

Crystal Peak's Food To Go Menu

Available for Pick up Wednesday, Friday, & Saturday between 2pm-6pm schedule your pickup time when you order. You may place phone orders between 10am-4pm Tuesday-Friday just **call John 860-379-7999 or place orders by email crystalpeakwedding@yahoo.com**. Orders must be placed 24 hours in advance. You can order more than one days food at a time. Meals have simple 5-minute microwave or oven directions.

Pick Up at Crystal Peak 164 Torrington RD Winsted CT 06098

Discounts -Family Style packs for 2- 5% off- packs for 4- 10% off-packs for 6-15% off- packs for 8- 20% off great for family meals and gatherings with friends

Must order same entrée, starch and vegetable for all for family style orders

Entrees

Served with choice of 1 starch and 1 vegetable for each entree (listed at end)

Grilled Black Angus Prime Strip Steak \$22 (choose 1 preparation below)

- #1 Caramelized Onions and Mushrooms #2 Blackened w/ Horse Radish Sauce
- #3 Gorgonzola Crusted with Demi Glaze #4 Steak House Herb Garlic Butter

Boneless All-Natural Chicken Breast \$15

- #1 Pan Seared Picatta- Lemon Butter White Wine Sauce with Capers & Fresh Parsley
- #2 Pan Seared Marsala- with Roasted Portabellas Mushrooms in a Marsala Sauce
- #3 Romano Crusted with Tomatoes and Fresh Mozzarella
- #4 Pan Seared with Wild Mushroom in a Champagne Shallot Cream Sauce
- #5 Grilled Blackberry BBQ Breast of Chicken with Roasted Pecans
- #6 Lemon Chicken Lightly Battered sauteed with Artichokes and Fresh Tarragon in a Lemon Butter Sauce
- #7 Oven Roasted Apple, Cranberry, Sausage and Gorgonzola Stuffed Breast of Chicken with a Cider Cream +\$2
- #8 Macadamia Crusted Breast of Chicken with Grilled Pineapple and a Ginger Teriyaki Glaze +\$2
- #9 Baked Sharp Cheddar and Smoked Ham Filled Crispy Chicken with a Asiago Cream Sauce +\$2
- #10 Oven Roasted Pancetta Crusted Boursin Topped Breast of Chicken with a Champagne Shallot Cream +\$2

Faro Island Salmon \$19 (choose 1 topping below)

#1 Basil Seared with a Roasted Pepper Salad

#2 Ginger Seared with Mango Salsa

#3 Oven Roasted with Tomato-Basil Saffron Aioli

#4 Pan Seared Artichoke Sundried Tomato Cream

#5 Crab Crusted with Lemon Chive Aioli +\$2

Other Seafood

#1 Crab Stuffed Filet of Sole with Lobster Sauce \$14

#2 Romano Crusted Tilapia with Tomato Basil Aioli \$12

#3 Oven Roasted Crab Cakes with Lemon Caper Aioli \$16

#4 Grilled Nantucket Sword Fish Citrus Garlic Chive Butter \$20

#5 Crab Stuffed Shrimp Drawn Butter and Lemon \$20

Other Entrees-#3-#4-#5 not served with starch or Vegetable

#1 Pork Parmesan with Fresh Mozzarella Cheese \$12

#2 Crystal Peak Bacon Wrapped Meatloaf with a Pan Gravy \$13

#3 Bolognese- Freshly Ground Black Angus Chuck in a Classic Sauce & Shaved Romano served with Gemelli pasta for one \$ 11 (served over pasta)

#4 Vegetarian Curry with Tofu over brown rice \$15 Gf Vegan

#5 Spinach, Tomato, Cauliflower, Basil, Romano Stuffed Portabella over Rice Pilaf \$15 can be vegan without Romano

With all Entrées, please choose one starch and one vegetable

Starches- Roasted Garlic Whipped Potatoes- Chive Romano Whipped Potatoes-Herb Roasted Red Bliss Potatoes- Rice Pilaf-Penne with Marinara and Romano-Mac & Cheese +\$2-Twice Baked potato +\$2

Vegetables – Green Beans and Honey Roasted Carrots- Roasted Butternut Squash-Ginger Broccoli- Herb Roasted Cauliflower-Teriyaki Stir-Fried Vegetables-Grilled Asparagus +\$2

Frozen House Made Soups & Stew One Quart feeds two \$15 served with 4 dinner Rolls

Great for lunch or lite dinners ** Gluten Free Vegetarian Soups

Soups-#1 Butternut Cider Bisque** #2 New England Clam Chowder #3 Cream of Chicken with Cheddar and Dill #4 Corn Chowder** #5 Black Bean** #6 Beef Barley #7 Potato Leek #8 Split Pea and Ham

Stew-Beef Bourguignon Tender Piedmontese Beef Braised with Winter Vegetables, Red Potatoes and Red Wine in a Savory Brown Sauce (Piedmontese Beef is very Lean and packed with Omega 3)

Pastas \$14 (not served with starch or Vegetable)

#1 Penne w/ Roasted Tomatoes, Grilled Eggplant, Caramelized Onions, Kalamata Olives & Shaved Romano

#2 Penne Pasta tossed with Sweet Sausage, Broccoli Rabe and Sini Romano

#3 Crystal Peak's Truffle Baked Macaroni and Cheese with Cherry Wood Smoked Bacon

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

#5 Gemelli Pasta Tossed with Roasted Peppers, Portobellos & Spinach in a Gorgonzola Cream Sauce

#6 Penne Ala Vodka with Oven Dried Tomatoes, Braised Spinach and Shaved Romano Cheese

#7 Tricolor Tortellini Tossed in an Asiago Cream with Roasted Oak Tree Shiitakes,

Baby Spinach, Tomato Fondue, Asparagus and Shaved Romano Cheese +\$2

Appetizers-Sandwiches and Salads

Cajun Chicken Wings with a Horse Radish Sour Cream Dipping Sauce 1 Dozen \$12

Buffalo Wings with House Blue Cheese Sauce Carrots and Celery sticks 1 Dozen \$14

Nacho Platter set up Blue Corn Chips, Grilled Chicken or Ground Angus, Cheddar Cheese, Sour Cream, Green Onions and Salsa For 4 people \$12

8 Loaded Potato Skins Cheddar, Scallions, Sour Cream with Bacon or Mushrooms \$10

Grilled Black Angus Burger with Cheddar, Bacon and Caramelized Onions on Kaiser Roll \$11

Grilled Ruben Freshly Braised Corned Beef, Sauerkraut, Swiss, Thousand Island Dressing, Grilled on Rye \$11

Grilled Cheese with Bacon and Tomato \$8

Cajun Chicken Sandwich Roasted Tomato, Roasted Peppers, Artichokes and Basil Aioli \$9

Field Greens Salad, Cucumber, Grape Tomato, Grated Carrot Balsamic Dressing (for one \$5 -for two \$7

Caesar Salad Crisp Romaine, Grape Tomato, Kalamata Olives, Grated Romano, Focaccia Croutons (for one \$6 for two \$9 Add Grilled Chicken \$4-Grilled Shrimp \$6 Grilled Prime Steak \$8

Field Greens, Crumbled Gorgonzola, Dried Cranberries, Port Poached Green Apples, and a Cider Vinaigrette (for one \$7 for two \$10 Add Grilled Chicken \$4-Grilled Shrimp \$6 Grilled Prime Steak \$8

Desserts \$5

Warm Apple Cranberry Crisp -Oreo Cheesecake -Flourless Chocolate Cake-Chocolate Peanut Butter Pie

Specials will also be available Each week*