



## PLATED DINNERS

All prices listed are single entrée pricing. Please add 2.00 for an additional entrée offered to guests. Try our most popular Duet Entrée plate. An additional 3.50 per guest will be added to the higher priced entrée for duet plate service. When offering choice entrée, all entrees will have the same accompaniments unless specific accompaniments are listed with the entrée selection in the menu. Accompaniment selections are noted with buffet options. All entrees, unless otherwise noted, are served with chef select vegetable, and your choice of starch. To serve all guests in a timely and professional manner, we require guests' entree choices be clearly indicated on an escort card.

### Plated Salad

#### **Gourmet Blend Salad** GF NF V 3.50

Fresh mixed greens, shredded carrots, tomato, cucumber, and a parmesan crisp. Served with ranch and vinaigrette dressings.

#### **Michigan Splendor Salad** CLC GF V 3.50

Fresh mixed greens, dried Michigan cherries, gorgonzola cheese, candied pecans, red onion, and house vinaigrette

### Beef

Crystal Lake Catering proudly serves USDA Choice Beef

#### **Beef Tenderloin\*** CLC GF 31.95/37.95

Six- or eight-ounce hand carved filet of beef topped with your choice of sauce from below.

*\*Wrapped in premium bacon +1.25pp*

#### **Braised Beef Roast** GF 26.50

Our chef carved beef roast is slowly roasted to combine the flavors of our house seasonings and natural jus.

#### **Bistro Steak\*** GF 26.50

Butcher's Cut steak topped with your choice of sauce from below.

#### **Hickory Smoked Beef Brisket** GF 26.50

Slow roasted sliced hickory smoked beef brisket topped with our cherry chutney.

#### *Sauce Choices*

- Marsala GF
- Bordelaise GF
- Honey Hoisin
- Peppercorn Cream
- Demi-glace



\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free, CLC=Crystal Lake Catering Signature Item

## Chicken

All chicken breasts Crystal Lake Catering serves are antibiotic and hormone free.

**Chicken Marsala** GF 22.50

Grilled chicken breast topped with gourmet mushroom and Marsala wine sauce.

**Great Lakes Chicken CLC** GF 23.25

Juicy chicken breast set atop white wine cream sauce, accented with dried cherries, apples, pecans and creamed brie.

**Chicken Chardonnay** GF DF 22.50

Grilled chicken breast topped with mushroom chardonnay sauce.

**Pesto Chicken** GF 22.50

Grilled chicken breast smothered in basil pesto and marinated tomato medley over garlic cream sauce.

**Chicken Florentine** GF 22.50

Grilled chicken breast smothered in our fresh spinach cheese mixture, topped with sundried tomatoes, and served over roasted garlic cream sauce.

**Autumn Chicken CLC** GF 22.50

Grilled chicken breast blanketed with Michigan apple demi, bacon and onion.



## Fish

**Jumbo Crab Cake** 28.00

Two crab cakes layered with corn mornay sauce accented with red pepper marmalade.

**Almond Crusted White Fish** 28.00

Served with a lemon dill beurre blanc.

**Salmon with Tomato Medley** GF 28.25

Salmon filet topped with marinated tomato medley, and fine herbs.



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**Pork & Lamb**

**Savory Pork Tenderloin\*** GF 24.25  
Pork tenderloin topped with bacon, apple, and onion jus.

**Schezuan Pork belly** 24.50  
Braised pork belly with Schezuan sauce.

**Herb Roasted Pork Loin\*** CLC GF 23.00  
Pork loin topped with peppercorn cream sauce

**Lamb and Port Wine Fig Sauce\***  
CLC GF 34.25  
Frenched rack of lamb encrusted with our signature peppercorn mignonette topped with port wine and fig demi-glace.

**Vegetarian/ Vegan**

Served as described. No additional accompaniments.

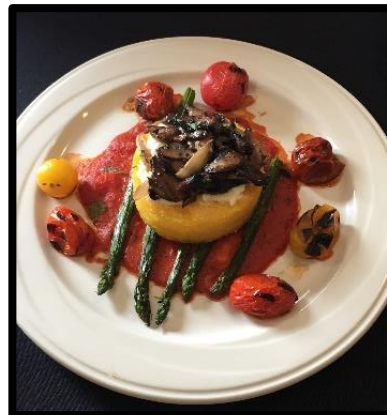
**Vegan Meatloaf** VG 26.50  
Impossible Burger (certified vegan) meatloaf seasoned with Italian flavoring, presented with house made pomodoro sauce. Served with herb roasted redskin potatoes and chef's primavera vegetables.

**Butternut Squash Quinoa Cakes** GF VG NF 22.00  
Served with black bean and corn salsa, avocado mayo and chef select vegetable.

**Roasted Eggplant** GF VG NF 23.00  
Roasted vegetables, chickpeas, tomatoes, and sorghum served in a roasted eggplant bowl accented with vegan mozzarella.

**Seared Polenta Cake** CLC GF V 23.25  
Seared polenta cake with grilled asparagus, fresh grape tomatoes, goat cheese and mushroom blend served over marinara sauce.

**Pesto Primavera** V 22.00  
Chef's roasted vegetables & pasta tossed with pesto.



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## BUFFET DINNERS

### The Dinner Buffet

**2 entrées/Chef Select Vegetable/ 1 accompagnement 27.50**

**Additional Entrée Selections 5.50**

**Additional Accompaniment Selections 2.75**

### Buffet Salad Selections

**Gourmet Blend Salad GF NF V 2.50**

**Michigan Splendor Salad CLC GF V 2.50**

\*additional \$1.00 per guest for plated salad (See plated meals for descriptions)

### Entrée Selections

(See plated meals for descriptions and sauce selections)

**Hickory Smoked Beef Brisket with Cherry  
Chutney**

**Braised Beef Roast with Demi-glace**

**Beef Tips Marsala**

**Bistro Steak\***

**Chicken Marsala**

**Great Lakes Chicken**

**Pesto Chicken**

**Chicken Florentine**

**Autumn Chicken**

**Chicken Chardonnay**

**Salmon with Tomato Medley**

**Herb Roasted Pork Loin with Peppercorn  
Cream**

**Vegan Meatloaf**

**Pesto Primavera**

**Seared Polenta Cakes**

**Roasted Eggplant**

*served hash style*

### Chef Carved Entrée Option

**Beef Tenderloin\*** with red wine demi-glace GF 6.75

**Prime Rib\*** Au Jus GF 6.75

**Herb Roasted Pork Loin\*** with peppercorn sauce 5.50

**Leg of Lamb\*** with mint jelly GF 6.75

**Ham GF 6.75**

### Plated/ Buffet Accompaniment Selections

**Loaded Mashed Potatoes GF NF**

**Garlic Red Skin Mashed Potatoes GF NF V**

**Roasted Fingerling Potatoes GF VG NF DF**

**Herb Roasted Redskin Potatoes GF VG NF DF**

**Cheese Potato Bake GF V**

**Four Cheese Cavatappi (1.95) V**

**Rice Pilaf GF**

**Italian Pasta salad V**

**Quinoa Salad GF VG**

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