



Route 43, Averill Park

Phone 674-3363

crystallakeview.com

Catering Menu

Please give a 5-7 day notice

Order and questions please ask for
Bonnie or Kathleen

Servings Based on 25-30 people

Servings can be adjusted for any size party.

Sub Platter \$90.00

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

Sandwich Platter \$90.00

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 \$110.00

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 \$70.00

Fresh cut seasonal fruit and served
with a raspberry fruit dip

Veggie Platter \$60.00

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

Cheese & Cracker Platter \$85.00

Assorted cheeses, pepperoni,
assorted crackers and mustard

Skewers (60 count) \$75.00

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 ½ pan \$60.00

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 ½ pan \$65.00

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

Antipasto Salad (full pan) \$80.00

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

Caesar Salad (full pan) \$65.00

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

Garden Salad (full pan) \$50.00

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

Shrimp Cocktail Platter (90 ct.) \$150.00

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

Scallops wrapped in Bacon \$2.25 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) \$80.00

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 \$75.00

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 (½ pan) \$50.00

Choice of sauce: Same choices as chicken wings

Garbage Breads (approx. 40-45 slice) 70.00

Italian Meat and/or Vegetable

Dessert Tray \$65.00

Assorted dessert bars and brownies

24 Cut Pizzas \$30.00

(Cut in 48 slices for easier handling)

\$3.00 each ½ 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.

**** 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 applied**

The following servings per person will vary

Foil Pan Sizes: ½ Pan – 4” deep

Low Full -2” deep Full Pan – 4” deep

Cole Slaw, Pasta Salad

\$35.00 ½ pan \$60.00 full pan

Tuna-Mac, Potato Salad,

Broccoli Salad, Fresh Fruit Salad

\$40.00 ½ pan \$75.00 full pan

Fresh Fruit Salad

\$40.00 ½ pan \$65.00 full pan

Baked Beans

Topped with bacon and brown sugar

\$35.00 ½ pan \$60.00 full pan

Mashed Potatoes

\$40.00 ½ pan \$70.00 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

\$50.00 ½ pan \$90.00 Low full pan

Long Grain & Wild Rice (gluten free)

\$35.00 ½ pan \$65.00 full pan

Baked Macaroni-n-Cheese

Homemade cheese sauce and fresh elbow pasta
topped with bread crumbs

\$45.00 ½ pan \$65.00 low full pan \$90.00 full pan

Mini Meatballs – Italian or Swedish

\$50.00 ½ pan \$90.00 low full \$150.00 full pan

Sausage & Peppers

Mild Sausage, Peppers, Onions and Marinara

\$55.00 ½ pan \$90.00 low full \$120.00 full pan

Fresh Eggplant Parmigiana

Fresh lightly battered Eggplant layered with
ricotta, mozzarella, parmigiana cheese
and homemade marinara sauce

\$55.00 ½ pan \$95.00 low full \$120.00 full pan

Lasagna – Veggie or Meat

Layered with ricotta, mozzarella, parmigiana
cheese and homemade marinara sauce

\$50.00 ½ pan \$90.00 low full \$120.00 full pan

Ziti w/ Meatballs or Sausage

Fresh cooked penne, ricotta, mozzarella,
Parmigiana cheese and homemade
marinara sauce

\$45.00 ½ pan \$80.00 low full \$110.00 full pan

Ziti (No Meat)

Fresh cooked penne, ricotta, mozzarella,
Parmigiana cheese and homemade
marinara sauce

\$35.00 ½ pan \$65.00 low full \$95.00 full pan

Pasta Primavera

Fresh seasonal vegetables, white wine

Butter and garlic tossed with penne.

\$45.00 ½ pan \$80.00 low full \$110.00 full pan

Chicken Primavera

Boneless chicken breast, fresh seasonal vegetables,
white wine, Butter and garlic tossed with penne.

\$50.00 ½ pan \$95.00 low full \$125.00 full pan

Shrimp & Scallop Lakeview

Shrimp, Scallops, Broccoli, Roasted Red Peppers
in a Tomato Pesto Cream Sauce tossed with penne

\$70.00 ½ pan \$120.00 low full \$145.00 full pan

Chicken Lakeview

Boneless chicken breast, broccoli,
roasted red peppers in a tomato pesto cream
sauce tossed with penne

\$60.00 ½ pan \$100.00 low full \$130.00 full pan

Seafood Alfredo

Shrimp, Scallops & Surimi Crab in our own

Creamy Alfredo Sauce tossed with penne

\$65.00 ½ pan \$105.00 low full \$140.00 full pan

Tortellini Alla Panna

Fresh cooked tortellini, prosciutto and peas in a
creamy alfredo sauce

\$50.00 ½ pan \$90.00 low full \$125.00 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 \$90.00 full pan

Sliced Top Round

With Au jus

\$60.00 ½ pan \$120.00 full pan

Per Portion Entrees:

Seafood Stuffed Sole

\$7.25 per portion

18-20 portions \$125.00

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

Char-grilled Salmon

\$7.25 per portion

18-20 portions \$125.00

Fresh Salmon Fillet marinated in our own

Special recipe. Served with Chipotle Sauce or
Creamy Dill-n-Shallot over a bed of spinach

Marinated Chicken (4 oz.)

\$5.00 per portion

18-20 portions \$90.00

Grilled marinated boneless chicken breast

Chicken Parmigiana (4 oz.)

\$5.50 per portion

18-20 portions \$95.00

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

Dinner Rolls with butter

\$8.00 per dozen

Italian Bread with butter

\$6.00 loaf

Garlic Bread

\$8.00 loaf