

Crystal Tree Golf & Country Club

2019

Breakfast and Brunch Buffets

All listed prices are per person unless otherwise stated

Minimum of 35 guests

Under 35 guests additional \$7.50 per person

The Continental

Bakery Fresh Breakfast Pastries, Fresh Sliced Fruits, Assorted Juices and Coffee / Tea

\$10.95

The Scramble

Fresh Sliced Fruits, French Toast with warm syrup, Scrambled Eggs, Applewood Smoked Bacon, Sausage, Skillet Potatoes, Bakery Fresh Breakfast Pastries and Coffee / Tea

\$22.00

Executive Starter

Fresh Sliced Fruits, Blueberry-Pecan Baked French Toast with warm syrup, Scrambled Eggs, Eggs Benedict, Applewood Smoked Bacon, Sausage, Skillet Potatoes, Bakery Fresh Breakfast Pastries, Bagels with assorted Spreads and Coffee / Tea

\$24.00

The Ultimate Brunch

Fresh Sliced Fruits, Imported Cheese Display, Vegetable Crudités with Dip, Tossed Salad with two Dressings, Chef's Choice of two Composed Salads, Blueberry-Pecan Baked French Toast with warm syrup, Scrambled Eggs, Eggs Benedict, Applewood Smoked Bacon, Sausage, Skillet Potatoes, Lemon Basil Chicken, Rice Pilaf, Vegetable Medley, Bakery Fresh Breakfast Pastries, Bagels with assorted Spreads and Coffee / Tea

\$32.00

Buffet Enhancements

All listed prices are per person unless otherwise stated

Minimum of 35 guests

Pancakes or Waffles and Warm Maple Syrup \$3.95

Canadian Bacon or Ham Slices \$3.95

Eggs Benedict \$7.00

Smoked Salmon Mirror with Bagels, Cream Cheese and Condiments

(Serves 75) \$250.00 each

Chicken Entrée \$6.95

Fresh Sautéed Vegetables \$2.50

Assorted Fruit Yogurts \$2.00

Omelets Made To Order

\$7.50

\$75.00 Uniformed Chef is an additional required charge

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

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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
\$19.95

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

Breaded Double Breast of Chicken Sautéed with White Wine, Garlic, Mushrooms, Capers in a Lemon Butter Cream Sauce
\$24.00

Chicken Marsala

Sautéed Double Breast of Chicken with a Mushroom Marsala Sauce
\$24.00

Chicken Asiago

Roasted Double Breast of Chicken stuffed with Asiago Cheese and Fresh Baby Spinach with a Wild Mushroom Demi
\$25.00

Grilled Raspberry BBQ Salmon

Fresh Atlantic Salmon cooked to your specifications and glazed with Raspberry Barbecue
\$33.00

Crispy Coconut Shrimp

Jumbo Gulf Shrimp encrusted with Flakey Coconut with Sweet Chili Dipping Sauce and Mango Coulis
\$29.00

Filet Mignon

6-Ounce Filet Mignon
Center-Cut of Beef Tenderloin grilled to your specifications served with Crème Fraiche Yukon Gold Mashed Potatoes
\$33.95

If more than one Entrée is chosen per event, a \$6.00 per Person charge will apply
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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 \$2.50)

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 \$4.50)
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
\$2.00 per Piece

Crispy Asian Cigars

Chicken & Pork filled Spring Rolls served with Sweet Chili Sauce
\$3.75 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
\$ 3.00 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

\$ 1.25 per Piece

Balsamic Marinated Grilled and Raw Vegetable Crudités

An Assortment of Grilled-Chilled and Raw Fresh Vegetables served with, 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.

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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

\$19.95

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 19th 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, 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 and Garlic Bread

\$28.95

Seafood Ice Station

Specialty Ice Carving surrounded with
Chilled Shrimp Cocktail, Oysters on the Half Shell & Crab Claws

Chilled Seafood Display of -

Sliced Smoked Norwegian Salmon, Whole Smoked Whitefish and Smoked Wisconsin Trout
Garnished with Appropriate Condiments and Mixed Cracker & Flatbread Basket

\$ 48.00 per Person

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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

\$300.00

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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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

\$7.50

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

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Sheet Cakes, Cookies and Mini Pastries

Sheet Cakes

Half Sheet Cake

Serves 25 people

\$75.00

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

\$145.00

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 / \$ 2.50 each



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