



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

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







Classic Wedding Menu AT CRESTVIEW COUNTRY CLUB

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 Française

Baked Salmon
WITH YOUR CHOICE OF SAUCE:
Honey Balsamic Glaze, Tropical Fruit Chutney or Chive Cream Sauce

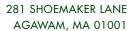
Bourbon Glazed Pork Loin

Roasted Pork Tenderloin with Mango Chutney

Honey Mustard Glazed Pork Chops

Garlic & Herb Crusted Roast Pork Loin





Classic Wedding Menu AT CRESTVIEW COUNTRY CLUB

Degetarian

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

Degetables (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







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)

Uparade	d Dessert	4 Options

Sweet Table	<i>! ()</i>	 \$7.95/PP
Crepe Station		 \$4.50/PP
Sundae Bar		 \$3.95/PP
Chocolate Fountain		 \$4.95/PP



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













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/ 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







