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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

\$27

Buffet or plated

Seafood option add \$4 per person

Weekend Luncheon/Dinner

\$35/36 per person

Buffet or plated

Midweek Dinner

\$35 per person

Any Day Brunch Buffet

25 person min

\$30 per person

All prices are subject to NYS sales tax and 20% gratuity  
\$300 non refundable deposit required

**C R A B T R E E ' S R E S T A U R A N T**  
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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 ARTICHOKEs**

SUNDRIED TOMATOES, JULIENNE  
VEGETABLES, LIGHT BROTH

**LINGUINE**

**ADD \$3 PER ORDER**

JUMBO PANAMANIAN SHRIMP,  
TASSO CREAM, SCALLION

**RIGATONI ALA VODKA**

**Children's Menu**

**15 Per Child**

**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- \$7 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

\$10 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

**\$34 PER PLATTER (SERVES 8-10)**

### **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 \$32.00 EACH

## **BEER AND SODA**

OFFERED BY THE CARAFE  
DOMESTIC BEER IS \$12.00 EACH  
IMPORT BEER IS \$15.00 EACH  
JUICE IS \$7.00 EACH

## **BEER, WINE, AND SODA**

3 HOURS, \$15.00 PER PERSON  
3.5 HOURS, \$16.00 PER PERSON

## **OPEN BAR**

3 HOURS OF OPEN BAR AT \$21.00 PER PERSON EXCLUDING BRANDIES AND GRAND MARNIER

3.5 HOURS OPEN BAR AT \$23.00 PER PERSON EXCLUDING BRANDIES AND GRAN MARNIER

## **UNLIMITED MIMOSAS, BLOODY MARY'S, AND SODA**

3 HOURS AT \$8.00 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: \$30 PER PERSON  
PLUS 8.625% NYS SALES TAX AND 20% GRATUITY  
MINIMUM 30 PEOPLE  
40 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\***