

Thank you for your interest in The Crystal Touch for your catering needs!

Please take the time to look over our Menu (Attached) for recommendations on our specialties!
We look forward to working with you to meet your culinary desires, and offer no-obligation tastings for you to view and try our creations before you commit. If you don't see it on the menu, please ask! We'd be delighted to meet your needs. Do you have any Allergies or Special Needs? No problem, just let us know!

All Catering includes Napkins and all necessary Tableware/Serveware. Disposable products will be used unless otherwise arranged. Delivery available. A 15% Gratuity will be added to orders over 15 persons.

Chef's Choice Traditional Meal Menu

A meal from The Crystal Touch includes 8oz Entrees, 2 Sides, our Bread Knots and a Non-Alcoholic Beverage.

Chipotle Crusted Pork Tenderloin topped with Sweet Burgundy Glaze \$18/pp

Grilled Pork Tenderloin filled with Savory-Apple Stuffing and Gravy \$21/pp

Standing Rib Roast/Prime Rib \$32/pp, Sirloin Roast \$28/pp, Top Roast \$25/pp
Beef Roasts are served with Horseradish, Gravy, Steak Sauce, and BBQ Sauce.

Roasted Chicken Breast \$18/pp

Mesquite, Cajun, Lemon & Herb, BBQ, or Garlic & Herb

Stuffed/Topped Chicken Breast \$21/pp

Cordon Bleu, Bacon & Cheddar, Cream Cheese & Spinach, or Mediterranean Tapenade

Oven Roasted Salmon with Lemon & Dill \$32/pp

Blackened Tilapia with Mango-Pepper Salsa \$28/pp

Jumbo Shrimp \$32/pp

Chilled, Breaded, Spicy Cajun, Sweet Hawaiian, Coconut, Spicy Asian, or Scampi

Choose 2 Sides. Additional Sides add \$2

Traditional Side Options- Starches

Loaded Mashed Potatoes with Bacon & Cheddar

Garlic Mashed Potatoes with Gravy

Roasted Red Potatoes

Scalloped/ Au Gratin Potatoes

Baked Potato Bar

Roasted Red Potato Salad

Fried Potatoes

Wild Rice Pilaf

Cheesy Broccoli Risotto

Mushroom Risotto

Spicy Jambalaya

Penne or Rotini Carbonara

Parmesan & Garlic Fettuccini or Farfalle

Macaroni & Cheese

Baked Beans

Black & White Chili

Broccoli Cheese Soup

Chicken Noodle Soup

Traditional Side Options- Vegetables

Green Beans w/Cranberries & Almonds

Green Beans with Bacon & Onions

Sweet Corn with Roasted Red Peppers

Corn on the Cob (Seasonal)

Steamed Vegetable Medley

Steamed Squash Medley

Cheesy Broccoli

Steamed Asparagus (Seasonal)

Salted Candy Carrots

Salad as a Side-

Garden

Caesar

Cranberry-Balsamic

Asian

Southwest

Italian

International Menu

Mexican \$15/pp

Marinated Beef, Chicken, or Pork
Spanish Rice
Refried Beans
Tortillas & Chips
Salsa Rojo, Salsa Verde & Pico de Gallo

Also Available: Chicken Mole \$18/pp, Enchiladas \$18/pp, Stuffed Peppers \$18/pp

Asian \$15/pp

Teriyaki, Mongolian, Stir Fry, Pad Thai, Sweet N Sour

Beef, Chicken, Pork or Shrimp (add \$3/pp)
White or Brown Rice
Egg Drop or Consomme Soup
Steamed Greens or Asian Salad

Sub: Yakisoba, Fried Rice, or Lo Mein for \$2 more

Italian \$15/pp

Sausage, Meatballs, Chicken, Beef, Pork, or Shrimp(add \$3/pp)

Pasta: *Spaghetti, Linguini, Fettuccini, Lasagna, Rotini, Penne, Farfalle, Manicotti, or Shells*

Sauce: *Marinara, Alfredo, Bolognese, Carbonara, Beurre Blanc*
Caprese Skewers, Bruschetta, or Italian Salad
Bread Sticks, Knots, Garlic, or Focaccia Bread

Desserts

Full sized desserts \$4.50 Per Person. Mini options also available \$1.50 Per Person.

Cheesecake

Plain, Fruit Topped, Toffee-Chocolate, Turtle, Cookies N Cream, Peanut Butter

Pies

Apple, Strawberry Rhubarb, Chocolate Silk, Raspberry Sour Cream, Lemon Meringue

Cakes

Black Forrest, Chocolate, Champagne, Mocha, Lemon, Boston Cream, Vanilla, Mud

Turnovers

Apple, Berry, Peach, Cream Cheese, Strawberry, Chocolate, Custard

Cookies

Chocolate Chip, Peanut Butter Blossoms, M & M, Sugar, Snicker Doodle, Oatmeal, Double Chocolate, Fruit Filled, Gingerbread

Empanadas

Apple, Strawberry, Cream Cheese, and Custard

Bars

Brownies- Plain, Frosted, with Nuts, Cream Cheese, or Fruit, Blondies- Same Options, Chocolate Peanut Butter, Bark, Brittle, Rice Crispy

Bananas Foster

Crispy Tempura Fried Banana Slices Served with Vanilla Ice Cream and Topped with Honey, Caramel, and Whipped Cream

Tiramisu

Italian dessert made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese.

Ice Cream Sundaes

Chocolate, Vanilla, or Strawberry Ice Cream with Fruit, Chocolate, or Caramel Topping

Appetizers

Appetizer Platters serve 15 people. We recommend 3 or more selections to give your guests variety.

Bruschetta, Tapenade, Spinach, or Pizza Crostini \$50

Crunchy slices of French Baguette with your choice of topping.

Antipasto Platter \$75

Assorted Italian Meats, Cheeses, Olives, and Mushrooms served with a Balsamic Vinegar Reduction.

Ceviche \$75

Mexican Style Seafood Salad made with sweet peppers, Shrimp & Crab marinated in citrus juices. Served with tortilla chips and hot sauce.

Spinach Dip or Smokey Chipotle Dip \$50

Cream based dips made with fresh vegetables and herbs and served with Brioche, Chips, Crackers, or Crostini.

Roasted Vegetable Crudité or Fresh Fruit/Veggies \$50

Fresh or lightly seasoned & roasted Fruits or Vegetables served with Dip.

Shrimp Cocktail \$75

Lightly seasoned & roasted Jumbo Shrimp, chilled and served with Cocktail Sauce.

Stuffed Mushrooms \$65

Mushroom Caps stuffed with Herbs & Cheeses, roasted till melted and tender.

Sausage Rolls \$65

Flavorful pork sausage bundled up in Bread Dough. Served with Honey Mustard and BBQ Sauce.

Mini Quiche or Frittata \$75

Individual sized Egg Bake with Cheese, Sausage/Bacon, Veggies and Herbs. Choose a Flaky Cream Cheese Crust or Crispy Fried Potato Crust.

Turnovers \$65

Flaky Puff Pastry Triangles stuffed with your choice of fruit filling, cream cheese filling, custard, egg hash, meat & gravy, pizza toppings, spinach & sausage dip... ETC

Flatbread \$75

White, Honey Wheat, Veggie, or Garlic flavored "pizza style" bread topped with Sweet or Savory toppings. Bruschetta, Hawaiian, Sicilian, Meat Lovers, Buffalo, Vegetarian, Caprese, Antipasto, Cinnamon Crumble, Berry Danish, Boston Cream

Meatballs \$65

Fresh Ground in house, Sirloin Meatballs made with Fresh Herbs & Vegetables. Stuffed with Mozzarella, Marinara, Sweet N Sour, BBQ, Burgundy Wine Glazed, Chipotle

Appetizers Continued...

Appetizer Platters serve 25 people. We recommend 3 or more selections to give your guests variety.

Poppers \$75

Option #1: *Spicy Fresh Jalapenos stuffed with Cream Cheese, Bacon & Cheddar, then Panko Crusted and Fried Golden Brown. Served with a Sweet & Spicy Mango-Pepper Salsa.*

Option #2: *Spicy Fresh Jalapenos stuffed with Cream Cheese, Sausage & Cheddar, then wrapped with Bacon and BBQ'd till Crispy. Served with a Zesty Sour Cream Ranch.*

Mini Kabobs \$75

*Your Choice of Beef, Chicken, or Pork, Fruit, and Vegetables, skewered and Grilled to Perfection.
Fajita, BBQ, Hawaiian, Thai, Sweet N Sour, Chipotle, Spicy Asian*

Sliders \$75

*Miniature Gourmet Sandwiches served on Fresh Made Bread (White, Honey Wheat, Veggie, or Garlic).
Hawaiian, Philly, BBQ, Burger, Italian, Buffalo, Ham N Cheese, Reuben, Turkey-Bacon-Guac, ETC*

Pretzel Bites \$50

*Bite Sized pieces of golden baked, made from scratch pretzel with your choice of dipping sauces
Salted, Garlic & Parmesan, Cinnamon & Sugar, Pesto, Vegetable*

Wings \$65

*Bone-in Wings & Drumsticks Crispy Broiled in your Choice of sauce. Served with Fresh Carrots & Celery.
Plain, General Tso's, Teriyaki, Honey BBQ, Spicy BBQ, Buffalo*