

## Salads

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*Salads are served with a dinner roll and butter.*

### **Garden Fresh Salad**

*Prepared with organic field greens, carrot, red onion, grape tomatoes and croutons. Choose between a tasty balsamic mustard vinaigrette, creamy viddalia onion, or vibrant tomato basil.*

### **Traditional Caesar Salad**

*Romaine tossed with croutons and classic Caesar dressing. Garnished with sweet grape tomatoes.*

## Desserts

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### **Apple Cranberry Pie**

*A light, flaky crust filled with fresh apples and cranberries and seasoned cinnamon and sugar.*

### **Peach Cobbler**

*Sweet peaches lightly flavored with cinnamon and sugar, topped with a golden brown crispy crust.*

### **Chocolate Cake**

*Moist cake generously lathered with a scrumptious chocolate frosting.*

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If you are in need of short-notice menu solutions, on- or off-premise catering, or catering rental equipment—please give us a call!

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**Crystal Lake Catering Co.**  
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*Located at Chimney Corners Resort  
overlooking beautiful Crystal Lake*

## Short-Notice Menu Solutions

These menus are created for the person who prefers not to spend all day in a kitchen preparing hors d'oeuvres and/or dinner — as well as for those who prefer to be comfortable and at ease at home, without the hassles associated with dining out.

Short-Notice Menu Solutions are designed for the individual who would simply like to participate in his/her social event rather than spending his/her time in the kitchen with preparation, service and cleanup.

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*Serving Benzie, Leelanau, Grand Traverse and Manistee Counties*

# Short Notice Menu Solutions

- The following hors d'oeuvres, salads, entrees and desserts represent a menu of items we can provide on short notice (possibly as short as 24-hours).
- This menu is designed to be served family-style, one entrée for the group. Hors d'oeuvres and salad are colorfully presented and may be immediately served. Our entrees are prepared, packaged in trays and delivered for easy re-heating in the convenience of your home with the use of your appliances.
- If you are unable to pick-up the meal, delivery is offered for a \$25 charge. Delivery must be coordinated to ensure someone is available for appropriate food preparation instruction. (We deliver to destinations within a ten-mile radius of Chimney Corners Resort. Additional miles are billed at \$1.00 per mile).
- If you are renting equipment that needs to be returned to us, we will pick-up for a \$25 charge.
- With ample notice, and for a fee, we are able to provide professional staff to prepare, serve and clean up.
- If the following menus do not meet your needs, please call for our Custom Menu Suggestions. These items may not have the short turn-around-time, but many are ideas with which we've had success.

## Hors d'oeuvres

Prepared in servings of 25 and 50

**French Pate Sampler** ..... (\$79/142)  
*Smoked Salmon Terrine, Mousse Trouffee Pate, and spinach with Roquefort Terrine with a variety of crackers.*

**Imported and Domestic Cheeses with Fresh Fruit** ..... (\$109/207)  
*Fresh seasonal fruit displayed beautifully with a fine selection of imported and domestic cheeses. Served with fresh baked bread and assorted crackers.*

**Mediterranean Sampler** ..... (\$96/73)  
*Marinated artichoke hearts, semi-dried tomatoes, Genoa salami, aged mountain Gorgonzola cheese served with sliced sourdough baguette and extra virgin olive oil.*

**Middle Eastern Sampler** ..... (\$76/137)  
*A selection of regional staples boasting classic hummus, baba ganouj with pita triangles and dolmas (stuffed grape leaves).*

**Southwest Sampler** ..... (\$87/157)  
*A fun selection of our Aztec cream cheese, fresh tomato salsa and fresh guacamole. Served with tortilla chips.*

## Entrees

The following entrees are available at the listed per person price with your choice of salad and dessert.

**Lasagna Florentine** ..... \$11.00  
*Fresh Spinach sautéed with lemon, garlic, and a hint of nutmeg then blended with three Italian cheeses. Prepared with a fresh lasagna noodle and baked with a light Marinara Sauce.*

**Lasagna Bolognese** ..... \$12.50  
*A traditional lasagna prepared with fresh pasta, ricotta, and Parmesan and Mozzarella cheeses and then baked with in an Italian sausage and ground beef bolognese sauce.*

**Chicken Cacciatore** ..... \$15.00  
*Breasted Chicken lightly dusted in seasoned flour, browned in olive oil and topped with a delicious tomato based sauce. Served with Mediterranean Rice Pilaf.*

**Pork Tenderloin** ..... \$17.00  
*Seasoned and seared then roasted moist and tender and re-heated in your oven. Served with a delicious tomato, apple, currant chutney, a Mediterranean rice pilaf and fresh steamed vegetables.*

**Walleye a la Vera Cruz** ..... \$18.00  
*Another local favorite dusted in seasoned flour browned in a pan and topped with a tasty south of the border, tomato based sauce. Served with Caribbean Rice Pilaf.*

**Beef Tenderloin** ..... \$19.00  
*Lightly seasoned, seared and roasted medium rare, finished in your oven at your desired temperature. Served with mashed redskin potato, steamed fresh vegetable and garnished with reduced balsamic vinegar.*

The following BBQ Style entrees are perfect complements for a fun, festive outdoor beach party. Unlike the above entrees, you may choose to have both chicken AND ribs. Colelaw and corn bread will be substitutes for a green salad and roll. With ample notice we would be happy to provide staff and a propane grille to setup, serve and clean up.

**BBQ Style Chicken** ..... \$9.50  
*Half of a bird rubbed with a blend of tasty Mediterranean spices and grilled moist and tender at your event. Served with corn bread, baked beans and coleslaw.*

**BBQ Pork Ribs** ..... \$14.00  
*Half of a slab of baby back ribs rubbed with tasty spices, smoked, slowly roasted and finished on your grill with our Mango BBQ sauce. Served with corn bread, baked beans and coleslaw.*