

# HORS D'OEUVRES

Choose 3 for Gold Package

Choose 4 for Platinum Package

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 ENTRÉES**

**(Choice of 1 starch side)**

8 oz Sirloin of Beef Filet  
Wild mushroom demi-glace

12 oz NY Strip Steak  
Caramelized onion

8 oz Filet Mignon  
Cabernet demi-glace  
(+\$4.00)

*Add Jumbo Shrimp +\$8.00*

*Add Jumbo Sea Scallops +\$8.00*

*Add Lobster Tail + \$20.00*

## **POULTRY ENTRÉES**

**(Choice of 1 starch side)**

Buttermilk Chicken Breast  
Roasted sweet corn & heirloom tomatoes

Lemon-Pepper Chicken Breast  
Roasted leeks & fennel

Marsala Chicken Breast  
Wild mushrooms

Stuffed Chicken Breast  
Smoked bacon-spinach-mozzarella

Tuscan Chicken Breast  
Green olives-lemon-capers

## **SEAFOOD ENTRÉES**

**(Choice of 1 starch side)**

Farro Salmon  
Roasted sweet corn-basil chutney

Roasted Cod  
Heirloom tomato-garlic butter

Crab Farfalle  
Sun dried tomato cream sauce

## **VEGETARIAN ENTRÉES**

Summer Zucchini Cannelloni

Lemon-chevre-kale

NYS Cheddar Risotto Cakes

Roasted corn-kale-shallot

Stuffed Portobello Mushroom

Quinoa-butternut-sage-mozzarella

Summer Bucatini

Farmstand vegetable-basil-garlic butter-pecorino

## **DINNER STARCH SIDES**

Roasted Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Fine Herbs

Lemon-Basil Pearl Cous Cous

Roasted Farro Salad

Quinoa Vegetable Salad

Herbed Basmati Rice

Wild Rice Pilaf

Garden Vegetable Orzo Salad

Baked Potato

Sour cream & scallions

## **CHILDRENS MEALS**

Chicken Tenders

Mac & Cheese

Pasta with Butter

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