

C R A B T R E E ' S R E S T A U R A N T
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Host an unforgettable event at our iconic venue. Crabtree's Restaurant has been planning and executing special events for local families, friends, and visitors for over 35 years. We offer three unique dining spaces including a beautiful outdoor garden with accommodations for up to 130 guests. Crabtree's is a perfect venue for all special occasions. Our award winning food, service, and hospitality will exceed your expectations. We look forward to hosting your next event.

Midweek Luncheon

\$37

Buffet or plated

Seafood option add \$4 per person

Weekend Luncheon/Dinner

\$42 per person

Buffet or plated

Midweek Dinner

\$42 per person

Any Day Brunch Buffet

25 person min

\$39 per person

All prices are subject to NYS sales tax and 20% gratuity

Optional Valet charge if \$80 per private event

\$300 non refundable deposit required

A 3% Administrative Fee will be applied for all balances paid by credit card

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E V E N T S

Plated Lunch & Dinner
Buffet optional

Starters
select 3

SEASONAL SOUP

MOZZARELLA NAPOLEON ADD \$3
PER ORDER

ROMAINE, TOMATOES, RED ONIONS,
CREAMY BALSAMIC VINAIGRETTE

HOUSE SALAD

ROMAINE, TOMATOES, RED ONIONS,
CREAMY BALSAMIC VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE LETTUCE, HOUSE
BAKED CROUTONS, PARMESAN

Mains

*All served with seasonal
vegetables & potato*

Choice of 3
(4 choices \$3pp)

CHICKEN

CHICKEN GISMONDA

LIGHTLY BREADED, OVER SPINACH,
MUSHROOMS
CITRUS BUTTER

1/2 FREE RANGE CHICKEN

HALF CHICKEN, LEMON-HERB
MARINADE, CHAR GRILLED

CHICKEN TCHOPITOULAS

BONELESS HALF CHICKEN OVER A
BED OF TASSO HAM, ROASTED
POTATOES, MUSHROOMS, SAUCE
BÉARNAISE

SEAFOOD

WILD ATLANTIC SALMON

CEDAR PLANK BAKED, CREAMY
DILL OR SAUCE MEUNIÈRE

LOCAL SOLE

PANKO CRUSTED, SAUTEED
BUERRE BLAC

COD MEDITERRANEAN

PAN SEARED, HEIRLOOM TOMATO,
SCALLION, FRESH GARLIC, GREEK
OLIVES, WHITE WINE

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Mains Continued..

All served with seasonal
vegetables & potato

Choice of 3
(4 choices add \$3pp)

MEAT

16 OZ. BERKSHIRE PORK CHOP

RED WINE RED, CIPOLLINI ONION
REDUCTION

STUFFED LOIN OF PORK

SPINACH AND FRESH MOZZERELLA. PORK
JUS

GRILLED MARINATED SKIRT STEAK

ADD \$6 PER ORDER

CHIANTI MARINATED, MEDITERRANEAN
SEASONINGS. CHARCOAL GRILLED

12 OZ BLACK ANGUS N.Y. STRIP

ADD \$8 PER ORDER

CHIANTI MARINATED, MEDITERRANEAN
SEASONINGS. CHARCOAL GRILLED

PASTA

**RIGATONI WITH SUNDRIED
TOMATOES**

JULIENNE SQUASH, CARROTS,
EVOO, FRESH GARLIC

RIGATONI ARTICHOKE

SUNDRIED TOMATOES, JULIENNE
VEGETABLES, LIGHT BROTH

LINGUINE

ADD \$3 PER ORDER

JUMBO PANAMANIAN SHRIMP,
TASSO CREAM, SCALLION

RIGATONI ALA VODKA

Children's Menu

17 Per Child (Includes soda)

CHICKEN TENDERS

HONEY MUSTARD, HAND CUT FRIES

CRABTRE'S BURGER

CHOICE OF CHEESE, HAND CUT FRIES

RIGATONI

SWEET TOMATO BASIL

LINGUINI

GARLIC AND OIL OR BUTTER

DESSERT, COLOMBIAN COFFEE AND TEA

SELECT 1

CHOCOLATE MOUSSE OR

FRESH FRUIT OR

VANILLA ALMOND PARFAIT

FAMILY STYLE ASSORTED PLATTERS ADD \$3 PER PERSON

**OCCASION CAKES ARE WELCOME WITH NO SLICING FEE. WE WOULD BE HAPPY
TO SLICE YOUR CAKE AND PLATE IT ALONG SIDE ONE OF OUR DESSERTS**

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Hors d'oeuvres & platters

SERVING APPETIZERS OPTION 1

Choose 3- \$9 per person

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
DILL YOGURT

SERVING APPETIZERS OPTION 2

\$13 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

FAMILY STYLE PLATTERS

\$39 PER PLATTER (SERVES 10-12 PEOPLE)

CLAMS CASINO

BAKED CLAMS STUFFED WITH RED AND
GREEN PEPPERS, ONIONS, BACON TOPPED
WITH BREADCRUMBS

FRIED CALAMARI

SERVED WITH SWEET MARINARA SAUCE

MUSSELS MEDITERRANEAN

MUSSEL'S SAUTEED WITH WHITE WINE,
FRESH HERBS, TOMATOES, AND ONIONS

FRESH MOZZARELLA

SERVED WITH GRILLED RED PEPPERS AND
EGGPLANT, EXTRA VIRGIN OLIVA OIL, AND
BALSAMIC VINEGAR

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

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Beverage Choices

BAR TAB

SERVERS TAKE DRINK ORDERS AND PRESENT THE BILL AT THE END OF THE EVENT

WINE BY THE CARAFE

RED, WHITE, WHITE ZINFANDEL, OR SANGRIA OFFERED BY THE CARAFE AT \$39.00 EACH

BEER AND SODA

OFFERED BY THE CARAFE
DOMESTIC BEER IS \$14.00 EACH
IMPORT BEER IS \$17.00 EACH
JUICE IS \$7.00 EACH

BEER, WINE, AND SODA

3 HOURS, \$18.00 PER PERSON
3.5 HOURS, \$19.00 PER PERSON

OPEN BAR

3 HOURS OF PREMIUM OPEN BAR AT \$26.00 PER PERSON

3.5 HOURS PREMIUM OPEN BAR AT \$28.00 PER PERSON

UNLIMITED MIMOSAS, BLOODY MARY'S, AND SODA

3 HOURS AT \$14.00 PER PERSON

ALL PRIVATE EVENTS MUST COME TO AN END BY AGREED UPON TIME, AS LISTED ON CONTRACT. OTHERWISE, HOST WILL BE SUBJECT TO A SURCHARGE

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Brunch Buffet

PACKAGE PRICE: \$39 PER PERSON
PLUS 8.625% NYS SALES TAX AND 20% GRATUITY
MINIMUM 30 PEOPLE
50 PERSON GUARANTEE FOR GARDEN ROOM
PHONE NUMBER: (516) 326-7769

CRABTREE'S HOUSE SALAD

CRISP ROMAINE LETTUCE, PLUM TOMATOES, RED ONIONS, CREAMY BALSAMIC

HICKORY SMOKED BACON AND SAUSAGE

SCRAMBLED EGGS

FRENCH TOAST

LIGHT AND FLUFFY, MADE WITH FRESH HOMEMADE CHALLA BREAD AND SERVED WITH
MAPLE SYRUP

CHICKEN TCHOPITOULAS

BONELESS BAKED HALF CHICKEN ON A BED OF TASSO HAM, ROASTED POTATOES, AND
MUSHROOMS TOPPED WITH A BEARNAISE SAUCE

FRESH FRUIT

ASSORTED FRESH SLICES OF FRUIT WITH A HONEY YOGURT SAUCE

HOMEMADE MUFFINS

ASSORTED DINNER ROLLS

PASTA OPTION \$4.00 PER PERSON

ONE BOWL CHAMPAGNE PUNCH

CHOCOLATE MOUSSE

FRESH COFFEE, DECAF, OR TEA

**Hosts are welcome to bring their own occasion cake. We will slice, plate and serve at not
additional fee.**

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ON CONTRACT. OTHERWISE, HOST WILL BE SUBJECT TO A SURCHARGE***