

Special Events Package



Tavern off the Green
Inside The Litchfield Inn
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860-379-7999

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Dinner Package Includes:

Field Green Salad, Freshly Baked Dinner Rolls, Choice of Four Entrees for Sit Down Meal or Grand Buffet, 100% Columbian Coffee, Herbal Teas, Ivory Table Linens, Napkins and use of Hurricane or Votive Candles for table lighting.

(All Prices Subject to 20% Service Charge & Sales tax will be added to all Prices)

Our hors d'oeuvres are produced on the premises providing uniqueness to your guests. They are produced in an unlimited quantity to satisfy anyone's appetite; they are also produced while the event is going on so any hors d'oeuvres that are more popular are automatically produced in larger volume. This takes out any guesswork or worry for you about which items your guests will like. The amounts of hors d'oeuvres are naturally adjusted by requests from your guests on your wedding day.

Hors d'oeuvres with Dinner \$5.95 Per Person all Nine passed in Unlimited Quantity

- Spicy Andouille Bruschettas with a Mesquite Barbecue Sauce
- Southwestern Meatballs with a Cheddar and Chipotle Fondue
- Wild Mushrooms with Fresh Herbs and Romano Cheese Baked in a Savory Puff Pastry
- Grilled Steak Crustini with Boursin Cheese and Roasted Peppers
- Slow Roasted Tomato and Fresh Mozzarella Bruschettas with Pesto
- Oven Roasted Sausage and Gorgonzola Stuffed Mushroom Caps
- Smoked Chicken, Sundried Tomato and Artichoke Flatbreads
- Crystal Peak Buffalo Chicken with Blue Cheese on Blue Corn Chips

Hors d'oeuvres at Additional Cost Per Person Two Pieces per Person

- Crystal Peak Black Angus Sliders with Bacon, Caramelized Onion and Cheddar \$3
- Crispy Thai Spring Rolls with a Sweet and Sour Thai Dipping Sauce \$3
- Seared Sea Scallops with a Passion Fruit Drizzle \$4
- Shrimp and Pork Dumplings with a Lime Chili Dipping Sauce \$3
- Grilled Pancetta Basil Wrapped Shrimp \$4
- Lump Crab Cakes with Lemon Caper Aioli \$3

All of our Hors d'oeuvres are passed butler style on beautifully colored platters. Only one type of hors d'oeuvre is passed per platter as we have found a waiter with 6-8 hors d'oeuvres on their platter spends more time telling people about the hors d'oeuvre then passing them. Rest assured there are many passers and all items are being served.

Plated Sit Down Options

First Courses

Soups – Many Choices \$3-4 per person

Maryland Crab Cakes with a Lemon Caper Aioli \$5.50

Crispy Thai Spring Rolls with a Sweet and Sour Thai Dipping Sauce \$5.50

Gemelli Pasta with Roasted Peppers, Grilled Asparagus, and Shiitakes in a Gorgonzola Cream \$4.50

Penne Pasta with Slow Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Kalamata Olives,
Fresh Basil and Sini Romano Cheese \$4.50

Chilled Poached Shrimp with a Tomato Horseradish Aioli and Passion Fruit Dressed Greens \$7.50

Salad Courses

Served with Freshly Baked Bread and Butter

Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette included

Caesar with Fococia Croutons, Kalamata olives, Grape Tomatoes and Sini Romano cheese \$3.00

Entrée Selections

Please select one Entrée from each category for Your Guests (4) Selections.

Served with Field Green Salad, Fresh Bread, Seasonal Starch and Vegetables

Meat Selections @\$29.95 additional charges listed by some Entrees

Roasted Spinach Gorgonzola Toasted Pine Nut Stuffed Pork loin with a Rosemary Demi Glaze

Sliced Oven Roasted Apple Cranberry Stuffed Pork loin with a Cracked Pepper Cider Demi Glaze

Romano Crusted Pork loin with a Tomato Fondue and Fresh Mozzarella

Oven Roasted Apple Cranberry Stuffed Pork Tenderloin with a Cracked Pepper Cider Demi Glaze

Grilled New York Strip Steak with Portobello Mushrooms and Caramelized Onion Demi

Grilled New York Strip Steak with Roasted Mushrooms, Caramelized Onions and Béarnaise Sauce

Tuscan New York Steak- Caramelized Onions, Roasted Peppers, Olives, Mushrooms & Plum Tomatoes

Steak Au Poive; Pepper Crusted Flamed with Brandy with a Hint of Dijon, Cream and Demi Glaze

Apple Barbecued Smoked Pork Rack Chop with a Green Apple Sauce

Gorgonzola Crusted New York Strip Steak with Rosemary Demi and Crispy Onions+\$1

Grilled Colorado Lamp Chops with a Truffle Shiitake Demi Glaze +\$2

Grilled Black Angus New York Strip Steak with Caramelized Onions and Portobello Mushrooms +\$2

Braised Short Ribs with Fresh Rosemary and a Cabernet Reduction +\$2

Oven Roasted Prime Rib of Beef with Natural Juices and Crispy Onions +\$3

Grilled Filet Mignon with Caramelized Onions and Portobello Mushrooms +\$4

Black Angus New York Strip Steak with Five Mesquite Barbecue Shrimp and Fire Roasted Onions \$+5

Grilled Gorgonzola Crusted Filet Mignon with Rosemary Demi Glaze and Crispy Onions +\$5

Grilled Filet Mignon with Lump Crab, Pencil Asparagus and Béarnaise Sauce +\$6

Poultry Selections @\$27.95 additional charges listed by some entrees

Herb Seared Breast of Chicken with Slow Roasted Tomatoes and Portobello Mushrooms
Oven Roasted Romano Crusted Breast of Chicken with a Dijon Dill Cream
Romano Crusted Breast of Chicken with Roasted Tomatoes and Fresh Mozzarella
Oven Roasted Breast of Chicken with a Wild Mushroom Champagne Shallot Cream Sauce
Basil Chicken with Crispy Portobellos, Roasted Peppers, Fresh Mozzarella and a Marsala Wine Sauce
Lemon Chicken Lightly Battered with Artichokes and Fresh Tarragon in a Lemon Butter Sauce
Grilled Caribbean Jerk Chicken with Hawaiian Pineapple and Mango Salad
Apple, Cranberry, Sweet Sausage and Gorgonzola Stuffed Breast of Chicken with a Cider Cream
Macadamia Crusted Breast of Chicken with Grilled Pineapple and a Ginger Teriyaki Glaze +\$1
Manchego & Asparagus Filled Chicken Breast; Prosciutto Wrapped with a Mild Jalapeno Demi Glaze +\$2
Crispy Black Berry Barbecued Organic Chicken from Bell and Evans Farms +\$4
Vermont Sharp Cheddar and Smoked Ham Filled Crispy Chicken with a Dijon Dill Sauce +\$3
Prosciutto Crusted Boursin Topped Breast of Chicken with a Champagne Shallot Cream =+\$3
Asiago Crusted Breast of Chicken with Asparagus & Lump Crab Hollandaise +\$3
Oven Roasted Duckling with an Orange Ginger Soy Glaze or Green Peppercorn Sauce +\$4
Crispy Lobster & Crab Stuffed Chicken with Skewered Shrimp & Lemon Saffron Hollandaise +\$6

Seafood Selections @\$28.95 additional charges listed by some entrees

Crispy Lemon Herb Crusted Tilapia with Saffron sauce
Crab Crusted Filet of Tilapia with a Sherry Lobster Cream
Sesame Seared Tilapia with a Citrus Pineapple Salsa
Crab Crusted Filet of Sole with Sherried Lobster Cream
Romano Crusted Flounder with a Citrus and Tomato Aioli
Oven Roasted Catfish "BLT" with a Sweet Corn Aioli
Pan Seared Maryland Crab Cakes with a Lemon Caper Aioli
Oven Roasted Salmon Filet with a Tomato-Basil & Saffron Aioli +\$1
Sesame Seared Salmon Filet with a Mango-Golden Pineapple Salsa +\$1
Basil Seared Salmon with a Roasted Pepper Salad +\$1
Crab Crusted Salmon with a Sherried Lobster Cream +\$1
Herb Seared Mahi Mahi with a Tomato-Pine Nut Fondue and Artichoke Sauce +\$2
Shrimp Crusted Mahi with a Saffron Tomato Cream +\$2
Crab Stuffed Jumbo Shrimp with a Lemon Butter Sauce +\$2
Spinach Herb Filled Sword Fish with a Lemon Butter Sauce +\$3
Grilled Swordfish with a Lemon Garlic Scallion Butter +\$4
Pan Roasted Artic Char with Balsamic Glazed Pearl Onions and Crispy Shiitakes +\$4
Sesame Crusted Yellow Fin Tuna Served Rare with a Mango Pineapple Salsa +\$4
Grilled East Coast Swordfish with a Lump Crab and Rock Shrimp Lobster Sauce +\$4
Oven Roasted Maine Lobster Cakes with a Lemon Truffle Aioli +\$6

Pasta Selections @\$26.95

- Penne Pasta with Slow Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Kalamata Olives, Fresh Basil and Sini Romano Cheese
- Penne Ala Vodka with Feta-Spinach Stuffed Tomatoes and Shaved Sini Romano Cheese
- Farfalle Pasta Tossed with Grape Tomatoes, Portobello Mushrooms, Extra Virgin Olive Oil, Artichoke Hearts and Pesto
- Gemelli Pasta Tossed with Roasted Peppers, Crimini Mushrooms, Roasted Garlic, Baby Spinach and a Gorgonzola Cream Sauce +\$1
- Trivelli Pasta Tossed with Sweet Corn, Summer Squash, Oven Dried Tomatoes, Basil and Goat Cheese in a Roasted Garlic Cream (June -Oct) +\$1
- Penne pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano +1
- Tri Color Tortellini Tossed in an Asiago-Truffle Cream with Roasted Oak Tree Shiitakes, Baby Spinach, Tomato Fondue and Sugar Snap Peas +\$2
- Crystal Peak's Truffle Baked Macaroni and Cheese with Cherry wood Smoked Bacon +\$2

A Combination Dinner - One Choice for all Your Guests

Select any Two Entrees from the Dinner Package and our Chef/Owner will help you choose appropriate starch, vegetable and sauces to make any entrees selected enhance each other. It is then beautifully garnished and served to each guest. Most guests are thrilled to have two entrees to try. If you would like to select this feature, a \$1.00 per person fee applies.

Grand Buffet Options

Includes, one salad, three hot dishes, and seasonal vegetable, Coffee & Tea

Buffet Base Price Twenty-Eight Dollars and Ninety Five cents per Guest Choose Two Carving Station items the first eight are included the rest are at additional Cost

"Chef" Carving Station: choose two

- Blackberry BBQ House Smoked Pork Loin
- Marinated Hanger Steak with a Horseradish Sour Cream Sauce
- Herb Roasted Turkey with a Cranberry Ginger Relish
- Virginia Smoked Ham; Honey Glazed with Dijon Mustard
- Grilled Spice Rubbed New York Strip Steak with Caramelized Onions and Portobello Mushrooms
- Grilled Spice Rubbed New York Strip Steak with Béarnaise Sauce
- Grilled Spice Rubbed New York Strip Steak with a Horseradish Sour Cream Sauce
- Spinach-Gorgonzola- Toasted Pine Nut Stuffed Pork Loin with a Rosemary Demi Glaze
- Apple-Cranberry Stuffed Pork Loin with a Cracked Pepper and Cider Demi
- Rosemary Garlic Rubbed Lamb with a Red Wine Demi Glaze +\$3
- Grilled Blackberry Barbecued Pork Tenderloin +\$2
- Black Angus Strip Loin Split and Roasted with Fresh Rosemary, Garlic and Thyme +\$3
- Sesame-Ginger Glazed Crystal Peak Smoked Duck Breast with a Cranberry Relish +\$5
- Spice Rubbed Tenderloin of Beef with a Horseradish Sauce +\$6

Salads: Choose One

Caesar Salad with Herb Croutons, Kalamata Olives and Plum Tomatoes

Spinach Salad w/ Bacon, Red Onion, Chopped Egg, Croutons, Tomatoes and a Cider Vinaigrette

Marinated Tomato, Sliced Bermuda Onion, Artichoke and Fresh Mozzarella Salad (June-Oct)

Field Green Salad with Garden Vegetables and Balsamic Vinaigrette

Field Green Salad with Dried Cranberries and Crumbled Gorgonzola with Dijon Sherry Vinaigrette

Hot Food Station: Choice of Three

Herb Seared Chicken with Shiitake Mushrooms in a Champagne Shallot Cream Sauce

Basil Seared Chicken with Portobello Mushrooms and Slow Roasted Tomatoes

Chicken Picatta with Capers and a Lemon Butter Sauce and Fresh Parsley

Pan Roasted Chicken with a Dijon Dill Cream

Pan Seared Chicken with Mushrooms in a Marsala Wine Sauce

Romano Crusted Breast of Chicken with Roasted Tomatoes and Fresh Mozzarella

Grilled Caribbean Jerk Chicken with a Hawaiian Pineapple and Mango Salad

Thai Cashew Chicken with Green Onions and Roasted Peanuts

Spicy Chicken Creole with Bell Peppers, Native Tomato and Andouille Sausage

Pan Seared Lump Maryland Crab Cakes with a Lemon-Chive Aioli

Rock Shrimp, Bay Scallops and Smoked Salmon in a Tomato -Vodka Cream Over Pasta

Rock Shrimp and Sea Scallops with Seasonal Vegetables in an Asiago Cream Tossed with Pasta

Crispy Lemon Herb Crusted Tilapia with Saffron sauce

Crab Crusted Filet of Tilapia with a Sherry Lobster Cream

Sesame Seared Tilapia with a Mango Pineapple Salsa

Basil Seared Salmon with a Roasted Pepper Salad = \$ 1

Crab Crusted Salmon with a Lemon Aioli + \$ 1

Basil Roasted Salmon with a Tomato and Saffron Aioli + 1

Ginger Seared Salmon Filet with a Pineapple-Mango Salsa + 1

Oven Roasted Catfish "BLT" with a Sweet Corn Aioli

Penne Pasta with Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, and Romano Cheese

Penne Ala Vodka with Shaved Sini Romano Cheese

Farfalle Pasta Tossed with Asparagus, Grape Tomatoes, Pesto and Sini Romano Cheese

Gemelli Pasta Tossed with Roasted Peppers, Portobello Mushrooms, & Baby Spinach in a

Gorgonzola Cream Sauce

Trivelli Pasta Tossed with Sweet Corn, Summer Squash, Oven Dried Tomatoes, Basil and Goat

Cheese in a Roasted Garlic Cream (June-Oct)

Tricolor Tortellini Tossed in an Asiago Cream with Roasted Oak Tree Shiitakes, Baby Spinach,

Tomato Fondue, Snap Peas and Shaved Romano Cheese

Penne pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano

Brunch Buffet

Twenty two dollars and fifty cents if under 40 guests see page # 8 for room/server fees

Includes (three hours for event)

Roasted Asparagus, Grape Tomato, Cheddar and fresh Chive Frittata (open faced omelet) Can change filling to any you wish-Choice of Fresh Blue Berry Butter Milk Pancakes or Apple - Cinnamon Vanilla Bean French Toast with warm Maple Syrup-Choice of John's Special House made Corned Beef Hash-Cherry Wood Smoked Bacon or Breakfast Sausage-also included Sliced Ripe Melons- Fresh Berries-Golden Pineapple -Assorted Freshly Baked Danish, Muffins coffee, tea, along with Champagne and Fruit Punch

Additional Items for Brunch Buffet at Two Dollars per selection per guest

Herb Seared Chicken with Shiitake Mushrooms in a Champagne Shallot Cream Sauce
Romano Crusted Chicken with Portobello Mushrooms and Slow Roasted Tomatoes
Romano Crusted Chicken with a Dijon Dill Cream
Pan Seared Lump Maryland Crab Cakes with a Lemon-Chive Aioli
Sesame Seared Tilapia with a Passion Fruit Drizzle
Crab Crusted Salmon with a Lemon Aioli
Basil Roasted Salmon with a Tomato and Saffron Aioli
Penne Pasta with Slow Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Fresh Basil and Sini Romano Cheese
Farfalle Pasta Tossed with Asparagus, Grape Tomatoes, Pesto and Sini Romano Cheese
Gemelli Pasta Tossed with Roasted Peppers, Portobello Mushrooms, & Baby Spinach in a Gorgonzola Cream Sauce

Lighter Luncheon Buffet Twenty Two Dollars

(three Hours for event) if under 40 guests see page # 8 for room/server fees

Includes coffee and tea station

-Crystal Peak Caesar with crisp Romaine, Foccocia Croutons, Kalamata olives, Grape Tomatoes, Sini Romano cheese, and herb grilled Chicken
-Crab and Cucumber Wraps with julienne Vegetables and Lemon Basil Aioli
-Asparagus, Roasted Pepper and Havarti Quiche
-Tortellini, Grilled Vegetables, and fresh Mozzarella Salad with Fresh Pesto
-Field Greens tossed with Gorgonzola, Grape Tomatoes, Red Onion, and a Dijon Basil Dressing
-Fresh Herb, Olive Oil and Roasted Garlic Grilled Peasant Bread

Dessert Selections

- Assorted Cookies, Brownies, Cream Puffs and Brownies served on Platters to each Table \$2.25
Dark and White Chocolate Tuxedo Cake with Fresh Raspberry Sauce and Pirouline Garnish -+\$2.95
New York Style Cheesecake with Seasonal Fruit - +\$2.95
White Chocolate Mousse & Raspberry Layer Cake with Toasted Coconut -+\$2.95
Warm Banana Chocolate Chip Bread Pudding \$2.00 also (available in seasonal flavors)
New York Style Cheesecake with Caramelized Apples +\$3.95
Tiramisu Dusted with Dutch Cocoa +\$3.95
Chocolate Pecan Pie with a Vanilla Bean Anglaise +3.95
Strawberry Shortcake with Fresh Berries Whipped Cream and Spearmint (May- October)+\$3.95
Warm Chocolate Explosion Cake with Fresh Raspberry Sauce and Whipped Cream +\$5.95
Cakes can be made into Special Occasion Cakes with Writing and Garnish for \$ 1.50 per person

Cocktail and Hors d'oeuvre Party- (Three Hours)

Fresh Fruit and Cheese Table with assorted Crackers and Bruschettas, Coffee and Tea Station
included in Both Packages below

Twenty Dollar and Fifty Cents Package

(passed one hour and 15 minutes or until guests are full)

- Spicy Andouille Bruschettas with a Mesquite Barbecue Sauce
- Southwestern Meatballs with a Cheddar and Chipotle Fondue
- Wild Mushrooms with Fresh Herbs and Romano Cheese Baked in a Savory Puff Pastry
- Smoked Salmon with Red Onion, Capers, Crème Fraiche and Chives on Crisp Rice Crackers
- Grilled Steak Crustini with Boursin Cheese and Roasted Peppers
- Slow Roasted Tomato and Fresh Mozzarella Bruschettas with Pesto
- Oven Roasted Sausage and Gorgonzola Stuffed Mushroom Caps
- Smoked Chicken, Sundried Tomato and Artichoke Flatbreads
- Chicken Satay with a Thai Peanut Sauce, Roasted Peanuts and Green Onions
- Rock Shrimp and Brie baked in Phyllo cups with baby Spinach

Twenty Five Dollar and Fifty Cents Package (passed for one hour)

Above Package with additional hors d'oeuvres listed below added

- Crispy Thai Spring Rolls with a Sweet and Sour Thai Dipping Sauce
- Shrimp and Pork Dumplings with a Lime Chili Dipping Sauce
- Lump Crab Cakes with Lemon Caper Aioli
- Smoked Pork and Wild Mushroom Quesadillas
- Beef Franks wrapped in puff pastry with Dijon
- Crispy Truffle Goat Cheese Risotto Balls with warm Tomato Coulis
- Sea Scallops Wrapped in Crispy Apple Wood Smoked Bacon

Other Options Available

Assorted Cheese and Fresh Fruit Display; Out during Cocktail Hour - +\$3.95

Passed Petit Fours (Miniature Pastries) - Chocolate Eclairs, Cream Puffs, Berry Tartlets, Lemon Squares, Belgium Chocolate Brownies & Chocolate Covered Strawberries -+\$3.95

Chocolate Covered Strawberries -+\$2.95

Dessert Station; A Plated Selection of Seasonal Freshly Baked Desserts of your Choice Garnished and Served with Sauces -+\$5.95

Chef's carving station choice of two meats, fresh breads and condiments -+\$5.95

Pasta Station choice of two Pastas with grated Romano cheese -+\$5.95

Beverage Service

Three Hour Open Bar Thirty Dollars per guest (five dollars per guest per hour for additional time) Cash Bar or Tab Bar also available \$40 bartender fee

UV Vodka	Cutty Sark Scotch	Tangueray Gin
Sky Vodka	Johnny Walker Red Scotch	Lairds Gin
Crystal Palace Vodka	Black Prince Scotch	Beefeaters Gin
Orange Vodka	Zapatta Tequila	Sloe Gin
Citrus Vodka	Old Grand Dad Whiskey	Anisette
Jim Beam Bourbon	Canadian Club Whiskey	Sambuca
Bacardi Lite Rum	Northern Lights Whiskey	Seagrams 7
Castillo Rum	Ten High Bourbon	Crème De Menthe
Coco Reef Coconut Rum	Apricot Brandy	Crème De Cacao
Captain Morgan's Rum	Sweet Vermouth	Dry Vermouth
Devonshire Irish Cream	Honey Dew Melon	Triple Sec
Café Aztec (Coffee Liqueur)	Peachtree	Apple Pucker
Amaretto	Cherry Brandy	Jacques Brandy

Wine: House Selections; Chardonnay, Merlot, Cabernet Sauvignon, Syrah, White Zinfandel

Beer: Bud, Budlite, Heineken, Amstel Lite, Corona, Three Seasonal Micro Brews

Champagne Toast Two Dollars per Guest (One dollar if having an open Bar)

All Prices are based on minimum of 60 guests a \$150 fee for staffing and room apply if under 60 guests

Minimum Guest count for Carriage Room -60 Guests

Minimum guest count for Grand Ball Room - 100 Guests

Chef/Owner John G. Roller Owner Jennifer L. Roller

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Email us at: crystalpeakwedding@yahoo.com for wedding information