

# Crestwood Country Club



## Catering Guide

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# Breakfast

## Breakfast Buffet \$8.00

Scrambled Eggs, Bacon, Sausage Patties with biscuits and gravy and fried potatoes. Includes Orange Juice and coffee

## Continental Breakfast \$5.00

Includes assorted mini muffins and fresh whole fruit. Served with orange juice and coffee.

## A'la Carte Options

Bagels and cream cheese	\$15.00/dozen
Assorted Mini Muffins	\$9.00/dozen
Apples	\$6.00/dozen
Bananas	\$6.00/dozen
Oranges	\$6.00/dozen
Hard Boiled Eggs	\$6.00/dozen
Assorted Donuts	\$12.00/dozen

## Lunch and Dinner Buffets

2 entrée lunch \$13.00 Dinner \$18.00

Choose one vegetable, one starch, one salad and two entrees, served with dessert bar, tea and coffee.

3 entrée lunch \$17.00 Dinner \$22.00

Choose one vegetable, two starch, two salads and three entrees, served with dessert bar, coffee and tea.

### Buffet Options

Vegetables: Glazed baby carrots, green beans almandine, sugar snap peas, or chef's medley.

Starch: roasted red potato, rice pilaf, roasted garlic mashed potato, and Scalloped potato.

Salads: Mixed green salad with assorted toppings and three dressings, cottage cheese, Caesar salad, pasta salad.

All buffets include rolls, coffee and tea. Fountain drinks can be included for \$1.25 per person

**Buffets are available for parties of 25 or more**

## Entrée Choices for Buffets

### Seafood:

Seared Salmon Fillets  
Swordfish Steaks  
Tortilla Crusted Tilapia  
Catfish Fillets  
Breaded Butterfly Shrimp

### Chicken:

Copenhagen sauce  
Marsala sauce  
Marinated grilled  
Basil Garlic butter sauce

### Meats:

London broil with Merlot Sauce  
BBQ Brisket  
Oven roasted pork loin  
Cheese Manicotti with meat sauce

*The following can be added for additional charges*

Carved Baron of Beef	\$2.00 per person
Carved Pit Ham	\$2.00 per person
Carved Prime Rib	\$5.00 per person

## Cold Hors D'oeuvres

Domestic Cheese Display	\$3.00/person
Seasonal Vegetable Tray	\$3.00/person
Fresh Fruit Display	\$4.50/person
Deli Meat Tray	\$5.00/person
Prawn Cocktail 16-20 count shrimp	\$22.00/lb
Smoked Salmon Display	Market Price

**All Hors D'oeuvres served with appropriate condiments**

## Hot Hors D'oeuvres

Swedish or BBQ Meatballs	\$5.00/dozen
Hot Crab Dip	\$3.50/person
Hot Wings	\$13.00/dozen
Chicken Strips	\$13.00/dozen
Sesame Chicken Skewers	\$13.00/dozen
Spinach and Artichoke Dip	\$3.00/person
Egg Rolls	\$10.00/dozen

**All Hors D'oeuvres served with appropriate condiments**

## Luncheon Salads

Buffalo & Blue Salad	\$9.00
Four Seasons Salad	\$8.00
Chef Salad	\$8.00
Grilled Chicken Caesar	\$9.00
Cashew Chicken Salad	\$9.00

## Luncheon Entrees

Grilled Turkey Filet	\$9.00
Pork Loin with Mushroom Sauce	\$10.00
Shrimp Scampi over Fettuccini	\$12.00
Chicken Marsala	\$11.00
Basil Penne with Seasonal Vegetables	\$8.00
Chicken Cordon Bleu	\$10.00

**All Luncheon entrees come with a house salad and rolls.**

## Dinner Entrees

Bleu cheese medallions	\$22.00
Seared Norwegian Salmon	\$20.00
Shrimp Alfredo	\$19.50
Grilled 10oz. Filet Mignon	\$27.00
12oz. Prime Rib (12 person minimum)	\$19.00
Chicken Marsala	\$15.50
London broil with Merlot Sauce	\$16.00
Seared Beef Tips	\$16.00

**All entrees come with house or Caesar salad, chef's choice of seasonal vegetables and starches, rolls and butter.**

## Theme Buffets

### Italian-\$17.00

Choice of two pastas and two sauces with, lasagna, fried ravioli and breadsticks.

### Mexican-\$14.00

Hard taco, soft taco, refried beans, enchiladas, Mexican rice, chips and salsa.

### BBQ-\$18.00

Ribs, smoked chicken, pork loin, baked beans, potato salad, potato chips, watermelon and apple pie.

### Crestwood Cookout-\$10.00

Hamburgers and hot dogs with potato salad, baked beans, potato chips and cookies.

### Soup and Salad-\$6.75

Assorted fresh salads and toppings, served with French rolls, soup du jour and cookies.

*All theme buffets include options as if it were a dinner buffet.  
Buffets are only available for groups of 25 or more.*

## *Upscale and Custom Choices*

We at Crestwood would like to offer you the choice to go upscale for your served dinner. Some examples of this are, but not limited to:

King Crab Stuffed Beef Tenderloin

Chateau Briand for Two

Filet Mignon and 8oz. Lobster Tail

King Crab Legs

16oz Lobster tail dinner

Please think of Crestwood as your full service culinary resource. If there is something you do not see on this catering guide, please let us know. We are capable of catering to the needs of 150 people or to the needs of a couple wanting a special romantic dinner for two. If you have any questions please call and ask for Tim Tewell, director of food and beverage.

# General Information

1. Regular hours of operation are 11-2pm Wednesday thru Friday for upstairs lunch. Dinner service is 5:30-9:00pm Wednesday through Friday. Saturday 5:30-9:30pm
2. Crestwood Country Club is a private, non profit organization. No advertisement or public solicitation for attendance may be made. All Functions must be by invitation only.
3. A 15% service charge applies to all food and beverage ordered through the banquet department.
4. All non member affiliated groups must make a deposit of 50% at least one week before the function. The net bill will be due the evening of the function.
5. Any club closure or function that will be \$3,000 or more will need a deposit of at least 50% of the anticipated final bill one week in advance of the function. The remainder of the bill is due within five days of the function.
6. All banquet reservations must be cancelled 48 hours in advance on weekdays and 72 hours in advance on weekends. A guaranteed number of meals must be given by the Friday preceding the function. All charges will be based on the guarantee.
7. Crestwood reserves the right to maintain and oversee all private parties, meetings and receptions held on the premises.
8. All food and beverage must be purchased through Crestwood. It is a violation of Crestwood by-laws and local liquor laws to bring such items on the premises.
9. Crestwood reserves the right to determine the capacities of all meeting rooms. We will comply with all fire regulations.
10. Crestwood is not responsible for lost or stolen merchandise left in the club before or after an event.

Any expenses incurred toward replacement or repair of goods lost or damaged by your guests will be added to the final bill.

11. Crestwood reserves the right to change rooms if the expected count increases or decreases.
12. Functions held during non operating hours must meet a \$500 minimum. Functions that do not meet this will be charged a usage fee.
13. Crestwood does not allow confetti, either paper or plastic to be used
14. A service fee may apply to special set up for an event requiring more staff than normal.
15. Depending on guest count, your party may incur additional charges if Crestwood is required to rent supplies.
16. Crestwood will enforce all liquor laws, including persons 21 and over buying alcohol for minors.
17. Parties totaling under \$250 pre tax and gratuity in food and beverage will be seated in rooms the Food and Beverage Director deems best for business. This can sometimes mean being in a room different than expected or requested.
18. All bands and DJ times must be approved by Crestwood management, unless your party has been granted a clubhouse closure.
19. A Clubhouse closure requires a vote by the board of directors. A fee of \$500 will be assessed on all large parties granted a closure. Sizes of party, DJ's or use of the P.A. system are some of the reasons for a clubhouse closure.
20. A clubhouse closure entitles the member to use any decorations that the club has at our disposal. The staff at Crestwood is willing to help with any special decorating needs, but can not be held responsible if our decorating tastes do not match yours.
21. There can be no to-go boxes issued on buffets unless they are purchased per piece.
22. Seasonal menu items are subject to change without notice.

## Acknowledgement

I have read and understood the rules in this catering guide, set forth by Crestwood Country Club and its Board of Directors.

Signature & Date: \_\_\_\_\_

Member Number: \_\_\_\_\_

Signature & Date \_\_\_\_\_

Director of Food and Beverage