



House Champagne or Wine Toast

Imported & Domestic Cheese Display garnished with Fresh Fruit

SALADS & BREADS

A BASKET OF ARTISAN BREADS & BUTTER PLUS YOUR CHOICE OF ONE SALAD IS INCLUDED

Tossed Garden Salad Mixed Field Greens

ENTRÉES

PLEASE SELECT TWO OR THREE ENTRÉES

Prime Rib of Beef Au Jus

Delmonico Steak

WITH YOUR CHOICE OF SAUCE:

Gorgonzola Cream or Roasted Onion Madeira

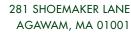
Grilled New York Sirloin
WITH YOUR CHOICE OF SAUCE:
Maitre D'hotel Butter or Marsala Demi-glace

Filet Mignon
WITH YOUR CHOICE OF SAUCE: Bordelaise or Roasted Shallot & Whole Grain Mustard Reduction
(OPTIONAL UPGRADE \$2.50/PP)

Beef Stroganoff

Yankee Pot Roast with Roasted Carrots & Pearl Onions

Grilled Steak Tips Marsala





Classic Wedding Menu AT CRESTVIEW COUNTRY CLUB

Chicken

Chicken Gorgonzola with Roasted Garlic & Red Peppers

Chicken Picatta with Lemon, Artichokes & Capers

Chicken Francaise with White Wine, Lemon & Butter

Chicken Madeira with Mushrooms, Madeira Wine & a hint of Pomodoro

Chicken A La Parma with Lemon, Prosciutto & Parmesan

Apple, Sage & Cranberry Stuffed Chicken Breast

Chicken Parmesan

Panko Crusted Chicken Breast
WITH YOUR CHOICE OF SAUCE:
Dijon Champagne, Citrus Aioli or Mango Chutney & Mustard

Seafood

Baked Boston Scrod with Lemon Beurre Blanc

Baked Stuffed Shrimp with Seafood Stuffing

Filet of Sole with Seafood Stuffing

Filet of Sole Française

Baked Salmon
WITH YOUR CHOICE OF SAUCE:
Honey Balsamic Glaze, Tropical Fruit Chutney or Vanilla Beurre Blanc

Pork

Bourbon Glazed Pork Loin with Fruit Stuffing
Roasted Pork Tenderloin with Mango Chutney
Honey Mustard Glazed Pork Chops
Pecan Herb Stuffed Pork Chops
Garlic Rosemary Crusted Roast Pork Loin





Classic Wedding Menu AT CRESTVIEW COUNTRY CLUB

*Degetarian*Butternut Squash Ravioli Primavera

Eggplant Parmesan

Three-Cheese & Vegetable Lasagna

Seasonal Vegetable Plate with Pasta

SIDE DISHES

Garlic Mashed Potatoes

Roasted Garlic & Rosemary Yukon Gold Potatoes

Au Gratin Potatoes

Baked Potato with Sour Cream & Chives

Cheese & Herb Twice Baked Potato

Pelau

CARIBBEAN-STYLE DICED BUTTERNUT SQUASH WITH COCONUT MILK, SHALLOTS AND PINTO BEANS

Red Smashed

Confetti Rice

Penne a la Vodka or with Marinara Sauce

Rigatoni Bolognese

Shells with Alfredo Sauce

Degetables (PLEASE SELECT ONE)

Seasonal Vegetable Medley

Roasted Root Vegetables

Green Beans with Caramelized Onions

Asian Stir Fry

Carrots and Sugar Snap Peas

Butternut Squash Purée with Cinnamon

Steamed Broccoli & Cauliflower

Petite Peas with Pearl Onions & Mushrooms







DESSERTS

(PLEASE SELECT ONE)

Warm Brownie with Vanilla Ice Cream

Ice Cream Sundae with Gourmet Toppings
WITH YOUR CHOICE OF ONE SAUCE: Hot Fudge, Strawberry, Peach Melba or Pear

Warm Apple Crisp with Fresh Whipped Cream

Chocolate Layer Cake with Vanilla Crème Anglaise

Classic Chocolate Mousse

Chocolate Decadence (OPTIONAL UPGRADE: \$2.95/PP)

Sorbet: YOUR CHOICE OF ONE FLAVOR: Lemon, Strawberry or Raspberry
Turtle Cheesecake with Caramel & Nut Topping (OPTIONAL UPGRADE: \$.95/PP)

	Upgraded	Dessert Options	
Sweet Table	<i></i>		\$7.95/PP
Crepe Station			\$3.50/PP
Sundae Bar			\$3. <i>75/</i> PP



Chocolate Fountain\$3.95/PP

Freshly brewed regular & decaffeinated coffee plus an assortment of black, green & herbal teas

Complimentary Additional Items
Wedding Cake

Complimentary Champagne & Selected Hors d'Oeuvres Served in the Bridal Room
White or Ivory Tablecloths, Wide Variety of Napkin Colors, & Signature Table Centerpieces
Experienced, On-site Event Consultant will be there to Guide you from Start to Finish

\$50.50
PER PERSON FOR FRIDAY AND SUNDAY WEDDINGS

\$56.95
PER PERSON FOR SATURDAY WEDDINGS

281 SHOEMAKER LANE AGAWAM, MA 01001









CEREMONY

Theater-style Seating with Decorative White Arbor

Choice of several Picturesque Locations on the Property for Wedding Photography

Complimentary use of Golf Carts for Family Bridal Party Photographs

Package includes Ceremony Rehearsal On-site

Banquet Manager to Coordinate the Ceremony

\$895.00

BAR ARRANGEMENTS

One-hour Premium open bar	\$12.95/PP
Each additional hour of Premium open bar	\$3.25/PP
One-hour Ultimate open bar	\$14.95/PP
Each additional hour of Ultimate open bar	\$3.75/PP
Five-hour Premium open bar	\$21.95/PP
Five-hour Ultimate open bar	\$24.95/PP
House champagne or wine toast	INCLUDED
Two bottles of house wine at each table	\$2.95/PP
Circulating House wine or Champagne	\$3.50/PP
Signature drink with open bar	\$3.95/PP
Cordial station with after dinner chocolate cups	\$3.75/PP
Circulating house wine or champagne for the cocktail hour	\$3.25/PP
International Coffees served with liqueur	\$3.95/PP
Espresso and Cappuccino	\$4.25/PP

CONSUMPTION BAR AVAILABLE UPON REQUEST

PLEASE ADD AN 18% HOUSE CHARGE AND 6.25% MA TAX TO ALL PRICES

QUOTED PRICES ARE GUARANTEED FOR 90 DAYS WITH A MAXIMUM INCREASE OF 10% PER YEAR

EFFECTIVE 02/01/2014







