



# Classic Wedding Menu

FOR YOUR SPECIAL DAY AT CRESTVIEW COUNTRY CLUB

House Champagne or Wine Toast

Imported & Domestic Cheese Display garnished with Fresh Fruit

## SALADS & BREADS

A BASKET OF ARTISAN BREADS & BUTTER PLUS YOUR CHOICE OF ONE SALAD IS INCLUDED

Tossed Garden Salad

Mixed Field Greens

## ENTRÉES

PLEASE SELECT TWO OR THREE ENTRÉES

### *Beef*

Prime Rib of Beef Au Jus

Delmonico Steak

WITH YOUR CHOICE OF SAUCE:

Gorgonzola Cream or Roasted Onion Madeira

Grilled New York Sirloin

WITH YOUR CHOICE OF SAUCE:

Maitre D'hotel Butter or Marsala Demi-glace

Filet Mignon

WITH YOUR CHOICE OF SAUCE: Bordelaise, Marsala or Roasted Shallot & Whole Grain Mustard Reduction  
(OPTIONAL UPGRADE \$2.50/PP)

Bourbon Brown Sugar Glazed or Marsala Flank Steak

Roast Sirloin of Beef with your choice of sauce

Grilled Steak Tips Marsala

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*Chicken*

Balsamic Honey Seared Chicken  
Chicken Piccata with Lemon, Artichokes & Capers  
Chicken Francaise with White Wine, Lemon & Butter  
Chicken Madeira with Mushrooms, Madeira Wine  
Chicken A La Parma with Lemon, Prosciutto & Parmesan  
Apple, Sage & Cranberry Stuffed Chicken Breast, Cider Cream Sauce  
Chicken Parmesan  
Panko Crusted Chicken Breast  
WITH YOUR CHOICE OF SAUCE:  
Dijon Champagne, Citrus Aioli or Mango Chutney & Mustard

*Seafood*

Baked Boston Scrod with Lemon, White Wine & Butter  
Baked Stuffed Shrimp with Seafood Stuffing  
Filet of Sole with Seafood Stuffing  
Filet of Sole Francaise  
Baked Salmon  
WITH YOUR CHOICE OF SAUCE:  
Honey Balsamic Glaze, Tropical Fruit Chutney or Chive Cream Sauce

*Pork*

Bourbon Glazed Pork Loin  
Roasted Pork Tenderloin with Mango Chutney  
Honey Mustard Glazed Pork Chops  
Garlic & Herb Crusted Roast Pork Loin

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*Vegetarian*

Butternut Squash Ravioli Cider Cream

Eggplant Parmesan

Three-Cheese & Vegetable Lasagna

Seasonal Vegetable Primavera

SIDE DISHES

*Starches*

(PLEASE SELECT ONE)

Garlic Mashed Potatoes

Roasted Garlic & Rosemary Yukon Gold Potatoes

Red Smashed

Baked Potato with Sour Cream & Chives

Cheese & Herb Twice Baked Potato

Lyonaise Potatoes

Wild Rice & Herb Pilaf

*Vegetables*

(PLEASE SELECT ONE)

Seasonal Vegetable Medley

Roasted Root Vegetables

Green Beans with Caramelized Onions

Asian Stir Fry

Carrots and Sugar Snap Peas

Roasted Butternut Squash & Cinnamon

Roasted Broccoli & Cauliflower

Petite Peas with Pearl Onions & Mushrooms

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**DESSERTS**

(PLEASE SELECT ONE)

Warm Brownie with Vanilla Ice Cream

Ice Cream Sundae with Assorted Toppings

WITH YOUR CHOICE OF ONE TOPPING: Hot Fudge, Strawberry, Peach Melba or Pear

Warm Apple Crisp with Fresh Whipped Cream

Bananas Foster or Cherries Jubilee

Classic Chocolate Mousse

Sorbet: YOUR CHOICE OF ONE FLAVOR: Lemon, Strawberry or Raspberry

Chocolate Decadence (OPTIONAL UPGRADE: \$2.95/PP)

Turtle Cheesecake with Caramel & Nut Topping (OPTIONAL UPGRADE: \$.95/PP)

*Upgraded Dessert Options*

Sweet Table.....	\$7.95/PP
Crepe Station .....	\$4.50/PP
Sundae Bar .....	\$3.95/PP
Chocolate Fountain .....	\$4.95/PP

*Coffee & Tea*  
INCLUDED

Freshly brewed regular & decaffeinated coffee plus an assortment of black, green & herbal teas

*Complimentary Additional Items*

Complimentary Champagne & Selected Hors d'Oeuvres Served in the Bridal Room

White or Ivory Tablecloths, Wide Variety of Napkin Colors, & Signature Table Centerpieces

Experienced, On-site Event Consultant will be there to Guide you from Start to Finish

**\$56.95**

PER PERSON FOR FRIDAY, SATURDAY AND SUNDAY WEDDING

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**CEREMONY**

Theater-style Seating with Decorative White Arbor  
Choice of several Picturesque Locations on the Property for Wedding Photography  
Complimentary use of Golf Carts for Family Bridal Party Photographs  
Package includes Ceremony Rehearsal On-site  
Banquet Manager to Coordinate the Ceremony

**\$895.00**

**BAR ARRANGEMENTS**

One-Hour Premium Open Bar .....	\$13.95/PP
Each additional hour of Premium Open Bar .....	\$4.95/PP
One-Hour Ultimate Open Bar .....	\$15.95/PP
Each additional hour of Ultimate Open Bar .....	\$6.95/PP
Five-hour Premium Open Bar .....	\$22.95/PP
Five-hour Ultimate Open Bar .....	\$25.95/PP
House Champagne or Wine Toast .....	INCLUDED
Two bottles of House Wine at Each Table .....	\$19.00/Per Bottle
Circulating House Wine or Champagne for the Social Hour .....	\$3.95/PP
Signature drink with Open Bar .....	\$3.95/PP
CHAMPAGNE, VODKA, GIN OR RUM BASED, SHOWCASED THROUGHOUT THE RECEPTION	
Cordial Station with after dinner Chocolate Cups .....	\$4.95/PP
International Coffees served with liqueur .....	\$3.95/PP

CONSUMPTION BAR AVAILABLE UPON REQUEST

PLEASE ADD A 21% HOUSE CHARGE AND 7% MA SALES TAX TO ALL PRICES  
QUOTED PRICES ARE GUARANTEED FOR 90 DAYS WITH A MAXIMUM INCREASE OF 10% PER YEAR  
EFFECTIVE 04/04/2020