

# *Crystal Tree Golf & Country Club*

2018

## *Dinner Entrees*

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

Choice of Vanilla Bean, Chocolate or Peppermint Ice Cream

All listed prices are per person unless otherwise stated

### **Grilled Alaskan Halibut**

Fillet of Alaskan Halibut Grilled and Glazed with Sake Sweet  
Chile Sauce  
Market Price

### **Grilled Mahi Mahi**

Grilled Costa Rican Mahi Mahi oven-finished with  
Garlic Herb Crust; served with Mango Salsa  
\$31.00

### **Grilled Raspberry BBQ Salmon**

Fresh Atlantic Salmon cooked to your specifications and glazed  
with Raspberry Barbecue  
\$28.95

### **Peppered New York Steak**

14-Ounce Prime Aged Cracked Pepper Crusted New York  
Strip Steak grilled to your specifications served  
with a Brandied Dijon Sauce  
Market Price

### **Chicken Picatta**

Sautéed Parmesan Breaded Double Breast of Chicken with  
white wine lemon Caper Butter Sauce  
\$28.95

### **Filet Mignon**

6-Ounce Filet Mignon Market Price  
8-Ounce Filet Mignon Market Price  
Center-Cut of Beef Tenderloin grilled to your specifications

### **Crab Stuffed Sole**

Baked Lemon Sole stuffed with Maryland Crab served with  
Newberg Sauce  
\$29.95

### **Lamb Chops**

Double-Cut Frenched Colorado Lamb Rack Chops grilled  
to your specifications and finished with Mustard Crumbs;  
served with a Rosemary Demi  
\$41.95

### **Crispy Coconut Shrimp**

Jumbo Gulf Shrimp encrusted with Flakey Coconut with Sweet  
Chili Dipping Sauce and Mango Coulis  
\$29.95

### **Classic Châteaubraid**

Sliced Beef Tenderloin cooked to your specifications  
served with Sauce Béarnaise  
\$41.00

### **Filet Mignon and Herb Crusted Chicken**

6-Ounce Filet Mignon grilled to your specifications served with Truffled Bordelaise  
And Grill-Roasted Herb Crusted Chicken Breast with Creole Mustard Cream  
\$44.00

### **Filet Mignon and Grilled Atlantic salmon**

6-Ounce Filet Mignon grilled to your specifications served with Caramelized Shallot Brandy Demi  
And Grilled Atlantic salmon with Maitre D' Butter  
\$45.00

If more than one Entrée is chosen per event, a \$8.00 per Person charge will apply  
Prices are subject to 20% Gratuity and applicable 9.25% Sales Tax

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# *Crystal Tree Golf & Country Club*

## *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 \$2.75)

### *Salads*

**Tossed Mixed Greens** with one dressing  
Or Choice of two dressings  
**Seasonal Salad** (additional \$4.25)  
**Classic Caesar Salad** (additional \$3.75)  
**Tomato and Fresh Mozzarella** (additional \$4.50)  
**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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# Crystal Tree Golf & Country Club

## Appetizers Hors' d'oeuvres

### **Mini Hand-Rolled Chinese Vegetable Egg Rolls**

Served with Plum Sauce  
\$2.50 per Piece

### **Vegetable Quesadilla Triangles**

Crisp Flour Tortilla Triangles filled with Roasted Vegetables,  
Chopped Cilantro and Chihuahua Cheese, served with Tomato  
Pico de Gallo and Sour Cream  
\$2.50 per Piece

### **Coconut Shrimp**

Crispy Coconut Encrusted Jumbo Gulf Shrimp served with  
Sweet Chili Sauce  
\$3.50 per Piece

### **Stroganoff Meatballs**

Large Hand-Rolled Seasoned Ground Beef Meatballs braised  
in a Stroganoff Gravy  
\$2.50 per Piece

### **Fennel Dusted Colorado Lamb Chops**

Drizzled with a Moroccan BBQ Glaze  
\$6.95 per Piece

### **Maryland Crab Cakes**

Crystal Tree Pan-Seared Deviled Crab Cakes served with  
Cajun Remoulade Sauce  
\$4.95 per Piece

### **Stuffed Mushroom Caps**

Large Mushroom Caps stuffed with Deviled Crab or Wild  
Mushroom Duxelle and Topped with Parmigiano Reggiano  
Crab Stuffed \$4.00 per Piece  
Mushroom Duxelle \$2.50 per Piece

### **Spanakopita**

Crisp Phyllo Dough Triangles filled with Spinach and Feta  
Cheese  
\$2.50 per Piece

### **Mini Beef Tenderloin Kabobs**

Skewered Center-Cut Beef Tenderloin with Ginger Soy Glaze  
\$3.95 per Piece

### **Water Chestnuts Wrapped in Bacon**

Skewered Water Chestnuts wrapped in Applewood Smoked  
Bacon glazed with Teriyaki  
\$2.50 per Piece

### **Tomato Basil Bruschetta**

Fresh Roma Tomatoes, Torn Basil and Balsamic on Toasted  
Garlic Olive Oil Old World Crostini  
\$2.50 per Piece

### **Jumbo Shrimp Cocktail**

Extra Large Poached Gulf Shrimp served with Lemon and  
Traditional Cocktail Sauce  
\$ 3.50 per Piece

### **Smoked Salmon Canapés**

Sliced Norwegian Salmon Rosette with Caper Berry, Red  
Onion on Cream Cheese Baguette  
\$ 3.00 per Piece

### **Melon & Prosciutto**

Ripe Cantaloupe Melon wrapped with Imported Parma  
Prosciutto Ham  
\$ 4.00 per Piece

### **Shaved New York Steak Roulade**

Wrapped with Asparagus, Arugula, Boursin Cheese  
\$ 4.75 per Piece

### **Traditional Deviled Egg**

\$ 1.95 per Piece

### **Balsamic Marinated Grilled and Raw Vegetable Crudités**

An Assortment of Grilled-Chilled and Raw Fresh Vegetables  
served with Onion, Roquefort Cheese and Ranch Dips  
\$ 4.50 per Person

### **International and Domestic Cheese Platter Display**

A Variety of Cheeses from around the World displayed with  
Fresh Fruit & Berry Garnish. Accompanied with Assorted  
Crackers and Flatbreads  
\$ 5.25 per Person

### **Fresh Fruit Display**

Fresh Seasonal Sliced Fruits with Berries & Fresh Fruits  
\$ 4.95 per Person

*\*\*Please note that all our Hors D'oeuvres are handmade, therefore a 72 hour advance notice is required.*

Prices are subject to 20% Gratuity and applicable 9.75% Sales Tax

# *Crystal Tree Golf & Country Club*

## *Specialty Theme Buffets*

Prices based upon a minimum of 50 guests

Parties with less than 50 people, additional \$7.50 per person

If a Chef attendant is requested then a \$75.00 fee per Chef applies

All buffets include coffee and tea service

### *The Corner Deli*

Chef's selection of three Deli Salads, Sliced Lunch Meats, Sliced Cheeses, Appropriate Condiments, Assorted Breads and Rolls, Crisp Potato Chips, Fresh Sliced Fruit Display, Assorted Bakery Fresh Cookies and Brownies

\$21.00

### *South of the Border*

El Paso Salad with Lime Dressing, Fresh Seasonal Fruits, Rainbow Tortilla Chips with Fresh Salsa and Homemade Avocado Guacamole, Beef and Chicken Fajitas with all the Fixings, Grilled Tilapia Veracruz, Spanish Rice, Mexican Corn and Assorted Finger Desserts

\$28.00

### *Abondanzo Italiano*

Antipasto Salad, Caesar Salad, Pasta Salad, Sautéed Chicken Piccata, Sliced Roltini of Beef with Herb-Artichoke Stuffing Pomodoro, Garlic Roasted Potatoes, Zucchini Italiano, Focaccia, Soft Garlic Breadsticks and Assorted Finger Desserts

\$31.00

### *The 19<sup>th</sup> Hole*

Watermelon Boats with Fresh Fruit Salad, Cucumber Salad, Tossed Salad with Chef's Toppings, Tomato Salad, BBQ Baby Back Ribs, Teriyaki Chicken Breasts, Bratwurst, Potato Skins with Topping Station, Corn on the Cob, Dinner Rolls, Assorted Freshly Baked Homestyle Pies and Ice Cream Station

\$33.95

### *Little Italy Pasta Station*

Meat Lasagna, Angel Hair with Marinara and Pasta Primavera with Alfredo

Homemade Meatballs, Italian Sausage, Caesar Salad, Chefs Choice Vegetable and Garlic Bread

\$ 28.95 per Person

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# *Crystal Tree Golf & Country Club*

## *The Carving Board*

All Carved Specialties Served With Old Fashioned Silver Dollar Rolls and Appropriate Condiments

\$75.00 Uniformed Chef is an additional required charge for a 2 Hour Service

### **Whole Roasted Tenderloin of Beef**

Served with Mustard Sherry "Diane" Sauce

Approximately 8-10 Servings

**\$340.00**

### **Whole Roasted Pepper Crusted Strip Loin of Beef**

New York Strip Loin with Fresh Rosemary Wild Mushroom Sauce

Approximately 15-20 Servings

**\$200.00**

### **Cider Brined Carolina Turkey Breast**

Accompanied by Cranberry Compote and Turkey Gravy

Approximately 17-20 Servings

**\$165.00**

### **Whole Herb Crusted Prime Rib of Beef au Jus**

Slow-Roasted Angus Prime Rib with Horseradish Cream and au Jus

Approximately 14-18 Servings

**\$320.00**

### **Whole Country Baked Pitt Ham**

Lavender Honey & Pommery Mustard Baked Pitt Ham

Served with Lingonberry Sauce

Approximately 15-20 Servings

**\$180.00**

### **Whole Smoked Salmon**

Cold Smoked Whole Salmon delicately Chef carved

Served with Appropriate Condiments

Approximately 10-12 Servings

**\$265.00**

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# *Crystal Tree Golf & Country Club*

## Desserts

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### Intermezzo

**Rose Champagne Sorbet** with Campari Splash

**Meyer Lemon Sorbet** with Preserved Lemon

**Mango Sorbet** with Wild Berries  
\$4.95

**Try an Intermezzo Between Your Salad Course and Entrée!**

### Classic Desserts

#### **Carrot Cake**

Cream Cheese Frosting and Toasted Walnuts  
\$8.00

#### **White Chocolate Patty Cake**

Filled with Mocha Mousse and topped with Ganache  
\$6.00

#### **Triple Chocolate Torte**

With Ganache and Chocolate Buttercream  
\$6.50

#### **Strawberry Buttercream Torte**

Triple Layers of Yellow Cake, Fresh Strawberries and Jam  
Frosted with Rich Buttercream  
\$6.00

#### **New York Cheesecake**

Light Sweetened Cream Cheese Cake atop Almond Graham  
Cracker Crust  
\$6.50

#### **Turtle Cheesecake**

\$6.00

#### **Reese's Peanut Butter Cup Cheesecake**

\$6.00

### Premium Ice Cream Station Bar

Ice Cream Sundae Buffet with Three Flavors of Ice Cream  
Hot Fudge, Butterscotch and Strawberry Toppings  
Chopped Nut Topping, Crushed Oreo Cookies, Maraschino  
Cherries, M&M's, Sprinkles & Whipped Cream  
\$6.75

### Signature Desserts

#### **Chocolate Molten Soufflé**

With White Chocolate Sauce and Raspberry Coulis  
\$6.95

#### **Wild Berry Crème Brulee**

Traditional Sugar Glaze, Wild Berries and Fruit Coulis  
\$6.95

#### **Tiramisu**

Rich Mascarpone Triple Cream, Amaretto dipped Lady Fingers.  
Served with Espresso Caramel Syrup and Italian Cocoa Sauce  
\$6.95

#### **Classic Flourless Chocolate Cake**

With Bittersweet Chocolate Mousse and Sweet Whipped Cream  
\$6.95

### Traditional Pies

#### **Pecan Pie**

\$6.00

#### **Key Lime Pie**

\$6.00

#### **Lemon Meringue Pie**

\$6.00

#### **Pumpkin Pie**

\$6.00

#### **Fresh Fruit Pies**

Blueberry, Cherry, Apple or Strawberry  
\$6.00

### Berry Short Cake Bar

Freshly Baked Short Cakes  
Mixed Seasonal Berries  
Whipped Cream  
\$7.95

# *Crystal Tree Golf & Country Club*

## *Sheet Cakes, Cookies and Mini Pastries*

### *Sheet Cakes*

**Half Sheet Cake**  
Serves 25 people  
\$67.50

**Your Choice of Yellow or Chocolate Cake**

#### *Frostings*

**Buttercream, Chocolate Buttercream, Whipped Cream or  
Cream Cheese**

#### *Fillings*

**Fresh Strawberries, Fresh Bananas, Fudge, Lemon or  
Raspberry**

(\$ 10.00 charge per half sheet cake for fillings)

#### **Full Sheet Cake**

Serves 50 people  
\$125.00

### *Homemade Cookies*

Fresh Baked Cookies need a required 72 hour advance notice.  
(Minimum of 12 pieces per selection)

**Chocolate Chip**

**Oatmeal Raisin**

**M&M**

**Peanut Butter Kisses**

**Sugar**

**Biscotti**

**Macaroons**

**Decorated Cookies**

**Kolaches**

\$ 18.00 per Dozen / \$ 1.50 each

### *Mini Pastries*

Mini Pastries need a required 72 hour advance notice.  
(Minimum of 12 pieces per selection)

**Chocolate Covered Strawberries on the Vine**

**Mini Éclairs**

**Cream Puffs**

**Brownies**

**Walnut Fudge Brownies**

**Lemon Bars**

**Butterscotch Layer Bars**

**Raspberry Swirl Cheesecake Squares**

**English Toffee Cheesecake Squares**

**Carrot Cake Squares**

**Coffee Toffee**

**Black Forest Tarts**

**White Chocolate Cranberry Pistachio Bark**

**Key Lime Bars**

**White Chocolate Cheesecake Squares**

**Triple Nut Bars**

**Napoleon**

**Truffle Cups**

**Dobosh**

**Cherry Streusel Bars**

\$ 33.00 per Dozen / \$ 2.75 each



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