



Route 43, Averill Park

Phone 674-3363

crystallakeview.com

## Catering Menu

**Servings Based on 25-30 people**

Servings can be adjusted for any size party.

**Please give a 5-7 day notice.**

Order and questions please ask for  
Bonnie or Kathleen

### Sub Platter \$85.00

Pre-made Subs -Turkey, Ham, Roast Beef, Italian

### Sandwich Platter \$85.00

Turkey, Ham, Roast Beef and Tuna Salad  
Pre-made mini sandwiches w/ lettuce & tomato on  
Italian rolls with condiments served on the side

### Meat & Cheese Platter \$105.00

Turkey, Ham, Roast Beef, American Cheese,  
Swiss, Olives and Rolls. Mayo, Mustard  
and Russian on the side

### Mini Sandwiches \$75.00

Chicken, Crab, Ham and Tuna Salad  
on a Pretzel Roll

### Fresh Fruit Platter \$60.00

Fresh cut seasonal fruit and served  
with a raspberry fruit dip

### Veggie Platter \$55.00

Fresh cut assorted fresh vegetables.  
Served with a peppercorn ranch dip.

### Cheese & Cracker Platter \$60.00

Assorted cheeses, pepperoni,  
assorted crackers and mustard

### Skewers (60 count) \$65.00

Char-grilled Marinated Chicken served  
with sesame dipping sauce

OR

Beef strips marinated and char-grill. Served  
with a Horseradish Dipping Sauce  
(You may also ask for an order of half and half)

### Taco Dip \$50.00

Refried beans, sour cream, cream cheese and salsa  
topped with diced tomatoes, onions, black olives,  
lettuce and cheddar-jack cheese.  
Served with homemade tortilla chips

### Spinach Artichoke Dip \$50.00

Four cheese with artichoke hearts and fresh spinach.  
Serve with homemade tortilla chips

### Antipasto Salad \$70.00

Mixed Greens topped with Salami, Cappicola,  
Provolone, Pepperoni, Olives, Pepperoncini and  
served with our House Balsamic Vinaigrette

### Caesar Salad \$55.00

Fresh Romaine lettuce, black olives, croutons,  
fresh grated Romano cheese and served with  
our homemade Caesar dressing.

### Garden Salad \$45.00

Fresh mixed greens and garden vegetables  
Served with House Balsamic Vinaigrette  
and Ranch dressings.

### Shrimp Cocktail Platter (90 ct.) \$115.00

Succulent tender shrimp (size 21-25) cooked on premise  
Served with our homemade cocktail sauce.

### Scallops wrapped in Bacon \$2.00 each

Sea Scallops wrapped in smoked bacon,  
cooked with wine and brown sugar and  
served with Honey Mustard Dressing dipping sauce

### Stuffed Eggplant Rolls (approx. 60pc) \$70.00

Bite Size Pieces

Fresh Eggplant stuffed with spinach,  
roasted red peppers, romano, ricotta  
and mozzarella cheese – Lightly Breaded  
and fried – served with marinara sauce.

### Baked Stuffed Rollatini \$70.00

Fresh Eggplant stuffed with spinach,  
roasted red peppers, romano, ricotta  
mozzarella cheese and marinara

### Chicken Wings

**50 - \$75.00    100 - \$140.00**

Mild, Medium, Hot, Garlic Parmigiana, BBQ  
Honey-BBQ, Spicy Rodeo BBQ,  
Lemon-Pepper Tequila or Carolina Whiskey BBQ  
Includes: Celery, Carrots and Bleu Cheese

### Boneless Chicken Wings (1/2 pan) \$50.00

Choice of sauce: Same choices as chicken wings

### Garbage Breads (approx. 50-60 slice) 70.00

Italian Meat and/or Vegetable

### Dessert Tray \$55.00

Assorted dessert bars and brownies

### 24 Cut Pizzas \$30.00

(Cut in 48 slices for easier handling)

**\$3.00 each 1/2 topping**

**\$5.00 each full topping**

Toppings:

Peppers, onions, mushrooms, sausage, black olives,  
pepperoni, meatballs, broccoli, tomatoes,  
ham, jalapenos OR spinach

Specialty toppings available for additional price.

**The following servings per person will vary depending on  
how many items you are serving**

### **Cole Slaw, Potato**

\$35.00 ½ pan \$60.00 full pan

### **Tuna-Mac, Pasta Salad, Broccoli Salad**

\$40.00 ½ pan \$65.00 full pan

### **Fresh Fruit Salad**

\$40.00 ½ pan \$65.00 full pan

### **Baked Beans**

Topped with bacon and brown sugar  
\$30.00 ½ pan \$55.00 full pan

### **Mashed Potatoes**

\$30.00 ½ pan \$55.00 full pan

### **Vegetable**

Choice of: Broccoli, Beans, Glazed Carrots,  
Peas & Carrots, Squash or Italian Mix Veggie  
\$35.00 ½ pan \$65.00 full pan

### **Au Gratin Potatoes**

\$40.00 ½ pan \$80.00 Low full pan

### **Long Grain & Wild Rice (gluten free)**

\$30.00 ½ pan \$55.00 full pan

### **Baked Macaroni-n-Cheese**

Homemade cheese sauce and fresh elbow pasta  
topped with bread crumbs  
\$45.00 ½ pan \$60.00 low full pan \$80.00 full pan

### **Mini Meatballs – Italian or Swedish**

\$45.00 ½ pan \$80.00 full pan

### **Sausage & Peppers**

Mild Sausage, Peppers, Onions and Marinara  
\$55.00 ½ pan \$110.00 full pan

### **Fresh Eggplant Parmigiana**

Fresh lightly battered Eggplant layered with  
ricotta, mozzarella, parmigiana cheese  
and homemade marinara sauce  
\$45.00 ½ pan \$95.00 full pan

### **Lasagna – Veggie or Meat**

Layered with ricotta, mozzarella, parmigiana  
cheese and homemade marinara sauce  
\$45.00 ½ pan \$70.00-low full \$95.00 4" deep full pan

### **Ziti w/ Meatballs or Sausage**

Fresh cooked penne, ricotta, mozzarella,  
Parmigiana cheese and homemade  
marinara sauce  
\$40.00 ½ pan \$85.00 full pan

### **Shrimp & Scallop Lakeview**

Shrimp, Scallops, Broccoli, Roasted Red Peppers  
in a Tomato Pesto Cream Sauce tossed with penne  
\$65.00 ½ pan \$125.00 full pan

### **Chicken Lakeview**

Boneless chicken breast, broccoli,  
roasted red peppers in a tomato pesto cream  
sauce tossed with penne  
\$55.00 ½ pan \$115.00 full pan

### **Seafood Alfredo**

Shrimp, Scallops & Surimi Crab in our own  
Creamy Alfredo Sauce tossed with penne  
\$60.00 ½ pan \$120.00 full pan

### **Pasta Primavera**

Fresh seasonal vegetables, white wine  
Butter and garlic tossed with penne.  
\$40.00 ½ pan \$75.00 full pan

### **Chicken Primavera**

Boneless chicken breast, fresh seasonal vegetables,  
white wine, Butter and garlic tossed with penne.  
\$45.00 ½ pan \$90.00 full pan

### **Tortellini Alla Panna**

Fresh cooked tortellini, prosciutto and peas in a  
creamy alfredo sauce  
\$50.00 ½ pan \$85.00 low full pan \$115.00 full pan

### **Chicken Marsala**

Boneless chicken breast sautéed in Marsala wine  
and just a hint of cream, garlic and fresh mushrooms  
\$45.00 ½ pan \$65.00 low full pan \$85.00 full pan

### **Sliced Top Round**

With Au jus  
\$60.00 ½ pan \$110.00 full pan

### **Per Portion Entrees:**

#### **Seafood Stuffed Sole**

\$5.50 per portion

Fresh Sole stuffed our homemade seafood stuffing  
made with crab, shrimp, scallops and broiled with  
white wine, lemon and butter.

#### **Char-grilled Salmon**

\$6.00 per portion

Fresh Salmon Fillet marinated in our own  
Special recipe. Served with Chipotle Sauce or  
Creamy Dill-n-Shallot over a bed of spinach

#### **Chicken Teriyaki (3 oz.)**

\$4.50 per portion

Boneless chicken breast marinated in  
Old Daley's Teriyaki sauce and grilled  
to perfection.

#### **Chicken Parmigiana (3 oz.)**

\$4.00 per portion

Breaded fresh boneless chicken breast  
smothered in homemade marinara  
sauce and mozzarella.

#### **Dinner Rolls with butter**

\$7.00 per dozen

#### **Italian Bread with butter**

\$6.00 loaf

#### **Garlic Bread**

\$8.00 loaf

**\*\* All prices are subject to 8% NY State  
Sales Tax.**

**\*\* A non-refundable deposit of \$50.00 is  
required on orders of \$200.00 or more.**

**\*\* We can deliver – a catering charge  
will be added.**