



CRESCENT BEACH

AT THE LAKE

Private Event

PACKAGES



House Policies

GUARANTEES

TO ENSURE WE ARE FULLY PREPARED, A FINAL GUEST COUNT IS REQUIRED AT LEAST 10 DAYS PRIOR TO YOUR EVENT. IF YOU'RE PLANNING AN EVENT WITH AN UNKNOWN ATTENDANCE, A MINIMUM AND MAXIMUM NUMBER OF ANTICIPATED GUESTS MUST BE PROVIDED SO THAT WE CAN ARRANGE PROPER BILLING AND ACCOMMODATE MENU SELECTIONS.

DEPOSIT/PAYMENT

A NON-REFUNDABLE NON-TRANSFERABLE DEPOSIT OF 50% OF THE ENTIRE ESTIMATED COST OF YOUR EVENT IS REQUIRED TO GUARANTEE THE DATE OF YOUR EVENT. DATES ARE NOT RESERVED UNTIL THE DEPOSIT HAS BEEN RECEIVED. YOUR DEPOSIT WILL BE CREDITED TOWARDS THE FINAL BILL.

A NON-REFUNDABLE NON-TRANSFERABLE FINAL PAYMENT IS DUE 10 DAYS PRIOR TO YOUR EVENT. THE AMOUNT OF THE FINAL PAYMENT IS BASED ON YOUR FINAL GUEST COUNT AND MENU SELECTIONS DUE 10 DAYS PRIOR TO YOUR EVENT. IF THE MINIMUM GUEST COUNT IS NOT REACHED, FINAL PAYMENT WILL BE BASED ON THE MINIMUM GUEST COUNT. IF THE ACTUAL NUMBER OF GUESTS EXCEEDS THE FINAL GUEST COUNT, YOU AGREE TO PAY FOR ALL ADDITIONAL GUESTS.

CRESCENT BEACH AT THE LAKE ACCEPTS CASH, CERTIFIED BANK CHECK, VISA & MASTERCARD.

HOUSE CHARGE/SALES TAX

ALL EVENTS ARE SUBJECT TO A 22% HOUSE CHARGE. THIS INCLUDES EVENT SET UP, CLEAN UP, BLACK HOUSE LINEN & NAPKIN EXPENSE, AND A HIGHER RATE OF PAY FOR BANQUET SERVERS. NEW YORK STATE SALES TAX (8%) WILL BE CHARGED IN ADDITION TO THE HOUSE CHARGE. *GRATUITY IS NOT INCLUDED IN THIS CHARGE. CRESCENT BEACH AT THE LAKE DOES NOT MANDATE GRATUITY. IF YOU CHOOSE TO LEAVE A GRATUITY, THIS WILL GO DIRECTLY TO YOUR SERVER(S).*

CANCELLATION

ALL PAYMENTS ARE NON-REFUNDABLE AND NON-TRANSFERABLE AND WILL NOT BE RETURNED IN THE EVENT OF A CANCELLATION. CRESCENT BEACH AT THE LAKE IS NOT RESPONSIBLE FOR CANCELLATIONS OR REDUCTIONS IN GUEST COUNTS DUE TO CIRCUMSTANCES OUT OF CRESCENT BEACH AT THE LAKE'S CONTROL.

MENUS

ALL PRICES AND ITEMS AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ADDITIONAL INFORMATION

THE ENCLOSED MENUS ARE OFFERED AS A GUIDELINE. THE STAFF AT CRESCENT BEACH AT THE LAKE WOULD BE HAPPY TO CUSTOMIZE A MENU OF YOUR CHOOSING. YOU MAY BRING IN A CAKE, COOKIES, PASTRIES, ETC. YOUR DESSERT MUST BE ACCOMPANIED BY A RECEIPT WITH THE NAME OF THE CERTIFIED BAKERY THAT IT CAME FROM. THE BAKERY NAME MUST BE ON THE RECEIPT, NO EXCEPTIONS. NEW YORK STATE HEALTH LAW PROHIBITS A GUEST FROM BRINGING IN ANYTHING BAKED AT HOME, NO EXCEPTIONS. NO OTHER FOOD OR BEVERAGES CAN BE BROUGHT INTO THE ESTABLISHMENT. NEW YORK STATE HEALTH LAW PROHIBITS ANY LEFTOVERS FROM A BUFFET TO BE TAKEN HOME.

RULES

CRESCENT BEACH AT THE LAKE DOES ALLOW GUESTS TO DECORATE ONE HOUR PRIOR TO THE EVENT START TIME HOWEVER WE PROHIBIT ANY SORT OF ADHESIVE TAPE, TACKS, GLITTER, POTTED PLANTS, AND/OR CONFETTI. IF THIS RULE IS BROKEN, CRESCENT BEACH AT THE LAKE WILL CHARGE UP TO A \$600 CLEAN UP FEE.

****IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.**

ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS

HOT HORS D'OEUVRES

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

	50 PIECES	100 PIECES
ARTICHOKE FRENCH	\$160	\$310
ASPARAGUS ROLLS	\$160	\$310
BRIE EN CROUTE WITH RASPBERRY	\$160	\$310
BACON WRAPPED STUFFED JALAPEÑOS	\$160	\$310
BACON WRAPPED STUFFED JALAPEÑOS WITH SHRIMP	\$180	\$350
BONELESS WINGS (CHOICE OF SAUCE)	\$130	\$250
BUFFALO CHICKEN SPRING ROLL	\$130	\$250
CHICKEN FRENCH BITES	\$160	\$310
CLAMS CASINO	\$180	\$350
COCONUT SHRIMP	MARKET PRICE	MARKET PRICE
CRAB CAKES WITH REMOULADE SAUCE	\$160	\$310
CUBAN ROLLS	\$110	\$210
EGGPLANT INVOLTINI	\$160	\$310
GOAT CHEESE & HONEY PHYLLO TRIANGLE	\$110	\$210
HERB CRUSTED LOLLIPOP LAMB CHOPS	MARKET PRICE	MARKET PRICE
ITALIAN EGG ROLL	\$110	\$210
RAPPI & SAUSAGE, CHICKEN PARM, PEPPERS & ONIONS, PHILLY CHEESESTEAK		
MINI ARANCINI	\$130	\$250
MINI MUSHROOM TRUFFLE ARANCINI	\$130	\$250
MINI ROASTED TOMATO, BASIL & MASCARPONE ARANCINI	\$130	\$250
MINI HOUSE MADE MEATBALLS WITH MARINARA	\$100	\$190
MINI HOUSE MADE MEATBALLS WITH VODKA	\$110	\$210
MINI QUICHE	\$160	\$310
PIGS IN A BLANKET	\$130	\$250
PETITE BEEF WELLINGTON	\$180	\$350
MINI POTATO CROQUETTES	\$130	\$250
MOZZARELLA STICKS	\$100	\$210
REUBEN ROLLS	\$110	\$210
SAUSAGE ROLLS	\$130	\$250
SCALLOPS WRAPPED IN BACON	MARKET PRICE	MARKET PRICE
SHRIMP ALEXANDER	MARKET PRICE	MARKET PRICE
SPANAKOPITA	\$130	\$250
SPINACH AND ARTICHOKE ROLLS	\$110	\$210
STUFFED MUSHROOMS	\$170	\$330
(SAUSAGE, BACON, ALMOND, OR VEGGIE)		
SWEDISH HOUSE MADE MEATBALLS	\$110	\$210
THAI SPRING ROLLS	\$130	\$250
WALNUT CRUSTED CHICKEN BITES	\$160	\$310
MINI SLIDER SANDWICHES (ASSORTED)	\$4 EACH	\$4 EACH
(HAMBURGER, CHEESEBURGER, TURKEY BLISS, ROAST BEEF & CHEDDAR, HAM & SWISS, ROASTED VEGETABLE, BUFFALO CHICKEN, OR COUNTRY SWEET)		

COLD HORS D'OEUVRES

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

	50 PIECES	100 PIECES
BEEF TENDERLOIN ON TOAST (WITH HORSERADISH & CARAMELIZED ONIONS)	\$160	\$310
BRUSCHETTA (WARM OR COLD)	\$110	\$210
FIG AND MASCARPONE IN FILO CUPS	\$110	\$210
SHRIMP COCKTAIL	MARKET PRICE	MARKET PRICE
DEVEILED EGGS	\$130	\$250
SMOKED SALMON MOUSSE IN FILO CUPS	\$130	\$250
STUFFED DATES (WITH BACON, BLUE CHEESE & ALMONDS)	\$150	\$290

ADDITIONAL TO ANY EVENT

	PER PERSON
ANTIPASTO DISPLAY	\$8
CHEESE & CRACKERS	\$6
FRESH FRUIT	\$6
VEGETABLE CRUDITE	\$6
FRESH MOZZARELLA, SALAMI, TOMATO & BASIL	\$7

FRESH MOZZARELLA, TOMATO, BASIL KABOBS
WITH BALSAMIC DRIZZLE (\$5.00 / PER KABOB)

FORMAL DINNER SERVICE

PARTIES OF 20 OR MORE MUST PROVIDE A PRE-ORDER AS WELL
AS PLACE CARDS FOR EACH GUEST INDICATING MEAL CHOICE
PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

ALL ENTRÉES INCLUDE FRESH BAKED ROLLS AND YOUR CHOICE OF HOUSE OR CAESAR SALAD
SUB CRANBERRY BLOSSOM SALAD (ADD \$4.00)

PASTA ENTRÉES

HOUSE MADE GNOCCHI // 33
WITH MARINARA SAUCE // WITH VODKA SAUCE 35

EGGPLANT PARMESAN // 32*
BREADED EGGPLANT CUTLETS TOPPED WITH MARINARA SAUCE
AND MOZZARELLA CHEESE SERVED WITH ANGEL HAIR PASTA

LOBSTER MAC-N-CHEESE // 41*
FRESH LOBSTER IN A FOUR-CHEESE SAUCE SERVED OVER
FARFALLE PASTA FINISHED WITH WHITE TRUFFLE OIL

MEAT ENTRÉES

ADD SAUTÉED MUSHROOMS 6 | ADD CARAMELIZED ONIONS 5

PRIME RIB // 46* (MINIMUM OF 10 GUESTS MUST ORDER THIS ITEM)
10 OZ PRIME RIB SERVED WITH KATHERINE'S MASHED POTATOES &
CHEF'S VEGETABLE WITH HORSERADISH

BEEF TENDERLOIN // 57*
GRILLED 8 OZ. BEEF TENDERLOIN IN RED WINE DEMI GLACE SERVED WITH
KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

CHICKEN MILANESE // 39*
TWIN BREADED ITALIAN HERBED CHICKEN BREASTS SERVED WITH KATHERINE'S
MASHED POTATOES AND ARUGULA SALAD FINISHED WITH LEMON VINAIGRETTE

WALNUT CRUSTED CHICKEN // 39*
TWIN BREADED CHICKEN BREASTS WITH SWEET WALNUT BUTTER SAUCE AND HINT OF SPICE
SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

CHICKEN FRENCH // 37*
EGG BATTERED CHICKEN BREAST SAUTÉED IN LEMON BUTTER SHERRY SAUCE
SERVED OVER ANGEL HAIR PASTA WITH BRAISED ESCAROLE

U/10 SCALLOPS // 49*
FIVE PAN SEARED SEA SCALLOPS, CREAMY THREE CHEESE RISOTTO,
CHEF'S VEGETABLE AND HERBED BROWN BUTTER SAUCE

PECAN CRUSTED SALMON // 45*
ATLANTIC SALMON ENCRUSTED WITH PECANS SERVED WITH
KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

VEAL PARMESAN // 42* // 45 VODKA SAUCE
BREADED ITALIAN HERBED VEAL CUTLET TOPPED WITH MARINARA
SAUCE AND MOZZARELLA CHEESE OVER ANGEL HAIR PASTA

(*) CAN BE MADE WITH NO GLUTEN CONTAINING INGREDIENTS UPON REQUEST

THE ULTIMATE FORMAL PACKAGE

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE
PLACE CARDS MAY BE REQUIRED

\$100 / PER PERSON

BEVERAGES

TWO GLASSES OF HOUSE WINE

STARTERS

CHOICE OF: CHICKEN PASTINA OR CREAM OF TOMATO
CHOICE OF: HOUSE, CAESAR, CRANBERRY BLOSSOM, OR PETITE WEDGE SALAD

ENTREES

LOBSTER TAIL DINNER
9 OZ. LOBSTER TAIL SERVED WITH KATHERINE'S
MASHED POTATOES & CHEF'S VEGETABLE

BEEF TENDERLOIN OR DELMONICO
GRILLED 8 OZ. BEEF TENDERLOIN OR 14OZ. DELMONICO SERVED WITH RED WINE
DEMI-GLAZE, KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

PECAN CRUSTED SALMON
ATLANTIC SALMON TOPPED WITH HOUSE MADE MUSTARD AND ENCRUSTED WITH
PECANS SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

LOBSTER MACARONI AND CHEESE
FRESH LOBSTER IN A FOUR CHEESE SAUCE SERVED OVER
FARFALLE PASTA AND FINISHED WITH WHITE TRUFFLE OIL

VEGETABLE VERDITA
ANGEL HAIR, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, SUNDRIED
TOMATOES AND FETA CHEESE FINISHED WITH WHITE WINE HERB BUTTER SAUCE

HOUSE MADE GNOCCHI
FRESH RICOTTA CHEESE GNOCCHI WITH CHOICE OF MARINARA SAUCE
OR VODKA SAUCE TOPPED WITH FETA CHEESE

CHICKEN FRENCH
EGG BATTERED CHICKEN WITH LEMON, BUTTER, AND SHERRY SAUCE
SERVED OVER ANGEL HAIR PASTA WITH BRAISED ESCAROLE

CHICKEN MILANESE
TWIN BREADED ITALIAN HERBED CHICKEN BREASTS SERVED WITH KATHERINE'S MASHED
POTATOES, ARUGULA SALAD AND FINISHED WITH LEMON VINAIGRETTE

ONE CANNOLI & COFFEE

BUFFET MENUS

ALL BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE | PRICES LISTED ARE PER PERSON
PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

CRESCENT BUFFET \$28
CHOICE OF ONE MEAT

BARRY BUFFET \$31
CHOICE OF TWO MEATS

LESLIE BUFFET \$36
CHOICE OF THREE MEATS

CRESCENT, BARRY & LESLIE BUFFETS INCLUDE:

FRESH ROLLS & BUTTER
FRESH FRUIT
CAESAR OR HOUSE SALAD
(CRANBERRY BLOSSOM SALAD – ADD \$2.00 / PER PERSON)
ROASTED POTATOES
(KATHERINE'S MASHED POTATOES – ADD \$2.00 / PER PERSON)
PENNE WITH MARINARA OR VODKA SAUCE
CHEF'S VEGETABLE

CHOICES OF MEAT(S):

ROASTED TURKEY, HERB ROASTED LEMON CHICKEN (BONE-IN), CHICKEN FRENCH, CHICKEN CUTLETS,
CHICKEN MILANESE, WALNUT CRUSTED CHICKEN, ITALIAN SAUSAGE WITH PEPPERS & ONIONS,
HAM, PORK CUTLETS, CHICKEN PARMESAN, EGGPLANT PARMESAN, ROAST BEEF AU JUS,
OR VEAL PARMESAN (ADD \$4.00 / PER PERSON)

CHEF CARVED MEATS: PRIME RIB (ADD \$6.00 / PER PERSON) OR BEEF TENDERLOIN (ADD \$9.00 / PER PERSON)

COFFEE & TEA STATION INCLUDED

ASSORTED MINI DESSERTS (ADD \$5.00 / PER PERSON)

PANINO BUFFET \$26

ASSORTED PANINI SANDWICHES
(TURKEY BLISS, ROAST BEEF &
CHEDDAR, ROASTED VEGETABLE
WRAP & CHICKEN CUTLET PANINI)
MACARONI OR POTATO SALAD
FRESH FRUIT
HOUSE, CAESAR, OR CRANBERRY
BLOSSOM SALAD

COFFEE, TEA & SODA
ASSORTED MINI DESSERTS

CLASSICO BUFFET \$28

ROLLS & BUTTER
HOUSE SALAD
PENNE MARINARA
ROASTED POTATOES
VEGETABLE DU JOUR
HERB ROASTED LEMON CHICKEN
SAUSAGE WITH PEPPERS & ONIONS

MAGNIFICO BUFFET \$52

CHEESE & GRAPE DISPLAY
ARTICHOKES FRENCH
BRUSCHETTA

ROLLS AND BUTTER
HOUSE SALAD
PENNE MARINARA
OR VODKA SAUCE
CHEF'S VEGETABLE
KATHERINE'S MASHED POTATOES
OR ROASTED POTATOES
EGGPLANT PARMESAN
WALNUT CRUSTED CHICKEN
OR CHICKEN FRENCH
ROAST BEEF AU JUS

ASSORTED MINI DESSERTS
COFFEE & TEA STATION

THE ULTIMATE BUFFET

REQUIRES A MINIMUM OF 20 PEOPLE
PRICES DO NOT INCLUDE 8% NEW YORK SALES TAX AND 22% HOUSE CHARGE

\$70 | PER PERSON

HORS D'OEUVRES

CHOICE OF (2) HOT HORS D'OEUVRES
CHOICE OF (2) COLD HORS D'OEUVRES

MAIN COURSE

ROLLS & BUTTER
HOUSE SALAD OR CAESAR SALAD
PENNE OR GNOCCHI WITH CHOICE OF SAUCE - VODKA OR MARINARA
KATHERINE'S MASHED POTATOES OR ROASTED POTATOES
CHEF'S VEGETABLE
EGGPLANT PARMESAN
CHICKEN FRENCH, CHICKEN MILANESE, HERB ROASTED LEMON CHICKEN (BONE-IN),
CHICKEN PARMESAN OR WALNUT CRUSTED CHICKEN
ROAST BEEF AU JUS

CHEF CARVED MEATS:

PRIME RIB ADD \$7.00 / PER PERSON
BEEF TENDERLOIN ADD \$9.00 / PER PERSON

SWEET ENDINGS

ASSORTED MINI DESSERT DISPLAY
SEASONAL FRESH FRUIT
COFFEE & TEA STATION

\$80/ PER PERSON

TO INCLUDE THE ULTIMATE BUFFET
PLUS 2 HOURS OF HOUSE WINE, BEER, & SODA

\$90/ PER PERSON

TO INCLUDE THE ULTIMATE BUFFET
PLUS 2 HOURS CALL LEVEL OPEN BAR

\$105/ PER PERSON

TO INCLUDE THE ULTIMATE BUFFET
PLUS 2 HOURS PREMIUM LEVEL OPEN BAR

THE ULTIMATE SEAFOOD BUFFET

REQUIRES A MINIMUM OF 20 PEOPLE
PRICES DO NOT INCLUDE 8% NEW YORK SALES TAX AND 22% HOUSE CHARGE

\$90 | PER PERSON

HORS D'OEUVRES

CHOOSE FOUR: SHRIMP COCKTAIL DISPLAY, SHRIMP ALEXANDER, CALAMARI (FRIED OR SAUTEED), FRESH OYSTERS, MUSSELS, CLAMS CASINO, STEAMERS, FRIED CLAM STRIPS, SPICY CRISPY SHRIMP

MAIN COURSE

ROLLS & BUTTER
HOUSE SALAD OR CAESAR SALAD
PENNE OR GNOCCHI WITH CHOICE OF SAUCE - VODKA OR MARINARA
KATHERINE'S MASHED POTATOES OR ROASTED POTATOES
CHEF'S VEGETABLE
EGGPLANT PARMESAN

CHOOSE FOUR: CHICKEN FRENCH, CHICKEN MILANESE, HERB ROASTED LEMON CHICKEN (BONE-IN), CHICKEN PARMESAN, WALNUT CRUSTED CHICKEN, ROAST BEEF AU JUS, HADDOCK FRENCH, SHRIMP FRENCH, LOBSTER FRENCH (ADD MP), PECAN SALMON, GRILLED SALMON WITH CHEF'S MAITRE D' BUTTER, PARMESAN MAHI, SEAFOOD NEWBURG, LOBSTER TAILS (ADD MP)

CHEF CARVED MEATS:

PRIME RIB ADD \$7.00 / PER PERSON
BEEF TENDERLOIN ADD \$9.00 / PER PERSON

SWEET ENDINGS

ASSORTED MINI DESSERT DISPLAY
SEASONAL FRESH FRUIT
COFFEE & TEA STATION

\$100/ PER PERSON

TO INCLUDE THE ULTIMATE SEAFOOD BUFFET
PLUS 2 HOURS OF HOUSE WINE, BEER, & SODA

\$110/ PER PERSON

TO INCLUDE THE ULTIMATE SEAFOOD BUFFET
PLUS 2 HOURS CALL LEVEL OPEN BAR

\$120/ PER PERSON

TO INCLUDE THE ULTIMATE SEAFOOD BUFFET
PLUS 2 HOURS PREMIUM LEVEL OPEN BAR

BRUNCH BUFFETS

ALL BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE
PRICES DO NOT INCLUDE 8% NEW YORK SALES TAX AND 22% HOUSE CHARGE

THE MONROE

\$25.00 / PER PERSON

CHOICE OF QUICHE

- BROCCOLI CHEDDAR
- QUICHE LORRAINE (BACON, ONION, CHEDDAR)
- SPINACH, ARTICHOKE, & FETA
- TOMATO & FETA
- ASIAGO ASPARAGUS

ROASTED POTATOES

STUFFED FRENCH TOAST

(SERVED WITH FRESH STRAWBERRIES)

FRESH FRUIT

ASSORTED MINI DESSERTS

COFFEE, TEA, AND JUICE

THE BO

\$30.00 / PER PERSON

MONTE CRISTO SANDWICHES (HAM, TURKEY, SWISS, RASPBERRY PRESERVES)

ROASTED POTATOES

FRESH FRUIT

CHOICE OF FRENCH TOAST:

- CREAM CHEESE STUFFED FRENCH TOAST

(SERVED WITH FRESH STRAWBERRIES)

- BANANA BREAD STUFFED FRENCH TOAST

(SERVED WITH CHOCOLATE CHIPS & WALNUTS)

- BLUEBERRY MUFFIN BAKE

(SERVED WITH CREAM CHEESE ICING)

ASSORTED MINI DESSERTS

COFFEE, TEA AND JUICE

THE DREW

(NAMED AFTER OUR WONDERFUL CHEF, ANDREW)

\$32.00 / PER PERSON

SPINACH & SEASONAL BERRY SALAD

MASHED POTATOES

CHICKEN CUTLET WITH LEMON VINAIGRETTE

ASPARAGUS OR BROCCOLI WITH GARLIC

ASSORTED MINI DESSERTS

COFFEE, TEA, JUICE AND SODA

THE KATHERINE

\$28.00 / PER PERSON

EGGS BENEDICT OR MONTE CRISTO SANDWICHES (HAM, TURKEY, SWISS, RASPBERRY PRESERVES)

STUFFED FRENCH TOAST OR CHEESE FILLED CREPES

(SERVED WITH FRESH STRAWBERRIES)

ROASTED POTATOES

FRESH FRUIT

ASSORTED MINI DESSERTS

COFFEE, TEA, AND JUICE

THE JANICE

\$30.00 / PER PERSON

CHEESY EGG SCRAMBLE | CHOOSE 2:

- CHEESE ONLY
- BACON & SWISS
- HAM & CHEDDAR
- SAUSAGE, HAM, ONIONS, PEPPERS, & JALAPEÑOS

ROASTED POTATOES

CREPES (CHEESE FILLED, STRAWBERRY, OR VEGETABLE)

BACON OR SAUSAGE

FRESH FRUIT

ASSORTED MINI DESSERTS

COFFEE, TEA, JUICE AND SODA

THE GRAND

\$32.00 / PER PERSON

CHOICE OF QUICHE

- BROCCOLI CHEDDAR
- QUICHE LORRAINE
- SPINACH, ARTICHOKE, & FETA
- TOMATO & FETA
- ASIAGO ASPARAGUS

ASSORTED PANINI SANDWICHES

ROASTED POTATOES

FRESH FRUIT

CRANBERRY BLOSSOM SALAD

MACARONI, POTATO, OR PASTA SALAD

ASSORTED MINI DESSERTS OR COOKIE TRAY

COFFEE, TEA, JUICE AND SODA

ADDITIONAL BRUNCH PACKAGES AVAILABLE ON NEXT PAGE

BRUNCH BUFFETS

ALL BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE
PRICES DO NOT INCLUDE 8% NEW YORK SALES TAX AND 22% HOUSE CHARGE

THE DEB'S

\$34.00 / PER PERSON

BAGELS SERVED WITH CREAM CHEESE, LOX, LETTUCE, TOMATO,
RED ONION, CAPERS, SLICED RADISH, CORNICHON PICKLES, LEMON
CHEESE FILLED CREPES

CHOOSE (2) TEA SANDWICHES/SLIDERS:

(TUNA, EGG SALAD, TURKEY BLISS, ROASTED VEGETABLE, CUTLET & ARUGULA,
CHICKEN SALAD, CUCUMBER & CREAM CHEESE, HAM & SWISS)

FRESH FRUIT

ASSORTED DESSERTS, SCONES, SWEET BREADS, CROISSANTS
COFFEE, TEA, JUICE AND SODA

THE KRISTINA

\$38.00 / PER PERSON

FRENCH BAKED EGGS

ROASTED POTATOES

FRESH FRUIT

ASSORTED MINI DESSERTS

COFFEE, TEA, SODA

ENDLESS MIMOSA BAR

CROISSANTS & FRESH BAGELS SERVED WITH:

CHOOSE 3 WHIPPED CREAM CHEESE: PLAIN, GREEN ONION/CHIVE, SMOKED SALMON, CUCUMBER,
STRAWBERRY, HONEY WALNUT, RASPBERRY, JALAPENO, CINNAMON, SPINACH & ARTICHOKE, CRUSHED
AVOCADO & FETA (\$2.00 / PER PERSON)

CHOOSE 2 PROTEINS: LEMON GARLIC CHICKEN, TURKEY, THIN SLICED HAM, LOX
CAJUN GARLIC SHRIMP (\$5.00 / PER PERSON), BUTTER POACHED LOBSTER (\$8.00 / PER PERSON),
OR TENDERLOIN (\$2.00 / PER PERSON)

CHOOSE 6 VEGETABLES: ARUGULA, SPINACH, BEETS, HEIRLOOM TOMATO, CARROT RIBBONS,
CAPERS, RED ONION, AVOCADO, OR CUCUMBERS

CHOOSE 2 CHEESES: FETA, GORGONZOLA, BRIE, GOAT CHEESE

CHOOSE 1 FRUIT: APPLE, SEASONAL BERRIES, PEARS, FRESH FIGS (SEASONAL)

SAUCES: FIG REDUCTION, BALSAMIC GLAZE, HORSERADISH

CHOOSE 1 SALAD: CRANBERRY BLOSSOM, ARUGULA & APPLE, OR BEET & GOAT CHEESE

ADDITIONAL BRUNCH PACKAGES AVAILABLE ON NEXT PAGE.

PLATED BRUNCHES

(PARTIES OVER 20 MUST BE PRE ORDERED)

PRICES DO NOT INCLUDE 8% NEW YORK SALES TAX AND 22% HOUSE CHARGE

\$30.00 / PER PERSON

CHEESE & CRACKERS
SLICED FRESH FRUIT
STUFFED MUSHROOMS

PLATED QUICHE & SALAD

CHOOSE A QUICHE: LORRAINE, BROCCOLI CHEDDAR, TOMATO FETA,
ASIAGO ASPARAGUS, OR SPINACH, ARTICHOKE & FETA

CHOOSE A SALAD: CRANBERRY BLOSSOM, CAESAR, OR HOUSE

ASSORTED MINI DESSERTS
COFFEE & TEA

\$35.00 / PER PERSON

CHEESE & CRACKERS
SLICED FRESH FRUIT
STUFFED MUSHROOMS

CHOOSE A SALAD: WEDGE, CRANBERRY BLOSSOM, CAESAR, HOUSE

CHOOSE A PROTEIN: GRILLED CHICKEN, CHICKEN CUTLET, OR GRILLED SALMON

ASSORTED MINI DESSERTS
COFFEE & TEA

\$38.00 / PER PERSON

SLICED FRESH FRUIT
STUFFED MUSHROOMS

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)

SERVED WITH HOUSE SALAD (CRANBERRY BLOSSOM ADD \$2.00)

CHOOSE ONE: EGGPLANT PARMESAN, GNOCCHI, CHICKEN MILANESE,
CHICKEN FRENCH, PECAN SALMON, LOBSTER MAC & CHEESE,
SHRIMP & BROCCOLI ALFREDO (ADD \$2.00)

COFFEE & TEA

BRUNCH ADD-ONS AVAILABLE ON NEXT PAGE

BRUNCH ADD ONS

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BACON, HAM OR SAUSAGE \$4.00 / PER PERSON

ADD 2 MEATS \$6.00 / PER PERSON

SCRAMBLED EGGS \$3.00 / PER PERSON

SANGRIA PUNCH BOWL (RED OR WHITE) (ALCOHOLIC) \$90.00 / BOWL

MIMOSA PUNCH BOWL (ALCOHOLIC) \$75.00 / BOWL

NON ALCOHOLIC MIMOSA PUNCH BOWL \$50.00 / BOWL

THREE HOURS - ENDLESS MIMOSA & BLOODY MARY BAR

ENDLESS MIMOSA BAR (WITH FREIXENET): \$7.00 / PER PERSON

ENDLESS MIMOSA BAR (WITH MIONETTO PROSECCO): \$10.00 / PER PERSON

ENDLESS BLOODY MARY BAR: \$10.00 / PER PERSON

ENDLESS MIMOSA (WITH FREIXENET) & BLOODY MARY BAR: \$14.00 / PER PERSON

ENDLESS MIMOSA (WITH MIONETTO PROSECCO) & BLOODY MARY BAR: \$16.00 / PER PERSON

ENDLESS APEROL SPRITZ BAR (WITH MIONETTO PROSECCO): \$18.00 / PER PERSON

BLOODY MARY BAR INCLUDES: TITO'S VODKA OR LUNAZUL TEQUILA

CELERY STICKS, LIMES, LEMONS, GREEN OLIVES, AND PICKLES.

CHOOSE TWO BLOODY MARY MIXES: REGULAR, SPICY, OR PEPPADEW.

ADD ON SHRIMP \$4.00 / PER PIECE

ADD ON BACON \$3.00 / PER PIECE

MIMOSA BAR INCLUDES: ORANGE JUICE ACCOMPANIED BY FRESH SEASONAL BERRIES

CHOICE OF CHAMPAGNE FLUTES OR COUPES

APEROL SPRTIZ BAR INCLUDES: PROSECCO, APEROL, SODA WATER & FRESH ORANGE SLICES

SEASONAL SANGRIA BAR OR CREATE YOUR OWN SANGRIA \$10.00 / PER PERSON

NON-ALCOHOLIC LEMONADE BAR \$5.00 / PER PERSON

HOUSE-MADE RASPBERRY, TRADITIONAL & BLACKBERRY

SODA BAR \$3.00 / PER PERSON

PREMIUM COFFEE FLIGHT: \$12.00 / PER PERSON

MOCHA- ICED COFFEE, TITO'S, KAHLÚA, CHOCOLATE LIQUEUR, WHIPPED CREAM, CHOCOLATE CURLS

CHOCOLATE RASPBERRY- ICED COFFEE, KAHLÚA, CHOCOLATE LIQUEUR, WHIPPED CREAM, RASPBERRY DRIZZLE

S'MORE- ICED COFFEE, TITO'S, RUMCHATA, CINNAMON, MARSHMALLOW, WHIPPED CREAM

CARAMEL- ICED COFFEE, TITO'S, CARAMEL CREAM, CARAMEL DRIZZLE, WHIPPED CREAM

BARTENDER FEES & MINIMUMS APPLY

PHARMACEUTICAL EVENT MENU

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE
PLACE CARDS MAY BE REQUIRED

\$100 / PER PERSON

BEVERAGES

TWO GLASSES OF HOUSE WINE OR TWO BEERS PER PERSON.

STARTERS

CHOICE OF: CHICKEN PASTINA OR CREAM OF TOMATO
CHOICE OF: HOUSE, CAESAR, CRANBERRY BLOSSOM, OR PETITE WEDGE SALAD

ENTREES

LOBSTER TAIL DINNER
9 OZ. LOBSTER TAIL SERVED WITH KATHERINE'S
MASHED POTATOES & CHEF'S VEGETABLE

BEEF TENDERLOIN OR DELMONICO
GRILLED 8 OZ. BEEF TENDERLOIN OR 14OZ. DELMONICO SERVED WITH RED WINE
DEMI-GLAZE, KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

PECAN CRUSTED SALMON
ATLANTIC SALMON TOPPED WITH HOUSE MADE MUSTARD AND ENCRUSTED WITH
PECANS SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

LOBSTER MACARONI AND CHEESE
FRESH LOBSTER IN A FOUR CHEESE SAUCE SERVED OVER
FARFALLE PASTA AND FINISHED WITH WHITE TRUFFLE OIL

VEGETABLE VERDITA
ANGEL HAIR, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, SUNDRIED
TOMATOES AND FETA CHEESE FINISHED WITH WHITE WINE HERB BUTTER SAUCE

HOUSE MADE GNOCCHI
FRESH RICOTTA CHEESE GNOCCHI WITH CHOICE OF MARINARA SAUCE
OR VODKA SAUCE TOPPED WITH FETA CHEESE

CHICKEN FRENCH
EGG BATTERED CHICKEN WITH LEMON, BUTTER, AND SHERRY SAUCE
SERVED OVER ANGEL HAIR PASTA WITH BRAISED ESCAROLE

CHICKEN MILANESE
TWIN BREADED ITALIAN HERBED CHICKEN BREASTS SERVED WITH KATHERINE'S MASHED
POTATOES, ARUGULA SALAD AND FINISHED WITH LEMON VINAIGRETTE

ONE CANNOLI & COFFEE

PACKAGE ADDITIONS

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

LINENS

\$20 PER FLOOR LENGTH LINEN (WHITE OR BLACK) | \$10 PER HOUSE WHITE LINEN

SERVERS

WE PROVIDE ONE SERVER PER 20 GUESTS.
ADDITIONAL SERVERS AVAILABLE UPON REQUEST AT THE RATE OF
\$30 PER SERVER PER HOUR (MINIMUM 3 HOURS)

PASTA COURSE | \$5 PER PERSON

CHOICE OF: PENNE, ORECCHIETTE OR RIGATONI
CHOICE OF: MARINARA, VODKA OR ALFREDO

HOUSE-MADE CHEESE GNOCCHI | \$7 PER PERSON

CHOICE OF: MARINARA, VODKA OR ALFREDO

PREMIUM PASTA COURSE | \$7 PER PERSON

TRUFFLED GOAT CHEESE & WILD MUSHROOM ALFREDO
ROASTED EGGPLANT, ZUCCHINI, & SQUASH TOPPED WITH SHAVED PARMESAN
SPICY CALABRIAN CREAM

BRUSCHETTA BAR | \$8 PER PERSON

(CHOICE OF FOUR : DISPLAYED ON BEAUTIFUL WOODEN BOARDS)

PEACH & BURRATA
TRADITIONAL TOMATO, ARTICHOKE, OLIVE
3 OLIVE WITH PINE NUTS
SPINACH ARTICHOKE
PROSCIUTTO, ARUGULA & MOZZARELLA
WHITE BEAN & TOMATO
PESTO, TOMATO & MOZZARELLA
SHAVED ZUCCHINI & AVOCADO
WILD MUSHROOM & GOAT CHEESE
CAPONATA & GARLIC
CREAM CHEESE & SHRIMP
CREAM CHEESE & TOMATO JAM
WILD MUSHROOM & ONION JAM
RICOTTA & ZUCCHINI
SOPPRESSATA, SHAVED PARMESAN & RICOTTA
BRIE CHEESE, FIG & HONEY
SMOKED SALMON & CREAM CHEESE WITH FRESH DILL
PUREED PEA & PROSCIUTTO
CRANBERRY, BRIE & PROSCIUTTO WITH BALSAMIC GLAZE
STEAK & BLUE CHEESE
AVOCADO & FETA

MINI PIZZAS FROM SAVASTANO'S, HOUSE SALAD & WINGS | \$14 PER PERSON

(CHOICE OF 3)

CHEESE, CLASSIC PEPPERONI, TOMATO & ONION, SPINACH & RICOTTA, PEPPER, ONION, & OLIVE,
HAM & JALAPENO, HOT PEPPER & ONION, MEATBALL, CHICKEN WING, CHICKEN PARM

BEVERAGE SERVICES

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE.
PRICES ARE ON A PER PERSON BASIS. ALL PUNCH BOWL PRICES ARE PER BOWL.

WINE & LIQUOR

	FIRST HOUR	ADDITIONAL HOUR
TIER 3 (PREMIUM)	\$20	\$12
TIER 2 (CALL)	\$16	\$10
BEER & HOUSE WINE ONLY	\$13	\$9

PUNCH BOWLS

	NON- ALCOHOLIC	WITH ALCOHOL
CLASSIC PUNCH	\$60	\$80
MIMOSA	\$50	\$75
BELLINI PUNCH	\$70	\$90
RASPBERRY PUNCH	\$60	\$85
RASPBERRY LEMONADE	\$55	\$75
SANGRIA PUNCH (RED OR WHITE)	--	\$90

**ALL PUNCHES SERVE UP TO 40 GUESTS*

SODA BAR \$3.00 / PER PERSON

BAR REQUIREMENTS

ONE BARTENDER IS REQUIRED FOR EVERY 40 GUESTS.
IF A BARTENDER IS REQUIRED FOR YOUR EVENT, THE COST IS AS FOLLOWS:

BARTENDER FEE

ONE BARTENDER \$100
TWO BARTENDERS \$175
THREE BARTENDERS \$325
FOUR BARTENDERS \$625

AN EVENT HOST MAY RUN A CONSUMPTION TAB ON A PER DRINK BASIS. ALL CONSUMPTION TABS MUST BE SETTLED AT THE END OF THE SCHEDULED EVENT. ALL CONSUMPTION TABS ARE SUBJECT TO THE HOUSE CHARGE (22%) AND NEW YORK STATE SALES TAX (8%).

A CASH BAR MAY BE AVAILABLE FOR YOUR SCHEDULED EVENT. THE EVENT HOST UNDERSTANDS THAT THEIR GUESTS WILL BE RESPONSIBLE FOR PAYMENT. CRESCENT BEACH AT THE LAKE ACCEPTS CASH ONLY. CREDIT CARDS WILL NOT BE ACCEPTED.

SWEET TREATS

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

COFFEE STATION

\$3.00 / PER PERSON
REGULAR & DECAF COFFEE
ASSORTED TEA
FRESH CREAM
SUGAR

SWEETS & COFFEE

\$11.00 / PER PERSON
ASSORTED MINI DESSERTS
COFFEE & TEA BAR
FRESH CREAM
SUGAR

SWEETS TABLE

\$9.00 / PER PERSON
ASSORTED MINI DESSERTS
VARIETY OF:
CREAM PUFFS , MINI CANNOLI, LEMON
BARS, BROWNIES ,CARROT CAKE BITES,
FLOURLESS CHOCOLATE TORTE, MINI
CHEESECAKE BITES, PETIT FOURS,
BAKLAVA BITES

CHOCOLATE COVERED STRAWBERRIES

\$3.00 / PER PIECE

HARD CANDIED STRAWBERRIES

(SUGAR COATED)
\$3.00 / PER PIECE

ASSORTED MINI DESSERTS

(INCLUDED IN SOME PACKAGES)

VARIETY OF:
CREAM PUFFS , MINI CANNOLI, LEMON
BARS, BROWNIES ,CARROT CAKE BITES,
FLOURLESS CHOCOLATE TORTE, MINI
CHEESECAKE BITES, PETIT FOURS,
BAKLAVA BITES

PIE BAR \$10.00 / PER PERSON

WHOLE PIES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: APPLE, APPLE CRUMB, PUMPKIN, BANANA CREAM,
CHOCOLATE CREAM, CHOCOLATE, BANANA CREAM, PECAN,
STRAWBERRY, BLUEBERRY, PEANUT BUTTER, MIXED BERRY,
PEACH, SWEET POTATO, LEMON MERINGUE, VANILLA CUSTARD,
CHERRY, COCONUT CREAM, PUMPKIN, OR BOSTON CREAM

CHEESECAKE BAR \$12.00 / PER PERSON

WHOLE CHEESECAKES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: TRADITIONAL, CHOCOLATE RASPBERRY,
TRES LECHES, DOUBLE CHOCOLATE GODIVA, PEANUT BUTTER,
REDVELVET, BANANAS FOSTER, VANILLA BEAN, KEY LIME,
TURTLE, SALTED CARAMEL, PINEAPPLE, CHOCOLATE BROWNIE,
CARROT CAKE, COCONUT CREAM, OR CARAMEL APPLE

CAKE BAR \$8.00 / PER PERSON

WHOLE CAKES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: VANILLA BEAN, DOUBLE CHOCOLATE,
CHOCOLATE CHERRY, BOSTON CREAM, CARROT,
BANANA, COCONUT, LEMON CHIFFON, BLACK FOREST,
HO-HO CAKE, CANNOLI, PEANUT BUTTER TORTE

MINI CUPCAKE BAR \$8.00 / PER PERSON

MINI CUPCAKES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: STRAWBERRY CRUNCH, CONFETTI,
LEMON BLUEBERRY, CINNAMON BUN, TRES LECHES,
BOSTON CREAM, CANNOLI, CHOCOLATE PEANUT
BUTTER, CHOCOLATE RASPBERRY, LEMON RASPBERRY,
STRAWBERRY SHORTCAKE, COOKIE DOUGH, S'MORES
DULCE DE LECHE, BLACK FOREST, COOKIES & CREAM

MINI CAKE BAR \$9.00 / PER PERSON

WHOLE MINI CAKES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: TIRAMISU, LEMON, ORANGE, STRAWBERRY
SHORTCAKE, CHOCOLATE HAZELNUT, BRANDY HAZELNUT,
GRAND MARNIER CHOCOLATE, PISTACHIO, VANILLA RUM,
GRAND MARNIER RICOTTA, RED RASPBERRY HEART,
PINK RASPBERRY HEART