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Banquet Menus

Breakfast

*Breakfast is served with Regular and Decaf Coffee,
Hot Tea, and Assorted, Chilled Juices.*

Breakfast Buffet

\$18.95 per Person

Buttermilk Pancakes w/ Maple Syrup OR Traditional French Toast w/ Maple Syrup

Fluffy Scrambled Eggs

Bacon

Sausage

Home Fries

Baskets of Freshly Baked Assorted Breakfast Pastries

Selection of Jams and Preserves with Fresh Creamery Butter

Fresh Fruit Platter

Breakfast Enhancements

Sliced Ham \$3.50

Omelet Station \$4.95

(Attendant Fee of \$75 will Apply)

Individual Fruit Yogurts \$2.50

Blueberry Pancakes w/ Maple Syrup \$3.50

French Toast w/ Maple Syrup \$2.50

Assorted Bagels, Cream Cheese, & Jams \$2.50

All Food & Beverage Items are Subject to a 22% Administrative Charge. Massachusetts State and Local Sales Tax of 7% is applied where applicable. Guarantee is Required 72 Hours Prior to the Event. All prices are quoted per person, unless otherwise noted. Prices are subject to change .

Brunch

*Brunch is served with Regular and Decaf Coffee,
Hot Tea, and Orange Juice.*

Brunch Buffet

\$23.95 per Person

Baskets of Freshly Baked Assorted Breakfast Pastries

Selection of Jams and Preserves with Fresh Creamery Butter

Fluffy Scrambled Eggs

Fresh Seasonal Mixed Vegetables

Salads

(choose two)

Seasonal Fruit Salad

Garden Fresh Tossed Salad

Seasonal Pasta Primavera

Grilled Vegetable Salad

Caesar Salad

Starch

(choose one)

Yankee Homefried Potatoes

Rice Pilaf

Oven Roasted Potatoes

Sides

(choose two)

Crisp Bacon

Ham

Sausage Links

Entrées

(choose two)

Buttermilk Pancakes with Maple Syrup OR Traditional French Toast w/ Maple Syrup

(Add Fresh Fruit for \$1.50 per Person)

Baked Cod with Traditional or Horseradish and Leek Topping

Chicken Marsala or Picatta

Pasta Primavera

Baked Seafood Rustica

Sautéed Beef Tips with Mushrooms, Onions, and Red Wine Demi Glace

Brunch Enhancements

Carved Ham or Turkey \$5.95

(Attendant Fee of \$75 will Apply)

Additional Entrée Choice \$4.50

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90 Wheeler Street ◦ Rehoboth, MA 02769 ◦ Phone: 508.336.8582 ◦ www.crestwoodcc.com

Lunch

*Lunch is served with Regular and Decaf Coffee,
Hot Tea, and Lemonade.*

Deli Luncheon Buffet

\$18.95 per Person

Tomatoes, Lettuce, Pickles, Red Onion & Assorted
Condiments, & Potato Chips.

Salads

(choose three)

Tossed Garden Salad with Two Dressings

Seasonal Fruit Salad

Grilled Vegetable Salad

Pasta Primavera with Seasonal Vegetables

Tomato & Mozzarella w/ Balsamic Glaze

Sandwiches & Wraps

(choose three)

Roast Beef & Swiss on Marble Rye

Turkey Breast and American Cheese on Country White

Grilled Vegetable Wrap

Chicken Caesar Wrap

Ham and Cheddar on a French Kaiser Roll

Tuna Salad Wrap

Italian Cold Cut Sandwich

Dessert

(choose one)

Assorted Fresh Baked Cookies & Brownies

Vanilla Ice Cream Sundae

Hot Luncheon Buffet

\$26.95 per Person

Salads

(choose two)

Tossed Garden Salad with Two Dressings

Cesar Salad

Seasonal Fruit Salad

Grilled Vegetable Salad

Pasta Primavera with Seasonal Vegetables

Tomato & Mozzarella w/ Balsamic Glaze

Entrées

(choose two)

Grilled Chicken Marsala

Roasted Stuffed Chicken Breast with Sage Bread Stuffing

Beef Tips with Sautéed Mushrooms, Onions, and Merlot Demi Glaze

Roast Pork Loin with Apple and Cranberry Chutney

Baked Cod Loin with Traditional Crumb Topping

Seafood Penne Rustica

Pasta Primavera

(Additional Entrée Selection \$3.50)

Chef's Special Starch & Vegetable

Dessert

(choose one)

Assorted Fresh Baked Cookies & Brownies

Vanilla Ice Cream Sundae

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Plated Lunch

*Lunch is served with Regular and Decaf Coffee,
Hot Tea, and Lemonade.*

\$22.95 per Person

Salads

(choose one)

Caesar Salad

Garden Salad with Italian and House Dressings

Tomato Basil Salad with Crostini

Fresh Fruit Medley

Entrées

(choose two)

Penne Pasta Primavera

Grilled Breast of Chicken Marsala

Grilled Breast of Chicken with Fresh Mozzarella and Tomato Basil Sauce

Stuffed Boneless Chicken Breast with Mushroom Sauce Roast Pork Loin with Cranberry Apple Chutney

Grilled Salmon with Lemon & Chipotle Glaze

Baked New England Cod with Lemon Butter

Grilled Sirloin Steak 6 oz. with Sautéed Mushrooms and Onions

Served with Sautéed Wild Mushrooms & a Chianti Reduction Sauce

(Additional Entrée Selection \$2.00)

Chef's Special Starch & Vegetable

Assorted Rolls & Whipped Butter

Dessert

Vanilla Ice Cream With a Choice of Raspberry or Chocolate Sauce

Lunch Enhancements

Chicken & Orzo Soup \$2.00

Minestrone Soup \$2.00

Seafood Chowder \$3.00

A slice of Chocolate Cake with Frosting \$1.50

New York Style Cheesecake with fresh Strawberry \$2.00

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Dinner Buffet

*Dinner is served with Regular and Decaf Coffee,
and Hot Tea.*

\$38.95 per Person

Salads

(choose three)

Garden Fresh Tossed Salad

Seasonal Pasta Salad

Fresh Fruit Platter

Grilled Vegetable Platter with Balsamic Glaze

(Includes: Zucchini, Summer Squash, Red Onion, Carrots)

Caesar Salad

Tomato, Basil, Mozzarella Platter Entrées

Entrées

(choose three)

Baked Cod with Traditional Crumb Topping

Grilled Marinated Flank Steak with Sauteed Mushrooms, Onions and Au Jus

Roast Pork with Apple and Cranberry Chutney

Braised Veal with Basil and Prosciutto (Stew)

Grilled Breast of Chicken Marsala

Sauteed Beef Tips with Mushrooms, Onions, and Red Wine Demi Glace

Baked Seafood Penne Rustica

Roasted Breast of Chicken Stuffed with Sage Bread Stuffing

Penne Pasta with Shrimp and Roasted Garlic Cream Sauce

(Additional Entrée Selection \$3.00)

Chef's Special Starch & Vegetable

Assorted Rolls & Whipped Butter

Carving Station

Choice of Turkey or Ham

Dessert

Assorted Fresh Baked Cookies & Brownies

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Plated Dinner

*Dinner is served with Regular and Decaf Coffee
and Hot Tea
\$32.95 per Person*

Soups

(choose one)

Chicken Escarole Soup

Minestrone Soup

Salads

(choose one)

Garden Salad

Caesar Salad

Entrées

(choose two)

Grilled Breast of Chicken with Tomato and Fresh Mozzarella

Stuffed Boneless Breast of Chicken with Mushroom Sauce

New England Baked Cod with Traditional Crumbs and Lemon Butter

Grilled Boneless Breast of Chicken with Marsala Sauce

Roast Loin of Pork with Cranberry Apple Chutney

Pan Seared Salmon with Lemon Chipolte

Roast Prime Rib of Beef, au jus

Grilled Chicken with Tomato Cilantro Sauce & Two Baked Stuffed Shrimp

Grilled Sirloin of Beef with Mushrooms and Onions (12 oz.)

(Additional Entrée Selection \$3.00)

Chef's Special Starch & Vegetable

Assorted Rolls & Whipped Butter

Dessert

Vanilla Ice Cream With a Choice of Raspberry or Chocolate Sauce

Dinner Enhancements

New England Seafood Chowder (served individual) \$3.00

Family Style Ziti with Marinara \$5.95

Spinach and Brie Salad with Grape Tomatoes and Raspberry Vinegarre \$4.75

Sliced Tomatoes with Mozzarella (seasonal June – August) \$2.50

Bruchetta Salad with Foccicia \$3.75

Petite Filet Mignon and Two Baked Stuffed Shrimp Market Price

Baked Stuffed Lobster Market Price

A slice of Chocolate Cake with Frosting \$1.50

New York Style Cheesecake with fresh Strawberry \$2.00

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Hors D'Oeuvres

Passed Hors D'Oeuvres

Choose Three

\$14.95 per Person

Tomato Bruschetta

Fresh diced tomatoes, garlic, basil extra-virgin olive oil and balsamic drizzle. Served on a crostini.

Vegetable Spring Rolls

A mix of vegetables rolled into a crispy pastry.

Hummus Crostini's

A Mediterranean treat of creamy hummus served on a naan bread crostini.

Lemongrass Marinated Chicken

Tender chicken breasts marinated with lemongrass, olive oil, crushed peppers, and seasonings on a skewer.

Chicken Quesadillas Trumpets

A cone-shaped tortilla filled with chicken breast, cheese, jalapenos, peppers, onions, cilantro and Mexican seasonings.

Shrimp Cocktail

Cooked shrimp served with a light cocktail sauce.

Bacon Wrapped Scallops

Fresh sea scallops wrapped in a maple glazed bacon strip.

Beef Teriyaki

Tender strips of steak with a teriyaki glaze served on skewers.

Franks in a Blanket

Miniature all-beef frankfurters wrapped in a French puff pastry.

Stationary Hors D'Oeuvres

International Cheese & Fruit Display

\$6.00 per Person

A gourmet selection of Imported & Domestic Hard & Soft Cheeses accompanied by Assorted Crackers and Fresh Fruit.

Vegetable Crudité Display

\$5.00 per Person

A colorful array of Garden Fresh Vegetables served with Specialty Dips.

La Fiesta

\$6.00 per Person

Bite-sized quesadillas and southwest egg rolls, accompaniments include diced tomatoes, salsa, sour cream, black olives, scallions, jalapeno, shredded Monterey jack cheese, nacho cheese sauce, guacamole, red onion and tortilla chips.

Grilled Pizza Table

\$8.00 per Person

Your choice of four varieties: Italian Ham and Artichokes, Vegetarian Delight, Pepperoni and Cheese, Margherita, Grilled Shrimp and Pesto, Portabella and Roasted Red Pepper.

Little Italy

\$9.00 per Person

Elaborate display of Italian specialties including: capicola, prosciutto, soppressotta, salami and pepperoni and accompanied by mixed olives, marinated artichokes, roasted red peppers, tomato bruschetta, assorted cheese and Italian bread.

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Beverage Options

Cash Bar

Guests Pay Individually per Drink

Hosted Bar

Host Pays for Guest Drinks by Consumption or Limit

Estimates Available Upon Request

Sangria

\$9.00 per Person

Your choice of White or Red Sangria, Garnished with Fresh Fruit

Mimosa

\$7.25 per Person

A Delightful Blend of Orange Juice and Champagne



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