



Crestwood Event Menu Order Form

Event Name

Function Date

Expected Number

Signature of Authorized Event Representative

Date

ENTREES: \$30PP++

*Available Plated
(choice of 2)

- Pesto Rubbed Grilled Breast of Chicken *
- Maple Glazed Roast Loin of Pork with Fried Apples *
- Country Ham with Mustard Thyme Sauce
- Beef Bourguignon
- Apricot Glazed Cornish Game Hen *
- Pan Seared Salmon with Raspberry Basil Beurre Blanc *
- BBQ Buffet with Chicken, Pulled Pork, and Ribs

SALADS

(choice of 2)

- Classic Caesar Salad with Herb Croutons and Parmesan Cheese
- Tossed Seasonal Greens with Cherry Tomatoes, English Cucumbers, and White Balsamic Vinaigrette
- Penne Pasta with Calamata Olives, Roasted Bell Peppers and Basil Pesto
- Field Greens with Roasted Beets, Button Mushrooms, and Maple Bacon

SIDES

(choice of 2)

- | | |
|---|---|
| <input type="checkbox"/> Wild Rice Pilaf | <input type="checkbox"/> Glazed Baby Carrots |
| <input type="checkbox"/> Roasted Sweet Potatoes | <input type="checkbox"/> Sautéed Seasonal Vegetables |
| <input type="checkbox"/> Cornbread Apple Stuffing | <input type="checkbox"/> Garlic Shallot Mashed Potatoes |
| <input type="checkbox"/> Grilled Asparagus | <input type="checkbox"/> Parsley Baby New Potatoes |

DESSERTS

(choice of 2 for additional \$5pp)

- | | |
|---|---|
| <input type="checkbox"/> Blackberry Oatmeal Crisp | <input type="checkbox"/> Raspberry Lemon Tart |
| <input type="checkbox"/> French Pear and Almont Tart | <input type="checkbox"/> White Chocolate Cheesecake |
| <input type="checkbox"/> Strawberry Rhubarb Pie | <input type="checkbox"/> Banana Cream Pie |
| <input type="checkbox"/> Applesauce Spice Cake with Brown Sugar Bourbon Cream | |
| <input type="checkbox"/> Sherry Trifle | |

** Plated Maximum of 50 guests; Buffet Minimum of 30 guests

ENTREES: \$35PP++

*Available Plated
(choice of 3)

- Braised Lamb Tagine with Almond Cous Cous
- Carolina Seafood Newburg
- Chorizo Stuffed Roast Loin of Pork *
- Butter Crumb Grouper with White Wine Dill Butter *
- Veal or Lamb Osso Bucco with Parmesan Soft Polenta *
- Pan Seared Fillet of Salmon with Lobster Sauce and Basmati Rice *
- Braised Beef Stroganoff with Buttered Egg Noodles

SALADS

(choice of 3)

- Farfalle Pasta Salad with Roasted Tomatoes, Artichoke Hearts, and Pancetta
- Baby Spinach with Goat Cheese, Cherry Tomatoes, and Fresh Herb Vinaigrette
- Tortellini with Gulf Shrimp, Roasted Tomatoes, Wilted Spinach and Asiago Cheese
- Tossed Cobb Salad
- Grilled Asparagus with Buffalo Mozzarella, Forest Mushrooms, and Extra Virgin Olive Oil

SIDES

(choice of 2)

- Wild Rice Pilaf
- Roasted Sweet Potatoes
- Cornbread Apple Stuffing
- Grilled Asparagus
- Glazed Baby Carrots
- Sautéed Seasonal Vegetables
- Garlic Shallot Mashed Potatoes
- Parsley Baby New Potatoes

DESSERTS

(choice of 2 for additional \$5pp)

- Blackberry Oatmeal Crisp
- French Pear and Almont Tart
- Strawberry Rhubarb Pie
- Applesauce Spice Cake with Brown Sugar Bourbon Cream
- Sherry Trifle
- Raspberry Lemon Tart
- White chocolate cheesecake
- Banana Cream Pie

** Plated Maximum of 50 guests; Buffet Minimum of 30 guests

ENTREES: \$40PP++

*Available Plated
(choice of 2)

- Roast Tenderloin of Beef with a Porcini Pistachio Crust, Sherry Demi Glaze, Fingerling Potatoes, Grilled Asparagus, and Baby Carrots *
- "Plum Good Duck" - Pan Seared, Plum-Glazed Duck Breast with Asiago Potato Polenta and Grilled Asparagus *
- Zucchini-wrapped Chilean Sea Bass, Basmati Rice and Sauce Gribiche (Mediterranean Salsa) *

SALADS

(choice of 3)

- Farfalle Pasta Salad with Roasted Tomatoes, Artichoke Hearts, and Pancetta
- Baby Spinach with Goat Cheese, Cherry Tomatoes, and Fresh Herb Vinaigrette
- Tortellini with Gulf Shrimp, Roasted Tomatoes, Wilted Spinach and Asiago Cheese
 - Tossed Cobb Salad
- Grilled Asparagus with Buffalo Mozzarella, Forest Mushrooms, and Extra Virgin Olive Oil

SIDES

(choice of 2)

- | | |
|---|---|
| <input type="checkbox"/> Wild Rice Pilaf | <input type="checkbox"/> Glazed Baby Carrots |
| <input type="checkbox"/> Roasted Sweet Potatoes | <input type="checkbox"/> Sautéed Seasonal Vegetables |
| <input type="checkbox"/> Cornbread Apple Stuffing | <input type="checkbox"/> Garlic Shallot Mashed Potatoes |
| <input type="checkbox"/> Grilled Asparagus | <input type="checkbox"/> Parsley Baby New Potatoes |

DESSERTS

(choice of 2 for additional \$5pp)

- | | |
|--|---|
| <input type="checkbox"/> Blackberry Oatmeal Crisp | <input type="checkbox"/> Raspberry Lemon Tart |
| <input type="checkbox"/> French Pear and Almont Tart | <input type="checkbox"/> White Chocolate Cheesecake |
| <input type="checkbox"/> Strawberry Rhubarb Pie | <input type="checkbox"/> Banana Cream Pie |
| <input type="checkbox"/> Sherry Trifle | <input type="checkbox"/> Cappuccino Pot de Crème |
| <input type="checkbox"/> Chocolate Apricot Pecan Torte | <input type="checkbox"/> Crème Brulee |
| <input type="checkbox"/> Applesauce Spice Cake with Brown Sugar Bourbon Cream | |
| <input type="checkbox"/> Lemon Curd Tart with Crème Anglaise and Fresh Berries | |

** Plated Maximum of 50 guests; Buffet Minimum of 30 guests

ENTREES: \$45PP++

*Available Plated

___ Mustard Crusted Rack of Lamb with Garlic Shallot Mashed Potatoes and
Haricot Vert *

___ Grilled Tenderloin of Beef, Garlic Jumbo Shrimp and
Port Wine Demi Glaze with Sweet Potato Parsnip Gratin *

SALADS

(choice of 3)

___ Farfalle Pasta Salad with Roasted Tomatoes, Artichoke Hearts, and Pancetta

___ Baby Spinach with Goat Cheese, Cherry Tomatoes, and Fresh Herb Vinaigrette

___ Tortellini with Gulf Shrimp, Roasted Tomatoes, Wilted Spinach and Asiago Cheese

___ Tossed Cobb Salad

___ Grilled Asparagus with Buffalo Mozzarella, Forest Mushrooms, and Extra Virgin Olive Oil

SIDES

(choice of 2)

___ Wild Rice Pilaf

___ Roasted Sweet Potatoes

___ Cornbread Apple Stuffing

___ Grilled Asparagus

___ Glazed Baby Carrots

___ Sautéed Seasonal Vegetables

___ Garlic Shallot Mashed Potatoes

___ Parsley Baby New Potatoes

DESSERTS

(choice of 2 for additional \$5pp)

___ Blackberry Oatmeal Crisp

___ French Pear and Almont Tart

___ Strawberry Rhubarb Pie

___ Sherry Trifle

___ Chocolate Apricot Pecan Torte

___ Applesauce Spice Cake with Brown Sugar Bourbon Cream

___ Lemon Curd Tart with Crème Anglaise and Fresh Berries

___ Raspberry Lemon Tart

___ White Chocolate Cheesecake

___ Banana Cream Pie

___ Cappuccino Pot de Crème

___ Crème Brulee

** Plated Maximum of 50 guests; Buffet Minimum of 30 guests