

**THANK YOU** for your interest in booking your party at Crush Italian Cuisine and Lounge! We look forward to making your special party an unforgettable event. We will work with you personally to arrive at a menu that will suit your needs. Our entire staff wants your event to be special. Enjoy our "Traditional Italian and Modern American" style menu. Our Dessert Chef will create extraordinary desserts for you and your guests. The full service restaurant has a beautiful dining room perfectly suited to your private dinner or any special occasion. The information below will be useful when considering Crush for your event. If you have any questions regarding our policies or are ready to plan your special event, please contact me at the restaurant or on my mobile 530-521-9320 for assistance. I look forward to hearing from you!

Carson Wellman - Director of Sales

## *Large Group Dining*

- Seating from 15 to 60 people or up to 80 guests for cocktails and hand-passed hors d'oeuvres.
- Special arrangements for audio-visual equipment, floral displays and entertainment are available.
- We are open Monday thru Sunday, 4:30pm to close for dinner.
- The entire restaurant may be booked exclusively for your event.
- Reservations require a credit card guarantee to reserve a party booking; please read cancellation policy carefully.
- A final guaranteed number of guests is required 72 hours prior to the event, this number is not subject to reduction.
- Please note that 18% gratuity will be added to your food and alcohol costs and local sales tax will be added to the total food costs.
- Menus and pricing is subject to change.

## FAMILY STYLE MENU

**Menu Option 1**  
Minimum 20 people \$20/Person  
includes: coffee, tea and soda

18% service charge and local sales tax  
Alcoholic beverages not included  
Menu and pricing subject to change.

### STARTERS (Optional: Add 3.0 per person)

- Crush Bruschetta** • heirloom cherry tomatoes, burrata cheese, basil pesto, toasted ciabatta
- Fritto Misto** • calamari, lemon, zucchini, onions, basil aioli
- Polenta "Under Glass"** • roasted wild mushroom, parmesan crisp, balsamic
- Scampi Arrabiata** • shrimp, garlic, chile flake, lemon, garlic toast
- Brick Oven Meatballs** • roasted tomato sauce & basil pesto, fresh ricotta
- Tuna Tartare** • pine nuts, garlic, mint, chile, pear, wonton chips 5.0
- Dungeness Crab Cakes** • avocado-jalapeno aioli, marinated tomato 5.0

### ASSORTED PIZZAS (Optional: Add 3.0 per person)

- Crush** • sausage, salami, meatballs, sauce, mozzarella
- Luca** • pesto, grilled chicken, artichokes, mozzarella
- Margherita** • fresh mozzarella, tomato sauce, basil

### SALAD

- Italian Chopped Salad** • mixed greens, tomatoes, cucumbers, red onion, olives, parmesan, red wine vinaigrette

### ENTREES

- Chicken Parmigiana** • breaded chicken cutlet, fresh pomodoro, provolone cheese, basil
- Seasonal Vegetable Pasta** • penne, roasted vegetables, basil pesto, parmesan cream

### DESSERTS (Optional: Add 5.0 per person)

- Chocolate Cobbler**
- Bread Pudding**
- Traditional Italiano Favorite - Cannoli** 3.0

*Our goal is to bring a new and exciting concept to the Chico restaurant scene and your party. We will serve your meal in the style of an Italian Feast. Extra large portions of home style salads, pastas, and meat entrees served on extra large platters designed for sharing. A great way to casually enjoy the company of friends and family over great food, great wine and excellent service.*

*We're happy when our customers are completely satisfied.*

## BIG EVENT MENU

**Menu Option 2**  
Minimum 20 people \$25/Person  
includes: coffee, tea and soda

18% service charge and local sales tax  
Alcoholic beverages not included  
Menu and pricing subject to change.

### STARTERS (Optional: Add 3.0 per person)

- Crush Bruschetta** • heirloom cherry tomatoes, burrata cheese, basil pesto, toasted ciabatta
- Fritto Misto** • calamari, lemon, zucchini, onions, basil aioli
- Polenta "Under Glass"** • roasted wild mushroom, parmesan crisp, balsamic
- Scampi Arrabiata** • shrimp, garlic, chile flake, lemon, garlic toast
- Brick Oven Meatballs** • roasted tomato sauce & basil pesto, fresh ricotta
- Tuna Tartare** • pine nuts, garlic, mint, chile, pear, wonton chips 5.0
- Dungeness Crab Cakes** • avocado-jalapeno aioli, marinated tomato 5.0

### SALADS

- House Salad** • mixed greens, shaved red onions, parmesan cheese, balsamic vinaigrette
- Caesar Salad** • creamy garlic dressing, croutons, shaved parmesan cheese

### ENTREES

- Penne Pasta** • grilled chicken, asparagus, pancetta, roasted red pepper, parmesan cream
- Chicken Parmigiana** • breaded chicken cutlet, fresh pomodoro, provolone cheese, basil
- Grilled Salmon** • Yukon gold potato, sauteed spinach, lemon caper buerre blanc
- Slow Roasted Niman Ranch Pork** • organic polenta, grilled broccolini, tomato confit, roasted garlic
- 16oz New York Strip** • feta cheese, rosemary mashed potatoes (add 8.0 per person)

### DESSERTS (Optional: Add 5.0 per person)

- Chocolate Cobbler**
- Bread Pudding**
- Traditional Italiano Favorite - Cannoli** 3.0

## BLACK TIE MENU

**Menu Option 3**  
Market Price/Person  
includes: coffee, tea and soda

18% service charge and local sales tax  
Alcoholic beverages not included  
Menu and pricing subject to change.

**Design  
your  
own  
4 course  
tasting  
menu  
with  
the  
executive  
chef**

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Once you've  
created your menu,  
our wine concierge  
will be happy  
to discuss  
wine  
pairings

### STARTERS

Your Selections

### SOUPS & SALADS

Your Selections

### ENTREES

Your Selections

### DESSERTS

Your Selections

## COCKTAIL PARTY MENU

**Menu Option 4**  
Priced per piece Minimum 25 people  
includes: coffee, tea and soda

18% service charge and local sales tax  
Alcoholic beverages not included  
Menu and pricing subject to change.

## PASSED APPETIZERS (Priced per piece - minimum 25 pieces)

- Grilled Baby Lamb Chops • rosemary, fig, balsamic 5
- Ahi Tuna Tartare • chile, mint, pear, pine nut, sesame 2.5
- Crush "Sushi" • new york strip, horseradish, chive 2.5
- Bruschetta • burrata cheese, cured tomatoes, pesto 2
- Chilled Asparagus • prosciutto, herbed goat cheese, shallot vinaigrette 1.75
- Roasted Jumbo Prawns • chili-lime aioli 3
- Basil Marinated Chicken Skewers • balsamic, sun dried tomato 2
- Dungeness Crab Salad • endive spears, grapefruit, avocado 2.5
- Wild Mushroom Turnovers • truffle oil, thyme 2
- Slow Roasted Ratatouille • parmesan-rosemary shortbread 2
- Mini Kobe Beef Sliders • Nueske bacon, aged white cheddar 2.5
- Braised Pork Belly "Tacos" • romaine, peanuts, soy-mustard 2
- Roasted Butternut Squash Soup Shooter • nutmeg cappuccino 2
- Watermelon Gazpacho Shooter • feta cheese, mint 2
- Crispy Parmesan Tuille • truffled goat cheese 2
- Smoked Salmon • herbed cream cheese, toasted garlic crostini, chive 2.5

## STATIONARY APPETIZERS (Priced per piece - minimum 25 pieces)

- Grilled Organic Vegetables • basil pesto, balsamic 30
- Imported and Domestic Cheese Platter • nuts, fruit, crackers 50
- Stuffed Cremini Mushrooms • sausage, spinach, jack cheese 35
- Roasted Baby Red Potatoes • bacon, chive, aged cheddar 35
- Pastry Wrapped Baked Brie • caramelized onions, walnuts 35
- Seasonal Fruit Platter • only the best that is available 45
- Fresh Vegetable Crudités • creamy lemon dip 40