

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

March 2026

– CORPORATE MEAL PLANNING –

BREAKFAST BUFFET

A minimum of 15 guests is required.

KITTATINNY CONTINENTAL

BAKESHOP OFFERINGS

NEW YORK STYLE BAGELS, MUFFINS + BREAKFAST BREADS

fruit preserves, honey, jersey cow butter, cream cheese

ASSORTED DANISH

MUESLI BAR

ORGANIC GRANOLA + ASSORTED CEREALS

whole, low fat + skim milk from pennington farms

DRIED FRUITS

LABNEH YOGURT

BEVERAGES

CHILLED SEASONAL JUICES

FRESH BREWED COFFEE, DECAF + TEAS

RIDGE + VALLEY BREAKFAST

BAKESHOP OFFERINGS

NEW YORK STYLE BAGELS, MUFFINS + BREAKFAST BREADS

fruit preserves, honey, jersey cow butter, cream cheese

ASSORTED DANISH

MUESLI BAR

ORGANIC GRANOLA + ASSORTED CEREALS

whole, low fat + skim milk from pennington farms

DRIED FRUITS

LABNEH YOGURT

HOT CHAFFERED ITEMS

SCRAMBLED FREE-RANGE BROWN EGGS

BRIOCHE FRENCH TOAST

catskills maple syrup

APPLEWOOD SMOKED BACON, BREAKFAST SAUSAGE + TURKEY BACON

BREAKFAST POTATOES

SLOW-ROASTED TOMATOES

BEVERAGES

CHILLED SEASONAL JUICES

FRESH BREWED COFFEE, DECAF + TEAS

BREAKFAST BUFFET

A minimum of 15 guests is required.

BREAKFAST BURRITOS

CHOOSE ONE BURRITO

3 cage free eggs per wrap, served with ketchup, salsa + hot sauce

WESTERN

onion, pepper, ham, potato, monterey jack, cheddar

FARMER'S

tomato, spinach, pepper, onion, potato, cheddar

BACON

applewood smoked bacon, potato, monterey jack, cheddar [can substitute for turkey bacon]

INCLUDES

FRESH SEASONAL FRUIT KABOBS

ASSORTED CEREAL STATION

whole milk, almond milk, soymilk, oat milk

[organic vegan kashi cereal, available upon request]

BEVERAGES

CHILLED SEASONAL JUICES

FRESH BREWED COFFEE, DECAF + TEAS

ADD-ON TO A BREAKFAST

Additional cost per person.

SMOKED SALMON

capers, chopped eggs, red onion

CUT FRUIT PLATTER

YOGURT PARFAIT

fresh berries, granola oats, honey

LUNCH BUFFET

A minimum of 15 guests is required. Freshly brewed coffee, tea and soft drinks are included.

ITALIAN MARKET

RIGATONI PASTA

tomato sauce, eggplant, mozzarella

ORECCHIETTE PASTA

broccoli rabe, sausage, white bean

BREADED CHICKEN CUTLET SLIDERS

tomato sauce, mozzarella

BISTRO MEATBALLS

tomato sauce, basil

SIDES + SALADS

SEASONAL GREEN VEGETABLES

roasted garlic, extra virgin olive oil

RADICCHIO + ENDIVE SALAD

red onion, ricotta salata

SWEETS

CANNOLI + TIRAMISU

BAJA CANTINA

Warm flour and corn tortillas filled by guests.

SHRIMP, CHICKEN OR PORK CARNITAS

TACO BAR:

PICO DE GALLO

AVOCADO SALSA

SLICED JALAPEÑO

SHREDDED LETTUCE

ROASTED CORN

BLACK BEANS

COTIJA CHEESE

SHARP CHEDDAR

SOUR CREAM

BRAISED TOMATILLO CHICKEN

poblano peppers, tomato rice

SIDES + SALADS

HEIRLOOM TOMATO + WATERMELON SALAD

queso fresco, citrus vinaigrette

STREET CORN

chipotle mayo, lime, cotija cheese, cilantro

SWEETS

CHURROS

chocolate + dulce leche sauce

TRES LECHES

BAMBOO GARDEN

CHINESE CHICKEN + VEGETABLE SOUP

SWEET + SOUR CHICKEN

peppers, onions, pineapple

SZECHUAN BEEF + BROCCOLI

SIDES + SALADS

VEGETABLE FRIED RICE

SHRIMP LO MEIN

PORK + VEGETABLE EGG ROLLS

hot mustard, duck sauce

BABY BOK CHOY

garlic + oyster sauce

SWEETS

FORTUNE COOKIES

FRESH ORANGES

PINEAPPLE CAKE

LUNCH BUFFET

A minimum of 15 guests is required. Freshly brewed coffee, tea and soft drinks are included.

MEDITERANEAN MEZZE

LENTIL SOUP

FALAFEL SERVED IN A PITA

lettuce, tomato, hummus

GRILLED CATCH OF THE DAY

warm farro greek salad

MOROCCAN-SPICED CHICKEN TAGINE

olives, lemon, potatoes

SIDES + SALADS

HUMMUS, BABA GHANOUSH + YOGURT SAUCE

pita chips, vegetable crudité

TABBOULEH SALAD

bulgur wheat, mint, parsley, garlic, onions, peppers

MARINATED OLIVES + VEGETABLES

SAFFRON RICE

SWEETS

SEASONAL FRESH FRUIT

PISTACHIO BAKLAVA

BUTCHER BLOCK

SANDWICH SHOP [CHOOSE THREE]

GARDEN

grilled vegetables, tomatoes, spanish roasted peppers, arugula, sundried tomato spread, sourdough bread

MOZZARELLA PANINI

roasted red peppers, fresh basil pesto

ROASTED CAULIFLOWER WRAP

tahini, chickpeas, shredded carrots, spinach

GRILLED CHICKEN WRAP

feta, kalamata olives, tomato, tzatziki

ITALIAN SUB

prosciutto, cheese, salami, tomato, lettuce, banana peppers

SMOKED HAM OFF THE BONE

swiss cheese, sautéed onions, russian dressing

SALADS + SIDES [CHOOSE TWO]

ROASTED TOMATO SOUP

confit garlic, basil

SIMPLE GREEN SALAD

shaved vegetables, citrus vinaigrette

ROASTED BEET SALAD

goat cheese, baby arugula

FARRO GREEK SALAD

peppers, tomato, kalamata olives, lemon + oregano vinaigrette

MEDITERRANEAN PASTA SALAD

olives, tomatoes, feta

CHEESE TORTELLINI

pesto, fine herbs, parmesan, extra virgin olive oil

FINGERLING POTATO SALAD

mustard mayo, bacon lardons, green onions

SWEETS [CHOOSE TWO]

SEASONAL FRESH FRUIT

COOKIES

TRIPLE CHOCOLATE BROWNIES

MINI CUPCAKES

LEMON CHIFFON BITES

NEW YORK STYLE CHEESECAKE

AM BREAKS A minimum of 15 guests is required.

FRENCH PATISSIERE

CROISSANTS, MINI MUFFINS + ASSORTED DONUTS
seasonal jams, butter, honey

RISE + SHINE PARFAIT

GREEK YOGURT BAR
granola, dried fruits, cocoa nibs, toasted almond, honey

FRESHLY CUT FRUIT PLATTER

LIQUID WELLNESS

HOUSE MADE COLD-PRESSED JUICES

GREEN
apple, celery, cucumber, spinach, kale

RED
apple, spinach, beetroot, lemon, parsley

CITRUS
apple, orange, pineapple, lemon, mint

BANANA BREAD

BREAK BEVERAGES

INFUSED WATER

FRESH BREWED CHILLED TEA

ARTISANAL COFFEE + TEAS

PM BREAKS A minimum of 15 guests is required.

CHARCUTERIE BOARD

DOMESTIC + IMPORTED CHEESES

CURED MEATS

CROSTINI + GRISSINI

HOUSE PICKLED VEGETABLES + MARINATED OLIVES

MID-DAY MEZZE

GRILLED SEASONAL FLAT BREADS + CROSTINI

MEDITERRANEAN STYLE ACCOUTREMENTS
hummus, tabbouleh, marinated olives, stuffed grape leaves, black olive tapenade

TEA SANDWICHES

ASSORTED MINI SANDWICHES
dill pickles, house made potato chips

TRAIL BLAZER

BUILD YOUR OWN TRAIL MIX STATION

AFTER SCHOOL SPECIAL

COOKIES, BROWNIES, BLONDIES, RICE KRISPY TREATS, APPLES + ORANGES