

crabtree

PLATED LUNCH
22 / PLATE

Available Monday - Thursday for in house dining only. Price includes one entree per guest. 16 guest minimum, for smaller groups please contact us at reservations@crabtreekitchen.com to see about accomodations.

Entree Choices (choose 2)

Baked Coho Salmon

6oz filet baked with a lemon butter herb sauce, served with rice primavera

Chicken Pot Pie

shredded Draper Valley Farms chicken, rice, seasonal vegetables, topped with a cream sauce & baked in a puff pastry cloud

Beef Puff

slow braised Silver Creek Angus Beef, potatoes, & mushrooms, topped with demi-glace, baked in a puff pastry cloud

Veggie Lasanga

sweet potato leek lasagna layered with mozzarella cheese & a leek cream sauce

Additional Add-On Items (must be for entire group)

House Green Salad

30

mixed greens topped with chopped walnuts, chevre cheese, & dried cranberries, dressings provided on the side house balsamic viniagrette & bleu cheese

House Caesar Salad

36

chopped romaine hearts, tossed in house caesar dressing, topped with parmesan cheese & house made crutons

House Baked Rolls

25

ChocMo Chocolate Bar

3

Choices: Dark Chocolate, Milk Chocolate, White Chocolate

Tray of 24 Cookies

25

(\$1 for each additional cookie)

12 Chocolate Chip, 12 Seasonal

Tray of Assorted Chocolates

85

platter includes, bark bites, truffles, PB cups & Sea Salt Caramels. All made in house in our confectionary kitchen

Lemon Bar

7

Drink Services

Non Alcoholic Drinks

Soda, lemonade & iced tea 3 / glass

Coffee & Hot Tea 3 / glass

Hosted Full Bar

150 set up fee (waived \$1000 bar bill)

Hosted Beer & Wine

Three reds and three white wines for your guests to choose from as well as our draft beer list

Beer 6 / glass

Wine Menu price (varies)

Custom Drink Menu

100 set up fee + bar bill

We will help you develop a custom drink menu for your party that can include cocktails, beer & wine from our selections at Crabtree Kitchen & High Spirits Cellar & Beer Cave.

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5 COURSE GROUP DINNER
\$55/ PERSON

Choices made are for the entire group.

Appetizer Choices (choose 1)

Focaccia Short Rib Beef Bites

Pork Stuffed Mushrooms

Chef's Choice

Salad Choices - includes house dinner roll (choose 1)

Arugula Salad

arugula tossed in a champagne vinaigrette topped with poached apple & parmesan cheese

Caesar Salad

chopped romaine hearts tossed in house caesar dressing topped with shaved parmesan & garlic croutons

House Salad

mixed greens tossed in house balsamic vinaigrette topped with crumbled feta, chopped walnuts & dried cranberries

Entree Choices - each guest gets both served in individual courses (Choose 2)

Halibut Cake

house formed halibut cake served over a buerre blanc sauce with seasonal vegetables

Filet Mignon Medallions

beef tenderloin medallions grilled medium rare served with mashed potatoes & house demi-glace

Smoked Portabello

lightly smoked, filled with goat cheese, garlic mushroom stuffing, topped with smoked gouda & bread crumbs

Root Vegetable Ratatouille

thinly sliced root vegetables layered and baked to perfection

Desserts Choices (Choose 1)

3 Piece ChocMo Truffle Plate

Single Origin Chocolate Pot de Creme'

Drink Service - customized drink serves to fit the needs of your guests

Non Alcoholic Drinks

Soda, lemonade & iced tea 3 / glass (refills included)

Coffee & Hot Tea 3 / glass (refills included)

Hosted Full Bar

Hosted Beer & Wine

Three reds and three white wines for your guests to choose from & our current draft beer list

Beer 6 / glass

Wine Menu price (varies)

Custom Drink Menu

100 set up fee

We will help you develop a custom drink menu for your party that can include cocktails, beer & wine from our selections at Crabtree Kitchen & High Spirits Wine Cellar & Beer Cave.