

CRANWELL
RESORT ♦ SPA ♦ GOLF CLUB

Catering Menus

BREAKFAST BUFFETS

Available to groups of all sizes

Continental Breakfast Buffet

Assorted Fruit Juices
Sliced Fresh Fruit Medley
Danish, Croissants, Muffins, Bagels
Assorted Breakfast Breads
Coffee, Tea, Milk
\$9.95

Executive Continental Breakfast

Assorted Fruit Juices
Sliced Fresh Fruit Medley
Danish, Croissants, Muffins, Bagels
Assorted Breakfast Breads
Coffee, Tea, Milk
and
Breakfast Sandwich:
Egg & Cheese on Bagel or Croissant
or
Breakfast Burrito:
Scrambled Eggs & Salsa,
Sausage, Bacon or Ham
\$13.95

Full Breakfast Buffet

Assorted Fruit Juices
Assorted Breakfast Cereals
Sliced Fresh Fruit Medley
Danish, Croissants, Muffins, Bagels
Assorted Breakfast Breads
Vermont Maple Sausage Links
Bacon
Roasted Yukon Gold Potatoes
Freshly Scrambled Eggs
Pancakes or French Toast, Maple Syrup
Coffee, Tea, Milk
\$16.95

(Chef Attended Omelet Station: \$3.00 per person)

BRUNCH BUFFETS

Available to groups of 25 or more

The Berkshire Brunch Buffet

Assorted Fruit Juices
Sliced Fresh Fruit Medley
Danish, Croissants, Muffins, Bagels
Assorted Breakfast Breads
Freshly Scrambled Eggs
Roasted Yukon Gold Potatoes
Vermont Maple Sausage Links
Bacon
Eggs Eugene
Poached Egg on English Muffin,
Sautéed Spinach, Artichoke Saffron
Butter Sauce

With a Choice of:

Cranwell French Toast
Filled with Fresh Fruit & Cream Cheese Spread
Maple Syrup
or
Fresh Fruit Crepes
Granny Smith Apple, Strawberry, or Mixed Berry
Coffee, Tea, Milk
\$22.95

The Cranwell Brunch Buffet

Assorted Fruit Juices
Fresh Fruit & Cheese Display
Danish, Croissants, Muffins, Bagels
Assorted Breakfast Breads
Chef Attended Omelet Station
Cranwell French Toast
Filled with fresh fruit & cream cheese spreads
Fresh Fruit Crepes
Granny Smith Apple, Strawberry, or Mixed Berry
Pan Seared Salmon Filet with
Herb Crust, Saffron Beurre Blanc Sauce
Grilled Chicken Breast
Roasted Seasonal Vegetables
Vermont Maple Sausage Links
Bacon
Roasted Yukon Gold Potatoes
Coffee, Tea, Milk
\$25.95

BOXED LUNCHES

The Berkshire

Turkey Breast, Tuna Salad or Roast Beef
on Baguette Sandwich
Assorted Condiments
Whole Fresh Fruit
Potato Chips
Granola Bar
Freshly Baked Cookies
Bottled Water
\$17.95

The Cranwell Deluxe

Grilled Marinated Chicken Breast
Or Crispy Fried Chicken
Assorted Cheeses and Fresh Fruit
Potato Chips
Pasta Salad
Freshly Baked Cookies
Bottled Water
\$19.95

LUNCHEON BUFFETS

Available to groups of 20 or more

Sandwich Board Buffet

Soup du Jour
Assorted Freshly Prepared Sandwiches
Baby Greens Salad
Pasta Salad, Potato Chips
Assorted Dessert Display
Soft Drinks, Coffee, Tea
17.95

Grilled Sandwich Buffet

Soup du Jour
Classic Corned Beef Reuben
Turkey Reuben
Tuna Melt
Philly-style Steak & Cheese
Grilled Ham & Cheese
Baby Green Salad
Pasta Salad, Potato Chips
Assorted Dessert Display
Soft Drinks, Coffee, Tea
\$20.95

Pizza Buffet

Classic Caesar Salad, Pasta Salad
Soup du Jour
Assorted Pizzas:
Meat Lovers, Hawaiian
Vegetarian—*Served Family Style*
Assorted Dessert Display
Soft Drinks, Coffee, Tea
\$17.95

LUNCHEON BUFFETS

Available to groups of 25 or more

Deli Buffet

Soup du Jour
Baby Greens Salad & Pasta Salad
Albacore Tuna Salad
Deli Meats & Domestic Cheeses
Fresh Breads & Rolls
Assorted Dessert Display
Soft Drinks, Coffee, Tea
\$17.95

Hot Deli Buffet

Baby Greens Salad & Pasta Salad
Deli Meats & Domestic Cheeses
Fresh Breads & Rolls
Chef's Choice Hot Entrée:
Fish, Chicken or Pasta
Fresh Vegetable
Rice or Potato
Assorted Dessert Display
Soft Drinks, Coffee, Tea
\$22.95

Italian Buffet

Classic Caesar Salad
Antipasto
Tomato & Mozzarella Salad
Sautéed Veal & Sweet Peppers
Fresh Garlic Bread & Rolls
Baked Lasagna
Vegetarian or Beef
Fresh Seasonal Vegetables

And Choice of:

Grilled Chicken Breast
Orzo & Roasted Vegetables

or

Shrimp Scampi
Served over Linguini

Assorted Dessert Display
Soft Drinks, Coffee, Tea
\$24.95

Barbeque Buffet

Baby Greens Salad
Fresh Rolls & Breads
New England Baked Beans
Fresh Potato Salad
Potato Chips, Relishes & Assorted Condiments
Grilled Prime Hamburgers
All-Beef Hot Dogs
Italian Sweet Sausage
Assorted Dessert Display
Soft Drinks, Coffee, Tea
\$24.95

Spa Cuisine Buffet

Baby Green Salad
 Grilled Vegetable Salad
 Balsamic Vinaigrette
 Grilled Boneless Chicken Breast
 Tempeh Stir Fry—Fresh Garden Vegetables
 Medley of Rice
 Fresh Fruit Medley
 A Selection of Fruit Sorbets
 Soft Drinks, Coffee, Tea
 \$23.95

Americana Buffet

Penne with Roasted Vegetables
 Classic Caesar Salad
 Baby Greens Salad
 Statler Breast of Chicken—Granny Smith Apple Stuffing
 Grilled Salmon—Mustard Caper Sauce
 Indian Harvest Rice
 Seasonal Vegetable Medley
 Fresh Breads & Rolls
 Assorted Dessert Display
 Soft Drinks, Coffee, Tea
 \$27.95

Mexican Buffet

Freshly Made Tortilla Chips
 Tomato, Spinach, Corn
 Pico de Gallo Salsa & Guacamole
 Chilled Taco Salad
 Sizzling Fajitas:
 Beef, Chicken & Shrimp
 Spanish Rice:
 Beans, Cilantro, Tomatoes, Hot Salsa, Lime
 Mexican-style Fried Ice Cream
 Soft Drinks, Coffee, Tea
 \$24.95

Asian Buffet

Oriental Style Chicken Salad
 Baby Greens Salad
 Sesame Dressing
 Teriyaki Salmon
 Coconut Shrimp
 Oriental Rice

And Choice of:

Breast of Chicken - Pineapple Salsa
 or
 Asian Stir Fry - Beef

Fortune Cookies
 Coconut Macaroons
 Soft Drinks, Coffee, Tea
 \$28.95

SERVED LUNCHEON MENU

SERVED LUNCHEON MENU

Appetizers & Salads

Please select one of the following

Hot or Chilled Soup du Jour
 New England Clam Chowder
 Baby Greens Salad with
 Aged Sherry Vinaigrette
 Classic Caesar Salad
 Beefsteak Tomato & Mozzarella Salad
 Jumbo Shrimp Cocktail (add \$2.50 per person)

Entreès

Please select two of the following

Grilled Salmon Filet

Citrus Glaze

Roasted Tenderloin of Beef

Shallot Bordelaise Sauce

Barley Risotto

*Grilled Chicken Breast
 Brunoise Vegetables, Pearl Barley
 Fresh Parmesan Cheese*

Grilled Breast of Chicken

Roasted Vegetables

Penne with Garden Vegetables

Roasted Vegetables & Fresh Tomato Sauce

Desserts

Please select one of the following

Cranwell's Famous Apple Tart
 Belgian Chocolate Mousse
 Berkshire Ice Cream
 Seasonal Fruit Sorbet
 \$27.95

Surf & Turf

*Petite Tenderloin of Beef &
 Classic Baked Stuffed Shrimp
 \$31.50*

HORS D'OEUVRES

Served Butler Style- Please select a combined total of five items from the hot & cold hors d'oeuvres selections

HOT

Grilled Sea Scallops

Wrapped in Bacon

Miniature Spring Rolls

With Sweet Soy Sauce

Miniature Risotto Cakes

Vegetable Quiche Triangle

Fried Blue Cornmeal-Encrusted Oysters

With Sweet Chili Sauce

Asian Chicken and Raisin Dumplings

With Apple Maple Dipping Sauce

Roasted Vegetables in a Beggars Purse

Potato Latkes

With Apple Sauce

Miniature Beef Wellington

Pigs In A Blanket

Petite Lamb Chops

With Apple and Pear Chutney

Marinated Beef Skewers

Choice of:

Peanut, Hoisin & Cilantro or Mandarin Orange

COLD

Chilled Gulf Shrimp

With Classic Dipping Sauce

California Rolls

With Soy Sauce, Wasabi & Pickled Ginger

Vegetable Paté

Served on a Water Cracker

Seared Tuna on a Crisp Wonton

With Pineapple Cucumber Salsa

Polenta Triangle

With Sauce Tapenade

Cherry Tomato

Filled with Mozzarella, Basil

And Extra Virgin Olive Oil

Smoked Salmon Mousse

In a Belgian Endive

Smoked Duck on a Crisp Wonton

With Fruit Compote

Asparagus and Smoked Gouda

Chicken Roulade

On a Toasted Crostini

With Herb Mayonnaise

\$11.00 for ½ Hour

\$16.00 for 1 Hour

or

Cocktail Reception Package

One Hour Served Hors d'oeuvres &

Premium Open Bar

\$29.00

STATIONARY HORS D'OEUVRES SELECTIONS

Priced on a one hour basis

Raw Bar

Crab Claws,
Little Neck Clams-on-the-Half Shell,
Oysters-on-the-Half Shell,
Iced Gulf Shrimp with
Remoulade Sauce,
Cocktail Sauce & Lemon Wedges
\$14.00 per person

Attended Sushi Station

A mixture of Sushi & Sashimi,
Traditional Condiments
\$14.00 per person
\$75.00 chef attendant fee applies

Antipasto Station

An Array of Italian Meats & Cheeses
Expertly Displayed with Marinated Vegetables,
Traditional Condiments,
Salads & Breads
\$10.75 per person

Poached Salmon Station

Whole Poached Salmon with Aioli,
Capers, Onion, Chopped Egg, Baguettes,
and Assorted Crackers
\$12.75 per person

*Add Assorted Smoked Fish
at an additional \$3.00 per person*

Hot Seafood Hors D'oeuvre Station

Oysters Rockefeller, Baked Clams,
Crab Cakes, and Shrimp
\$13.75 per person

*Add any one hot Hors d'oeuvre to another
station at an additional \$3.50 per person*

Carving Station

Your Choice of two:
Roasted Beef Tenderloin
Roasted Turkey
Baked Virginia Ham
Leg of Lamb
or Peppered Strip Loin of Beef
with Accompanying Sauces
\$12.00 per person
\$75.00 chef attendant fee applies

Create-Your-Own-Pasta Station

Variety of Pastas, Sauces and Toppings
Prepared to Order
\$11.00 per person \$75.00 Chef Charge

Baked Cheese Presentation

Baked Cheese Seasoned with Herbs, and
Wrapped in a Flaky Crust,
with Seasonal Berries and Baguettes

Your Choice of Two:

Brie, Saga Bleu,
Wisconsin Cheddar (sharp or mild), Bel Paese
\$9.75 per person

Fruit, Cheese and Crudité Presentation

A Selection of International Cheeses
with Fresh Fruits and Vegetables
Mint Crème Fraiche, Roquefort Dip
and a variety of Crackers and Lavosh
\$9.75 per person

Combine the Two Cheese Stations

\$12.00 per person

*Prices are subject to a 5% Massachusetts tax,
and a 20% service charge.*

All prices are per person except as noted.

DINNER SERVICE - Appetizers & Salads

APPETIZERS

Please select one of the following

Chef's Selection of Soups

Pumpkin Bisque
Butternut Squash & Cider Bisque
Lobster Bisque
Celery Root
Roasted Portabella Mushroom

Our soups are created with the seasons of the Berkshires in mind, prepared with our own fresh stocks and locally-grown ingredients.

Baked Vegetable Tart

Flaky Puff Pastry with
Vegetables of the Season in a
Light Herb Custard &
Garnished with Maché

Warmed Camembert Cheese

Locally-made Sheep's Milk Cheese,
Seared, and served with Huckleberry & Kumquat Jam
Crispy Baguettes

Fresh Ravioli

Fresh house-made Pasta with
Your Selection of filling

Crab & Langostino Cake

Prepared with Fresh Blue Crab &
Cold Water Langostino,
Lobster Sauce & Micro Greens

SALADS

Please select one of the following

Root Vegetable Salad

Crispy Root Vegetables Tossed with
Baby Greens Salad, Aged Sherry
Wine Vinegar and Extra Virgin Olive Oil

Prosciutto & Roasted Asparagus Salad

Roasted Asparagus Wrapped in Cured
Ham with Arugula and Bibb Lettuce,
Smoked Tomato Vinaigrette

Classic Caesar Salad

Romaine Hearts, Garlic Croutons,
Fresh Parmesan Romano Cheese

Vine Ripened Tomato Salad

Fresh Mozzarella Cheese,
Aged Balsamic Vinegar
Olive Oil and Fresh Basil

Baby Spinach Salad

Crumbled Bleu Cheese,
Toasted Walnuts,
Balsamic Vinaigrette

DINNER SERVICE - Entrées

ENTRÉES

Cranwell Mixed Grille

Please select two of the following –
Pre-counts are not required

Tenderloin of Beef

Sea Bass

Arctic Char

Statler Breast of Chicken

Rack of Lamb

Atlantic Salmon

Served with a selection of sauces
Meats & Poultry are accompanied by
Merlot Sauce, Garlic Herb Butter,
or Roasted Red Pepper Coulis

Seafood selections are accompanied by
Garlic Herb Butter, Mustard Caper Sauce,
Lobster Sauce, or Citrus Glaze

Additional Entrée Selections

*Please select two of the following for your dinner menu –
Pre-counts are required*

Tenderloin of Beef

A Hand-cut Grilled Filet Mignon

Rack of Lamb

New Zealand Lamb Rack, au jus

Atlantic Salmon Filet

Roasted Filet of Salmon – a New England Favorite

Arctic Char

A Roasted Filet Similar to Salmon, Lighter in Flavor

Hapu-Apu

Grilled Hawaiian Sea Bass Imported from Honolulu

Statler Breast of Chicken

Pan Seared

Veal Wellington

Center-cut Rib Chop, Wild Mushroom Duxelle

Foie Gras, Wrapped in Flaky Puff Pastry

VEGETARIAN SELECTIONS

Butternut Squash Risotto

Imported Italian Arborio Rice,
Roasted Butternut Squash,
Asparagus, Portabella Mushrooms
and Eggplant

Topped with freshly shaved Parmesan Reggiano Cheese

Roasted Vegetable Gateau

Roasted Portabella Mushrooms,
Celery Root, Beefsteak Tomatoes and Yellow Peppers
Warmed Roasted Red Pepper Vinaigrette and Toasted Quinoa

Chef's Pasta Selection

DESSERTS

Please select one of the following

Cranwell's Famous Apple Tart

*Orange Caramel Sauce and
Vanilla Ice Cream*

Belgian Chocolate Mousse

Served in a Dark Chocolate Cup

Decadent Chocolate Torte

Chocolate at its Best

Assorted Mini Pastries

A Platter of Freshly Prepared Individual Cakes and Tarts

Fresh Fruit Presentation

*An Array of Fruits Served with
Valhrona Chocolate Dipping Sauce*

Berkshire Ice Cream

With a Choice of Raspberry or Strawberry Coulis

Seasonal Fruit Sorbet

Belgian Chocolate or Caramel Sauce

All served with Freshly Brewed Coffee and Imported Teas

Three Course Dinner \$44.00

Four Course Dinner \$ 49.00

All prices are per person except as noted.

DINNER BUFFETS

Cranwell Buffet

Carving Station – Your Choice of Two

Beef Tenderloin
Roasted Turkey
Baked Virginia Ham
Peppered Strip Loin of Beef
Leg of Lamb
With Accompanying Sauces

Create Your Own Pasta Station

Accompaniments

Beefsteak Tomato Mozzarella Salad
Classic Caesar Salad
Baby Greens Salad
Seasonal Vegetable Medley
Roasted Potatoes
Hearty Rolls & Breads

Your Dessert Selection

\$53.00

Caribbean Buffet

Available to groups of 50 or more

Cocktail Reception

Selection of passed Hors d'oeuvres

Dinner begins with a plated Mediterranean Salad

Buffet Stations:

Polynesian Shrimp with Grilled Baby Bok Choy
Grilled Snapper with Mango & Pineapple Salsa
and Grilled Plantains
Jamaican Jerk Chicken Breast
Pork Tenderloin with Apricot Black Currant Gastrique
Penne Pasta al Diablo—Spicy Tomato, Pepper & Banana
Curried Roasted Potatoes
Saffron Rice

Dessert

Plated Hawaiian Cake

\$63.00

Caribbean-style Tropical Drink Station

Piña Coladas, Margaritas, and
Strawberry & Banana Daquiris
\$100.00 bartender fee plus beverage charges

International Buffet

Available to Groups of 50 or More

Italian Station

Classic Caesar Salad
Fresh Garlic Bread
Peppered Veal Medallions
Mushroom Risotto
Fettuccini with Calamari
Fresh Tomatoes & Garlic

German Station

Traditional German Beet Soup
Bratwurst with Braised Red Cabbage
Knockwurst with Sauerkraut
German Potato Salad

Asian Station

California Rolls
Cucumber & Watercress Salad
Polynesian Shrimp Stir Fry
Seared Tuna Steak
Papaya & Mango Salsa

Dessert

Platter of Assorted Mini Pastries
presented to each table

\$65.00

Berkshire Buffet

Penne Pasta with Roasted Vegetables
Statler Breast of Chicken with Cider Glaze
Grilled Salmon Filet or
Hawaiian Sea Bass

Classic Caesar Salad
Baby Greens Salad
Beefsteak Tomato & Mozzarella Salad
Seasonal Vegetable Medley
Roasted Potatoes
Freshly Baked Rolls & Breads

Your Dessert Selection

\$40.00

\$75.00 chef attendant fee applies with each individual station.

All prices are per person except as noted.

BARBEQUE MENUS

*20 Guests- Served buffet style with Chef-attended Grill
Less than 20 Guests—served family style*

Sloane's Grill

BBQ Chicken
All Beef Hot Dogs
Grilled Hamburgers and Garden Burgers
\$27.00

Country BBQ

Texas Style BBQ Chicken
Classic Baby Back Ribs
\$37.00

Cranwell Grand BBQ

12oz. New York Strip Steak
Texas Style BBQ Chicken
Classic Baby Back Ribs
\$48.00

New England Clam Bake

Steamed 1 ½ lb. Maine Lobster
Steamed Littleneck Clams
Texas Style BBQ Chicken
12 oz. New York Strip Steak
\$68.00

*Each of the above accompanied by
Tortellini Pasta Salad with Vegetables*

Fresh Potato Salad
Baby Green Salad
New England Baked Beans
Farm Fresh Corn-on-the-Cob
Cranwell Apple Pie
Chilled Watermelon

\$75.00 chef attendant fee applies
with each individual sttion.

HOSTED BARS

Per-Drink Basis Bars

Well Brands	\$6.00
Call Brands	\$7.00
Top Brands	\$8.00 & up
Premium Brands	\$9.00 & up
Cordials	\$8.00 & up
Soft Drinks, Fruit Juice	\$2.50
Domestic Beer	\$4.00
Special Beer	\$4.50 & up
Imported Beer	\$5.00
Draft Beer (microbrewed)	\$5.50 & up
Evian Still Water	\$3.95
Perrier Sparkling Water	\$3.95
House Wine	\$6.00 glass \$28.00 bottle
House Champagne	\$6.00 glass \$28.00 bottle
Call Wines	\$7.50 & up per glass \$28.00 & up per bottle

Per Person, Per Hour Rate:

Premium Brands

First Hour	\$16.00
Second Hour	\$12.00
Thereafter	\$6.50

*Beer, Wine, & Soda only bars are available on
a per-drink basis only*

*A \$100.00 charge per bartender will be
added for satellite bars*

\$50.00 fee for self service bar.

All prices are per person except as noted.

Kindly Note.....

- When offering a choice of entrées, pre-counts are required seven days prior to your group's arrival.
- We require a final guarantee of attendees seven days prior to arrival. You will be billed for your guaranteed figure or any guest over your guaranteed figure. If we do not receive your guarantee, we will plan to set for, and serve, your original estimated guest count and charge accordingly. An increase of up to 5% is permissible within the one-week period. A last minute increase in guests may result in a shortage of staff and food items.
- Groups may be subject to additional charges based on items above and beyond our normal framework (i.e. specialty food items, excessive function space usage or set-up, certain audiovisual requirements, etc).
- A 5% Massachusetts state sales tax and 20% service gratuity is added to all food and beverages.
- All prices are subject to change. Please note that if there is a change in Massachusetts tax rates we will adjust as applicable.
- As other guests may utilize the same room prior to or following your function, please adhere to the times agreed upon. Should your time schedule change, please contact the Sales and Catering Office and every effort will be made to accommodate you. Function rooms are assigned by the number of people anticipated. If attendance decreases or increases, we reserve the privilege to move the function to a room suitable for that attendance. You will be notified of any changes in location prior to those changes being made.
- We do not permit any food or beverage items to be brought into the hotel and served to your guests. Exceptions: Birthday, anniversary and wedding cakes and wedding favors.
- Due to our fire regulations pertaining to open flames, all candles must be enclosed in a glass container.
- Packages and materials for events held at Cranwell should not arrive more than 5 days prior to the date of the function. Please include the name and date of the event along with the Sales Manager's name on the label. We cannot assume responsibility for damage or loss of any item sent to Cranwell for storage. Additionally, we cannot be responsible for any items, including audiovisual equipment, left on property at the close of a function.

THANK YOU

CRANWELL
RESORT ♦ SPA ♦ GOLF CLUB

55 Lee Road, Route 20, Lenox, MA 01240
800-572-8938 toll-free phone
413-637-1662 phone
413-637-0571 fax
sales@cranwell.com
www.cranwell.com