



Group Menu Guide



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Group Menu Guide

Welcome to CREW



Nestled in the heart of Colchester, CREW winery is more than just a vineyard: it is a testament to passion, artistry and the pursuit of exceptional flavors.

Founded in 2001 by the dynamic duo Bernie & Nancy Gorski, CREW has grown from a dream into a destination where wine, art and culinary delights converge.

The story of CREW begins with 12 acres of vinifera vines, lovingly planted by the Gorski family. Our first vintage was released in 2004 and we have been creating award winning wines with the help of our winemaker Ryan Oldridge ever since.

In 2019 we proudly unveiled the CREW Winery & Gallery where our executive chef Vanessa Parent creates culinary delights throughout the entire year.

Contact our General Manager Tanya Sammut for more details.

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Group Menu Guide

Butler Passed Hors D'oeuvre: Priced by the dozen

Vegetarian

\$15.95 Bruschetta

\$16.95 Veggie Spring Rolls

\$17.95 Whipped Brie & Honey

\$21.95 Spanakopita

\$29.95 Brie & Raspberry en Croute

Seafood

\$25.95 Tuna Tartar

\$23.95 Coconut Shrimp

\$28.95 Bacon Wrapped Scallops

\$26.95 Shrimp Purses

\$29.95 Crab Cakes

Meat

\$18.95 Pork Potstickers

\$19.95 Bacon Wrapped Dates

\$19.95 Prosciutto Wrapped Asparagus

\$24.95 Chicken Skewers

\$26.95 Flatiron Chimichurri

\$29.95 Mini Beef Wellington

\$ market price Lamb Lollipops

Food Stations: Priced per Person

\$6.95 Crudite

\$9.95 Fruit

\$13.95 Charcuterie Meats & Chesses

\$11.95 Desserts



Group Menu Guide

Butler Passed Breakfast Hors D'oeuvre's: Priced by the Dozen

\$19.95 Mini Quiche

\$16.95 Mini McGriddles

\$17.95 Ham & Cheese Pinwheels, Topped with Hollandaise

\$17.95 Sausages Wrapped in Croissants

\$18.95 Smoked Salmon & Dill Cream Cheese Pinwheels

\$21.95 Mini Chicken & Waffles

Plated Breakfast: \$36.00 per person

First Course

Yogurt Granola & Fruit Parfait

Second Course

Eggs Benedict: soft poached egg, hollandaise sauce, peameal/ spinach,
english muffin, home fries

Third Course

Sweet Crepes: raspberry & vanilla custard, Chantilly cream & chocolate sauce

Brunch Buffet: \$35.00 per guest

Scrambled Eggs

Bacon

Sausage

French Toast or Waffles

Home Fries

Fresh Fruit



Group Menu Guide

Lunch Buffet: \$40.00 per person

Assorted Sandwiches

Assorted Wraps

Coleslaw

Potato Salad

Garden Salad

Assorted Desserts

Plated Lunch: \$45.00 per person

First Course

House Salad: mixed greens, red onions, cucumber, cherry tomato, carrots, citrus dressing

Soup: seasonal

Second Course: Please choose only one option

Pasta Primavera

Chicken: wrapped in prosciutto, stuffed with ricotta & spinach, white wine cream sauce, seasonal vegetables, rice pilaf

Salmon: sundried tomato & spinach sauce, seasonal vegetables, rice pilaf

Third Course: Please choose only one option

Cheesecake

Apple Blossom

Molten Chocolate Lava Cake



Group Menu Guide

Family Style Dinner Service: \$55.00 per person

Salad: Please choose only one option

House: mixed greens, cucumber, cherry tomato, red onions, carrots, citrus dressing

Greek: romaine, cherry tomato, red onion, cucumber, feta, house made dressing

Cesar: romaine, crispy pancetta, seasoned croutons, house made dressing

Sides: Please choose only one option

Rice Pilaf

Whipped Potatoes

Roasted Red Skin Potatoes

Pasta in Tomato Sauce

Seasonal Vegetables are Included

Mains: Please choose only two options

Prime Rib: served with jus

Chicken: mushroom cream sauce

Salmon: sundried tomato & spinach sauce

Dessert: Please choose only one option

Apple Blossom

Cheesecake

Molten Chocolate Lava Cake



Group Menu Guide

Plated Dinner Service: \$65.00 per person

First Course: Please choose only one salad option

House: mixed greens, cucumber, cherry tomato, red onions, carrots, citrus dressing

Greek: romaine, cherry tomato, red onion, cucumber, feta, house made dressing

Cesar: romaine, crispy pancetta, seasoned croutons, house made dressing

Second Course: Please choose only one option

Prime Rib: served with jus, whipped potatoes, seasonal vegetables

Salmon: sundried tomato & spinach, rice pilaf, seasonal vegetables

Chicken: wrapped in prosciutto, stuffed with ricotta & spinach, white wine sauce,
whipped potatoes, seasonal vegetables

Roasted Vegetable & Goat Cheese Tart

Dessert: Please choose only one option

Apple Blossom

Cheesecake

Molten Chocolate Lava Cake



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Beverages

White Wine

\$9/ glass \$36/bottle

Red Wine

\$9/ glass \$36/ bottle

Mimosa/ Sangria

\$10/ glass

Craft Beer

\$9

Mixed Drinks

\$8

Pop/ Juice

\$4

Coffee/ Tea

\$3



Group Menu Guide

Venue Rental

Personalized for each Event

Exclusive use of Gallery Space & Patio

Professional Staff

Private Bar

Private Washrooms

Private Kitchen

Socan Fee

Furniture

7 Round Tables

8 Rectangle Tables

60 Chairs

3 High Tops Tables

Outdoor Patio Furniture

White Table Clothes

White Napkins

Glassware

Flatware