pilaf
Baked Potato with Sour Cream & Chives
Penne with a la Vodka, Marinara, or Bolognese Sauce
Bow Tie with Alfredo Sauce

VEGETABLES

Seasonal Vegetable Medley
Green Beans with Caramelized Onions
Carrots and Sugar Snap Peas
Butternut Squash Purée with Cinnamon
Steamed Broccoli and Cauliflower

DESSERT

Warm Brownie with Vanilla Bean Ice Cream
Ice Cream Sundae with Gourmet Toppings
(select one: Hot Fudge, Strawberry, or Caramel)
Warm Apple Crisp with Fresh Whipped Cream



Please inquire about enhanced dessert stations

Sweet Table \$8.95/PP

MINIATURE SWEET TREATS, CHOCOLATE DIPPED STRAWBERRIES, FRESH FRUIT

Crepe Station \$4.50/PP

NUTELLA WITH BANANAS OR STRAWBERRIES WITH FRESH CREAM

With SHAVED CHOCOLATE AND POWDERED SUGAR

Upgrade to a Sundae Bar \$4.95/PP

CHOCOLATE, VANILLA AND STRAWBERRY ICE CREAM WITH AN ARRAY OF TOPPINGS FOR
YOUR GUEST TO CREATE THEIR OWN MASTERPIECE

COFFEE STATION

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

COMPLIMENTARY ADDITIONAL ITEMS

White or Ivory Tablecloths

Wide Variety of Napkin Colors

Signature Table Centerpieces

Buffet Pricing:

\$35.95 pp (salad, rolls, 2 main entrees, starch, vegetable, & dessert; Coffee & Tea)

\$39.95 pp (salad, rolls, 3 main entrees, starch, vegetable, & dessert; Coffee & Tea)

Prices as of January 1, 2022
SUBJECT TO CHANGE BASED ON MARKET

A 21% House Charge and 7% MA Tax to be added to all food, beverage and event charges.