



# Catering Menus



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## Welcome to The Crow's Nest

Whether this is your first time here or you have dined with us before, you will be served excellent food in a warm and inviting setting with the service you have come to expect.

Enjoy yourself and do not hesitate to let us know how we can make your next event a special and memorable experience. We will be happy to customize our menus to meet your specific requirements.



### Terms of Agreement

- ❖ A 10% Non-refundable deposit must be made in order to secure the date.
- ❖ If event is canceled 2 weeks prior to your event the deposit will be refunded.
- ❖ Menu selections must be finalized no less than one week from event date.
- ❖ Guest count must be finalized 72 hours prior to event.
- ❖ Payment due in full on day of event.
- ❖ A tax of 7% and a banquet server gratuity of 18% will be added to all checks.

Thank You For Your Patronage



## **Tier One Sit Down Dinner**

29.00 Per person

Soup du Jour

Garden Salad

### Entree

(Choice of 3)

Prime Rib

Salmon Filet

Lemon Sole Filet

Veal Francaise or Marsala

Chicken Francaise or Marsala

Baked Virginia Ham

Roast Loin of Pork

Roast Leg of Lamb

Top Sirloin of Beef

All Entrees Served with Roasted Red Potato and Vegetable

Cheesecake, Apple Crisp or Rice Pudding

Coffee & Tea



## **Tier Two Sit Down Dinner**

32.50 per person

Soup du Jour

Caesar Salad

Penne Ala Vodka

### Entree

(Choice of 3)

Broiled Shrimp

Salmon Filet

Beef Tenderloin with Madeira Mushroom Sauce

Prime Rib of Beef au jus

Chicken Marsala or Francaise

Stuffed Sole Florentine

Roast Loin of Pork

Veal Piccata

Fish Du Jour In Cognac-Cream Sauce

Penne with Shrimp and Shitake Mushrooms

All Entrees Served With Roasted Red Potato and Vegetable

Cheesecake or Chocolate Ganache Cake

Coffee & Tea



## **Buffet**

34.00 per person  
(50 Person Min.)

Grilled Seasonal Vegetables

Tossed Garden Salad

### **Hot Entrees**

(Choice of 3)

Eggplant Rollatini

Rigatoni Vodka

Cavatelli with Broccoli and Sausage

Sole Filet Florentine

Chicken Marsala or Francaise

Beef Tenderloin

With Madeira Wine Mushroom Sauce

### **Optional Appetizer**

Frito Misto (Mixed Fry)

Calamari, Shrimp and Zucchini

Add 7.00 per Person

### **Carving Station**

(Choice of 1)

Additional Charge per person

Baby Rack of Lamb 7pp

Prime Rib - Filet of Beef Tenderloin 5pp

Baked Virginia Ham - Roast Turkey Breast

Roast Top Sirloin - Loin of Pork 3pp

### **Sides**

(Choice of 1 Potato and 1 Vegetable)

Roasted Red Potatoes

Mashed Potatoes

Broccoli with Garlic and Olive Oil

String Beans with Caramelized Shallots

Cheesecake or Apple Crisp

Coffee & Tea



## Cocktail Party Menu

30.00 Per Person  
(Choose 8)  
(Minimum 25 People)

An Assortment Of Passed And Plated Items

Pick 2 from Each Category

|  |  |
|--|--|
| <p>Mini Filet Mignon Skewers</p> <p>Tenderloin of Filet<br/>on Crostini</p> <p>Pear Wrapped<br/>with Prosciutto</p> <p>Scallops Wrapped in Bacon</p> <p>Asian Shrimp Skewer</p>        | <p>Roast Beef Sliders<br/>with Horseradish Aioli</p> <p>Mini Grilled Cheese Sandwiches</p> <p>Hamburger Sliders</p> <p>Mini Mozzarella En Carrozzo</p> <p>Breaded Veggies<br/>with Dijon Mustard Sauce</p> |
| <p>Mini Chicken Kabob</p> <p>Thai Chili Chicken Wings</p> <p>Fresh Mozzarella<br/>with Roasted Red Peppers</p> <p>Fried Calamari</p> <p>Pigs-n-Blankets</p> <p>Thai Popcorn Shrimp</p> | <p>Mushrooms<br/>Stuffed with Crabmeat</p> <p>Chicken Fingers<br/>with Honey Mustard</p> <p>Clams Casino or Oreganato</p> <p>Tomato Pesto Bruschetta</p> <p>Spanokopita</p>                                |



## **Business Luncheon**

15.00 Per Person

Available Monday – Saturday 12-4

### First course

Soup of the day

### Second Course

Hamburger Platter

Roast Beef Sandwich Platter

Grilled Chicken Caesar Salad

### Dessert

Apple Crisp

Coffee, Soda, and Tea



## Additional Options

### Fruit & Cheese Platter 6pp

An assortment of Domestic and Imported Cheeses and Fresh Fruit Artfully presented for your guests.

### Frito Misto 7pp

(Served With Appropriate Dipping Sauces)

Assorted Fried Calamari, Zucchini, & Shrimp

### Hot Antipasto 5 pp, per item

Served Family-Style & Minimum 20 PPL

Mushroom Stuffed with Crabmeat  
Mini Chicken Kabob Or Mini Filet Mignon Kabob  
Clam Oreganato

### Cold Antipasto 4 pp, per item

Served Family-Style & Minimum 20 PPL

Mozzarella with Roasted Red Peppers  
Pear Wrapped with Prosciutto  
Tomato Pesto Bruschetta  
Filet Mignon on Crostini  
Scottish Smoked Salmon

## Carving Station

Baby Rack of Lamb 7pp  
Prime Rib - Filet of Beef Tenderloin 6pp  
Baked Virginia Ham - Roast Turkey Breast  
Roast Top Sirloin - Loin of Pork 3pp





## Beverage Options

1 Hour premium brands Open Bar 22pp  
Each Additional Hour 8pp

Grey Goose, Tanqueray, Johnnie Walker Black, Dewars, Jack Daniels, Chivas, Stoli, Bacardi, Patron  
(Excluding: Top Shelf Scotch, Cognac, Brandy)

All House Wines and Select Wine List Wines

Heineken/Light, Corona/Light, Bud/Light

1 Hour house brand Open Bar 15pp  
Each Additional Hour 6pp

1 Hour unlimited Beer, Wine and Soda 15pp  
Each Additional Hour 6pp

Soda  
per person unlimited 2.50 -  
per pitcher 10.50

Beer  
Domestic pitcher 16.00  
Bud, Coors Lt, Miller Lt,  
Sam Adams  
Imported pitcher 20.00  
Bass, Harp, Fosters, Stella

### Wine

\*By the Carafe 23.00\*

White  
Choice of Wine List

Red  
Choice of Wine List

Estrella River – White Zinfandel - 23

Korbel brut – Champagne - 25  
Moet Chandon White Star - 75

Champagne Toast – 3.00 PP

Sangria Pitchers – 23.00  
Mimosa Carafes – 17.00