

*Catering*



*Crew*

*Restaurant & Bar*

*2290 South Rd.  
Poughkeepsie, NY 12601*

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## **Crew Cocktail Packages:** *prices are per person*

*Crew is happy to offer several drink packages to suit your needs. If you're unsure about purchasing a package, here are some options:*

**CASH BAR** – *Your guests pay for their own drinks. Any of our bar packages may be combined with a cash bar. For example, you may choose our basic package of beer, wine, soft drinks and juice - all other drinks are purchased individually by the guests.*

**RUN A TAB** – *In this case, a running total of drinks are kept at the bar. You simply pay the tab after the party. This is a good option if some guests don't drink alcohol, while not limiting beverage selection.*

### **No alcohol Package:**

*Soft Drinks, Lemonade, Iced Tea, Juices and Coffee.*

*\$8/2 hr.*

*\$10/3 hr.*

### **Crew Signature – Brunch or Shower Package:**

*Miller Lite, MGD, Miller High Life. House Wines, Bloody Marys, Mimosas, Soft Drinks & Juices*

*\$15/2 hr.*

*\$18/3 hr.*

*\$20/4 hr.*

*Coffee service provided with catering*

### **Brew House – Crew Bar Package:**

*All Bottles, House Wines, Soft Drinks & Juices, Coffee*

*\$16/2 hr.*

*\$18/3 hr.*

*\$20/4 hr.*

### **Bronze - Crew Bar Package:**

*Domestic Bottled Beers, House Wines, Soft Drinks & Juices, Coffee*

*\$14/2 hr.*

*\$16/3 hr.*

*\$18/4 hr.*

### **Silver – Crew Bar Package:**

*All Bottled Beers, House Wines, Soft Drinks & Juices*

*Plus ONE Tap Beer & ONE of our signature cocktails – check for current tapped beers.*

*\*\*Tap beers available only on premises\*\*Crew signature cocktail – see cocktail list below\*\**

*\$16/2 hr.*

*\$18/3 hr.*

*\$20/4 hr.*

### **Gold - Crew Bar Package:**

*All Bottle & Tap Beers, House Wines, Standard (well) Liquors, Soft Drinks & Juices*  
\$20/2 hr.  
\$22/3 hr.  
\$24/4 hr.

### **Platinum - Crew Bar Package:**

*All Beers, Wines, Well & Top Shelf Liquors, Soft Drinks & Juices*  
\$23/2 hr.  
\$26/3 hr.  
\$28/4 hr.

## **Signature Cocktail List**

*All signature cocktails are made with premium liquors.  
If you have your own signature cocktail in mind, please be sure to let us know!*

### **Raspberry-Herb Cocktail**

*Van Gogh Vodka, lemon juice, Prosecco, sugar, fresh mint/basil & raspberries*

### **Champagne Punch**

*Champagne, Cointreau, brandy & grenadine w/ seasonal fresh fruit*

### **Mimosa**

*Champagne and Orange Juice, perfect for brunches, showers and anniversary parties.*

### **Olive-Rosemary Martini**

*Shaken or stirred? Your choice of our premium gin or vodka, rosemary sprig skewered through pitted olives*

### **Bellini**

*Prosecco with Peach puree, an Italian classic! Or try the Pear & Cranberry Bellini!*

### **Bloody Mary**

*The All-American eye opener, made with Van Gogh Vodka, house-made mix and frozen celery ice!*

### **Margarita**

*Made with Sauza premium silver tequila, frozen or on the rocks (choose one)*

### **White Wine Spritzer**

*Ice, white wine, club soda, frozen fruit garnish*

### **Pear & Sparking Cider Cocktail**

*An earthy, sweet pear-cider cocktail tinged with whiskey. The Perfect drink for a cold day.*

### **Candy Cane Cocktail**

*Van Gogh Vodka, peppermint liquor, crushed candy cane & cranberry juice! Happy Holidays!*



## **Crew Wrap/Sandwich platters, \$9.95 per person**

*Choose to include Drinks: \$2.50 a person, bottled water & assorted sodas*

*Choose from whole wheat or sundried tomato wraps or whole grain bread*

*Includes your choice crew salad (see salad list) house-made potato chips or fries, Cole slaw & pickles.*

*\*Additional Salads can be added to enhance your lunch event: house-made soups & our crew specialty platters & salads. (see below).*

### **Wrap Menu:**

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#### **Blackened Chicken Wrap**

Grilled Cajun spiced chicken breast on a toasted brioche bun with pepper jack cheese and chipotle mayo

#### **Steak & Onion Wrap**

Sliced steak, sautéed onions, provolone cheese on a toasted baguette

#### **BLT Wrap**

Smoked Bacon, romaine lettuce, heirloom tomatoes with a roasted garlic aioli

#### **California Chicken Wrap**

Fried chicken cutlet, bacon, mayo - avocado add + 1.00 per person

#### **Smoked Turkey Wrap**

Smoked turkey breast and cheddar with cranberry mayo

#### **Vegetarian Wrap**

Seasonal vegetables and fresh mozzarella

#### **Chicken Pesto Wrap**

House-made pesto and mozzarella

#### **Buffalo chicken Wrap**

Crispy buffalo chicken with romaine, carrots and blue cheese dressing

#### **Chinese Chicken Wrap**

Oriental mix of greens, pulled chicken, carrots, scallions and fried noodles with a spicy peanut dressing

#### **Club Chicken Wrap**

Pulled chicken breast, smoked bacon, tomato, cheddar, chopped egg and honey mustard dressing

#### **Tuna or Chicken Salad Wrap**

Served with tomatoes and carrots in a wrap or toasted whole grain bread



## **Crew Salads**, full or half tray: *(prices available upon request)*

- Traditional Potato, Macaroni or Cole slaw
- Bean salad
- Cucumber, tomato, red onion
- Orzo salad
- Mixed Green salad
- Caesar Salad
- Spinach salad
- Mozzarella & fire roasted peppers
- Marinated eggplant & extra virgin olive oil
- Tomato & mozzarella



## **Crew Specialty Salads**

**Duck Confit & Bacon Salad**, Crew Country greens, mustard raspberry vinaigrette

**Baby Arugula, Prosciutto & Gorgonzola** w/ aged red wine vinaigrette

**Hudson Valley Beet Carpaccio** served with *warm goat cheese & chive-walnut vinaigrette*

**Grilled Eggplant & Tomato Tapenade** served with *cucumber yogurt dip & pita chips*



## **Specialty Platters:** sm (serves 12) med (serves 20) lg (serves 30)

**Traditional Antipasto:** sm \$65 / md \$110 / lg \$145

*Prosciutto di parma, soppressata, pepperoni, pecorino dusted asparagus, roman long-stem artichokes, hand-stuffed pepper shooters, lightly dressed mozzarella, mild provolone, imported olive assortment*

**Cured Italian Meats:** sm \$75 / md \$110 / lg \$145

*Speck alto adige, prosciutto di parma, sweet toscano salami, hot coppa, sweet soppressata, pickled tomatoes, roasted red peppers, mixed olive salad, house-made mozzarella, assorted whole grain mustards, assorted preserves*

**Pâté & Cheese:** \$95 (serves up to 12)

*Mousse truffle, country pâté with cognac, farmer's pate, morbier, comté, gruyere, honey roasted pecans, pickles, preserves, whole grain mustard*

**Grilled Vegetables:** sm \$35 / md \$60 / lg \$90

*Grilled zucchini, yellow squash, red & yellow peppers, pecorino asparagus, grilled long-stemmed artichokes, roasted fennel, eggplant, portabella*

**Fresh Sliced Fruits & Berries:** sm \$40 / md \$70 / lg \$90

*Sliced seasonal fruit, fresh berries, fresh whipped cream cheese fruit dip*

**Tomato Mozzarella:** sm \$50 / md \$75 / lg \$100

*House-made fresh mozzarella, seasonal tomatoes, sweet basil leaves, aged balsamic vinegar, extra virgin olive oil, sea salt & fresh cracked pepper*

**Crudite Basket:** sm \$30 / md \$50 / lg \$75

*Fresh local Hudson Valley vegetables, served with house-made green goddess dressing*

**Chilled Cocktail Shrimp:** market price (serves up to 24)

*Poached shrimp, lemon, lime, served with tequila cocktail sauce*

**Chilled Seafood:** market price (serves up to 24)

*King crab legs, Jonah claws, fresh jumbo lump crab salad, clams & oysters served with citrus, cocktail & remoulade sauce*



**Sweets & Baked Goods:** sm (serves 10) md (serves 20)

**Homemade Cookies:** sm \$50 / md \$75

*Chocolate chip, white chocolate macadamia, oatmeal raisin, peanut butter or your personal favorite!*

**Cookies & Brownies:** sm \$50 / md \$75

*Assorted homemade cookies & fudge brownies (w/ or without nuts)*

**Crew Cheesecakes:**

*Our luscious 10" house-made cheesecakes are available in a variety of flavors! You can also customize the flavor! (Prices vary, please ask your Crew associate)*

*Peanut Butter Cup*

*Cookies -n- Cream*

*Nutella*

*House-grown mint & Chocolate Chip*

*Wild Strawberry*

*Raspberry Swirl*

*Mixed Berry*

*Lemoncello Swirl*

*Raspberry Lemon*

*Blueberry Lemon*

*Lemon*

*Apple Pie*

*Vanilla Bean*

*Vanilla*

*\*\*Heath Bar & White Godiva Liquor w/ Bailey's Swirl*



## **Entrees / Main Courses** *(prices upon request)*

*Half tray serves 8 – 10 guests, full tray serves 16 - 20 guests*

*Roasted Beef Tenderloin au poirve w/ Horseradish Sauce, market price*

*Marinated Grilled Flank Steak, market price*

*Asian Sesame Glazed Salmon, market price*

*Braised Chicken with White Wine & Mushrooms*

*Shrimp and Scallop Skewers*

*Grilled Lemon Chicken with rosemary*

*Pecan Encrusted Catfish*

*Chicken Peanut Satay*

*Veal Milanese*

*Pork Tenderloin with roasted apples & butternut squash*

*Pulled Pork Barbecue*

*Country Style Meatloaf*

*Pasta Primavera in Garlic Cream*

*Baked Penne a la Vodka*

*Chicken or Turkey Pot Pie*

*Lasagna Bolognese*



## **Crew Side Dishes**

*Rice Pilaf*

*Roasted Potatoes with Herbs and Garlic*

*Sautéed Seasonal Vegetables*

*Garlic Mashed Potatoes*

*Grilled Marinated Vegetables*

*Hericot Vert (thin French green beans)*

*Roasted Brussel Sprouts w/ candied pecans*

*Truffled Macaroni & Cheese*

*Creamed Spinach*

