

# CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

STAND ALONE COCKTAIL EVENT

February 2026

– CATERING MENU –

# 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

### FILET MIGNON CROSTINI

horseradish aioli

### MINI BEEF WELLINGTON

mushroom duxelle

### SMOKED BRISKET

red cabbage slaw, buttery cornbread

## SEAFOOD

### FRESHLY SHUCKED EAST + WEST COAST OYSTERS GF

### BLISTERED RED SCARLET SHRIMP COCKTAIL GF

### MINI BLACKENED FISH TACO

chipotle aioli

### ASSORTED SUSHI ROLLS

### SALMON-TUNA TARTAR CORNETS

yuzu + sesame vinaigrette

### POTATO LATKE

crème fraîche, osettra caviar

### COCONUT SHRIMP

thai chili sweet + sour

### MINI CRAB CAKES

tarragon aioli

### SMOKED SALMON

horseradish crème, crispy potato chip

### MINI LOBSTER ROLLS

butter, chives

## VEGETARIAN

### VEGETARIAN SUSHI ROLLS

### POTTED CRUDITÉ

green goddess, edible soil

### COMPRESSED WATERMELON GF

sheep's milk feta, micro arugula

### GOLDEN BEET TARTAR GF

### BEET-PICKLED DEVILED EGGS GF

### ZUCCHINI + MINT FRITTER

za'atar yogurt

### GRILLED SOURDOUGH TOASTS

brie, rosemary honey, fresh blackberry or fig

### FALAFEL

lime, pickled cucumber, aubergine

### VEGETABLE QUICHE GF

leeks, confit potatoes, goat cheese

### WILD MUSHROOM + FONTINA ARANCINI

romesco sauce

### FRIED GOAT CHEESE

peppercorn honey

### HONEY SQUASH SPRING ROLLS

sage, feta

### SMASHED PARMESAN POTATOES

avocado, pickled red onion

# 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

**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**

## SLIDERS

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**