

Crystal Peak
Special Events Facility
Wedding Package



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Crystal Peak ~ Wedding Package

Wedding Package Includes:

The Entire Property Private for your Special Day. Unlimited Hand Passed Hors d'oeuvres 10 kinds, Field Green Salad, Freshly Baked Dinner Rolls, Choice of Four Entrees for Sit Down Meal or Grand Buffet, 100% Columbian Coffee, Herbal Teas, Four and a half Hour Premium Open Bar Service. Also Included is Ivory Table Linens & Napkins. Colored Napkins and Over Lays Available in Many Colors. Colored Entrée Plates or White Wedding China. Hurricane or Votive Candles. A Formal Tasting and Presentation with our Chef and Staff at Which you will Get to See and Taste the Food that will be Served on your Wedding Day. This Tasting will Make Planning Your Wedding Menu Easy,

Enjoyable and Relaxing!! Vegan and Special Dietary options are available

Your price is guaranteed not to change prior to your wedding date

Package Price Eighty-Six Dollars includes Service Charges (gratuities)

State Sales Tax Added to Billing so your total cost is \$92.32 per guest

Prices listed are cash prices Visa and Master Card add 2.5% American Express add 3%

Our hors d'oeuvres are produced on the premises providing uniqueness to your guests. They are produced in an unlimited quantity to satisfy anyone's appetite; they are also produced while the event is going on so any hors d'oeuvres that are more popular are automatically produced in larger volume. This takes out any guesswork or worry for you about which items your guests will like. The amounts of hors d'oeuvres are naturally adjusted by requests from your guests on your wedding day. They will be passed in a separate cocktail room except when that room is needed for onsite ceremonies due to inclement weather

Hors d'oeuvres-passed in separate cocktail Area

All Ten Hors d'oeuvres passed in unlimited quantities

- Spicy Andouille Bruschetta with a Mesquite Barbecue Sauce
- Southwestern Meatballs with a Cheddar and Chipotle Fondue
- Wild Mushrooms with Fresh Herbs and Romano Cheese Baked in a Savory Puff Pastry
 - Vegetable Thai Spring Rolls with a Thai Dipping Sauce
- Grilled Steak Crustini with Boursin Cheese and Roasted Peppers
- Slow Roasted Tomato and Fresh Mozzarella Bruschetta with Pesto
- Pulled Pork with Caramelized Onion and Sharp Cheddar in Corn Shells
 - Smoked Chicken, Sundried Tomato and Artichoke Flatbreads
 - Crystal Peak Buffalo Chicken and Blue Cheese Tarts
- Florida Rock Shrimp Baked in Filo Cups with Organic Spinach and Brie Cheese

Specialty Hors d'oeuvres at Additional Cost Of \$4 Per Person Choose two

- Oven Roasted Sausage-Gorgonzola or Crab Stuffed Mushroom Caps
- Crispy Thai Spring Rolls with a Sweet and Sour Thai Dipping Sauce
- Seared Sea Scallops with a Passion Fruit Drizzle (can be bacon wrapped)
- Angus Sliders with Caramelized Onions, Smoked Bacon Cheddar and Slider Sauce
 - Lump Crab Cakes with Lemon Caper Aioli
- Chicken Satay skewers with Thai Peanut Sauce with Roasted Peanuts and Green Onion
 - Grilled Pancetta Basil Wrapped Gulf Shrimp
- Tuna and Salmon Sushi with a Wasabi Ginger Aioli +2.00

All of our Hors d'oeuvres are passed butler style on beautifully colored platters. Only one type of hors d'oeuvre is passed per platter as we have found a waiter with 6-8 hors d'oeuvres on their platter spends more time repeating the hors d'oeuvre then passing them. There are many passers with all the selections.

Pasta Course Optional+\$2.50 per guest

We can prepare many pasta combinations we will discuss and create your custom choice

Salad Course

Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette served with Freshly Baked Bread and Butter

Crystal Peak Plated Sit Down Dinner Options

Please select one Entrée from each category for Your Guests (4) Selections.

Items in each category with additional cost indicated by + and amount of additional cost

Crystal Peak Meat Selections

- Grilled New York Strip Steak with Crispy Onions and Béarnaise Sauce
- Grilled New York Strip Steak with Crispy Onions and Crystal Peak's Steak Sauce
- Grilled New York Strip Steak with Caramelized Onion and Portobello Mushroom Demi Glaze
- Tuscan New York Strip, Caramelized Onions, Roasted Peppers, Olives, Mushrooms & Plum Tomatoes
- Blackened New York Strip with Crispy Onions and a Horseradish Sour Cream Sauce
- Mushroom- Bacon - Blue Cheese Crusted Strip Steak with Cabernet-Oven Roasted Tomato Sauce
- Shrimp- Crab Crusted Strip Steak with Béarnaise Sauce +1.00
- Gorgonzola Crusted New York Strip Steak with Crispy Onions and a Rosemary Demi Glaze +\$1.00
- Steak Au Poivre- Pepper Crusted Flamed with Brandy with a Hint of Dijon, Cream and Demi Glaze +\$1.00
- Grilled Kansas City Angus Strip Steak "Bone In" with a Truffle Shiitake Demi Glaze +\$6.00
- Grilled CBA* New York Strip Steak with Caramelized Onion and Portobello Mushroom Demi +\$3.00
- Gorgonzola Crusted CBA* Angus New York Strip Steak with Crispy Onions and a Rosemary Demi +\$3.00
- Grilled CBA* New York Strip Steak with Mesquite Barbecue Shrimp and Fire Roasted Onions+ \$4.00
- Grilled CBA* New York Strip Steak with Lump Crab, Pencil Asparagus and Béarnaise Sauce +\$5.50

Surf and Turf-Add Two Crab Stuffed Jumbo Shrimp to any Steak \$4.50

*CBA - Is a Certified Black Angus Program Guaranteeing Tenderness and Superior Flavor

Meat Items Continued

- Crispy Pork Medallions with Portabella Mushrooms in a Marsala Wine Sauce
- Romano Crusted Pork Loin with Slow Roasted Tomato and Fresh Mozzarella
- Oven Roasted Apple Cranberry Stuffed Pork Tenderloin with a Cider Demi Glaze
- Gorgonzola Pear Stuffed Pork Tenderloin with a Cranberry Port Wine Glaze
- Oven Roasted Prime Rib of Beef with Natural Juices and Crispy Onions +\$3.50
- Oven Roasted Double Cut "Bone In" Prime Rib of Beef with Natural Juices and Crispy Onions +\$6.00
- Braised Short Ribs with a Rosemary Cabernet Reduction +\$3.50
- Grilled Filet Mignon with Caramelized Onions and Portobello Mushrooms +\$4.00
- Grilled Gorgonzola Crusted Filet Mignon with Rosemary Demi Glaze and Crispy Onions +\$4.00
- Grilled Filet Mignon with Lump Crab, Pencil Asparagus and Béarnaise Sauce +\$4.50
- Grilled Colorado Lamp Chops with a Truffle Shiitake Demi Glaze +\$3.00
- Oven Roasted Dijon Crusted Rack of Lamb with a Rosemary Demi Glaze +\$6.00
- Pan Seared Medallions of Veal with Portabellas and Marsala Wine sauce +\$2.00
- Grilled Veal (Rack) Chop with a Truffle Shiitake Mushrooms Sauce +\$8.00

Crystal Peak Poultry Selections

- Herb Seared Breast of Chicken with Slow Roasted Tomatoes and Portobello Mushrooms
- Oven Roasted Breast of Chicken with a Wild Mushroom Champagne Shallot Cream Sauce
- Pan Seared Chicken with Roasted Portobello Mushrooms in a Marsala wine Sauce
- Grilled Blackberry BBQ Breast of Chicken with Roasted Pecans
- Romano Crusted Breast of Chicken with Roasted Tomatoes and Fresh Mozzarella
- Chicken Piccata Pan Seared Medallions with Capers White Wine Fresh Lemon Juice and Parsley
- Basil Chicken with Crispy Portobellos, Roasted Peppers, Fresh Mozzarella and a Marsala Wine Sauce
- Grilled Caribbean Jerk Chicken with a Hawaiian Pineapple Mango Salad
- Lemon Chicken Lightly Battered with Artichokes and Fresh Tarragon in a Lemon Butter Sauce
- Apple, Cranberry, Sweet Sausage and Gorgonzola Stuffed Breast of Chicken with a Cider Cream
- Macadamia Crusted Breast of Chicken with Grilled Pineapple and a Ginger Teriyaki Glaze +\$1.50
- Sharp Cheddar and Smoked Ham Filled Crispy Chicken with a Tarragon Cream Sauce +\$2.00
- Prosciutto Crusted Boursin Topped Breast of Chicken with a Champagne Shallot Cream +\$2.00
- Asiago Crusted Breast of Chicken with Asparagus & Lump Crab Hollandaise +\$2.75
- Oven Roasted Duckling with a Blood Orange Ginger Glaze +\$4.50
- Lobster & Crab Stuffed Chicken with Skewered Rosemary Shrimp and Saffron Hollandaise +\$5.00

Crystal Peak Seafood Selections

- Crispy Cornmeal Crusted Catfish "BLT"* with a Sweet Corn Aioli *Applewood Bacon-Leeks and Truffle
- Crispy Lemon Herb Crusted Tilapia with Saffron Sauce
- Crab Crusted Filet of Tilapia with a Sherry Lobster Cream
- Sesame Seared Tilapia with a Citrus Pineapple and Mango Salad
- Crab Crusted stuffed Filet of Sole with a Sherried lobster Cream
- Romano Crusted Flounder with a Citrus and Tomato Aioli
- Pan Seared Maryland Crab Cakes with a Lemon Caper Aioli

Crystal Peak Seafood Selections Continued

- Oven Roasted Salmon Filet with a Tomato-Basil & Saffron Aioli +\$2.00
- Basil Seared Salmon Filet with a Roasted Pepper Salad +\$2.50
- Oven Roasted Crab Crusted Salmon with a Saffron Sauce +\$2.50
- Sesame Seared Salmon with a Mango-Golden Pineapple Salsa +\$3.00
- Blackened Mahi Mahi with a Lemon-Caper-Fresh Chive-Chardonnay- Butter Sauce +\$3.00
- Shrimp Crusted Mahi Mahi with a Sherry Lobster Sauce +\$3.50
- Grilled Citrus BBQ Skewered Gulf Shrimp and Dry Sea Scallops +\$5.00
- Grilled East Coast Swordfish with Lump Crab - Rock Shrimp and Lemon Saffron Sauce +\$4.00
- Crab Stuffed Jumbo Shrimp with a Lemon Butter Sauce +\$4.00
- Pan Roasted Artic Char with Citrus Glazed Pearl Onions and Crispy Shiitakes +\$4.00
- Wild Striped Bass with Crispy Shallots and a Mango Citrus Beurre Blanc (June -Oct) +\$5.00
- Sesame Crusted Yellow Fin Tuna Served Medium Rare with a Mango Pineapple Salsa +\$6.00
- Pan Seared Organic Salmon with a Lemon Caper Beurre Blanc +\$5.00
- Oven Roasted Hand Picked Maine Lobster Cakes with a Lemon Truffle Aioli +\$7.50

Crystal Peak Pasta and Vegetarian Selections

- Penne Pasta with Slow Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Kalamata Olives, Fresh Basil and Sini Romano Cheese
- Farfalle Pasta with Grilled Seasonal Vegetables, Grape Tomatoes, Extra Virgin Olive Oil, and Pesto
- Rigatoni Pasta Tossed w/ Roasted Peppers, Cremini Mushrooms, & Spinach in a Gorgonzola Cream
- Penne Ala Vodka with a Spinach-Feta Stuffed Tomato and Shaved Romano Cheese
- Crystal Peak's Truffle Baked Macaroni and Cheese with Cherry Wood Smoked Bacon
- Penne Pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano
- Goat Cheese Raviolis, Tossed with Sweet Corn, Oven Dried Tomatoes, Asparagus, Crispy Pancetta and Toasted Pine Nuts in Roasted Garlic Cream +\$2.00
- Oven Roasted Seasonal Vegetable Lasagna with Tuscan Grilled Peasant Bread +\$2.00
- Three Cheese Ravioli with Grilled Eggplant, Kalamata Olives, Roasted Peppers, Crispy Shallots, Fresh Basil a Romano Cream with Fresh Mozzarella Cheese +\$2.00
- Tri Color Tortellini Tossed in an Asiago-Truffle Cream with Roasted Oak Tree Shiitakes, Baby Spinach, Tomato Fondue and Sugar Snap Peas +\$2.00
- Oven Roasted Vegetarian Wellington with a Roasted Tomato sauce over Creamy Orzo +\$2.00

A Combination Dinner-One Choice for Entire Wedding is Also Available

Select any Two Entrees from the Wedding Package and our Chef/Owner will help you choose appropriate starch, vegetable and sauces to make any entrees selected enhance each other. It is then beautifully garnished and served to each guest. If you would like to select this feature, a \$1.00 per person fee applies. *Vegetarian option is always available with the combination dinner.

Grand Buffet Options

Buffet Add Two Carving Station Items

Items with additional cost indicated by + and amount of additional cost

"Chef" Carving Station:

- Oven Roasted Spice Rubbed New York Strip Loin with a Caramelized Onions & Portobellos
 - Oven Roasted New York Strip Loin with Béarnaise Sauce
- Oven Roasted New York Strip Loin with a Horseradish Sour Cream Sauce
 - Blackened New York Strip with a Horseradish Sour Cream Sauce
- Mushroom- Bacon - Blue Cheese Crusted Strip Steak with Cabernet-Oven Roasted Tomato Sauce
 - Shrimp- Crab Crusted New York Strip Steak with Béarnaise Sauce
- Asian Marinated Strip Steak with a Pineapple Hoisin Barbecue Sauce
- Certified Black Angus Strip Loin Split and Roasted with Fresh Rosemary, Garlic and Thyme +\$3.00
 - Herb Roasted Turkey Breast with a Cranberry Ginger Relish
 - Virginia Smoked Ham; Honey Glazed with a Dijon Mustard
 - Black Berry Barbecued House Smoked Pork Loin
 - Apple-Cranberry Stuffed Pork Loin with a Green Apple sauce
 - Gorgonzola and Spinach Stuffed Pork Loin with a Pomegranate Rosemary Glaze
 - Gorgonzola Pear Stuffed Pork Loin with a Cranberry Port Wine Glaze
 - Grilled Asian Hoisin Barbecued Pork Tenderloin +\$1.00
 - Rosemary Garlic Rubbed Lamb with a Red Wine Demi Glaze +\$2.00
 - Sesame-Ginger Glazed Crystal Peak Smoked Duck Breast with a Cranberry Relish +\$3.00
 - Spice Rubbed Tenderloin of Beef with Horseradish Sauce +\$3.00
 - Oven Roasted Prime Rib with Bearnaise Sauce +\$4.00

Salads: Please Choose One

- Caesar Salad with Herb Croutons, Kalamata Olives and Plum Tomatoes
- Spinach Salad with Bacon, Red Onion, Chopped Egg, Croutons, Tomatoes and a Cider Vinaigrette
- Baby Arugula Tossed with Crumbled Feta, Smoked Bacon, Ripe Mango, Vidalia Onion, Toasted Almonds and English Cucumbers in a Lemon-Dill Dressing
- Marinated Tomato, Sliced Bermuda Onion, Artichoke and Fresh Mozzarella Salad (June-Oct)
- Field Green Salad with Garden Vegetables and Balsamic Vinaigrette
- Field Green Salad with Dried Cranberries and Crumbled Gorgonzola with a Cider Vinaigrette
- Chop Salad- Crisp Iceberg, Applewood Smoked Bacon, Grape Tomato, Herb Croutons, Fresh Chives and Creamy Blue Cheese Dressing

Hot Food Station: Choice of Three

- Herb Seared Chicken with Shiitake Mushrooms in a Champagne Shallot Cream Sauce
 - Basil Seared Chicken with Portobello Mushrooms and Slow Roasted Tomatoes
 - Romano Crusted Breast of Chicken with Roasted Tomatoes and Fresh Mozzarella
- Chicken with Roasted Root Vegetables, Kalamata Olives, Plum Tomatoes and Fresh Thyme

Hot Food Stations Continued

Grilled Caribbean Jerk Chicken with a Hawaiian Pineapple Mango Salad
Chicken Piccata Pan Seared Medallions with Capers White Wine Fresh Lemon Juice and Parsley
Thai Cashew Chicken with Green Onions and Roasted Peanuts
Pan Seared Chicken with Roasted Portobello Mushrooms in a Marsala wine Sauce
Spicy Chicken Creole with Bell Peppers, Native Tomato and Andouille Sausage
Lemon Chicken Lightly Battered with Artichokes and Fresh Tarragon in a Lemon Butter Sauce
Oven Roasted Breast of Chicken with Prosciutto and Warm Goat Cheese +1
Chicken, Pork or Beef Curry with Jasmine Rice, Green Onion and Roasted Peanuts
Pulled Pork Over Warm Corn Bread with Caramelized Onions and Cheddar
Hoisin Beef Stir-Fry with Gingered Broccoli and Jasmine Rice
Pan Seared Lump Maryland Crab Cakes with a Lemon-Chive Aioli
Seafood Jambalaya -Rock Shrimp, Bay Scallops and Mussels with Spicy Andouille Sausage, Bell Peppers and Vidalia Onions in a Spicy Plum Tomato Sauce over Rice
Sesame Seared Tilapia with a Pineapple-Mango Salsa
Crispy Lemon Herb Crusted Tilapia with Saffron sauce
Crab Crusted Filet of Tilapia with a Sherry Lobster Cream
Blackened Louisiana Catfish with a Tomato Citrus Butter Sauce
Basil Seared Mahi Mahi with a Roasted Pepper Salad+ 1.50
Crab stuffed Filet of Sole with a Saffron sauce +1.00
Crab Crusted Salmon with a Saffron Sauce +\$1.50
Basil Roasted Salmon with a Tomato and Saffron Aioli +\$1.50
Ginger Sesame Seared Salmon Filet with a Pineapple-Mango Salsa +\$1.50
Crab Stuffed Gulf Shrimp with a Lemon Butter Sauce +\$2.50
Rock Shrimp, Bay Scallops and Smoked Salmon in an Asiago Cream Tossed with Bow Tie Pasta
Penne Pasta with Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Fresh Basil and Romano
Penne Pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano
Crystal Peak's Truffle Baked Macaroni and Cheese with Cherry Wood Smoked Bacon
Farfalle Pasta Tossed with Asparagus, Grape Tomatoes, Pesto and Sini Romano Cheese
Gemelli Pasta Tossed with Roasted Peppers, Portobellos & Spinach in a Gorgonzola Cream Sauce
Penne Ala Vodka with Oven Dried Tomatoes, Braised Spinach and Shaved Romano Cheese
Rigatoni Pasta Tossed with Sweet Corn, Summer Squash, Oven Dried Tomatoes, Basil and Goat Cheese in a Roasted Garlic Cream
Tricolor Tortellini Tossed in an Asiago Cream with Roasted Oak Tree Shiitakes, Baby Spinach, Tomato Fondue, Snap Peas and Shaved Romano Cheese +1.00
Seasonal Vegetables will be used to Compliment your Hot Food Selections

Wedding Cakes

Your Wedding Cake is not included in the Package. We know lots of times there is a family member or friend who may make your cake. We do not incorporate a cake cutting charge if you wish to choose your own baker.

The Deluxe Addition: An additional Ten Dollars per Guest includes

A Cheese and Fresh Fruit Display will also be added to your Cocktail Hour

Two Special passed Hors d'oeuvres of your choice will be added to your cocktail hour

A Signature Drink of Your Choice will be featured on your wedding day

Your Guests will be treated to Passed Petit Fours (Miniature Pastries) –
Chocolate Éclairs, Cream Puffs, Berry Tartlets, Lemon Squares,
Belgium Chocolate Brownies & Chocolate Covered Strawberries

A Formal Tasting and Presentation of the Wedding Menu with our Chef and event coordinators will be given to every Wedding Couple to make choosing your final menu enjoyable, delicious and relaxing!! You will be given the opportunity to taste and see the food for your wedding. Minimum guest count required to qualify for tasting. Couples under the minimum count, may do a tasting at \$100.00. If you wish to bring additional people to your tasting, a \$25.00 per person charge will apply for each extra guest

Beverage Service

Full Service Four and a Half Hour Open Bar

Tito's Vodka	Cutty Sark Scotch	Tanqueray Gin
Flavored Vodka (many flavors)	Johnny Walker Red Scotch	Bombay Gin
Absolute Vodka	Jameson Irish Whiskey	Seagram's 7
Sky Vodka	Jack Daniels Whiskey	VO
Bacardi Lite Rum	Canadian Club Whiskey	Sambuca
Castillo Rum	Four Roses Bourbon	Juliana Tequila
Coco Reef Coconut Rum	Jim Beam Bourbon	Crème De Menthe
Captain Morgan's Rum	Apricot Brandy	Crème De Cacao
Devonshire Irish Cream	Sweet Vermouth	Dry Vermouth
Café Aztec (Coffee Liqueur)	Honey Dew Melon	Triple Sec
Amaretto	Peachtree	Apple Pucker
Margarita Mix	Cherry Brandy	Jacques Brandy

Bottle Buy Program: If there is an item you would like on the bar, we will supply it at our exact wholesale price for you

Wine: House Selections; Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel
Beer: Bud, Bud Lite, Stella Artois, Sam's Seasonal, Fat Tire, and Four Seasonal Micro Brew
additions

Champagne Toast provided for Bride and Groom \$1.50 additional for other guest or they can toast with
their Drinks they have

Bar is closed the last 30 minutes of the event. If you would like the extra half hour of bar service, it is
\$3 per person additional

No bar service - (-\$5) - Guests will receive nonalcoholic beverages

If you have met the required room minimum, children under the age 10 with a substituted kids meal like
chicken fingers and fries or pasta with butter and cheese or red sauce) will have a reduced charge of @\$55

Other Options Available

Edible Flowers for Entrees, Buffet and Hors d'oeuvres plates are \$18.00 per 50 guests.

Assorted Cheese and Fresh Fruit Display; Out During Cocktail Hour - \$2.95 per person

Passed Petit Fours (Miniature Pastries) - Chocolate Eclairs, Cream Puffs, Berry Tartlets, Lemon

Squares, Belgium Chocolate Brownies & Chocolate Covered Strawberries \$3.95 per person

Chocolate Covered Strawberries \$1.95 per person Passed or Served with Your Wedding Cake

Chocolate Covered Strawberries, Pineapple, Bananas, Marsh Mallow, Clementines & Oreos \$3.95

Ice Cream Bar Three Flavors of Ice Cream and Ten toppings \$4.95

Late Night Flat Bread Pizza Station \$2.95

Late Night Slider Bar Mini Angus Burgers and House Rolls with Assorted Condiments \$2.95

Iced Tea, Pink Lemonade, and Iced Water Greeting for Ceremony guest \$1.95

Warm Cookies and Milk, a "Sweet" Way to End the Evening \$3.95

Additional Cost Items are subject to Connecticut sales tax

Ceremonies at Crystal Peak

There is no site fee

When your ceremony is on site there is a \$475 staffing fee to cover staffing cost for your rehearsal and the hour and a Half of extra time staff will be assisting you and guests before your ceremony. This fee also includes additional air conditioning cost. The Bride can arrive one Hour prior to the Ceremony. The groom and officiant should arrive one half hour before the ceremony. The guests should arrive 20 minutes prior to the ceremony time. Chairs are available at Two Dollars each which includes setting up and breaking down. In case of inclement weather, the opposite ballroom may be used for the ceremony this eliminates use of the room for cocktail hour but is a perfect option in case we must move inside due to inclement weather. Early Arrival available at \$75 per half hour for Wedding Party Pre-Ceremony activities.

(Prices subject to sales tax)

We suggest Thursday evening rehearsals or Friday Days before 4:00pm.

Four Course Rehearsal Dinner Menu

\$34.00 per person plus service charge and sales tax

Minimum 25 guests (we can do small parties with a \$100 server fee)

First Course Served Family Style (Choose three)

Grilled Shrimp Slider with Arugula and Citrus Vinaigrette

Angus Sliders with Caramelized Onions, Smoked Bacon and Horseradish sauce

Maryland Crab Cakes with a Lemon Caper Aioli

Crispy Thai Spring Rolls with a Sweet and Sour Thai Dipping Sauce

Pulled Pork Quesadillas with Monterey Jack Cheese and Salsa Crème Fraiche

Crispy Calamari with a Mustard Miso dipping Sauce

House Buffalo Wings with a Blue Cheese Scallion sauce

Salad Course

Vegetable Chop Salad with a Gorgonzola Buttermilk Dressing

Choice of Entrees (Choose 3 to be served family style)

Sesame Seared Tilapia with a Ginger Pineapple Salad

Seared Arctic Char with Humus and lemon Caper Butter

Scallop and Shrimp Risotto with Pencil Asparagus & Shaved Romano Cheese

Grilled Asian Marinated Flank Steak with Shiitakes and Pearl Onions

Grilled New York Strip Steak with Béarnaise Sauce

Gorgonzola and Spinach Stuffed Pork Loin with a Pomegranate Rosemary Glaze

Crispy Roasted Chicken with a Blackberry BBQ Sauce

Macadamia Crusted Chicken with Grilled Pineapple and teriyaki Glaze

Any Pasta from the buffet selections on page#7

Freshly Baked Seasonal Dessert Coffee and Tea Service (We will discuss many options with you)

We can also write a custom Menu to assist with any budget
Buffet Examples \$200 staffing fee and Tax added

Taste of Italy \$24

Southern Barbeque \$24

Asian Stir-Fry \$24

Taco Fun- Chicken, Beef and Fish toppings with all the condiments \$24

Pasta Mania with Salads and Garlic Bread \$22

Angus Burgers with Condiments, Assorted Fries and Salads \$20

Flatbread Pizza, Wings and Caesar Salad Party \$20

Booking Details

Package Pricing \$86.00 plus tax \$92.32 per guest

\$1000 deposit required to reserve your date may be split in two \$500 payments

Saturday Minimum Guest Count for Entire Property - 125 Adult Guests

Minimum lowered to 90 guests on Saturdays that are still Available within 6 months of booking date and for Winter months of November through April

Friday and Sunday Minimum guest count for Entire Property- 85 Adult Guests

If you are under the Friday and Sunday minimum but have 65 or more guests, there is a \$350.00 room fee if under 65 guests there is a \$500 room fee applied but you only pay for number of guests who attend your wedding not applicable on Holiday weekend Sundays

Additional Hour for Wedding Receptions is available at a \$350 staffing and room fees the additional hour of bar service may be open at \$5.00 per guest. You may run a tab and pay for drinks that are ordered or have a cash bar.

10% Food & Beverage (-\$6.88) Discount given per guest November 15th through April 15th any day of the week (full minimum guest count required to receive Food and Beverage Discount)

Crystal Peak is an Extremely Focused Special Events Facility. Our goals are identical to yours. We strive to make sure every person who visits us leaves us with the feeling they have experienced one of the most special events of their lives. That is what you deserve as our customer and it is the only thing we will accept for our reputation. If there is anything you desire for your special day do not hesitate to ask.

Crystal Peak Chef-Tavern off the Green-Owner/Chef John G. Roller

Owner Jennifer L. Roller

Our Property is 100% Personally Owned making us very financially secure!