



TheCrestCenter.com

Entrees

Basil Breaded Red Snapper

A Fresh 6 ounce Red Snapper Filet dredged in seasoned bread crumbs with chopped fresh Basil, Pan fried in Olive Oil and topped with Orange-Shallot Marmalade. Served with two sides.

Beef Wellington

A 6 ounce Filet Mignon topped with Pate de Cognac and Mushroom Duxelle and wrapped in Puff Pastry, baked to perfection and served with sauce Chasseur and your choice of two side dishes.

Bolich

Beef Flank Steak stuffed with Chorizo Sausage and braised slowly until tender with potatoes, carrots, onions and garlic. Served with your choice of two sides.

Braised Beef Brisket

Carefully seared then slowly Braised until tender. Served sliced with gravy and your choice of two sides.

Carolina Pasta

Smoked turkey breast sautéed with bacon, mushrooms, green peas and fresh herbs, tossed with bow tie pasta in a delicious white wine cream sauce and garnished with golden fried onions. Served with Parmesan Garlic Bread.

Chesapeake Bay Crab Cakes

Hand formed 3-ounce blue crab cakes (lunch 2 cakes dinner 3 cakes) lightly browned on the griddle and served with Cajun remoulade and chopped scallions. Served with your choice of two sides.

Chicken and Sausage Jambalaya

A hearty Louisiana classic. Andouille sausage, chicken, peppers, onions and garlic baked with white rice and a rich jambalaya tomato sauce. Served with your choice of two sides.

Chicken Florentine Gourmandaise

A boneless chicken breast stuffed with fresh spinach, walnuts, and double cream gourmandaise cheese, breaded with walnuts and baked to perfection. Served with walnut cream sauce and your choice of two sides.



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Chicken Marsala

A six-ounce boneless breast of chicken sautéed in butter with shallots, shitake mushrooms, lemon and Marsala wine. Served with your choice of two sides.

Chicken Provencal

A 6 ounce boneless chicken breast marinated in white wine, lemon zest and fresh rosemary, char grilled and served with a rich blend of roasted tomatoes, Kalamata olives, garlic and fresh basil. We finish it all off with grated parmesan cheese, balsamic glaze and fresh chopped parsley. Served with your choice of two sides

Chicken Tchoupitoulas ("chop-a-too-lus")

Boneless chicken breasts served over fried potatoes, Tasso ham and green onions and topped with Béarnaise sauce. Served with your choice of two sides.

Chicken with Apples

A boneless chicken breast sautéed in butter with tart apples, Shallots and applejack brandy. Served with your choice of two sides.

Chopped Beef BBQ

Fresh Beef Brisket, rubbed with our own seasoning blend and slowly smoked ("Texas style", to those of you who follow such things.) We then chop the brisket by hand and season ever-so slightly with our Eastern Carolina sauce. Accompanied with our Eastern Carolina, Texas and Honey Mustard BBQ and Red headed Hot sauces, either rolls or buns, and your choice of two sides.

Chopped Pork BBQ

Our own Hickory Smoked Chopped Pork BBQ, slowly smoked then chopped and seasoned with...well, never mind what it's seasoned with. Just know that this is the real thing. Accompanied with our Eastern Carolina, Texas and Honey Mustard BBQ and Red headed hot sauces, either rolls or buns, and your choice of two sides.



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Combo Buffets

Select any two Entrees from the list below to be served with your choice of two sides: for

6 Ounce Sirloin Steak

4 Ounce Wild Sockeye Salmon

Smoked BBQ Chicken Breast

Chopped Pork Barbecue

BBQ Country Style Pork Ribs

Chopped BBQ Beef Brisket

Sunburst Farms Rainbow Trout

Country Roast Beef

Sliced Roast Beef presented with julienne carrots, celery, peppers and onions topped with a rich beef gravy. Served with your choice of two sides.

Cuban Roast Pork with Mojo Sauce

Boneless Pork Loin rubbed with lime, chilies, olive oil and onions. Slowly roasted until tangy and tender. Served with Pork mojo, a bit of marinated cabbage, your choice of two sides and a slice of lime.

Eggplant Parmesan

Carefully assembled individual stacks of lightly fried eggplant rounds, fresh mozzarella cheese, vine ripened tomatoes and fresh basil leaves laced with Pomodoro Sauce and grated parmesan cheese. Served with your choice of two sides.

Filo Beggar's Purse

Roasted root vegetables tossed with dried fruit, brown sugar and butter, wrapped in a filo pastry "purse" and baked to golden perfection. Served with rolls and butter, any two sides of your choice.

Firecracker Broccoli and Scallion Long Rice

Broccoli Crowns, Shitake mushrooms, Ginger and Scallion tossed with "Long Rice" noodles and spicy Asian Firecracker sauce and topped with chopped peanuts served with pickled ginger and spicy Thai marinated cucumbers.



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Fried Eggplant Pirogue

Half an eggplant, breaded and lightly fried to form a "Pirogue" or "Canoe" which we fill with a robust grilled vegetable salad which we call Ratatouille, but it's unlike any Ratatouille you've ever had. We season and grill thick slices of eggplants, onions, bell peppers and zucchini and chopped with tomatoes, fresh herbs and aged balsamic vinegar. Select two sides to accompany this hearty vegetarian feast.

Grilled Beef Brochettes

Seasoned pieces of Beef Tenderloin threaded on bamboo skewers with onion, bell pepper and mushrooms and served over steamed rice with your choice of two sides.

Grilled Chicken Breast Entrée

Boneless Chicken Breast marinated in herbed vinaigrette and char grilled. Served with your choice of two sides.

Grilled Chicken Brochettes

Seasoned pieces of Chicken meat threaded onto 10" Bamboo skewers with onion, bell pepper and mushrooms. Served over steamed rice and your choice of two sides.

Grilled Vegetable Brochettes

Mushrooms, Peppers, Onions and Squash marinated in herbed vinaigrette and served over steamed rice and your choice of two sides.

Lasagna Bolognese (Meat Sauce)

Hand made Lasagna with a rich Bolognese sauce layered with herbed ricotta cheese, fresh mozzarella cheese and beefsteak tomatoes, and of course, Pasta sheets. Served with Garlic Bread.

Lime-Chili Grouper Medallions with Coconut Cream

Two 4 ounce Black Grouper Filets broiled with Coconut milk, chili peppers and fresh lime juice. Served with your choice of two sides.

Live Main Lobster

A steamed 1 ½ pound Maine Lobster served with lemon and melted butter. Served with your choice of two sides.



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London Broil

The finest dry aged Flank steak marinated in wine, garlic, olive oil and soy grilled and sliced to order. Served with mushroom demi glace and two choices of sides.

Mexican Bar

Fried corn tortilla shells with black bean chili con carne or chicken Fajita mix with peppers and onions, lettuce, grated cheese, tomatoes, jalapenos and red headed hot sauce with corn tortilla chips, red salsa and sour cream with a fresh fruit salad.

Miss Edna's Buttermilk Fried Chicken

Southern Fried Chicken done the way it should be... soaked in buttermilk overnight, dredged in seasoned flour and pan-fried slowly with all the love and attention such a noble dish deserves. served, as required by custom, with Cat's head biscuits, gravy and your choice of two sides.

New Zealand Venison Medallion

A ¼ pound venison loin medallion marinated in juniper, chili and lime, grilled and served perched atop a blue cornmeal crostini with blackberry au jus. Served with your choice of two sides.

Pheasant A La Kiev

A partially de-boned breast of farm raised pheasant wrapped around petite sweet peas and chilled unsalted butter, coated with seasoned bread crumbs and baked. Served with cranberry relish and your choice of two sides.

Polenta and Greens

Creamy garlic and herb polenta served amidst balsamic braised Rapini (an Italian green vegetable related to Broccoli) and topped with spiced walnuts.

Pork Saltimbocca Milanese

A lightly pounded pan-fried pork chop coated with seasoned Breadcrumbs and Asiago cheese, topped with sage and Parma ham and golden tomato coulis. Served with your choice of two sides.

Red Beans and Rice

Hearty vegetarian red beans simmered with onions, garlic, peppers And Cajun spices served over white rice pilaf with chopped sweet onion garnish. Served with your choice of two sides.

Risotto with Greens

Silky butternut squash risotto tossed with braised rapini and topped with Shiitake fritti and crumbled goat's cheese. Served with parmesan crostini.



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Roasted Chicken Roll with Apples and Walnuts

A boneless whole roaster stuffed with chicken sausage, apples and walnuts slowly roasted. We serve hearty slices of chicken roast over grilled flat bread with shitake mushroom gravy and your choice of two sides.

Roast Duckling a L'Orange

Half of a slowly roasted duckling, partially de-boned and glazed with grande marnier, blood orange juice and brown sugar served With candied orange zest. Served with your choice of two sides.

Roasted Vegetable Beggar's Purse

Roasted root vegetables including yams, sun chokes, onions and Carrots, tossed with dried fruit, cheese and spiced walnuts Wrapped in a filo pastry "purse" and baked to golden perfection. Served with Raita, Chutney and your choice of two sides.

Ropa Vieja

A wildly popular dish throughout Latin America that literally translates as "Old Clothes" in Spanish. Braised, shredded flank steak with peppers, onions, garlic and vinegar. Served with flour tortillas, salsa and fried plantains and your choice of two sides.

Sage and Cornbread Stuffed Chicken Veloute

Boneless roasted chicken breast with sage cornbread stuffing and a creamy veloute sauce. Served with your choice of two sides.

Seared Scallops with Gnocchi and Parmesan Crostini

The freshest sea scallops seared in Olive oil and served amidst potato dumplings in a rich dill cheese sauce with a crunchy parmesan crostini and your choice of two sides.

Shellfish Sauté in Puff Pastry

Fresh Sea scallops and jumbo tiger shrimp sautéed with garlic, shallots, sherry and sweet cream and served in a puff shell with flaked blue crabmeat. Served with your choice of two sides.

Shitake Dusted Pork Loin Roast

A fresh pork loin rack seasoned with salt, pepper, garlic and Shitake mushroom dust, slow roasted and served in its own juices with roasted shallot marmalade. Served with your choice of two sides.



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Smoked Chicken Breast

A large, bone-in chicken breast, rubbed with our own seasoning blend and hickory smoked. We then brush with our Texas BBQ sauce and finish over hot coals. Accompanied with our Texas BBQ and red headed hot sauces, rolls and your choice of two sides.

Spaghetti with Clam Sauce

Buttered spaghetti noodles topped with a hearty white wine sauce with parsley, shallots, garlic, sweet cream and chopped sea clams. Served with Garlic Bread.

Spaghetti with Meatballs

Large 4 ounce hand-formed Italian Meatballs served with buttered spaghetti noodles, Garlic Bread and Parmesan Cheese.

Stuffed Hazelnut Chicken

A 6 ounce boneless chicken breast stuffed with cornbread and hazelnuts, lightly breaded and baked until golden brown. Served with Hazelnut cream sauce and your choice of two sides.

Stuffed Pork Chop

Thick, center cut pork chops with sage and cornbread stuffing smothered in gravy and served with your choice of two sides.

Sunburst Rainbow Trout

Sunburst Trout Farms are not only good friends of ours, but they also represent the finest that Western North Carolina has to offer in quality, responsible aquaculture. We are proud to offer 8-10 ounce boneless rainbow trout harvested just for you, then grilled to perfection with lemon-herb butter. Served with your choice of two sides.

Trout Cakes

3 Ounce hand formed Rainbow Trout Cakes dredged in seasoned bread crumbs and served with roasted red pepper tartar sauce and your choice of two sides.

Trout Normande

Fresh North Carolina Rainbow Trout lightly grilled and completed with a silky smooth lemon-grape butter sauce. Served with your choice of two sides.



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Vegetarian Lasagna

Hand made lasagna with goat's cheese, baby spinach leaves and roasted red peppers layered with herbed ricotta cheese, fresh mozzarella cheese and beefsteak tomatoes, and of course, pasta sheets. Served with garlic bread.

Venison Stuffed Cabbage Rolls

Ground New Zealand Venison with onions, tomatoes and white rice rolled in a steamed cabbage leaf and baked with a rich tomato sauce. Served with your choice of two sides.

Wild Sockeye Salmon

For much of America, Farm raised Salmon has become the standard... but not so here. See if you don't agree that Wild Salmon is not only the responsible choice, but by far the most flavorful and beautifully textured. We cut in 8 ounce portion and grill simply with salt, pepper and lime-chill butter. Served with your choice of two sides.

Wood Smoked Blackberry BBQ Wild Salmon

An 8 ounce filet of Wild Sockeye Salmon glazed with Blackberry-Balsamic BBQ sauce and hickory smoked. Served with French fried onions and sweet balsamic dressing and your choice of two sides.

Zarzuela del Pescado

We found this magnificent "Stew" in Barcelona in a quaint little Café near the oceanfront. Mussels, Clams, Scallops, Langostinos and steamed fish are simmered in a rich saffron-tomato broth with fresh herbs and white wine. Served with garlic crostinis.