

# Crestview Country Club

Thank you for expressing an interest in Crestview Country Club for your upcoming function.

We are committed to providing you with the best in food, beverage, service, professional staff and presentation. We have a dedicated, hardworking staff whose main objective is superior customer service. We provide our staff with the necessary tools to accomplish this task for each and every party, every day. That is the Crestview guarantee.

Although the date you are requesting may currently be available, our catering schedule changes daily. Please keep in mind that the date must be secured by a deposit. In order to avoid double bookings, the deposit amount we require is \$1,000 for most events. All confirmed dates are on a first come- first served basis. Once the function is booked and confirmed, you will be required to give a guaranteed count seven (7) days prior to the function.

You may offer your guests three choices for the main Entrée, along with one Appetizer, Salad, Intermezzo and Dessert. If a dinner choice is required, we will work with you to provide to us an exact count by meal per table. We will need a count of entrée choices seven (7) days prior to the function to assure our food order is accurate.

Crestview is a beautiful location with several different dining configurations to meet your function needs. Enclosed in this folder are our vast and varied menu choices offering hors d'oeuvres, served meal packages, spectacular buffet options, chef staffed stations, and much more. We are proud to be able to offer these many choices while maintaining the highest standard in quality and presentation.

The view at Crestview is breathtaking- and free! Panoramic views of the surrounding pioneer valley provide the perfect backdrop for your special event. In addition, we book only one major party per day, with our main focus on your banquet. It is that "home away from home" feeling which makes the Crestview experience so special.

Please phone our Banquet Manager, Nathan Bazinet, who is ready to assist you with any questions you may have about our wonderful facility.

We look forward to serving you here at Crestview Country Club



# Hors D'Oeuvres

## Standard Items

Assorted Cheese Tray & Crackers  
Vegetable Crudités & Dip  
Spinach Triangles  
Mini Kosher Franks in a Blanket  
Mini Pizza Bagels  
Mini Tacos  
Mini Burritos  
Sesame Cheese Twists  
Chicken Cornucopia  
Potato Pancakes

Herb Stuffed Mushrooms  
Crabmeat Stuffed Mushrooms  
Italian Sausage Stuffed Mushrooms  
Swedish Meatballs  
Chicken Fingers  
Coconut Chicken Tenders  
Sesame Chicken Tenders  
Fried Mozzarella Sticks  
Fried Cheese Ravioli

Mini Assorted Quiche  
Fried Calamari  
Lobster Puffs  
Shrimp Shaomai  
Vegetable Dumplings  
Vegetable Pot Stickers  
Vegetarian Spring Rolls  
Shrimp Spring Rolls  
Asian Shrimp Twists

### Pricing:

3 Standard Items: \$6.00 per hour  
Each additional item: add \$1.25 per item, per hour

## Premium Items

*Available and sold by the piece*

### **\$1.50 per piece**

Mini Shrimp & Snow Pea Skewers  
Brie with Raspberry en Croute  
Artichoke Stuffed with Bleu Cheese  
Assorted Canapés  
Portabella Mushroom Fillo  
Sesame Chicken Skewers  
Duck Spring Rolls  
Chicken & Cheese Quesadillas  
Crab Rangoon  
Asparagus in Fillo

### **\$2.00 per piece**

Teriyaki Beef Skewers  
Cold Antipasto Skewers  
Pineapple Wrapped in Pastrami  
Beef & Vegetable Kabobs  
Beef Wellington Puffs  
Coconut Shrimp  
Scallops Wrapped in Bacon  
Tempura Shrimp  
Chicken & Pineapple Kabobs  
Sweet Potato Biscuit w/ Curry  
Chicken

### **\$3.00 per piece**

Marinated Lamb Pops

### **Cold Shrimp by the Piece:**

U-12: Market Price

U-15: Market Price

U-21-25: Market Price

*All prices are per person and subject to an 18% House Charge & 5% MA. Tax*

# Five Course Dinner Package

You may select up to 3 entrees from the list below. The Entrée price per person includes a five course meal featuring hot assorted Dinner Rolls, choice of Appetizer, Salad, Intermezzo, Entrée, Vegetable, Starch, Dessert, Coffee, Tea or Decaffeinated Coffee.

Chicken Francaise <i>Egg battered chicken sautéed with lemon butter &amp; fresh parsley</i>	\$ 34.50
Chicken Marsala <i>Lightly seasoned and sautéed with mushrooms &amp; Marsala wine</i>	\$ 34.50
Chicken Piccata <i>Seasoned and floured, sautéed with lemon juice, fresh parsley and capers</i>	\$ 34.50
Baked Stuffed Chicken <i>Stuffed with bread stuffing with cranberries &amp; mandarin oranges, baked and topped with Sauce Supreme</i>	\$ 35.00
Chicken Cordon Bleu <i>Stuffed with ham, Swiss cheese &amp; fresh herbs, breaded &amp; baked 'til golden brown</i>	\$ 35.00
Mediterranean Chicken <i>Sautéed with garlic, basil, white wine, olive oil, butter &amp; parsley, topped with artichokes &amp; roasted red peppers</i>	\$ 34.50
Gorgonzola Chicken <i>Baked &amp; topped with fresh sliced mushrooms &amp; Gorgonzola cheese</i>	\$ 34.50
Chicken & Asparagus en Croute <i>Baked in a puff pastry &amp; stuffed with cream cheese &amp; herbs, topped with fresh asparagus spears &amp; alfredo sauce</i>	\$ 36.50
Prime Rib of Beef <i>Hand cut &amp; served with au jus and horseradish cream</i>	\$ 37.50
Sliced Roasted Tenderloin <i>Twin filets grilled &amp; served with a mushroom &amp; Merlot infused demi glace</i>	\$ 39.50
Roast Sliced New York Sirloin <i>Grilled &amp; served with a mushroom &amp; Merlot infused demi glace</i>	\$ 39.00
Beef Marsala <i>Medallions of tenderloin served with mushrooms &amp; Marsala wine sauce</i>	\$ 35.50
Petite Filet Mignon <i>8 oz. Filet grilled to perfection</i>	\$ 38.50
Filet Mignon <i>10 oz. Filet grilled to perfection</i>	\$ 41.00
Broiled Salmon Fillet <i>Broiled and served with fresh lemon &amp; dill sauce</i>	\$ 36.50
Teriyaki Salmon <i>Marinated in Vermont maple syrup &amp; teriyaki sauce</i>	\$ 36.50
Grilled or Cajun Swordfish <i>Grilled with lemon &amp; herbs or seasoned with Cajun spices &amp; grilled</i>	\$ 37.50
New England Baked Scrod <i>Baked with lemon &amp; butter and topped with crumbled Ritz crackers</i>	\$ 35.00
Baked Stuffed Shrimp <i>3 jumbo shrimp stuffed with a crabmeat bread stuffing, served with drawn butter</i>	\$ 39.50
Baked Stuffed Fillet of Sole <i>Dover sole stuffed with a crabmeat bread stuffing &amp; topped with Newburg sauce</i>	\$ 36.50
Surf & Turf	\$ 42.50
<i>Surf: choose one: Baked Stuffed Shrimp, Stuffed Sole, Broiled Salmon or Grilled Swordfish, (Lobster Tail available at market price) Turf: choose one: Petite Filet Mignon or 10 oz. New York Sirloin Steak</i>	

*All prices are subject to an 18% House Charge and 5% MA. Tax*

# Dinner Package Accompaniments

Select One Appetizer below or Select 3 Standard Hors D'Oeuvres for Social Hour from Hors D'oeuvres page

Homemade Chicken Soup  
Homemade Lobster Bisque Soup  
Italian Wedding Soup  
Beef & Tomato Soup  
Chilled Fresh Fruit Cup  
Sliced Assorted Melons & Berries  
Wedge of Quiche  
Penne Pasta with Tomato Sauce  
Rainbow Tortellini with Pesto Sauce  
Bow Tie Pasta with Roasted Red Pepper & Asiago Cheese Sauce  
Fettuccini Alfredo  
Shrimp Cocktail Plate \* add \$12.00  
Seafood Cocktail Plate \* add \$14.00  
Seafood Crepe \* add \$10.00

## Select One Salad

Mixed Fresh Garden Salad  
California Mesclun Salad with mandarin oranges, glazed nuts, goat cheese & drizzled raspberry vinaigrette  
California Mesclun Salad with black olives, sliced onion, goat cheese, cran raisins & drizzled vinaigrette  
Caesar Salad  
Hearts of Lettuce  
Spinach Salad  
Sliced Tomato & Mozzarella with fresh basil over field greens & drizzled with balsamic vinegar & extra virgin olive oil

## Intermezzo

Frozen Lemon filled with choice of Sorbet:  
(Choose one flavor) Lemon, Lime, or Raspberry

## Select One Starch:

Roasted Red Bliss Potato, Oven Roasted Potato, Baked Stuffed Potato, Au Gratin Potato, Duchess Potato, Garlic Mashed Potato, Idaho Baked Potato, Rice Pilaf, Wild Rice  
Select One Vegetable: Fresh Seasonal Medley, Stir Fry Vegetables, Green Beans Almandine, Broccoli & Carrots, Fresh Julienne Mix, Zucchini & Summer Squash, Ratatouille, Sautéed Mushrooms, Baked Stuffed Broiled Herb Tomato, Asparagus with Pimento Wrap \* add \$2.00

## Select One Dessert

Hot Fudge Sundae  
Ice Cream Crepe (thin crepe stuffed with vanilla ice cream, topped with hot fudge & dollop of whipped cream)  
Brown Derby (chocolate brownie with vanilla ice cream, hot fudge & whipped cream)  
Strawberries & Whipped Cream  
Key Lime Pie  
Cheesecake with Strawberries  
White Chocolate Cheesecake  
Your Wedding Cake with Ice Cream & hot fudge  
Assorted Cookie Platter (platter served to each table) \* add \$3.00  
Hot Apple Cobbler with Ice Cream \* add \$3.00  
Make Your Own Sundae Station \* add \$4.50  
Cheesecake Bar with assorted toppings \* add \$6.00  
Viennese Table (cookies, melon platter, assorted mini pastries) \* add \$8.00  
Coffee Station \* add \$2.00

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# Specialty Stations \*

## Beef Lovers

*Chef carved beefs with garlic bread & horseradish cream sauce,  
Select two: Roasted Tenderloin, New York Sirloin or Prime Rib of Beef au jus*  
Social Hour: \$ 12.00 Dinner Station: \$13.50

## Rack of Lamb

*Chef carved with mint jelly*  
Social Hour: \$ 10.50 Dinner Station: \$ 12.00

## New York Deli

*Chef carved Corned Beef, Pastrami & Turkey with mini rye  
& Pumpernickel breads, mustards & assorted condiments*  
Social Hour: \$ 10.00 Dinner Station: \$11.50

## Chicken Marsala

*Chef made in the pan with Marsala & fresh mushroom sauce*  
Social Hour: \$ 8.00 Dinner Station: \$ 9.50

## Pasta

*Chef prepared in the pan pastas & sauces- choose 2 types of pasta and 2 types of sauce.  
Pasta choices include Penne, Tri-colored Tortellini, Bow Ties & Ravioli  
Sauce choices include Marinara, Pesto, Roasted Red Pepper Asiago Cheese, Alfredo*  
Social Hour: \$ 7.00 Dinner Station: \$ 8.50

## Raw Bar

*Little Neck Clams, Oysters & Shrimp with tangy cocktail sauce*  
Social Hour: \$ 12.00 Dinner Station: \$13.50

## Oriental Stir Fry

*Chef made, includes Vegetarian and choice of Chicken, Scallops or Shrimp*  
Social Hour: \$ 8.50 Dinner Station: \$10.00

## Create Your Own Taco Bar

*Seasoned Chicken & Beef with hard & soft taco shells, lettuce, tomato,  
Salsa, cheese, olives, onions, peppers & sour cream*  
Social Hour: \$ 7.00 Dinner Station: \$ 8.50

## Caesar Salad

*Chef made with anchovies on the side*  
Social Hour: \$ 4.50 Dinner Station: \$ 5.50

## Shrimp Scampi

*Chef prepared in the pan with the freshest ingredients*  
Social Hour: \$ 12.00 Dinner Station: \$13.50

\*Minimum guarantee of 50 people

*All prices are per person and subject to an 18% House Charge & 5% MA. Tax*

# Buffets & Barbecues \*

## Platinum Buffet

*Choice of 3 Standard Hors D'Oeuvres, Cheese Tray & Vegetable Crudités, Grilled Vegetable Platter & String Bean Platter, Caesar Salad Station, Pasta Station, Chicken Marsala Station, Roasted Tenderloin of Beef Carving Station, Make Your Own Sundae Station, Coffee, Tea, and Decaffeinated Coffee*

Adults: \$ 43.50, Children 12 & Under: \$ 22.00

## Gold Buffet

*Choice of 3 Standard Hors D'Oeuvres, Cheese Tray and Vegetable Crudités, Pre-set Melon & Berries Appetizer, Hot Dinner Rolls & Butter, Served Caesar Salad, Choose one: Chef Carved Tenderloin or Rack of Lamb Station, Salmon with Dill Sauce, Choose one: Breast of Duckling or Baked Stuffed Chicken, Roasted Red Bliss Potato & Vegetable Du Jour, 2 types of pasta with 2 types of sauce, Served Hot Fudge Sundae, Served Coffee, Tea and Decaffeinated Coffee*

Adults: \$ 38.50, Children 12 & Under: \$ 19.00

## Silver Buffet

*Choice of 3 Standard Hors D'Oeuvres, Cheese Tray and Vegetable Crudités, Served Caesar Salad (Full Salad Bar add \$ 3.00 per person), Hot Dinner Rolls & Butter, Chef Carved Prime Rib of Beef, Chicken & Broiled Seafood Du Jour, Pasta & Sauce, Vegetable & Potato Du Jour, Served Hot Fudge Sundae, Served Coffee, Tea, Decaf*

Adults: \$ 33.50, Children 12 & Under: \$ 17.00

## Deluxe Barbecue

*Beef & Baby Back Ribs, New York Sirloin Steaks, Grilled Swordfish Steaks, Marinated Chicken Breasts, Corn on the Cob, Baked Beans, Sautéed Onions, Full Salad Bar with Fruit, Served Hot Fudge Sundae, Served Coffee, Tea and Decaffeinated Coffee*

Adults: \$ 36.50, Children 12 & Under: \$ 18.50

## Classic Barbecue

*Hamburg's, Hotdogs, Chicken Breast, Lettuce, Tomato, Cucumber, Onion, Pickles & Potato Chips, Cole Slaw, Potato Salad, Pasta Salad, Rolls & Condiments, Served Hot Fudge Sundae, Served Coffee, Tea and Decaffeinated Coffee*

Adults: \$ 20.50, Children 12 & Under: \$ 10.50

\*BBQ Packages available May 1 through October 15, weather permitting. Minimum of 40 people required.

\*Buffet Packages available April through October. Minimum of 40 people required.

November and December alternative packages available, please inquire.

*All Prices are per person and subject to an 18% House Charge & 5% MA. Tax.*

# General Information

## Beverage Service

Pre-set Champagne Toast	\$ 2.00 per person
Pre-set Wine Toast (Choose 1 Wine)	\$ 5.00 per person
Wine Table Butler Service	\$ 18.00 (per bottle)
Children's Soda Bar	\$ 4.00 per person

Cash Bar and Consumption Bar options available for a maximum duration of 5 hours.  
Consumption Bar Tab is added to final bill and subject to a 18% House Charge and 5% MA. Tax.

## Additional Services

Coatroom Attendant *	\$ 100.00 per Attendant
Valet Parking *	\$ 100.00 per Valet
Ice Carvings	Price based upon request
Additional Function Hours **	\$ 550.00 per hour
Ceremony Set-up Charge	\$ 800.00

\* For functions of 100 guests or more, 2 Coatroom Attendants and 2 Valet Parkers are required.

\*\* All dinner functions are booked and priced based on a 5 hour duration, Luncheon functions are based on a 4 hour duration and Breakfast functions are based on a 3 hour duration.

## Also Available

*(at no additional charge)*

Choice of Table Linens\*  
Enclosed Table Candles  
Place Cards & Place Card Table  
Microphone & Podium

\* We offer white or ivory tablecloths with a choice of napkin color. We offer white skirting.

## Other Information

Deposits are non-refundable unless we are able to rebook the date,  
in which case the deposit will be refunded.

There is a Conference Room Charge of \$ 5.00 per person for Business Meetings.

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# Children's Bar / Bat Mitzvah Package

## Social Hour

Choice of 3 Hors D'Oeuvres:

*Potato Pancakes, Pizza Bagels, Spring Rolls, Teriyaki Chicken,  
Mini Hot Dogs, Mini Tacos, Mini Burritos, Tortilla Chips & Salsa*

## Salad

Pre-Dressed with Italian or Ranch Dressing

or

Individual Vegetable Crudités with Dip

## Buffet Style Dinner

Choose 5 Items:

White Rice/Fried Rice	Steak or Chicken Teriyaki
Chicken Fingers	Vegetable Lo-mien
Spring Rolls	Vegetable Stir-fry
Quesadillas (cheese, chicken, or vegetable)	Hamburgers/Cheeseburgers
Slider Burgers	Hot Dogs
Curly French Fries	Homemade Macaroni & Cheese

Pizza – Choose 1, 2 or 3:

*Cheese, Vegetable, or Hamburger*

Your choice of two pastas and two sauces - Counts as 1 Item

Pasta:

Bowties

Shells

Penne

Ziti

Rigatoni

Tortellini

Sauces:

Marinara

Meat Sauce

Alfredo

Butter

## Dessert:

*Bar Mitzvah cake provided by party served with ice cream and hot fudge.*

*Make Your Own Sundae Table – add \$3.00 per child*

## Children's Soda Bar:

*Featuring Pepsi, Diet Pepsi, Mountain Dew, Fruit Punch, and Shirley Temples*

*1-hour – included*

*3 additional hours – add \$3.50 per child*

*All prices quoted are subject to an 18% House Charge and 5% MA. Tax.*

*Consider Crestview for  
all your function needs...*

Wedding Receptions

Outdoor Ceremonies on our terrace patio with artistically manicured grounds for perfect pictures

Bar/Bat Mitzvahs

Anniversary & Birthday Parties

Showers and Engagement Parties

All Occasion Family Get Togethers

Business Meetings and Seminars

Charity & Corporate Golf Outings

And more!

We can structure our facility to accommodate many of your unique banquet needs.

By only booking one major function a day, we are able to offer flexible starting times.

We have several rooms available including our Main Dining Room, the adjacent Grill Room and our breathtaking Verandah Room overlooking 3 states; providing many options for most any size function of up to 300 guests.\*

Based on certain seating configurations.