

Crystal Lake Café

Catering Policies

The Crystal Lake Café at Americana Vineyards offers special menus for private parties. Whether you're looking for casual hors d'oeuvres, a plated lunch, lunch to go or a dinner buffet, we're happy to customize our menus to your taste.

During regular winery and restaurant business hours, there is a \$50 per hour charge for space rental, with a minimum of three hours. All of our special menus require a minimum of 20 people, with a maximum of 50. Depending on the number of guests, there may be an additional charge for equipment rentals (i.e., tents, tables, linens, china, flatware, etc.).

We do not offer full-service catering off-site, but some menu items are available for pick-up.

Our Policy is that outside food and beverages are not permitted. Americana wines are available by the glass, bottle or case. There is a fifteen percent discount with the purchase of a case (12 bottles or more).

New York State tax and twenty percent service charge will be added to all bills (unless you are tax exempt- please let us know). Confirmation of a minimum guaranteed number of guests is required five days before the event. Without confirmation, the latest estimate will be considered the guarantee. The party will be responsible for paying for that number, regardless of the number of guests.

When planning a party, we estimate the amount of food we will need with a simple formula: 4-8 pieces per person for each hour you would like to have food available. The time of day will have a substantial impact on how much food you will need:

Lunch - 11a.m. to 1p.m., 6-8 pieces per person per hour for hors d'oeuvres.

Snacks - 2p.m. to 4p.m., 4-6 pieces per person per hour for hors d'oeuvres.

Dinner - 5p.m. to 7p.m., 6-8 pieces per person per hour for hors d'oeuvres.

Prices vary widely, but the following prices can generally be expected:

Light Hors d'oeuvres- \$15 - \$22 per person.

Heavy Hors d'oeuvres- \$24 - \$34 per person.

Buffet Dinner with multiple entrée selections- \$24 - \$34 per person.

Hors d'oeuvres

Each of the following items are priced at 25 pieces.

- Crab cakes with chipotle aioli and spicy slaw. \$55
- Poached shrimp with spicy Thai sauce, lemon aioli and traditional cocktail sauce. \$50
- Asian skewers- vegetable, chicken or beef with curried peanut sauce. \$45
- Potato pancakes with smoked salmon and sour cream. \$40
- Stuffed mushrooms with sausage, Romano cheese and breadcrumbs. \$37
- Pot stickers- shrimp, chicken or pork with soy-ginger sauce. \$37
- Empanadas- Chorizo, black bean puree and cheddar with salsa and sour cream. \$37
- Spring rolls- vegetable, shrimp or pork with sweet chili dipping sauce. \$37
- Stuffed baby red potatoes with smoked pork, cheddar and scallion. \$37
- Chicken wings with spicy Thai, chipotle BBQ or buffalo. \$35
- Ham and Gruyere fritters with whole grain mustard aioli. \$32
- Stuffed phyllo dough with spinach, feta and red onion. \$30
- Baguette crostini with bruschetta. \$25
- Soy marinated water chestnuts wrapped in bacon with brown sugar glaze. \$25

Party Platters

Each of the following platters serve approximately 25 guests.

- Antipasto: Marinated grilled and roasted vegetables, green and Kalamata olives, fresh mozzarella and sausage. \$75
- Cheese platter: Selected cheeses with olives, cornichons, whole grain mustard, house made crackers and seasonal fruit. \$70
- Pulled pork sliders: Smoked pork shoulder, mini-rolls and creamy slaw. \$65
- Tea sandwiches: Cream cheese and cucumber, smoked salmon and ham salad. \$50
- Dip and crudité platter: Spinach and artichoke dip, salsa and pimiento cheese with toasted focaccia, fresh tortilla chips and house made crackers. \$50
- Sheet pizza: Choice of toppings. \$50
- Bread basket: Focaccia, ciabatta and flatbreads with herb butter and dipping oil. \$35

Beverages

Prices based per person.

Bottled water and soda: \$1.50

Coffee and tea service (includes regular, decaf, a selection of hot tea, milk, lemon and sugar): \$3

Wine available by the glass, bottle or case. Prices vary based on selection. Please ask.

Dinner Selections

Priced per person.

Choose one Entrée:

Lemon and herb roasted salmon. \$16

Roasted chicken quarters. \$15

Shrimp skewers. \$15

BBQ ribs. \$14

Grilled marinated flank steak. \$14

Smoked pulled pork. \$13

Grilled andouille sausage. \$13

Smoked beef brisket. \$13

Lasagna- vegetarian or Italian sausage. \$12

Vegetable skewers. \$12

Additional entrée options are \$6 per person, per selection.

Choose three Sides:

Baked beans

Cole slaw

Rice pilaf

Corn on the cob (seasonal)

Roasted red, mashed or salt potatoes

Seasonal roasted vegetables

Sautéed green beans

Slow cooked greens

Additional side options are \$3 per person, per selection.

Choose one Salad:

Mixed greens with red onion, cucumber, tomato and red wine vinaigrette.

Caesar salad with Romaine, red onion, Kalamata olives, Romano cheese and croutons.

Pasta salad with fresh vegetables.

Iceberg salad with tomatoes, bacon and blue cheese dressing.

Dessert

Assorted cookie platter- \$2 per person.

Choose two:

Chocolate chip

Peanut butter

Oatmeal-raisin

Sugar cookies

Brownies- with or without walnuts

Additional options are \$1 per person, per selection.

Seasonal fruit crisp with Cayuga Creamery vanilla ice cream- \$5 per person.

11" Tarts- serves 12, \$30 each

Raspberry-almond

Lemon curd

Chocolate truffle

Chocolate-hazelnut

Bourbon pecan

New York style cheesecake with graham cracker crust and blueberry sauce.

9" serves 12-16- \$36

10" serves 16-20- \$46

Cakes

9" serves 12- \$36

10" serves 16- \$46

½ sheet serves 40- \$75

Flavors

Devils food with vanilla, chocolate or cappuccino icing.

Pumpkin walnut with cream cheese icing.

Chiffon cake with lemon curd or strawberries (seasonal) and whipped cream.

Almond with raspberry or apricot jam.

Carrot with cream cheese icing.

Coconut cream.

German chocolate.

*Cakes brought in from outside the café will be charged a \$20
cake cutting/plating fee.*