



Dear Party Host:

Thank you for considering Cresheim Cottage for your upcoming gathering! Enclosed, please find our group reservation menus and related information. We hope that you and your guests will join us for excellent food and friendly service in the beautiful, comfortable and historic Cresheim Cottage.

We require groups of 15 or more to pre-order at least 10 days in advance. All table service parties require a pre-order of entree and dessert from each party guest and host-provided color-coded place cards for the event. A non-refundable deposit of 25% of your estimated food cost is required to hold your private room.

All prices listed are per person unless otherwise noted. The prices listed do not include 7% food tax, 10% liquor tax and a 20% gratuity. Please ask about our bar and beverage options. A tent charge of \$150 will be applied to any outdoor parties or receptions, which can be held rain or shine.

Please note that there is a tent charge of \$150 for parties held on the outdoor patio Friday through Sunday, because it is necessary for us to close the patio to other guests. Likewise, there is a room charge of \$50 for private rooms Friday through Sunday. If you require table linens for your outdoor party, there will be a \$1 linen charge per person. There is a \$200 ceremony fee, and any rental equipment is out-sourced. Also, please note that we are unable to accept personal checks.

These menus are our suggested options. If you would like to order something different for your party, or your guests have special dietary needs, please let us know.

Please give us a call if you have any questions. We look forward to serving you and your guests!

Sincerely,

Donna Fitzgerald Robb
Chef/Owner

Lizza Robb
Owner

Matthew Davenport
Catering

For catering or party information, please contact:

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Cresheim Cottage Catering Packet

Hors d'oeuvres Menu

Based on a one hour reception

(multiply price by 1.75 for a two-hour reception)

Welcome Platter of Dips & Seasonal Crudite \$25

Welcome Platter of Cheese, Dips & Seasonal Fruits & Crudite \$50

\$7pp

Cheese & Fruit Plate

Dip Trio & Seasonal Crudite

Figs Jam & Bleu Cheese on Grilled Flat Bread Crostini

Deviled Eggs Topped with Chives, Caviar, Capers & Lemon Zest

\$9pp

Cheese & Fruit Plate

Dip Trio & Seasonal Crudite

Figs Jam & Bleu Cheese on Grilled Flat Bread Crostini

Deviled Eggs Topped with Chives, Caviar, Capers & Lemon Zest

Smoked Salmon & Asparagus on Wonton Crisp with Wasabi Crème Fraiche

\$11pp

Cheese & Fruit Plate Dip Trio & Seasonal Crudite

Figs Jam & Bleu Cheese on Walnut Bread Crostini

Sesame Shrimp over Sesame Slaw with Ginger Dipping Sauce

Deviled Eggs Topped with Chives, Caviar, Capers & Lemon Zest

Skewered Fresh Mozzarella Cheese & Tomatoes with Pesto Dipping Sauce

Smoked Salmon & Asparagus on Wonton Crisp with Wasabi Crème Fraiche

Cresheim Cottage Catering Packet

Group Reservation Brunch Menu

\$20 per person

Starter:

Cottage Salad

Organic field greens & cherry tomatoes tossed in a balsamic dressing

Seasonal Fruit & Yogurt

Drizzled with wild flower honey.

Entrees:

Select five choices for limited menu.

*Select three choices for buffet or table service. *available on a buffet*

French Toast *

Topped with seasonal fruit

Buttermilk Pancakes *

Plain, chocolate chip, strawberry, blueberry, banana, mini marshmallow, or pistachio.

Tomato & Mozzarella Omelet (Frittata for buffet)*

Curried mango chicken salad*

served on field greens or toasted bun

Oven-Roasted Puff Pastry Tomato Tart

Tomatoes slowly roasted in fresh herbs, kalamata olives, & Bulgarian goat's milk cheese baked in puff pastry aside a shaved onion & organic greens salad tossed in a red wine & marjoram dressing.

Cottage Sirloin Burger*

With lettuce, vine-ripe tomatoes, & red onion on a brioche bun.

Baked Cheese Sandwich*

brine & heirloom apples baked on a french baguette brushed with honey-dijon.

Deviled Egg Salad*

On a croissant with baby spinach.

Omelet Station

(Available as one of your three selections for an additional \$50 Chef's Fee)

(Select five ingredients: mushrooms, tomatoes, red peppers, spinach, onions, turkey bacon, ham, bacon, goat cheese, cheddar cheese, mozzarella cheese, or gorgonzola cheese)

Dessert:

Bread Pudding

Rice Pudding

Cresheim Cottage Catering Packet

Group Reservation Lunch Menu

\$16 Per Person

Select Five Choices for limited Menu

Select Three choices for buffet or table service

Spinach Salad

Baby spinach, apples, purple onions, & smoked bacon tossed in a maytag bleu cheese dressing.

Beet Salad

Roasted beets, oranges & shaved fennel tossed in vanilla port syrup & goat cheese.

Cottage Salad

Organic field greens & cherry tomatoes tossed in a balsamic dressing

Mediterranean Trio

Hummus, spinach dip, & olive tapenade served with grilled flat bread.

Curried mango chicken salad*

served on field greens or toasted bun

Baked Cheese Sandwich*

brie & heirloom apples baked on a french baguette brushed with honey-dijon.

Deviled Egg Salad*

On a croissant with baby spinach.

Cottage Sirloin Burger

With lettuce, vine-ripe tomatoes, & red onion on a brioche bun.

Dessert

Bread Pudding

Three Course Group Reservation Lunch Menu
\$20 Per Person

Starter:

(Select one)

Cottage Salad

Organic field greens & cherry tomatoes tossed in a balsamic dressing

Spinach Salad

Baby spinach, apples, purple onions, & smoked bacon tossed in a bleu cheese dressing.

Entrée:

Select five choices for limited menu.

*Select three choices for buffet or table service. *available on a buffet.*

Mediterranean Trio*

Hummus, spinach dip, & olive tapenade served with grilled flat bread.

Baked Camembert

Topped with a fresh basil pesto & served with a warm french baguette

Buffalo Chicken Wings*

Served with a maytag bleu cheese dipping sauce.

Prince Edward Island Mussels*

Baked Cheese Sandwich*

brie & heirloom apples baked on a french baguette brushed with honey-dijon.

Deviled Egg Salad*

On a croissant with baby spinach.Cottage

Oven-Roasted Puff Pastry Tomato Tart

Tomatoes slowly roasted in fresh herbs, kalamata olives, & Bulgarian goat's milk cheese baked in puff pastry
aside a shaved onion & organic greens salad tossed in a red wine dressing.

Cottage Sirloin Burger*

With lettuce, vine-ripe tomatoes & red onion on a brioche bun

Curried mango chicken salad*

served on field greens or toasted bun

Dessert Bread Pudding or Warm Coconut Risotto Rice Pudding

Cresheim Cottage Catering Packet

Group Reservation Dinner Menu

\$25 per person

(Menu available during lunch hours Monday – Saturday)

(Menu available during dinner hours Monday – Thursday)

Starter:

Spinach Salad*

Baby spinach, apples, purple onions, & smoked bacon tossed in a bleu cheese dressing.

Cottage Salad

Organic field greens & cherry tomatoes tossed in a balsamic dressing

Entrée:

Select five choices for limited menu.

Select three choices for buffet or table service.

Prince Edward Island Mussels*

Potato Gnocchi

Fresh tomato basil sauce & mozzarella

Mediterranean Trio*

Hummus, spinach dip, & olive tapenade served with grilled flat bread.

Oven-Roasted Puff Pastry Tomato Tart*

Tomatoes slowly roasted in fresh herbs, kalamata olives & bulgarian goat's milk cheese baked in puff pastry
aside a shaved onion & organic greens salad tossed in a red wine dressing

Turkey Meatloaf*

with mashed sweet potatoes & green beans

Pork Loin*

garlic mashed potatoes & green beans drizzled with port wine syrup

Chicken & Mushroom Pot Pie

served in puff pasty with a sage veloute sauce

Dessert:

Bread Pudding

Rice Pudding

Cresheim Cottage Catering Packet

Three Course Group Reservation Dinner Menu
\$36 per person

Starter:

Choose one starter for pre-order table service

Choice of all starters for limited menu.

Spinach Salad*

Baby spinach, apples, purple onions, & smoked bacon tossed in a maytag bleu cheese dressing.

Cottage Salad

Organic field greens & cherry tomatoes tossed in a balsamic dressing

Entrée:

Select five choices for limited menu.

Select three choices to pre-order table service.

Choices include all entrees on our most recent seasonal menu

Dessert:

Bread Pudding

Warm Coconut Risotto Rice Pudding

Key Lime Pie