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**CRABTREE'S LUNCHEON/DINNER SIT DOWN MENU**

**\$32.95 PER PERSON**

**AFTER 4:00PM \$33.95 PER PERSON**

**PLUS 8.625% NYS SALES TAX AND 20% GRATUITY**

**GARDEN ROOM MINIMUM 50 PEOPLE**

**PHONE (516) 326-7769**

**WWW.CRABTREESRESTAURANT.COM**

**\*APPETIZERS-GUEST CHOICE OF:**

**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 3 ENTREES FOR \$32.95 OR 4 ENTREES FOR \$33.95 FROM BELOW  
TO CREATE A PRE-FIXED MENU FOR GUESTS (choose only one from each list).**

**\*CHICKEN CHOICES**

**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*

**CHICKEN TCHOPITOULAS**

*Boneless baked half chicken on a bed of tasso, roasted potatoes and mushrooms topped with a béarnaise sauce*

**\*FISH CHOICES**

**BAKED SALMON IN CREAMY DILL SAUCE:**

*Norwegian salmon baked in the oven topped with a creamy dill sauce*

**PANKO FILET OF SOLE:**

*Sautéed beurre blanc*

**TILAPIA MEDITERRANEAN**

*Pan seared with tomatoes, onions, garlic, Kalamata olives, white wine, fresh herbs*



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**\*MEAT CHOICES**

**ROASTED LOIN OF PORK:**

*Roast loin of pork served with traditional brown gravy*

**GRILLED MARINATED SKIRT STEAK ADDT'L \$5.00 Per Order**

*Chianti Marinated, Mediterranean seasonings, charcoal grilled*

**BLACK ANGUS SHELL STEAK: ADDT'L \$7.00 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*

**RAVIOLI WITH FRESH MOZZARELLA AND ROASTED RED PEPPERS**

*Creamy Parmesan*

**\*POTATOES**

**\*VEGETABLE**

**\*BREAD, ROLLS**

**\*DESSERT**

*Chocolate Mousse or Fresh Fruit*

*Coffee or tea*

**\*KIDS MENU (CHILDREN 10 & UNDER) \$15.00**

*Hamburgers & French Fries*

*Chicken Tenders & French Fries*

*Rigatoni with Tomato Basil Sauce*



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**SPECIAL APPETIZERS AVAILABLE WITH ALL PACKAGES:**

**BUFFET APPETIZER PLATTERS**

**EACH OF THE FOLLOWING PLATTERS SERVES 6 PEOPLE \$32.00 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: PICK 4**

**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*

**CROQUETTES**

*Yukon gold mashed potato, Spanish ham, aged smoked Gouda cheese, panko breading*

**ADDT'L \$6.00 Per Person**

**DEVILS ON HORSEBACK**

*Applewood smoked bacon wrapped dates, stuffed with Gorgonzola*

**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 \$8.00 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*

*Soda \$6.00 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 3 ½ \$9.00 per person*

**SARATOGA SPRINGS FLAT WATER OR SAN PELLEGRINO SPARKLING WATER**

*Unlimited for 3 hours \$2.00 Per Person*

**\*\*All private events must come to an end by agreed upon time, as listed on contract. Host will be charged \$250.00 for each additional Ten minutes stayed over the agreed upon time\*\***

**\*\*Gratuuity must be left in cash\*\***

**\*GARDEN ROOM GUARANTEE OF 50 PEOPLE AT ALL TIMES.\***

**\*FINAL GUEST COUNT REQUIRED 72 HOURS BEFORE THE DATE OF THE PARTY.\***