

Crystal Tree Golf & Country Club

Lunch Entrees

Served with Your Choice of Selected Soup or Salad,
Vegetable and Potato with hot entrees

Entrée Salads

California Cobb Salad

Mixed Lettuce Greens with rows of Diced Tomato, Chopped Egg, Blue Cheese Crumbles, Crisp Bacon, Avocado and Black Olives. Topped with Diced Grilled Chicken Breast
\$16.95

Crystal Tree Salad Duet

Scoops of Fresh Chicken and Albacore Tuna Salads accompanied with Seasonal Fruit and Two Cucumber Finger Sandwiches
\$18.95

Caesar Salad

With Crisp Hearts of Romaine tossed with Garlic Butter Croutons and Parmigiano Reggiano. Anchovies upon request
\$8.95

Add Grilled Chicken Breast \$5.95 additional
Add Grilled Shrimp \$7.95 additional

Chop Salad

Chopped Crisp Iceberg Lettuce with Grilled Chicken Breast, Hawaiian Kaiware Sprouts, Blue Cheese, Sunflower Seeds, Heirloom Tomatoes and Green Onions tossed with your choice of Dressing
\$16.95

Southwest Chicken Salad

Crisp Romaine Lettuce layered with Grilled Chicken Breast, Black Beans, Roasted Corn and Tomato Salsa topped with Ranch Dressing; served with Crispy Tortilla Chips
\$15.95

Fajita Salad

A Large Taco Shell filled with Mixed Greens tossed with Cilantro-Jalapeno Vinaigrette, Sliced Mexican Spiced Prime Beef and Shredded Cheddar; topped with Avocado, Tomato Pico de Gallo and Sour Cream
\$16.95

Entrees

Chicken Picatta

Sautéed Parmesan Breaded Double Breast of Chicken with White Wine Lemon Caper Butter Sauce
\$22.50

Chicken Marsala

Sautéed Double Breast of Chicken with a Mushroom Marsala Sauce
\$21.50

Chicken Asiago

Roasted Double Breast of Chicken stuffed with Asiago Cheese and Fresh Baby Spinach with a Wild Mushroom Demi
\$22.00

Grilled Alaskan Halibut

Fillet of Alaskan Halibut Grilled and Glazed with Sake Sweet Chile Sauce
\$24.95

Grilled Raspberry BBQ Salmon

Fresh Atlantic Salmon cooked to your specifications and glazed with Raspberry Barbecue
\$24.95

Crispy Coconut Shrimp

Jumbo Gulf Shrimp encrusted with Flakey Coconut with Sweet Chili Dipping Sauce and Mango Coulis
\$27.95

Filet Mignon

6-Ounce Filet Mignon
Center-Cut of Beef Tenderloin grilled to your specifications served with Crème Fraiche Yukon Gold Mashed Potatoes
\$32.95

If more than one Entrée is chosen per event, a \$6.00 per Person charge will apply
Prices are subject to 20% Gratuity and applicable 9.75% Sales Tax

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Entrée Sides

Choose one Item from each Category

Soups

Chicken Vegetable
Cream of Asparagus
Chilled Cucumber Soup (in season)
Minestrone
Cream of Broccoli
Tomato Bisque
Cream of Portobello Mushroom
Beef Barley
Italian Wedding Soup
Cream of Chicken with Rice
Lobster Bisque (additional \$2.50)

Salads

Tossed Mixed Greens with choice of three dressings
Seasonal Salad (additional \$3.75)
Classic Caesar Salad (additional \$3.75)
Tomato and Fresh Mozzarella (additional \$4.25)
Seasonal Berry Salad (additional \$4.50)
Sweet & Sour Spinach Salad (additional \$3.25)

Vegetable Selections

(Seasoned with Butter and Chef's Specialty Seasoning)
Glazed Baby Carrots
Broccoli Spears
Green Bean Almondine
Fresh Asparagus Bundles with Red Pepper Ribbon
Vegetable Medley (Cauliflower, Broccoli and Carrots)
Patty Pan Squash (Green and Yellow)

Potato and Rice Selections

Au Gratin Potatoes
Garlic Mashed Potatoes
Duchess Potatoes
Twice Baked Potato (additional \$2.50)
Baked Potato
Boiled Red Potatoes
Roasted Red Herb Potatoes
Classic Rice Pilaf

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