

Crystal Peak's Special Events Package



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Crystal Peak Dinner Package

Dinner Package Includes:

Field Green Salad, Freshly Baked Dinner Rolls, Choice of Four Entrees for Sit Down Meal or Grand Buffet Selections, 100% Colombian Coffee, Herbal Teas, Ivory Table Linens, and Napkins use of Hurricane or Votive Candles for table lighting.

(20% Service Charge (staffing fee) & Sales tax will be added to all Prices)

Booking Details a \$250 deposit is required to reserve your date

All Prices are based on minimum of 60 guests a server fee of One Hundred dollars will apply to parties under 60 guests an additional One Hundred dollar room fee will also apply to parties under 45 guests

Minimum Guest count for Laurel Room -60 Guests

Minimum guest count for Crystal Room – 100 Guests

Our hors d'oeuvres are produced on the premises providing uniqueness to your guests. They are produced in an unlimited quantity to satisfy anyone's appetite; they are also produced while the event is going on so any hors d'oeuvres that are more popular are automatically produced in larger volume. All of our Hors d'oeuvres are passed butler style on beautiful platters.

Hors d'oeuvres with Dinner \$5.95 Per Person all Eight passed in Unlimited Quantity

- Spicy Andouille Bruschettas with a Mesquite Barbecue Sauce
- Southwestern Meatballs with a Cheddar and Chipotle Fondue
- Wild Mushrooms with Fresh Herbs and Romano Cheese Baked in a Savory Puff Pastry
- Grilled Steak Crostini with Boursin Cheese and Roasted Peppers
- Slow Roasted Tomato and Fresh Mozzarella Bruschettas with Pesto
- Pulled Pork Tartlets with Sharp Cheddar and Caramelized Onions
- Smoked Chicken, Sundried Tomato and Artichoke Flatbreads
- Crystal Peak Buffalo Chicken with Blue Cheese on Blue Corn Chips

Hors d'oeuvres at Additional Cost Per Person

- Crystal Peak Black Angus Sliders with Bacon, Caramelized Onion and Cheddar \$2
- Crispy Vegetarian Thai Spring Rolls with a Chili Lime Dipping Sauce \$2
- Seared Sea Scallops with a Passion Fruit Drizzle \$4
- Shrimp Wontons with a Ginger Soy Dipping Sauce \$3
- Grilled Pancetta Basil Wrapped Shrimp \$4
- Lump Crab Cakes with Lemon Caper Aioli \$3

Crystal Peak Plated Sit Down Options:

First Courses:

- Soups – Many Choices \$3-4 per person
- Maryland Crab Cakes with a Lemon Caper Aioli \$5.50
- Crispy Thai Spring Rolls with a Sweet and Sour Thai Dipping Sauce \$5.50
- Gemelli Pasta with Roasted Peppers, Grilled Asparagus, and Shiitakes in a Gorgonzola Cream \$4.50
- Penne Pasta with Slow Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Kalamata Olives, Fresh Basil and Sini Romano Cheese \$4.50
- Chilled Poached Shrimp with a Tomato Horseradish Aioli and Passion Fruit Dressed Greens \$8.50

Salad Course (included in Entrée Prices): Served with Freshly Baked Bread and Butter

- Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette included
- Caesar with Focaccia Croutons, Kalamata olives, Grape Tomatoes and Sini Romano cheese \$3.00

Entrée Selections

Please select one Entrée from each category for Your Guests (4) Selections.

Served with Field Green Salad, Fresh Bread, Seasonal Starch and Vegetables Prices are subject to 20% service and Sales Tax

Meat Selections (\$29.95 additional charges listed by some Entrees):

- Roasted Spinach Gorgonzola Toasted Pine Nut Stuffed Pork loin with a Rosemary Demi Glace
- Sliced Oven Roasted Apple Cranberry Stuffed Pork loin with a Cracked Pepper Cider Demi Glaze
- Romano Crusted Pork loin with a Tomato Fondue and Fresh Mozzarella
- Oven Roasted Apple Cranberry Stuffed Pork Tenderloin with a Cracked Pepper Cider Demi Glaze
- Grilled New York Strip Steak with Portobello Mushrooms and Caramelized Onion Demi
- Grilled New York Strip Steak with Roasted Mushrooms, Caramelized Onions and Béarnaise Sauce
- Tuscan New York Steak- Caramelized Onions, Roasted Peppers, Olives, Mushrooms & Plum Tomatoes
- Steak Au Poivre; Pepper Crusted Flamed with Brandy with a Hint of Dijon, Cream and Demi Glaze
- Apple Barbecued Smoked Pork Rack Chop with a Green Apple Sauce
- Gorgonzola Crusted New York Strip Steak with Rosemary Demi and Crispy Onions+\$1
- Grilled Colorado Lamb Chops with a Truffle Shiitake Demi Glaze +\$4
- Grilled Black Angus New York Strip Steak with Caramelized Onions & Portobello Mushrooms +\$2
- Braised Short Ribs with Fresh Rosemary and a Cabernet Reduction +\$2
- Oven Roasted Prime Rib of Beef with Natural Juices and Crispy Onions +\$5
- Grilled Filet Mignon with Caramelized Onions and Portobello Mushrooms +\$5
- Black Angus New York Strip Steak with Five Mesquite Barbecue Shrimp & Fire Roasted Onions \$6
- Grilled Gorgonzola Crusted Filet Mignon with Rosemary Demi Glace and Crispy Onions +\$6
- Grilled Filet Mignon with Lump Crab, Pencil Asparagus and Béarnaise Sauce +\$7

Poultry Selections (\$28.95 service additional charges listed by some entrees):

- Herb Seared Breast of Chicken with Slow Roasted Tomatoes and Portobello Mushrooms
- Oven Roasted Romano Crusted Breast of Chicken with a Dijon Dill Cream
- Romano Crusted Breast of Chicken with Roasted Tomatoes and Fresh Mozzarella
- Oven Roasted Breast of Chicken with a Wild Mushroom Champagne Shallot Cream Sauce
- Basil Chicken with Crispy Portobellos, Roasted Peppers, Fresh Mozzarella and a Marsala Wine Sauce
- Lemon Chicken Lightly Battered with Artichokes and Fresh Tarragon in a Lemon Butter Sauce
- Grilled Caribbean Jerk Chicken with Hawaiian Pineapple and Mango Salad
- Apple, Cranberry, Sweet Sausage and Gorgonzola Stuffed Breast of Chicken with a Cider Cream
- Crispy Black Berry Barbecued Half Chicken +\$1
- Vermont Sharp Cheddar and Smoked Ham Filled Crispy Chicken with a Dijon Dill Sauce +\$2
- Prosciutto Crusted Boursin Topped Breast of Chicken with a Champagne Shallot Cream +\$2
- Asiago Crusted Breast of Chicken with Asparagus & Lump Crab Hollandaise +\$3
- Oven Roasted Duckling with an Orange Ginger Soy Glaze or Green Peppercorn Sauce +\$5
- Crispy Lobster & Crab Stuffed Chicken with Skewered Shrimp & Lemon Saffron Hollandaise +\$6

Seafood Selections (\$28.95 additional charges listed by some entrees):

- Crispy Lemon Herb Crusted Tilapia with Saffron sauce
- Crab Crusted Filet of Tilapia with a Sherry Lobster Cream
- Sesame Seared Tilapia with a Citrus Pineapple Salsa
- Crab Crusted Filet of Sole with Sherried Lobster Cream
- Romano Crusted Flounder with a Citrus and Tomato Aioli
- Oven Roasted Catfish "BLT" with a Sweet Corn Aioli
- Pan Seared Maryland Crab Cakes with a Lemon Caper Aioli
- Oven Roasted Salmon Filet with a Tomato-Basil & Saffron Aioli +\$1
- Sesame Seared Salmon Filet with a Mango-Golden Pineapple Salsa +\$1
- Basil Seared Salmon with a Roasted Pepper Salad +\$1

- Crab Crusted Salmon with a Sherried Lobster Cream +\$1
- Herb Seared Mahi Mahi with a Tomato-Pine Nut Fondue and Artichoke Sauce+\$3
- Shrimp Crusted Mahi with a Saffron Tomato Cream +\$3
- Crab Stuffed Jumbo Shrimp with a Lemon Butter Sauce +\$2
- Grilled Swordfish with a Lemon Garlic Scallion Butter +\$4
- Pan Roasted Arctic Char with Balsamic Glazed Pearl Onions and Crispy Shiitakes +\$4
- Sesame Crusted Yellowfin Tuna Served Rare with a Mango Pineapple Salsa +\$6
- Grilled East Coast Swordfish with a Lump Crab and Rock Shrimp Lobster Sauce +\$5

Pasta Selections (\$27.95):

- Penne Pasta with Slow Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Kalamata Olives, Fresh Basil and Sini Romano Cheese
- Penne Ala Vodka with Feta-Spinach Stuffed Tomatoes and Shaved Sini Romano Cheese
- Farfalle Pasta Tossed with Grape Tomatoes, Portobello Mushrooms, Extra Virgin Olive Oil, Artichoke Hearts and Pesto
- Gemelli Pasta Tossed with Roasted Peppers, Crimini Mushrooms, Roasted Garlic, Baby Spinach and a Gorgonzola Cream Sauce
- Farfalle Pasta Tossed with Sweet Corn, Summer Squash, Oven Dried Tomatoes, Basil and Goat Cheese in a Roasted Garlic Cream (June –Oct)
- Penne pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano +1
- Tri Color Tortellini Tossed in an Asiago-Truffle Cream with Roasted Oak Tree Shiitakes, Baby Spinach, Tomato Fondue and Sugar Snap Peas +\$1
- Crystal Peak's Truffle Baked Macaroni and Cheese with Cherry wood Smoked Bacon

A Combination Dinner - One Choice for all Your Guests

Select any Two Entrees from the Dinner Package and our Chef/Owner will help you choose appropriate starch, vegetable and sauces to make any entrees selected enhance each other. It is then beautifully garnished and served to each guest. Most guests are thrilled to have two entrees to try. If you would like to select this feature, a \$1.00 per person fee applies.

Grand Buffet Options:

Includes, one salad, three hot dishes, and seasonal vegetable, Coffee & Tea

Buffet Base Price Twenty-Eight Dollars and Ninety-Five cents per Guest.

"Chef" Carving Station: choose two

- Blackberry BBQ House Smoked Pork Loin
- Spinach-Gorgonzola- Toasted Pine Nut Stuffed Pork Loin with a Rosemary Demi Glaze
- Apple-Cranberry Stuffed Pork Loin with a Cracked Pepper and Cider Demi
- Grilled Apple-Maple-Rosemary Barbecued Pork Tenderloin +\$1
- Virginia Smoked Ham; Honey Glazed with Dijon Mustard
- Herb Roasted Turkey with a Cranberry Ginger Relish
- Grilled Spice Rubbed New York Strip Steak with Caramelized Onions and Portobello Mushrooms
- Grilled Spice Rubbed New York Strip Steak with Béarnaise Sauce
- Grilled Spice Rubbed New York Strip Steak with a Horseradish Sour Cream Sauce
- Asian Marinated Strip Steak with a Pineapple Ginger BBQ
- Rosemary Garlic Rubbed Lamb with a Red Wine Demi Glaze +\$3
- Black Angus Strip Loin Split and Roasted with Fresh Rosemary, Garlic and Thyme +\$3
- Spice Rubbed Tenderloin of Beef with a Horseradish Sauce +\$4

Salads: Choose One served with Freshly baked Dinner Rolls

- Caesar Salad with Herb Croutons, Kalamata Olives and Plum Tomatoes
- Spinach Salad w/ Bacon, Red Onion, Chopped Egg, Croutons, Tomatoes and a Cider Vinaigrette
- Marinated Tomato, Sliced Bermuda Onion, Artichoke and Fresh Mozzarella Salad (June-Oct)
- Field Green Salad with Garden Vegetables and Balsamic Vinaigrette
- Field Green Salad with Dried Cranberries and Crumbled Gorgonzola with Dijon Sherry Vinaigrette

Hot Food Station: Choose of Three:

- Herb Seared Chicken with Shiitake Mushrooms in a Champagne Shallot Cream Sauce
- Basil Seared Chicken with Portobello Mushrooms and Slow Roasted Tomatoes
- Chicken Piccata with Capers and a Lemon Butter Sauce and Fresh Parsley
- Pan Roasted Chicken with a Dijon Dill Cream
- Pan Seared Chicken with Mushrooms in a Marsala Wine Sauce
- Romano Crusted Breast of Chicken with Roasted Tomatoes and Fresh Mozzarella
- Grilled Caribbean Jerk Chicken with a Hawaiian Pineapple and Mango Salad
- Thai Cashew Chicken with Green Onions and Roasted Peanuts
- Spicy Chicken Creole with Bell Peppers, Native Tomato and Andouille Sausage
- Oven Roasted Sausage and Peppers
- Pan Seared Lump Maryland Crab Cakes with a Lemon-Chive Aioli +\$1
- Crispy Lemon Herb Crusted Tilapia with Saffron sauce
- Crab Crusted Filet of Tilapia with a Sherry Lobster Cream
- Oven Roasted Catfish "BLT" with a Sweet Corn Aioli
- Shrimp and Bay Scallop Scampi with Red Peppers and Snap Peas over White Rice
- Crab Stuffed Filet of Sole with a Lemon Butter Sauce
- Sesame Seared Tilapia with a Mango Pineapple Salsa
- Basil Seared Salmon with a Roasted Pepper Salad =\$1
- Crab Crusted Salmon with a Lemon Aioli +\$1
- Basil Roasted Salmon with a Tomato and Saffron Aioli +1
- Ginger Seared Salmon Filet with a Pineapple-Mango Salsa +1
- Rock Shrimp, Bay Scallops and Smoked Salmon in a Tomato -Vodka Cream Over Pasta
- Rock Shrimp and Bay Scallops with Seasonal Vegetables in an Asiago Cream Tossed with Pasta
- Penne Pasta with Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, and Romano Cheese
- Penne Ala Vodka with Roasted Tomatoes, Chopped Spinach & Shaved Sini Romano Cheese
- Farfalle Pasta Tossed with Asparagus, Grape Tomatoes, Pesto and Sini Romano Cheese
- Gemelli Pasta w/ Roasted Peppers, Portobellos, & Baby Spinach in a Gorgonzola Cream Sauce
- Crystal Peak Mac and Cheese with AppleWood Smoked Bacon
- Farfalle Pasta Tossed with Sweet Corn, Summer Squash, Oven Dried Tomatoes, Basil & Asiago
- Tricolor Tortellini Tossed in an Asiago Cream with Roasted Oak Tree Shiitakes, Baby Spinach, Tomato fondue, Snap Peas and Shaved Romano Cheese
- Penne pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano

Showers and Luncheons:

Lighter Luncheon Buffet Twenty Three Dollars (three hours for event)

Includes Ice Water at Tables and a coffee and tea station. Cash Bar Available

- Crystal Peak Caesar with Crisp Romaine, Focaccia Croutons, Kalamata olives, Grape Tomatoes, Sini Romano cheese, and Herb Grilled Chicken
- Tuna Melts with Ripe Tomato and Monterey Jack Cheese of House Baked Focaccia or Roasted Turkey Wraps with Julienne Vegetables, Crisp Lettuce and Lemon Basil Aioli
- Broccoli and Cheddar Quiche
- Tortellini, Grilled Vegetables, and Fresh Mozzarella Salad with Basil Pesto
- Field Greens tossed with Gorgonzola, Grape Tomatoes, Red Onion, and a Dijon Basil Dressing
- Fresh Herb, Olive Oil and Roasted Garlic Grilled Peasant Bread

Brunch Buffet:

Twenty-three dollars per guest (three hours for event)

Includes Ice Water at Tables and a coffee and tea station.

- Roasted Asparagus, Grape Tomato, Cheddar and fresh Chive Frittata (open faced omelet) You Can change filling to any you wish-
- Choice of one - Fresh Blueberry Buttermilk Pancakes, Apple - Cinnamon Vanilla Bean French Toast or Belgium Waffles with Whipped Cream and Sliced Strawberries – all served with warm Maple Syrup
- Choice of one - Honey Dijon Glazed Virginia Ham Cherry Wood Smoked Bacon or Breakfast Sausage
- Also included Home fries, Sliced Ripe Melons-Fresh Berries-Golden Pineapple -Assorted Freshly Baked Danish, Muffins

Champagne Punch \$55 and Fruit Punch \$45 are available 35 glasses per bowl

Additional Items for Brunch Buffet at Two Dollars per selection per guest

- Herb Seared Chicken with Shiitake Mushrooms in a Champagne Shallot Cream Sauce
- Romano Crusted Chicken with Portobello Mushrooms and Slow Roasted Tomatoes
- Romano Crusted Chicken with a Dijon Dill Cream
- Pan Seared Lump Maryland Crab Cakes with a Lemon-Chive Aioli
- Sesame Seared Tilapia with a Passion Fruit Drizzle
- Crab Crusted Salmon with a Lemon Aioli
- Basil Roasted Salmon with a Tomato and Saffron Aioli
- Penne Pasta with Slow Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Fresh Basil and Sini Romano Cheese
- Farfalle Pasta Tossed with Asparagus, Grape Tomatoes, Pesto and Sini Romano Cheese
- Gemelli Pasta Tossed with Roasted Peppers, Portobello Mushrooms, & Baby Spinach in a Gorgonzola Cream Sauce

Dessert Selections:

- Assorted Cookies, Brownies, Table \$2.75
- Dark and White Chocolate Tuxedo Cake with Fresh Raspberry Sauce and Pirouline Garnish +\$3.95
- Assorted Cookies, Cream Puffs and Brownies served on Platters to each table +\$3.95
- New York Style Cheesecake with Seasonal Fruit +\$2.95
- White Chocolate Mousse & Raspberry Layer Cake with Toasted Coconut +\$2.95
- Warm Banana Chocolate Chip Bread Pudding \$2.00 also (available in seasonal flavors)
- New York Style Cheesecake with Caramelized Apples +\$3.95
- Tiramisu Dusted with Dutch Cocoa +\$3.95
- Chocolate Pecan Pie with a Vanilla Bean Anglaise +3.95
- Strawberry Shortcake with Fresh Berries Whipped Cream and Spearmint (May- October)+\$3.95
- Warm Chocolate Explosion Cake with Fresh Raspberry Sauce and Whipped Cream +\$5.95

You may bring your own cake and we will cut and serve it for you at no charge

Cocktail and Hors d'oeuvre Party- (Three Hours)

Fresh Fruit and Cheese Table with assorted Crackers and Bruschettas, Coffee and Tea Station included in Both Packages below

Twenty-Three Dollar per Guest Package:

Passed one hour and 15 minutes or until guests are full

- Spicy Andouille Bruschettas with a Mesquite Barbecue Sauce
- Southwestern Meatballs with a Cheddar and Chipotle Fondue
- Wild Mushrooms with Fresh Herbs and Romano Cheese Baked in a Savory Puff Pastry
- Smoked Salmon with Red Onion, Capers, Crème Fraiche and Chives on Crisp Rice Crackers
- Grilled Steak Crostini with Boursin Cheese and Roasted Peppers

- Slow Roasted Tomato and Fresh Mozzarella Bruschettas with Pesto
- Oven Roasted Sausage and Gorgonzola Stuffed Mushroom Caps
- Smoked Chicken, Sundried Tomato and Artichoke Flatbreads
- Curried Chicken Salad with Dried Cranberries on Toasted Naan
- Rock Shrimp and Brie baked in Phyllo cups with baby Spinach

Twenty Six Dollar and Fifty Cents Package:

HandPassed one hour and 15 minutes or until guests are full. Above Package with additional hors d'oeuvres listed below added

- Crispy Vegetarian Thai Spring Rolls with a Chili Lime Dipping Sauce
- Crispy Shrimp Wontons with a Lime Chili Dipping Sauce
- Lump Crab Cakes with Lemon Caper Aioli
- Pulled Pork Tarts with Caramelized Onions and Sharp Cheddar
- Beef Franks wrapped in puff pastry with Dijon
- Crispy Truffle Goat Cheese Risotto Balls with warm Tomato Coulis
- Sea Scallops Wrapped in Crispy Applewood Smoked Bacon

Other Options Available

- Assorted Cheese and Fresh Fruit Display; Out during Cocktail Hour – +\$3.95
- Passed Pet it Fores (Miniature Pastries) – Chocolate Eclairs, Cream Puffs, Berry Tartlets, Lemon Squares, Belgium Chocolate Brownies & Chocolate Covered Strawberries --+\$3.95
- Chocolate Covered Strawberries --+\$2.95
- Dessert Station; A Plated Selection of Seasonal Freshly Baked Desserts of your Choice Garnished and Served with Sauces --+5.95
- Chef's carving station choice of two meats, fresh breads and condiments --+5.95
- Pasta Station choice of two Pastas with grated Romano cheese --+5.95

Beverage Service

Three Hour Open Bar Twenty-Four dollars per guest (three dollars per guest per hour for additional time) Cash Bar or Tab Bar also available

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|----------------------------|--------------------------|-----------------|
| Tito's Vodka | Cutty Sark Scotch | Tanqueray Gin |
| Skyy Vodka | Johnny Walker Red Scotch | Lairds Gin |
| Absolute | Black Prince Scotch | Beefeaters Gin |
| Orange Vodka | TijuanaTequila | Sloe Gin |
| Citrus Vodka | Old Grand Dad Whiskey | Anisette |
| Jim Beam Bourbon | Canadian Club Whiskey | Sambuca |
| Bacardi Light Rum | Northern Lights Whiskey | Seagrams 7 |
| Castillo Rum | Ten High Bourbon | Crème De Menthe |
| Coco Reef Coconut Rum | Apricot Brandy | Crème De Cacao |
| Captain Morgan's Rum | Sweet Vermouth | Dry Vermouth |
| Devonshire Irish Cream | Honey Dew Melon | Triple Sec |
| Café Aztec (Coffee Liquor) | Peachtree | Apple Pucker |
| Amaretto | Cherry Brandy | Jacques Brandy |

Wine: House Selections; Chardonnay, Merlot, Cabernet Sauvignon, Syrah, White Zinfandel

Beer: Selection of Popular and Microbrews

Champagne Toast Two Dollars per Guest

Chef/Owner John G. Roller

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