



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

27.00 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

APPLE CRISP

COFFEE, DECAFE AND TEA



TIER TWO SIT DOWN DINNER

30.00 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

PENNE WITH SHRIMP AND SHITAKE MUSHROOMS

ALL ENTREES SERVED WITH ROASTED RED POTATO AND VEGETABLE

CHOCOLATE GANACHE CAKE

COFFEE, DECAFE AND TEA



HOT AND COLD BUFFET

30.00 PER PERSON
(50 PERSON MIN.)

PICK ONE

GRILLED ASSORTED SEASONAL VEGETABLES

CHEESE AND FRUIT PLATTER

TOSSED GARDEN SALAD

OPTIONAL APPETIZER

FRITO MISTO (MIXED FRY)
CALAMARI, SHRIMP, AND ZUCCHINI
ADD 5.00 PER PERSON

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

CARVING STATION

(CHOICE OF 1)

ADDITIONAL CHARGE PER PERSON

BABY RACK OF LAMB 6PP
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

APPLE CRISP
COFFEE, DECAFE AND TEA



COCKTAIL PARTY MENU

22.00 PER PERSON
(CHOOSE 8)
(MINIMUM 25 PEOPLE)

PICK 2 FROM EACH CATEGORY

<p>MINI FILET MIGNON SKEWERS</p> <p>TENDERLOIN OF FILET ON CROSTINI</p> <p>PEAR WRAPPED WITH PROSCIUTTO</p> <p>SCALLOPS WRAPPED IN BACON</p> <p>ASIAN SHRIMP SKEWER</p>	<p>ROAST BEEF SLIDERS WITH HORSERADISH AIOLI</p> <p>MINI GRILLED CHEESE SANDWICHES</p> <p>HAMBURGER SLIDERS</p> <p>MINI MOZZARELLA EN CARROZZO</p> <p>BREADED VEGGIES WITH DIJON MUSTARD SAUCE</p>
<p>MINI CHICKEN KABOB</p> <p>CRAB COCKTAIL IN ENDIVE CUP</p> <p>THAI CHILI CHICKEN WINGS</p> <p>FRESH MOZZARELLA WITH ROASTED RED PEPPERS</p> <p>FRIED CALAMARI</p> <p>PIGS-N-BLANKETS</p>	<p>MUSHROOMS STUFFED WITH CRABMEAT</p> <p>CHICKEN FINGERS WITH HONEY MUSTARD</p> <p>CLAMS CASINO OR OREGANATO</p> <p>TOMATO PESTO BRUSCHETTA</p> <p>POLENTA CAKE WITH PORTABELLA MUSHROOM</p> <p>SPANOKOPITA</p>

REVIEW OUR “ADDITIONAL OPTIONS” TO COMPLETE YOUR EVENT



PREMIUM SIT DOWN DINNER

45.00 PER PERSON
(MINIMUM 20 PEOPLE)

APPETIZER (CHOOSE 2)

SEARED SCALLOP

ROASTED SLICED TENDERLOIN
WITH ONION MARMALADE

SHORT RIB RAVIOLI
WITH WILD MUSHROOMS

GRILLED PRAWN

ROSEMARY INFUSED BABY LAMB CHOP

ROASTED FENNEL
WITH SHAVED PARMESAN

SALAD SEASONAL OFFERING

ENTREE (CHOOSE 3)

MIXED SEAFOOD GRILL
(SCALLOPS, SHRIMP, AND CHEFS SELECTION)

TWIN ROASTED FILET MIGNON

DOUBLE CUT PORK CHOP

SEARED DUCK BREAST

SIDES: CHEF'S CHOICE OF SEASONAL PRODUCE AND STARCH

DESSERT

TRIO SAMPLER

COFFEE, DECAFE AND TEA



ADDITIONAL OPTIONS

FRUIT & CHEESE PLATTER 4PP

AN ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES AND FRESH FRUIT
ARTFULLY PRESENTED FOR YOUR GUESTS.

FRITO MISTO 5PP

(SERVED WITH APPROPRIATE DIPPING SAUCES)

ASSORTED FRIED CALAMARI, ZUCCHINI, & SHRIMP

HOT ANTIPASTO 6PP

SERVED FAMILY-STYLE & MINIMUM 30 PPL

MUSHROOM STUFFED WITH CRABMEAT
MINI CHICKEN KABOB OR MINI FILET MIGNON KABOB
CLAM OREGANATO

COLD ANTIPASTO 5PP

SERVED FAMILY-STYLE & MINIMUM 20 PPL

MOZZARELLA WITH ROASTED RED PEPPERS
PEAR WRAPPED WITH PROSCIUTTO
TOMATO PESTO BRUSCHETTA
FILET MIGNON ON CROSTINI

CARVING STATION

BABY RACK OF LAMB 6PP
PRIME RIB - FILET OF BEEF TENDERLOIN 5PP
BAKED VIRGINIA HAM - ROAST TURKEY BREAST
ROAST TOP SIRLOIN - LOIN OF PORK 3PP



RAW BAR OFFERINGS 10PP *WITH LOBSTER* 20PP

AN ARRAY OF THE CROWS NESTS FINEST SEAFOOD, PRESENTED ON ICE, INCLUDING LITTLENECK CLAMS, KUNAMOTO OYSTERS, BLUEPOINT OYSTERS, SHRIMP COCKTAIL, MARYLAND LUMP CRAB MEAT, AND CHILLED LOBSTER.

DESSERT & COFFEE STATION 6PP

MINIMUM 25PPL

ASSORTED PETIT FOURS, CROWS NEST SPECIALTY CHEESECAKE, CHOCOLATE MOUSE GANACHE CAKE, THE "BEST" CHOCOLATE CHIP COOKIES, HOT APPLE CRISP WITH CARAMEL SAUCE.

ADD CHOCOLATE COVERED STRAWBERRIES 2PP

ADD FRESH FRUIT PLATTER 3PP

ADD ESPRESSO AND CAPPUCINO (MADE TO ORDER) 3PP



BEVERAGE OPTIONS

1 HOUR PREMIUM BRANDS OPEN BAR 1 1 PP
EACH ADDITIONAL HOUR 4PP

GREY GOOSE, TANQUERAY, JOHNNIE WALKER BLACK, DEWARS, JACK DANIELS, CHIVAS, STOLI,
BACARDI, PATRON

ANTERRA PINOT GRIGIO, HAYES CHARDONNAY, RAWSONS RETREAT CABERNET SAUVIGNON,
TRIVENTO PINOT NOIR

HEINEKEN/LIGHT, CORONA/LIGHT, BUD/LIGHT

1 HOUR HOUSE BRAND OPEN BAR 9PP
EACH ADDITIONAL HOUR 4PP

1 HOUR UNLIMITED BEER, WINE AND SODA 9PP
EACH ADDITIONAL HOUR 3PP

SODA

PER PERSON UNLIMITED 2.50 -
PER PITCHER 9.50

BEER

DOMESTIC PITCHER 13.00
BUD, COORS LT, MILLER LT,
SAM ADAMS
IMPORTED PITCHER 15.00
BASS, HARP, FOSTERS, STELLA

WINE

WHITE

HAYES RANCH CHARDONNAY - 23
LANDER JENKINS CHARDONNAY - 25
KENDALL JACKSON CHARDONNAY - 29
ANTERRA PINOT GRIGIO - 23
STIRLING SAUVIGNON BLANC - 27

RED

RAWSON'S RETREAT - CABERNET -23
AQUINAS CABERNET - 29
CYPRESS MERLOT - 23
TRIVENTO PINOT NOIR - 22
ROSSO PICENO CHIANTI - 23

ESTRELLA RIVER - WHITE ZINFANDEL - 21

KORBEL BRUT - CHAMPAGNE - 25
MOET CHANDON WHITE STAR - 75

CHAMPAGNE TOAST - 2.50 PP