



BANQUET PACKAGES

In addition to a la carte and custom designed menus, we offer three levels of banquet packages: the 1780 Select, the 1840 Royale, and the 1938 Premier. All include the Crooked Lake House Montage. Each affords several options to personalize your party's hors d'oeuvres, entrees, and bar options.

THE CROOKED LAKE MONTAGE

Your guests will enjoy gathering around the delights of this beautiful, multi-tiered display.

- Cascade of carved melons and pineapples, filled with seasonal fruits, such as strawberries, pears, apples, and assorted melons

- Bowls of olives marinated with orange and herbs
 - Medley of domestic and imported cheeses, served in large wedges with crackers and toasts
- White Bean and Rosemary Dip with bruschetta
 - Clusters of green and red grapes
 - Marinated carrots and mushrooms
 - Roasted Vegetable Terrine
 - Assorted vegetables with dips
 - Provençal palmiers
 - Savory Cheesecake

- Eggplant caviar



THE 1780 SELECT

75.00 per person

Your party begins with a cocktail hour and includes our Crooked Lake Montage. Your guests will be served a selection of house wines, beers, soft drinks, coffee and tea for the full five hours of your affair.



BUTLERED HORS D'OEUVRES

You may choose four of the following ten hors d'oeuvres, which will be displayed on trays and passed by our staff to your guests:

- Parmesan Lemon Aioli and Chicken in Belgian Endive Spears
 - Smoked Trout Mousse and Cucumber on Rice Crackers
 - Crepe Spirals with Ham, Boursin, and Watercress
 - Country Pâté on toasts with mustard and cornichon
- Mini Quesadillas filled with chevre, mango, and green chiles
 - Cheddar and Caramelized Onion Puffs
 - Mushroom Toasts with Prosciutto
 - Asparagus wrapped in Crispy Asiago Phyllo Pastry
- Marinated Mozzarella, Roasted Red Pepper and Black Olive Skewers
 - Phyllo Triangles filled with Zucchini, Lemon, and Pine Nuts



SALAD

At their table, your guests will be served a mesclun salad with our Citrus Shallot Vinaigrette.



ENTREES

You may choose three entrees from the following six:

- Mushroom Strudel - assorted Wild and Domesticated Mushrooms and Gruyere cheese in hand-stretched strudel pastry; served with sautéed spinach
 - Fillet of Canadian Atlantic Salmon with Maple Mustard Glaze, Creamed Leek Sauce, and basmati rice
 - Roasted Choice Top Round of Beef with Bordelaise Sauce and a sauté of potatoes, sweet corn, and zucchini
- Roast Loin of Pork with Cider Reduction Sauce, Apple Onion Compote, and wild and white rice pilaf
 - Breast of Chicken with Spinach Fontina Stuffing; with orzo with herbs and toasted pine nuts
- Ropa Vieja, tender chunks of Texas Brisket, cooked long and slow in a savory mix of spices, olives and peppers; with rice



THE 1840 ROYALE

95.00 per person

Your party begins with a one-hour reception that includes our Crooked Lake Montage. Your guests will be served a selection of house pour liquors, house wines, beers, soft drinks, coffee and tea for the full five hours of your affair.



BUTLERED HORS D'OEUVRES

You may choose six of the following fourteen hors d'oeuvres, which will be displayed on trays and passed by our staff to your guests:

- Shrimp Tarragon Salad in Cream Puffs
- Pesto, Chevre and Oven-Dried Tomato Tartlets
- Smoked Salmon Tartar on Spiced Pita Triangles
- Smoked Trout Canapés with Horseradish Dill Crème Fraiche and Apples
- Parmesan Lemon Aioli and Chicken on Belgian Endive Spears
- Smoked Trout Mousse and Cucumber on Rice Crackers
- Crepe Spirals with Ham, Boursin, and Watercress
- Country Pate' on toasts with mustard and cornichons
- Mini Quesadillas filled with chevre, mango, and green chiles
- Cheddar and Caramelized Onion Puffs
- Mushroom Toasts with Prosciutto
- Asparagus wrapped in Crispy Asiago Phyllo Pastry
- Marinated Mozzarella, Roasted Red Pepper and Black Olive Skewers
- Phyllo Triangles filled with Zucchini, Lemon and Toasted Pine Nuts



SALAD

At their table, your guests will be served a mesclun salad with our Citrus Shallot Vinaigrette.



ENTREES

You may choose three entrees from the following ten:

- Lemon Rosemary Risotto with Shrimp
- French Veal Ragout with Oranges, served with Herbed Rice
- Locro - Peruvian Vegetable Stew with Butternut Squash, Sweet Peppers, Corn, and Tomatoes, with Herbed Rice
- Roasted Rib Roast with Red Wine Jus, Glazed Shallots, and Baby Red Potatoes
- Mushroom Strudel with assorted Wild and Domesticated Mushrooms and Gruyere cheese in hand-stretched strudel pastry, with sautéed spinach
- Fillet of Canadian Atlantic Salmon with Maple Mustard Glaze, Creamed Leek Sauce and basmati rice
- Roasted Choice Top Round of Beef with Bordelaise Sauce and a sauté' of potatoes, sweet corn, and zucchini
- Roasted Loin of Pork with Cider Reduction Sauce. Apple Onion Compote, and wild and white rice pilaf
- Breast of Chicken with Spinach Fontina Stuffing, and orzo with herbs and toasted pine nuts
- Ropa Vieja, tender chunks of Texas Brisket, cooked long and slow in a savory mix of spices, olives and peppers; with rice



THE 1938 PREMIER

125.00 per person

Your party begins with a one-hour reception that includes our Crooked Lake Montage. Your guests will be served all of our premium liquors, selected wines, beers, soft drinks, coffee and tea for the full five hours of your party.



COCKTAIL HOUR DISPLAY STATIONS

You may choose two of the following four Display Stations for your cocktail reception:

- Sesame Seared Tuna Loin , sliced at the station and served on Cucumber Rounds or toasts with radish, cilantro, and wasabi oil
- Jumbo Shrimp Cocktail, iced shrimp served with a trio of dip: Artichoke Pesto, Traditional Horseradish Tomato Dip, and Cajun Remoulade
 - Chafer of Spanish Meatballs in Almond Sauce
- Sides of Gravlax, sliced and served with Mustard Dill Crème Fraiche, finely sliced red onion, capers, lemon, and toasts





BUTLERED HORS D'OEUVRES


You may choose ten of the following twenty hors d'oeuvres, which will be displayed on trays and passed by our staff to your guests:

- Grilled Diver Scallops, wrapped in Prosciutto, with a Lemon Aioli
 - Moroccan Pork Kebobs skewered with Green and Red Grapes
 - Grilled Lamb with Cucumber Yogurt Sauce on Toasted Pita
- Buttermilk Biscuits with Smoked Turkey and Cranberry Chutney
 - Seared Cajun Beef Crostini with Chipotle Cream Cheese
 - Indian Spiced Chicken Kebobs with Cilantro Mint Chutney
 - Shrimp Tarragon Salad in Cream Puffs
 - Pesto, Chevre and Oven-Dried Tomato Tartlets
 - Smoked Salmon Tartar on Spiced Pita Triangles
- Smoked Trout Canapés with Horseradish Dill Crème Fraiche and Apples
 - Parmesan Lemon Aioli and Chicken on Belgian Endive Spears
 - Smoked Trout Mousse and Cucumber on Rice Crackers
 - Crepe Spirals with Ham, Boursin, and Watercress
 - Country Pate' on toasts with mustard and cornichons
 - Mini Quesadillas filled with chevre, mango and green chiles
 - Cheddar and Caramelized Onion Puffs
 - Mushroom Toasts with Prosciutto
 - Asparagus wrapped in Crispy Asiago Phyllo Pastry
- Marinated Mozzarella, Roasted Red Pepper and Black Olive Skewers
 - Phyllo Triangles filled with Zucchini, Lemon and Pine Nuts



SALAD

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ENTREES

You may choose three entrees from the following fourteen:

- Seasonal Vegetables in Puff Pastry with a Cider Reduction Sauce, served with sautéed spinach
 - Roasted Tenderloin of Beef with Chasseur Sauce and Roasted Garlic Baby Red Potatoes
 - New Orleans Jumbo Shrimp and Tasso Ham in a white wine and cream sauce, served over Parmesan Toasts
 - Roast Duckling with Hudson Valley Cherries and Wild Rice Pancakes
 - Lemon Rosemary Risotto with Shrimp
 - French Veal Ragout with Herbed Rice
 - Locro - Peruvian Vegetable Stew with Butternut Squash, Sweet Peppers, Corn and Tomatoes; with Herbed Rice
 - Roasted Rib Roast with Red Wine Jus, Glazed Shallots, and Baby Red Potatoes
 - Mushroom Strudel with assorted Wild and Domesticated Mushrooms and Gruyere cheese in hand-stretched strudel pastry, served with sautéed spinach
 - Fillet of Canadian Atlantic Salmon with Maple Mustard Glaze, Creamed Leek Sauce, and basmati rice
 - Roasted Choice Top Round of Beef with Bordelaise Sauce and a sauté' of potatoes, sweet corn and zucchini
 - Roasted Loin of Pork with Cider Reduction Sauce, Apple Onion Compote, and wild and white rice pilaf
 - Breast of Chicken with Spinach Fontina Stuffing, served with orzo with herbs and toasted pine nuts
 - Ropa Vieja - tender chunks of Texas Brisket, cooked long and slow in a savory mix of spices, olives and peppers; served with rice
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