

Tavern off the Green  
Special Events Facility  
2018 Prom Package



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## Tavern off the Green

860-361-6764

### Choice of either:

Assorted Cheese and Fresh Fruit Display

Or

45 minutes of hand passed hors d'oeuvres to include:

Crystal Peak Taquitos and Salsa

Franks in a Blanket

Black Angus Sliders with Monterey Jack Cheese

Crispy Potato Skins with cheddar and sour cream

Slow Roasted Tomato and Fresh Mozzarella Bruschettas

Chicken Tenders with honey mustard dipping sauce

Sit Down Option

1<sup>st</sup> Course

Baby Green Salad with Balsamic Vinaigrette served with freshly baked rolls and butter

2<sup>nd</sup> Course

Sit Down Dinner- **please Choose 3 entrees**

Grilled New York Strip Steak with Portobello Mushrooms & Caramelized Onions

Grilled New York Strip Steak with Crystal Peak Steak Sauce

Black Berry BBQ Pork Loin

Romano Crusted Chicken with Slow Roasted Tomatoes & Fresh Mozzarella

Herb Seared Chicken with Slow Roasted Tomatoes and Fresh Basil

Pan Seared Chicken with a Dijon Dill Cream Sauce

Pan Seared Chicken Picatta with fresh Lemon and Parsley

Stuffed Filet of Sole with Crab Stuffing

Sesame Seared Tilapia with Mango Salsa

Oven Roasted Salmon with a Basil & Sundried Tomato Aioli

Penne Ala Vodka with Slow Roasted Tomatoes and Sini Romano Cheese

Gemelli Pasta with Asparagus, Fresh Basil, Slow Roasted Tomatoes & Romano Cream

Three Cheese Tortellini with a Tomato Basil Sauce and Grated Romano

Crystal Peak Baked Macaroni and Cheese

Vegetable Quesadilla with Cheddar, Salsa and Sour Cream

## Grand Buffet Style

Salad Station:-Included

Baby Green Salad with garden vegetables and a Balsamic Vinaigrette

Freshly baked bread and butter

### Carving Station: - Please choose 2

Oven Roasted Turkey with a Cranberry Ginger Sauce

Asian Marinated Flank Steak

Grilled New York Strip Steak with a Horse Radish sour Cream sauce

Virginia Smoked Ham with a Honey Brown Sugar Glaze

Oven Roasted Pork Loin with a Green Apple Sauce

### Hot Food Stations:- Please choose 3

Romano Crusted Chicken with Slow Roasted Tomatoes and Fresh Mozzarella

Grilled Caribbean Jerk Chicken with a Hawaiian Pineapple & Mango Salad

Pan Roasted Chicken with a Dijon Dill Cream

Hawaiian Chicken with Macadamia nuts and Fresh Pineapple

Bow Tie Pasta tossed with Seasonal Vegetables in an Asiago Cream Sauce

Three Cheese Tortellini's with Tomato Basil Sauce

Penne Ala Vodka with Slow Roasted Tomatoes and Sini Romano Cheese

Pan Seared Crab Cakes with a Lemon Chive Aioli

Rock Shrimp and Sea Scallops with Seasonal Vegetables in an Asiago Cream tossed with Pasta

Sesame Seared Tilapia with a Passion Fruit Drizzle

Crab Crusted Maine Salmon

Crystal Peak's Baked Macaroni and Cheese

### 3<sup>rd</sup> Course - Choice of One Dessert:

Choice of Frozen Yogurt or Gourmet Ice Cream

White and Dark Chocolate Tuxedo Cake

Black Bottom Banana Cream Pie

New York Cheese Cake with Fresh Strawberries

White Chocolate Mousse & Raspberry Layer Cake

Warm Chocolate Explosion Cake - Two Dollars additional

All desserts served with Freshly Whipped Cream, Raspberry Sauce & Praline Cookie Garnish

Five Hour Soda and Juice Bar - Included

Cost: 65.00 per person inclusive of tax and service charge

\$4.00 per guest discount for April Saturdays or Friday nights in May