



MIDWEEK LUNCHEON/DINNER SIT DOWN MENU

Buffet style also available

\$23.00 PER PERSON

Includes: Appetizer, Entrée, Dessert, Coffee, Tea, Unlimited soda

Available Tuesday-Friday 11:30am - 4:00pm

PLUS 8.625% NYS SALES TAX AND 18% GRATUITY

PHONE (516) 326-7769

WWW.CRABTREESRESTAURANT.COM

***APPETIZERS-GUEST CHOICE OF:**

HOUSE SALAD

Romaine lettuce, tomatoes and red onions with creamy balsamic vinaigrette

CAESAR SALAD

Crisp romaine lettuce, croutons served with our famous Caesar dressing

SOUP OF THE DAY

CHOOSE 4 ENTREES:

***CHICKEN CHOICES**

CHICKEN GISMONDA:

Boneless chicken breast, lightly breaded, served over spinach topped with mushrooms in a lemon butter sauce

GRILLED CHICKEN:

Boneless half chicken marinated with lemon-herbs, charcoal grilled

CHICKEN TCHOPITOULAS

Boneless baked half chicken on a bed of tasso, roasted potatoes and mushrooms topped with a béarnaise sauce

***MEAT CHOICES**

ROASTED LOIN OF PORK:

Roast loin of pork served with traditional brown gravy

GRILLED MARINATED SKIRT STEAK ADDT'L \$4.00 Per Order

Chianti Marinated, Mediterranean seasonings, charcoal grilled

BLACK ANGUS SHELL STEAK: ADDT'L \$6.00 Per Order

12 oz. Black Angus, Charcoal grilled to order

***PASTA CHOICES**

RIGATONI A LA VODKA:

Penne served in a creamy pink peppery sauce

RIGATONI WITH SUNDRIED TOMATOES:

Thinly sliced yellow & green zucchini, carrots, sun dried tomatoes with a touch of extra virgin olive oil and fresh garlic.

RIGATONI WITH ARTICHOKE HEARTS

Rigatoni with sun dried tomatoes, julienne vegetables and artichoke hearts in a light broth

RAVIOLI WITH FRESH MOZZARELLA AND ROASTED RED PEPPERS

Creamy Parmesan

***FISH CHOICES (ADD \$4.00 PER ORDER FOR ALL SEAFOOD OPTIONS)**

BAKED SALMON IN CREAMY DILL SAUCE:

Norwegian salmon baked in the oven topped with a creamy dill sauce

PANKO FILET OF SOLE:

Sautéed beurre blanc

TILAPIA MEDITERRANEAN

Pan seared with tomatoes, onions, garlic, Kalamata olives, white wine, fresh herbs

BLACKENED CATFISH

***POTATOES**

***VEGATABLE**

***BREAD, ROLLS**

***DESSERT**

Fresh Fruit OR Vanilla Almont Parfait

Coffee or tea

***KIDS MENU (CHILDREN 10 & UNDER) \$12.00**

Hamburgers & French Fries

Chicken Tenders & French Fries

Rigatoni with Tomato Basil Sauce

SPECIAL APPETIZERS AVAILABLE WITH ALL PACKAGES:

BUFFET APPETIZER PLATTERS

EACH OF THE FOLLOWING PLATTERS SERVES 6 PEOPLE \$25.00 PER PLATTER

APPETIZER CHOICES ARE AS FOLLOWS:

CLAMS CASINO

Baked Clams stuffed w/ diced red & green peppers, onions, bacon topped w/ breadcrumbs

FRIED CALAMARI

Served with sweet marinara sauce

MUSSELS MEDITERRANEAN

Mussel's sautéed with white wine, fresh herbs, tomatoes and onions

FRESH MOZZARELLA

Served with grilled red peppers and eggplant, extra virgin olive oil and balsamic vinegar

SERVING APPETIZERS

PLATTERS OF HORS D'OEUVRES PASSED TO GUESTS:

VEGETABLE CRUDITE

Assorted raw vegetables served with a creamy dip

BABY MOZZARELLA STICKS

Fresh mozzarella lightly breaded and deep-fried served with marinara sauce

CHICKEN TENDERS

Sesame crusted chicken tenders served with a honey mustard dipping sauce

ZUCCHINI KEFTEDES

Pan- Fried shredded zucchini mixed with feta cheese, panko breadcrumbs, mint, dill, green onion, topped with a dill yogurt

ADDT'L \$5.00 Per Person

STUFFED MUSHROOM CAPS

Mushrooms caps stuffed with an herb breadcrumb mixture and baked to perfection

BABY MARYLAND CRABCAKES

Mini lump crabmeat patties pan-seared, served warm

SMOKED SALMON

Smoked salmon served with capers and toast points

PHYLLO TRIANGLES

Airy Phyllo triangles stuffed with cheese

ADDT'L \$7.00 Per Person

****ALL SERVING APPETIZERS MAY ALSO BE PRICED AS A PER PLATTER OPTION****

BEVERAGE CHOICES

***BAR TAB**

Server takes drink orders & presents bill at the end of the party

***WINE BY THE CARAFE**

Red, White, White Zinfandel or Sangria offered by the carafe at \$24.00 each

***BEER & SODA**

Offered by the carafe

Domestic Beer \$9.00 each, Import Beer \$12.00 each

Juice \$7.00 each

***BEER, WINE AND SODA**

3 Hours \$12.00 per person

3.5 Hours \$14.00 per person

***OPEN BAR**

3 Hours open bar \$19 per person excludes Brandies and Grand Marnier

3.5 Hours open bar \$21 per person excludes Brandies and Grand Marnier

***UNLIMITED MIMOSAS, BLOODY MARY'S AND SODA**

3 Hours \$7.00 per person

****All private events must come to an end by agreed upon time, as listed on contract. Otherwise, host will be subjected to a surcharge****