



CROWNE PLAZA®

RESORT & GOLF CLUB
LAKE PLACID

Lady Slipper Wedding Dinner Menu

SELECT ONE SEASONAL SOUP OR ONE APPETIZER:

Chilled Soup:

Cucumber, Melon, Gazpacho, Vichyssoise or
Asparagus

Three Onion Tart

Onions, shallots & leeks caramelized & baked in a
pastry with egg custard drizzled with a balsamic
reduction.

Seafood Saffron Pasta

Shrimp, sea scallops & lump crab with a creamy
saffron sauce served over angel hair pasta

Vegetable Strudel

Spinach, zucchini, grilled onions, roasted red
peppers & yellow squash wrapped in a puff
pastry, served warm with a tomato coulis

Hot Soup

Clam Chowder, Roasted Red Pepper, Sherry
Beef Brunoise with Julienne of Spring
Vegetables, Seafood Bisque
Acorn Squash Bisque or Cream of Mushroom

Roasted Red Peppers & Corn Fritters
Topped with an orange wasabi sauce over a bed
of greens

Vegetable Ravioli (Max 100)
Mixed vegetables in colorful pasta topped with
arugula & Boursin cheese sauce

Mini Crab Cakes

Topped with a creamy caper sauce atop
a bed of greens

SELECT ONE SALAD:

Hearts of Palm Salad

Mesclun greens topped with hearts of palm, grape
tomatoes, English cucumbers & red onions,
finished with a lemon oregano vinaigrette

California Julienne Salad

Julienne vegetables tossed in a California
chardonnay & roasted hazelnut vinaigrette

Spinach Salad

Garden spinach topped with mushrooms, red
onions, grape tomatoes & creamy gorgonzola
dressing

Raspberry Walnut Salad

Mixed greens, sweet cranberries, walnuts & goat
cheese topped with a raspberry walnut vinaigrette

Antipasto Salad

Marinated vegetables, tomatoes, Kalamata olives,
Prosciutto, smoked provolone cheese & artichoke
hearts on a bed of romaine lettuce drizzled with
extra virgin olive oil, 12 year old balsamic vinegar
& cracked black pepper

Caesar Salad

Crisp romaine lettuce tossed with garlic,
croutons, olive oil & lemon dressing, garnished
with pine nuts & aged Romano cheese

Mesclun Salad

Julienne of English Cucumbers, Onions & Ripe
Olives on a bed of Baby Field Greens with a
Balsamic Vinaigrette

Portabella Mushroom Salad

Grilled portabella mushrooms & fresh mozzarella
on a bed of garden greens drizzled with a roasted
red pepper pesto vinaigrette

Tomato & Mozzarella Salad

Bib lettuce leaves topped with vine ripened
tomatoes, fresh mozzarella &
a basil pesto vinaigrette

Citrus Spinach Salad

Mandarin Oranges, Walnuts, Roasted Red
Pepper & Gorgonzola Cheese with a Mango
Vinaigrette

SELECT TWO ENTRÉES OR 1 DUET PAIRING:
(1 Beef, 1 Poultry & 1 Fish or Vegetarian)

Merlot Filet

Filet of Tenderloin served with a caramelized shallot & merlot sauce

Pepper Filet

Filet of Tenderloin served with a cracked peppercorn sauce

Château Briand

Filet of Tenderloin served with a béarnaise sauce

Sliced Stuffed Filet

Tenderloin stuffed with spinach, Asiago cheese & pine nuts topped with a caramelized shallot & merlot sauce

Filet Portobello

Filet mignon served with a caramelized shallot & portobello mushroom sauce

Pork Loin Roulade

Pork loin stuffed with marinated dried fruits, slow roasted & finished with a port wine sauce

Veal Piccata

Veal Cutlets sautéed in white wine with a lemon caper sauce

Veal Braciola

Thinly sliced veal rolled around a filling of sun-dried tomatoes, spinach & Fontina cheese with a caramelized shallot demi-glace

Portobello Torta

Grilled portobello mushrooms & vegetables layered with spinach & basil couscous atop a bed of roasted red pepper sauce

Vegetable Strudel

Spinach, zucchini, grilled onions, roasted red peppers & yellow squash wrapped in a puff pastry, served warm with a tomato coulis

Norwegian Salmon with Shrimp Mousseline
Filet of salmon with a delicate shrimp mousse, finished with a dill beurre blanc

Seafood Vol-au-Vent

Lobster, shrimp, sea scallops & shitake mushrooms in a rich cognac sauce, served in a puff pastry shell

Stuffed Shrimp

Jumbo shrimp stuffed with a fresh herb & crabmeat stuffing presented in a puff pastry canoe finished with a lobster brandy sauce

Asiago Stuffed Shrimp

Jumbo shrimp stuffed with spinach, wild mushrooms, Asiago cheese topped with a tomato basil beurre blanc sauce

Salmon Hollandaise

Poached salmon with a lobster chive hollandaise

Adirondack Duck

Breast of duck with a blueberry amaretto sauce

Chicken Calvados

Chicken breast sautéed with apples, cream & apple brandy

Chicken Gaucher

Boneless chicken breast stuffed with spinach, goat cheese & sun-dried tomatoes

Chicken Boursin

Breast of chicken stuffed with herbed Boursin cheese, baked & finished with a sauce choron

Chicken Cordon Bleu

Breaded chicken breast stuffed with prosciutto & cheese & topped with a sherry cream sauce

DUET PAIRINGS

Duet of Filet Mignon & Stuffed Shrimp

Petite filet served with béarnaise sauce accompanied by jumbo shrimp stuffed with spinach, wild mushrooms & Asiago cheese

Duet of Filet Mignon & Stuffed Sole

Petite filet served with a caramelized shallot and merlot sauce accompanied by filet of sole stuffed with crabmeat and topped with a lemon Mornay sauce

Duet of Filet Mignon & Sole Roulade

Petite filet accompanied by filet of sole stuffed with spinach, roasted red peppers and mushrooms both finished in a béarnaise sauce

Duet of Filet Mignon & Norwegian Salmon

Petite filet accompanied by poached filet of salmon both finished in a béarnaise sauce

Duet of Filet Mignon & Chicken Champignon

Petite filet accompanied by a sautéed chicken breast both finished in a wild mushroom cream sauce

Fresh Rolls & Creamy Butter

Bouquetiere of Vegetable, Potato or Rice

FRESH BREWED COFFEE & TEA