

PASSED HORS D'OEUVRES

Jumbo Lump Crab Cakes with Lemon-Basil Aioli

BBQ Shrimp & Mango Crostini

Cheddar Risotto Cakes with Bacon Jam

Tuna Tartare with Caper & Grain Mustard
served in won-ton spoons

Smoky Mustard Glazed Chicken Skewers

Open Faced BLT Bites with Fresh Mozzarella, Arugula, Smoked
Bacon, Tomatoes & Basil Aioli

Tarragon-Mustard Chicken in Phyllo Cups

Black Bean Cakes with Jalapeño-Avocado Aioli

Brie & Fig Bruschetta with Candied Walnuts & Balsamic Shallots

Cured Salmon en Croute with Dill Creme Fraiche,
Egg & Pickled Red Onion

Beef Carpaccio crostini with Gorgonzola & Arugula Aioli

Wild Mushroom Bruschetta with Chèvre & Truffle Oil

Ricotta & Sun Dried Tomato Phyllo Cup with Chive Oil

Traditional Shrimp Cocktail

Seared Scallop & Shiitake Crostini

Strawberry & Chèvre Phyllo Cup with Basil Chiffonade

Asian Beef Skewers with Jalapeño Ponzu Sauce

Serrano Ham & Tuscan Melon Crostini with
Arugula & Marcona Almond

Chicken Wing Dip in Phyllo Cup

PLATED SALAD: INCLUDED IN PACKAGE

(Please Select One)

CRISPIN SALAD

Crispin Apples, Blue Cheese, Candied Walnuts, Shredded Carrots
Over Mixed Greens with Balsamic-Orange Vinaigrette

CAESAR SALAD

Crisp Romaine Lettuce, with Parmesan Cheese, Croutons, Lemon
& Traditional Dressing

ICEBERG WEDGE

Smoked Bacon, Tomatoes, Blue Cheese, Red Onion, Candied
Walnuts & Bleu Cheese Dressing

ARUGULA SALAD

Heirloom Tomatoes-Basil-Garlic-Mozzarella Bruschetta with
Balsamic Reduction

SUMMER WATERMELON SALAD

Over Mixed Greens with Kalamata Olives, Cucumbers, Feta
Cheese, Slivered Almonds & Ginger Vinaigrette

PLATED DINNER ENTRÉE SELECTIONS

All selections are served with Roasted Asparagus or Haricot Vert
when Asparagus is not available

Three Selections plus one Vegetarian Entree may be chosen

BEEF

8 Oz Filet of Sirloin

10 oz. New York Strip Steak

8 oz. Center Cut Filet Mignon
(+\$4.00 Per Person)

Sauce Choice of: Red Wine Demi-Glace,
Béarnaise, Wild Mushroom-Cognac Jus
or Blue Cheese-Caramelized Onion Jus

ADDITIONS

Jumbo Shrimp +\$8

Jumbo Sea Scallops +\$8

Lobster Tail +\$10

PORK

Grilled Pork Chop with
Basil-Black Pepper Brine

Roasted Jerk Pork Tenderloin
with Mango-Jicama Slaw

Cider Braised Pork
Tenderloin with Caramelized
Apple Bourbon Chutney

POULTRY

Crispy Roasted Buttermilk Chicken
with Roasted Leeks & Fennel

Grilled Lemon Chicken with
Roasted Tomatoes & Shallots

Roasted Chicken with Wild
Mushroom Marsala Sauce

Grilled Chicken with Roasted
Corn Salsa

Roasted Black Pepper-Lemon
Brined Chicken with
Tarragon-Artichoke

Stuffed Chicken with
Mozzarella, Pancetta, Spinach
with Charred Tomato Sauce

Half Roasted Maple
Bourbon Glazed Duck
(+\$4.00 Per Person)

SEAFOOD

Roasted Atlantic Salmon

Roasted Cod

Roasted Haddock

Grilled Ahi Tuna

(+ \$4.00 Per Person)

Grilled Jumbo Sea Scallops

(+\$4.00 Per Person)

Herbed Vegetable Seafood Skewer
with Shrimp & Scallop Skewer

(+\$4.00 Per Person)

Crab Farfalle with Sundried Tomato
Cream Sauce

SAUCE SELECTION FOR SEAFOOD

Cucumber-Tarragon-Caper Salsa
With Lemon Vinaigrette

Heirloom Tomato Pico de Gallo
With Lime Vinaigrette

Roasted Tomato & Garlic with
Basil Beurre Blanc

Roasted Corn Salsa
With Basil-Mustard Sauce

VEGETARIAN

Summer Zucchini Cannelloni filled
with Lemon-Chèvre-Kale With
Roasted Red Pepper Coulis **(gf)**

Roasted Corn-Cheddar Risotto
Cake, Wilted Garlic Kale
With Charred Tomato Jus **(gf)**

Stuffed Portobello Mushroom filled
with Quinoa-Butternut-Spinach
With Sage-Porcini Jus **(gf)(vegan)**

Roasted Tomato-Mushroom-
Caramelized Onion Farfalle
With Brie Cream Sauce

Heirloom Tomato-Arugula-Shaved
Pecorino Bucatini
With Garlic-Basil Olive Oil **(vegan)**

STARCH SIDES

Roasted Garlic

Mashed Potatoes **(gf)**

Roasted Red Bliss Potatoes
with Fine Herb Butter **(gf)**

Herbed Basmati Rice **(gf)**

Lemon-Basil Pearl Cous Cous

Roasted Corn & Tomato Farro
Salad with White Balsamic

Roasted Autumn Vegetables
with Fennel-Balsamic Glaze

Summer Vegetable Quinoa Salad
with Citrus-Thyme Vinaigrette

Toasted Orzo Salad with
Cucumber, Tomato & Caper

Roasted Sweet Potatoes with
Cumin & Coriander

Wild Rice Pilaf with Almond &
Pomegranate

Baked Potato with Butter, Sour
Cream & Scallions **(gf)**

KIDS MEALS

\$12.00 per child

**(Offered to children under
12 years of age)**

Chicken Tenders with Carrots,
Ranch & Tater Tots

Pasta with Butter & Cheese
Mac & Cheese

Crispin Hill will need final guest
counts, meal choices and any
dietary restrictions or food allergies
four weeks prior to the event date.