

The CROW'S NEST Catering Menu Suggestions

We would be happy to sit down with you and go over any details or requests for your special day. Please give us a call with any questions or if you would like to set up a time to meet.

50 PERSON MINIMUM

All menu items and prices are subject to change, based upon availability.

Crow's Nest Buffet Service* **\$Call for pricing**
One from Group I
One from Group II
One from Group III
One from Group IV
One from Group V

Crow's Nest Special Buffet Service* **\$Call for pricing**
One from Group I
One from Group II
One from Group III
One from Group IV
Two from Group V

Crow's Nest Deluxe Buffet Service* **\$Call for pricing**
One from Group I
One from Group II
One from Group III
One from Group IV
One from Group V
One from Group VI

Crow's Nest Grand Dinner Buffet Service* **\$Call for pricing**
One from Group I
One from Group II
One from Group III
One from Group IV
One from Group V or VI
One from Group VII

*Includes heavyweight disposable plates and plastic ware, dinner napkins and set-up.

Plus 6% tax and 18% Use Charge 3% Surcharge for Credit/Debit Cards

A deposit is required to hold the date and will be deducted from your final bill. The deposit is non-refundable less than 30 days from the event.

**Thank you for considering The CROW'S NEST Fine Catering. 814.288.6378
510 Tire Hill Road, Johnstown, PA 15905**

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Group I - Appetizer

- Seasonal Fresh Fruit Display
- Vegetable Tray

Additional Appetizers

We have a large selection of appetizers available at an additional cost to the menus. Typically, 2 vegetarian appetizers and one meat appetizer costs approximately \$7.00-10.00 per person. Price varies per choice. Appetizers can be buffeted or passed for an additional charge.

Group II - Salad Course

- Antipasto Salad
- Garden Tossed Salad
- Caesar Salad
- Coleslaw
- Potato Salad
- Macaroni Salad

Group III - Potatoes

- Baked Idaho Potato
- Scalloped Potatoes
- Herbed Rice Pilaf
- Parsley Buttered Potatoes
- Creamy Whipped Potatoes
- Garlic Cheddar Mash Potatoes
- Halushki
- Pierogies with Onions and Butter (Additional \$1 per person)

Group IV - Vegetables

- Broccoli and Cheese Sauce
- Fresh Green Beans Almondine
- Fresh Vegetable Blend
- Whole Kernel Corn
- California Vegetable Medley
- Green Beans

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Group V - Dinner Entrees

- Smoked Pulled Pork
- Angus Roast Beef in Gravy Sauce
- Baked Italian or Rosemary Chicken
- Smoked Italian Mild Sausage with Peppers & Onions
- Chicken Parmigiana
- Baked Swiss Steak in Mushroom Sauce
- Baked Lemon Peppered Cod Loin
- Penne with Marinara Sauce
- Stuffed Cabbage Rolls

Group VI - Dinner Entrees

- Boneless Chicken Breast with Stuffing
- Baked Virginia Ham
- Fried Chicken
- Pork Tenderloin
- Broiled Fillet of Haddock Mediterranean
- Smoked Beef Brisket
- Baked Chicken Marsala
- Roast Turkey Breast with Stuffing
- Baked Pork Chops with Natural Gravy
- Homemade Vegetable Lasagna with Alfredo Sauce
- Parmesan Crusted White Fish
- Chicken Cordon Bleu
- Homemade Baked Lasagna with Marinara Sauce

Group VII - Dinner Entrees

- Beef Tenderloin Tips with Red Wine Sauce
- Stuffed Roasted Pork Loin with Apple Stuffing
- Smoked Prime Rib
- Grilled Salmon Filet with Orange, Sesame, Ginger Glaze
- Skewered Shrimp in White Wine Butter
- Smoked Salmon with a Variety of Sauces

Rolls and butter are included in all packages.

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