

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

DINNER

– CATERING MENU –

DINNER BUFFETS

A minimum of 25 guests is required. Freshly brewed coffee, tea and soft drinks are included.

EAST COAST SEAFOOD FEAST

OLD BAY SHRIMP BOIL

potatoes, chorizo, corn

FRIED CATCH OF THE DAY

house tartar sauce, lemon

CRAB-STUFFED LEMON SOLE

lemon + paprika sauce

GRILLED HALF POINT PLEASANT LOBSTER + market price per person [1 per guest]

garlic butter [Chef to prepare and remove from shell]

FRIED BUTTERMILK CHICKEN

SALADS + SIDES

WEDGE SALAD

blue cheese, bacon lardons

RED BLISS POTATO SALAD

dill vinaigrette

STEAMED WILD GRAIN RICE

BUTTERED BROCCOLINI

SWEETS

FRESH FRUIT COBBLER

FUDGE CHOCOLATE BROWNIES

ITALIAN AMERICAN

ROLLED EGGPLANT

plum tomato sauce, mozzarella, basil

ORECCHIETTE PASTA

broccoli rabe, sausage, white bean

RED SNAPPER

caper, artichoke, oreganata

BREADED CHICKEN CUTLET

tomato sauce, mozzarella

BISTRO MEATBALLS

tomato sauce, basil

SALADS + SIDES

RADICCHIO + ENDIVE SALAD

red onion, ricotta salata

SEASONAL GREEN VEGETABLES

toasted garlic, extra virgin olive oil

ROASTED GARLIC BREAD

SWEETS

CANNOLI

TIRAMISU

DINNER BUFFETS

A minimum of 25 guests is required. Freshly brewed coffee, tea and soft drinks are included.

STEAK + CHICKEN

GRILLED NY STRIP STEAKS + GRILLED LEMON HERB CHICKEN BREAST

SALADS + SIDES

CAESAR SALAD

PENNE VODKA

BAKED POTATO OR ROASTED RED POTATOES
sour cream

VEGETABLE MEDLEY

COLE SLAW

FRESH BREADS + ROLLS

SWEETS

BROWNIES + CHOCOLATE CHIP COOKIES

SEA + MOUNTAIN

ROASTED SPLIT-BACK SHRIMP
fine herbs + garlic butter

BEEF FILET TIPS AU POIVRE
roasted pearl onions

SALADS + SIDES

CHOPPED MIXED LETTUCES
ancient grains, mustard vinaigrette

BRUSSELS SPROUTS

ROASTED GARLIC POTATOES

THREE CHEESE BAKED MACARONI

SWEETS

LEMON MERINGUE TARTS + BERRY CHEESECAKE SQUARES

MASTER OF THE GREENS

GRILLED SALMON
watercress sauce

CHICKEN FRANCAISE

TERIYAKI FLANK STEAK

PASTA [CHOOSE ONE]

CAVATELLI
broccoli

PENNE VODKA

RIGATONI BOLOGNESE

PASTA PRIMAVERA

SALADS + SIDES

GARDEN SALAD + ASSORTED DRESSINGS

TORTELLINI PESTO SALAD

CHEFS CHOICE VEGGIE + STARCH

FRESH DINNER ROLLS

SWEETS

ASSORTED DESSERTS

DINNER BUFFETS

A minimum of 25 guests is required. Freshly brewed coffee, tea and soft drinks are included.

SUSSEX SMOKED BBQ

SPLIT-BACK SMOKED SHRIMP + GRITS

SMOKED BBQ CHICKEN

PORK SPARE RIBS

PULLED PORK

CHEF'S GARDEN SMOKED BEEF BRISKET

SALADS + SIDES

CHOPPED SALAD

egg, bacon, point Reyes blue cheese

SHAVED RED CABBAGE SLAW

FIRE-ROASTED VEGETABLES

garlic butter

SKILLET CORN BREAD

honey butter

SWEETS

FRESH FRUIT COBBLER

TRIPLE CHOCOLATE FUDGE CAKE

GREEN VALLEY FARM TOUR

GRILLED SWORDFISH

SMOKED CHICKEN

salsa verde

BERKSHIRE PORK SHOULDER

mojo herb rub

MARINATED BEEF SKIRT STEAK

SALADS + SIDES

HEIRLOOM TOMATO SALAD

ROASTED VEGETABLES

PINE ISLAND POTATOES

sour cream, chives

SWEETS

PINEAPPLE UPSIDE DOWN CAKE

COOKIES + BROWNIES

PLATED DINNER

A minimum of 25 guests is required. Pricing includes choice of 1 starter, 2 entrées and 1 dessert. Tableside choice of 3 entrée selection [additional price per person]. Dinners are served with an assortment of breads, freshly brewed coffee, tea and soft drinks. Menus will be charged at higher price entrée for both selections.

STARTERS [CHOOSE ONE]

ROASTED CAULIFLOWER VELOUTE GF
truffle oil

BURRATA SALAD GF
heirloom tomatoes, fresh herb vinaigrette

HEIRLOOM LETTUCE SALAD GF
carrots, watermelon radish, champagne citrus vinaigrette

WILD MUSHROOM TART
confit onions, parsley veloute

PAN SEARED CRAB CAKE
avocado, shaved fennel + citrus salad

GRILLED OCTOPUS NIÇOISE GF
salad, anchovy, potato, haricot vert, saffron aioli

BEEF CARPACCIO GF
shaved parmigiana, capers, shallot, herb vinaigrette

ENTRÉES [CHOOSE TWO]

ROASTED BUTTERNUT RAVIOLO
ricotta, crispy sage

GRILLED CAULIFLOWER STEAK GF
mushroom fricassee, chimichurri

SEAFOOD EN BRODO
halibut, littleneck clams, mussels, spicy tomato broth

SEARED ATLANTIC SALMON GF
potato, haricot vert, artichoke, lemon hollandaise

ROASTED CHICKEN BREAST ROULADE GF
seasonal succotash, prosciutto, sage jus

ENTRÉES [CONTINUED]

BRAISED BEEF PAPPARDELLE
shallots, mushroom, stroganoff

BRAISED SHORT RIBS GF
celery root purée, cipollini onions

SLOW COOKED LAMB SHANK GF
creamy polenta, roasted jus, herb gremoulata

6OZ FILET MIGNON GF ADD NEW JERSEY LOBSTER market price
roasted garlic potato purée, tarragon herb beurre blanc, beef jus

SWEETS [CHOOSE ONE]

FRESH FRUIT OF THE SEASON
chantilly cream

LEMON TART

NEW YORK STYLE CHEESECAKE
roasted fruit compote

TIRAMISU

ESPRESSO POT DE CRÈME

CITRUS PANNA COTTA

FLOURLESS CHOCOLATE CAKE
berries, cream

FAMILY STYLE DINNER

A minimum of 25 guests is required. Pricing includes choice of 1 starter, 2 entrées, 2 sides and chef selection dessert. Choice of 3 family style entrées [[additional price per person]. Dinners are served with an assortment of breads, freshly brewed coffee, tea and soft drinks. Menus will be charged at higher price entrée for all selections.

STARTERS [CHOOSE ONE]

SEASONAL VEGETABLES GF

heirloom carrot, leek, brussel sprouts, herb vinaigrette

BIBB LETTUCE SALAD GF

gorgonzola, roasted grapes, walnuts

KALE CAESAR

spanish white anchovy, toasted sourdough, parmesan

HERB + TOMATO GF

buffalo mozzarella, opal basil, aged balsamic, extra virgin olive oil

GREEN FARMER'S MARKET

market hummus, breakfast radishes, cucumber

CRUDO GF

market fish, yuzu vinaigrette, herbs from the garden, sea salt

SESAME CRUSTED TUNA TATAKI

cucumber, avocado + radish salad

BEEF CARPACCIO GF

capers, shaved parmesan, shallot + herb vinaigrette

ENTRÉES [CHOOSE TWO]

ORGANIC SALMON GF

roasted artichoke, lemon sauce

CHILI SHRIMP NOODLES

scallions, hoisin sauce

HALIBUT GF

cauliflower purée, roasted mushrooms

SUNDAY SAUCE RAGU

pappardelle, pecorino romano

ROASTED LEG OF LAMB

preserved lemon, piquillo pepper

BRAISED SHORT RIB OF BEEF

creamy polenta, caramelized cipollini onions

GRILLED DENVER SLICED STEAK

SIDES [CHOOSE TWO]

GRILLED ASPARAGUS

garlic butter

CREAM OF SPINACH

mornay sauce

CHARRED CORN

espelette pepper

MUSHROOM FRICASSEE

ROASTED SEASONAL SQUASH

ROASTED ROOT VEGETABLES

sage butter, toasted pine nuts

WARM COUSCOUS SALAD

golden raisins, almonds, fine herbs

WILD RICE + QUINOA

cranberries

HERB FINGERLING POTATO

parmesan butter

THREE CHEESE BAKED MACARONI

SWEETS

CHEF'S SELECTION OF MINI DESSERTS

PASSED CANAPÉS

[6 passed canapés per person]. A minimum of 25 guests is required. Available only in addition to a dinner menu.

MEAT

CHICKEN SATAY GF

roasted peanut sauce

PROSCIUTTO + FRESH MELON GF

MINI FRANKS

dijon, flakey croissant dough

MOJO PULLED PORK TACO

pickled shallot

LAMB KOFTA GF

preserved lemon yogurt, eggplant chip

BABY LAMB CHOP GF

fresh oregano

TINY CHEESEBURGERS

smoked ketchup, lettuce, pickle

SMOKED BRISKET

red cabbage slaw, buttery cornbread

MINI BEEF WELLINGTON

mushroom duxelle

SEAFOOD

FRESHLY SHUCKED EAST + WEST COAST OYSTERS GF

BLISTERED RED SCARLET SHRIMP COCKTAIL GF

MINI BLACKENED FISH TACO

chipotle aioli

SALMON-TUNA TARTAR CORNETS

yuzu + sesame vinaigrette

COCONUT SHRIMP

thai chili sweet + sour

MINI CRAB CAKES

tarragon aioli

SEAFOOD [CONTINUED]

POTATO LATKE

crème fraîche, osettra caviar

SMOKED SALMON

horseradish crème, crispy potato chip

MINI LOBSTER ROLLS

butter, chives

VEGETARIAN

POTTED CRUDITÉ

green goddess, edible soil

COMPRESSED WATERMELON GF

sheep's milk feta, micro arugula

VEGETARIAN SUSHI ROLLS

GOLDEN BEET TARTAR GF

BEET-PICKLED DEVEILED EGGS GF

ZUCCHINI + MINT FRITTER

za'atar yogurt

GRILLED SOURDOUGH TOASTS

brie, rosemary honey, fresh blackberry or fig

VEGETABLE QUICHE GF

leeks, confit potatoes, goat cheese

WILD MUSHROOM + FONTINA ARANCINI

romesco sauce

COCKTAIL HOUR STATIONS

Available only in addition to a dinner menu.

ANTIPASTO

CURATED DOMESTIC + IMPORTED CHEESES

SUSTAINABLE CURED MEATS

CROSTINI + GRISSINI

HOUSE PICKLED VEGETABLES + VEGETABLE PRESERVES

MUSTARDS + MARINATED OLIVES

MEZZE PLATTER

assorted dips, raw + grilled vegetables

++ PAIR WITH A GLASS OF BUBBLES

RAW BAR

Includes – mini tabasco bottles, lemon wedges, cocktail sauce, shallot vinaigrette, aioli

FRESHLY SHUCKED EAST + WEST COAST OYSTERS

LONG ISLAND CLAMS ON THE HALF SHELL

SCALLOP CEVICHE

JUMBO PEELED SHRIMP

++ PAIR WITH OYSTER SHOOTERS

GARDEN STATE ITALIAN

RIGATONI

tomato rosemary sugo, eggplant, mozzarella

ORECCHIETTE

broccoli rabe, sausage, white bean

BISTRO MEATBALLS

tomato, garlic, basil

BREADED CHICKEN CUTLET SLIDERS

tomato, mozzarella

++ PAIR WITH NEGRONI

WOK STATION

BABY BOK CHOY

oyster sauce, garlic

VEGETABLE FRIED RICE

BABY SHRIMP LO MEIN

SWEET + SOUR CHICKEN

fire roasted peppers, onions, pineapple

PORK + VEGETABLE EGG ROLLS

hot mustard, duck sauce

SZECHUAN BEEF + BROCCOLI

++ CUSTOMIZED FORTUNE COOKIES

SLIDER STATION

Includes – sliced cheeses, pickles, lettuce, tomato, onion + all the works

HAND-FORMED ANGUS BEEF BURGERS

MOJO PULLED PORK

GARDEN VEGETABLE BURGERS

CRISPY ONION RINGS

POTATO CROQUETTES

COCKTAIL HOUR ADD-ON STATIONS

Available only in addition to a dinner menu.

TACOS

Served with fresh warm tortillas, avocado salsa, pico de gallo, onion, cilantro, fresh lime, cotija cheese + a hot sauce bar.

MOJO MARINATED PULLED PORK

SHORT RIB AL CARBON

SWISS CHARD RAJAS

++PAIR WITH A FRESH MARGARITA STATION

SUSHI + SASHIMI [based on 5 pieces each]

Served with pickled ginger, wasabi, soy sauce

**A SELECTION OF VEGETABLE + FRESHLY ROLLED SUSHI BASED
ON LOCAL FISH AVAILABILITY**

FOR FRESHLY ROLLED SUSHI

Sushi Chef Required – additional fee will apply, per Chef

++PAIR WITH CHILLED OR WARM SAKE

MEDITERRANEAN SHAWARMA

ISRAELI COUS COUS SALAD

almonds, currant, fresh herbs

VILLAGE SALAD OF TOMATO, CUCUMBER + RED ONION

kalamata olives, oregano

HARICOT VERT SALAD

fresh fig, toasted pine nuts, herb vinaigrette

SEAFOOD SALAD

creamy cannellini beans, red onion, lemon

HERB MARINATED LAMB GYRO

lettuce, tzatziki, tomato

++PAIR WITH SPIKED LEMON + ROSEWATER PUNCH

GARDEN STATE SALAD BAR

Served with an array of traditional + heirloom toppings .

**FRESHLY CUT AND SEASONAL MIXED GREENS, ARUGULA SALAD TOSSED
+ SERVED IN MINI BOWLS**

SEAFOOD BOIL add Split Lobster Tail + market price

SHRIMP

MUSSELS

CLAMS

CHORIZO

JERSEY CORN ON THE COB

RED BLISS POTATOES

GARLIC BREAD

old bay

++ PAIR WITH LOCAL LAGER

CARVING STATION [CHOOSE TWO]

Served with appropriate garnishes.

HONEY GLAZED SMOKE HOUSE HAM

ROSEMARY ROASTED BONELESS PORK LOIN

COLORADO HIGH COUNTRY LEG OF LAMB

ROASTED STERLING SILVER STRIP LOIN

MARINATED GRILLED HANGER STEAK