

<u>MIDWEEK LUNCHEON/DINNER SIT DOWN MENU</u> <u>Buffet style also available</u> <u>\$27.00 PER PERSON</u> <u>Includes: Appetizer, Entrée, Dessert, Coffee, Tea, Unlimited soda</u> <u>Available Tuesday-Friday 11:30am - 4:00pm</u> PLUS 8.625% NYS SALES TAX AND 20% GRATUITY PHONE (516) 326-7769 WWW.CRABTREESRESTAURANT.COM

<u>*APPETIZERS-GUEST CHOICE OF:</u> HOUSE SALAD

Romaine lettuce, tomatoes and red onions with creamy balsamic vinaigrette CAESAR SALAD Crisp romaine lettuce, croutons served with our famous Caesar dressing SOUP OF THE DAY

CHOOSE 4 ENTREES: <u>*CHICKEN CHOICES</u> CHICKEN GISMONDA:

Boneless chicken breast, lightly breaded, served over spinach topped with mushrooms in a lemon butter sauce

GRILLED CHICKEN:

Boneless half chicken marinated with lemon-herbs, charcoal grilled

*MEAT CHOICES

ROASTED LOIN OF PORK:

Roast loin of pork served with traditional brown gravy GRILLED MARINATED SKIRT STEAK ADDT'L \$6.00 Per Order Chianti Marinated, Mediterranean seasonings, charcoal grilled BLACK ANGUS SHELL STEAK: ADDT'L \$8.00 Per Order 12 oz. Black Angus, Charcoal grilled to order

*PASTA CHOICES

RIGATONI A LA VODKA:

Penne served in a creamy pink peppery sauce **RIGATONI WITH SUNDRIED TOMATOES:**

Thinly sliced yellow & green zucchini, carrots, sun dried tomatoes with a touch of extra virgin olive oil and fresh garlic.

RIGATONI WITH ARTICHOKE HEARTS

Rigatoni with sun dried tomatoes, julienne vegetables and artichoke hearts in a light broth

*FISH CHOICES (ADD \$4.00 PER ORDER FOR ALL SEAFOOD OPTIONS) BAKED SALMON IN CREAMY DILL SAUCE OR PLAIN GRILLED Norwegian salmon PANKO FILET OF SOLE: Sautéed beurre blanc TILAPIA MEDITERRANEAN Pan seared with tomatoes, onions, garlic, Kalamata olives, white wine, fresh herbs BLACKENED CATFISH

*POTATOES *VEGATABLE *BREAD, ROLLS

*DESSERT

Vanilla Almont Parfait Coffee or tea

*KIDS MENU (CHILDREN 10 & UNDER) \$12.00

Hamburgers & French Fries Chicken Tenders & French Fries Rigatoni with Tomato Basil Sauce

SPECIAL APPETIZERS AVAILABLE WITH ALL PACKAGES:

<u>BUFFET APPETIZER PLATTERS</u> EACH OF THE FOLLOWING PLATTERS SERVES 6 PEOPLE \$29.00 PER PLATTER

APPETIZER CHOICES ARE AS FOLLOWS:

CLAMS CASINO Baked Clams stuffed w/ diced red & green peppers, onions, bacon topped w/ breadcrumbs FRIED CALAMARI Served with sweet marinara sauce MUSSELS MEDITERRANEAN Mussel's sautéed with white wine, fresh herbs, tomatoes and onions FRESH MOZZARELLA Served with grilled red peppers and eggplant, extra virgin olive oil and balsamic vinegar

SERVING APPETIZERS PLATTERS OF HORS D'OEUVRES PASSED TO GUESTS: VEGETABLE CRUDITE Assorted raw vegetables served with a creamy dip BABY MOZZARELLA STICKS Fresh mozzarella lightly breaded and deep-fried served with marinara sauce CHICKEN TENDERS Sesame crusted chicken tenders served with a honey mustard dipping sauce ZUCCHINI KEFTEDES Pan- Fried shredded zucchini mixed with feta cheese, panko breadcrumbs, mint, dill, green onion, topped with a dill yogurt

ADDT'L \$5.00 Per Person

STUFFED MUSHROOM CAPS Mushrooms caps stuffed with an herb breadcrumb mixture and baked to perfection **BABY MARYLAND CRABCAKES** Mini lump crabmeat patties pan-seared, served warm **SMOKED SALMON** Smoked salmon served with capers and toast points **PHYLLO TRIANGLES** Airy Phyllo triangles stuffed with cheese

ADDT'L \$7.00 Per Person

ALL SERVING APPETIZERS MAY ALSO BE PRICED AS A PER PLATTER OPTION

BEVERAGE CHOICES

***BAR TAB** Server takes drink orders & presents bill at the end of the party

***WINE BY THE CARAFE** *Red*, White, White Zinfandel or Sangria offered by the carafe at \$28.00 each

*BEER & SODA Offered by the carafe Domestic Beer \$10.00 each, Import Beer \$14.00 each Juice \$7.00 each

*BEER, WINE AND SODA 3 Hours \$13.00 per person 3.5 Hours \$14.00 per person

*OPEN BAR

3 Hours open bar \$19 per person excludes Brandies and Grand Marnier 3.5 Hours open bar \$21 per person excludes Brandies and Grand Marnier

*UNLIMITED MIMOSAS, BLOODY MARY'S AND SODA

3 Hours \$8.00 per person

All private events must come to an end by agreed upon time, as listed on contract. Otherwise, host will be subjected to a surcharge