

Vino

AT CREW RESTAURANT & BAR
- private events -

Lunch Packages: Buffet Style

#1 Cold Lunch Package \$24.50 per person

Choice of Wraps & Assorted Sandwiches including:

Chinese Chicken Wrap	Turkey Sandwich
Chicken Club Wrap	BLT Wrap or Sandwich
Chicken Caesar Wrap	Curry Chicken Salad Wrap or Sandwich
Pastrami on Rye with Mustard (add \$2 / per person)	

Includes Chips or Fries, Coleslaw, Pickles, Cookies or Brownies

Includes Coffee, Tea, Soda

Additional Macaroni Salad or Potato Salad (\$3/per person extra)

*Gluten Free Breads available (\$2/per person extra)

#2 Hot Lunch Package \$31.50 per person

Choice of 2:

Pasta Bolognese	Lemon & Herb Marinated Grilled Chicken
Pasta Orecchiette	Pulled Pork Sliders (with French Fries or Chips)
Pasta Pomodoro with Chicken	Burger Sliders (with French Fries or Chips)
Pasta Pomodoro with Shrimp (add \$2/ person)	

Includes: Crew Salad, Bread & Butter, Assorted Cookies or Brownies, Coffee, Tea & Soda

*Caesar Salad can be added for \$2 /per person extra

**Individually plated dinner parties are also available. This would be customized to order and priced accordingly.

***Gluten Free Pasta available (\$2/per person extra)

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Dinner Packages: Buffet Style

#1 Dinner Package \$40 per person

Choose 2 appetizers, 3 Entrees, 2 Sides.

Crew Salad included, for Caesar Salad add \$2 per person

#2 Dinner Package \$50 per person

Choose 4 appetizers, 3 Entrees, 3 Sides.

Crew Salad included, for Caesar Salad add \$2 per person.

Both packages:

****Additional Appetizers, Entrees and Dessert available with additional price**

****Include Coffee, Tea, & Soda.**

****Espresso & Cappuccino available for additional price.**

****Dinner Style, served individually plated, is available. This would be customized to order and priced accordingly**

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Appetizers Choices:

Goat Cheese Wontons

Mini Chicken Satay

Risotto Balls Stuffed with Mozzarella & Peas

Bruschetta: Classic Tomato, Curry Chicken Salad, or Mushroom & Goat Cheese

Spinach Dip

Tomato & Mozzarella Kabobs

Sweet & Sour Meatballs

Kofta Kabobs

Vegetable Crudite´

Additional Charge Appetizer Options:

Duck Liver Pâte´

Tuna Tartare on a Crispy Wonton

Assorted Imported & Domestic Cheese Platter

Assorted Imported & Domestic Meat & Cheese Platter

Shrimp Cocktail

Bruschetta: Steak & Horseradish

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Entrée Options:

Pasta Pomodoro with Chicken	Glazed Organic Salmon
Pasta Orecchiette	Oven Roasted Chicken Breast
Pasta Bolognese	Roasted or Grilled Pork Loin

Additional Charge Entree:

Pasta Pomodoro with Shrimp (\$2 per person upcharge)
Beef your choice of cut, grade & sauce (Market Price)
** Compound Butter is seasonal and chef selected

Sauce & Glaze choices for all entrees:

Marsala Sauce	Apple Cider Bourbon Glaze
Madiera Sauce	Teriyaki Glaze
Lemon Herb Sauce	Salsa Verde
Brandy Peppercorn Cream Sauce	

Sides Options:

Basmati Rice Pilaf	Seasonal Vegetables
Herb Roasted Potatoes	Potato Puree

Additional Charge Side Options:

Potato Gratin	Loaded Potato Puree with Bacon, Cheese & Chives
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Dessert Options:

NY Style Cheesecake \$8/person

Chocolate Mousse with whipped cream \$8/person

Seasonal Rice Pudding \$8/person

French Toast Bread Pudding, maple creme anglaise, whipped cream, vanilla bean ice cream \$10/person

Butterscotch Pudding with salted caramel and whipped cream \$8/person

Seasonal Fruit Crisp with Vanilla bean ice cream \$8/person

Limoncello Flute from Italy, with lemon gelato and a swirl of limoncello \$6/person

Assorted Cookie & Brownie Platter \$6/person

Assorted Cookie, Brownie, & Mini Cheesecake Bites \$9/pp

Seasonal Fruit Crisp with Vanilla Bean Ice Cream \$7/pp

Assorted Fruit \$6/pp

*20 person minimum, for parties less than 20 people \$2 up charge

**All desserts are made in house

***\$1.50/pp dessert fee for any cakes or pastries brought in from an outside bakery