

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

BREAKFAST

– CATERING MENU –

BREAKFAST BUFFET

A minimum of 25 guests is required.

KITTATINNY CONTINENTAL

BAKESHOP OFFERINGS

NEW YORK STYLE BAGELS

MUFFINS + BREAKFAST BREADS

ASSORTED DANISH

fruit preserves, honey, jersey cow butter, cream cheese

FRESH FRUIT

WHOLE + SEASONAL FRESH FRUIT

MUESLI BAR

ORGANIC GRANOLA + ASSORTED CEREALS

PENNINGTON FARMS WHOLE, LOW FAT + SKIM MILK

DRIED FRUITS

LABNEH YOGURT

BEVERAGES

CHILLED SEASONAL JUICES

FRESHLY BREWED COFFEE, DECAF + TEAS

ADD-ON

SMOKED SALMON

capers, chopped eggs, sliced red onion

RIDGE + VALLEY BREAKFAST

BAKESHOP OFFERINGS

NEW YORK STYLE BAGELS

MUFFINS + BREAKFAST BREADS

ASSORTED DANISH

fruit preserves, honey, jersey cow butter, cream cheese

FRESH FRUIT

WHOLE + SEASONAL FRESH FRUIT

MUESLI BAR

ORGANIC GRANOLA + ASSORTED CEREALS

PENNINGTON FARMS WHOLE, LOW FAT + SKIM MILK

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

FRESHLY BREWED COFFEE, DECAF + TEAS

BREAKFAST BUFFET

A minimum of 25 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

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

LUNCH

– CATERING MENU –

LUNCH BUFFETS

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

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 BUFFETS

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

BAJA CANTINA

WARM FLOUR + CORN TORTILLAS FILLED BY GUESTS

SHRIMP, CHICKEN OR PORK CARNITAS

TACO BAR:

PICO DE GALLO SLICED JALAPEÑO ROASTED CORN COTIJA CHEESE SOUR CREAM

AVOCADO SALSA SHREDDED LETTUCE BLACK BEANS SHARP CHEDDAR 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

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

LUNCH BUFFETS

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

THE SOUTHWESTERN

SHREDDED CHICKEN ENCHILADA SOUP

GRILLED SHRIMP SKEWERS

chimichurri

ROASTED PULLED PORK

herb, shallot mojo

SIDES + SALADS

AVOCADO + TOMATO SALSAS

sour cream, crispy tortilla chips

CHIPOTLE SALAD

shredded lettuce, black beans, charred corn

RICE PILAF

peppers, onions, cilantro

BRAISED WHITE BEANS

swiss chard, roasted garlic

SWEETS

TRES LECHES

STEAK + CHICKEN

GRILLED NY STRIP STEAKS + GRILLED LEMON HERB CHICKEN BREAST

SALADS + SIDES

CAESAR SALAD

BAKED POTATO OR ROASTED RED POTATOES

sour cream

VEGETABLE MEDLEY + COLE SLAW

FRESH BREADS + ROLLS

SWEETS

BROWNIES + CHOCOLATE CHIP COOKIES

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

LUNCH BUFFETS

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

BUTCHER BLOCK

SANDWICH SHOP [CHOOSE THREE]

GARDEN

grilled vegetables, tomatoes, spanish roasted peppers, baby 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

PLATED LUNCH

A minimum of 15 guests is required. Lunch selections are served with breads, choice of 1 starter, 2 entrées & 1 dessert. Freshly brewed coffee, tea and soft drinks are included. Menus will be charged the higher cost entrée for both selections.

STARTERS [CHOOSE ONE]

SEASONAL VEGETABLE MINISTRONE SOUP v

HARVEST CHICKEN SOUP

vegetables, barley

KALE COBB SALAD v

avocado, bacon, egg, point Reyes blue cheese

SUPER FOOD SALAD v + GF

kale, spinach, broccoli, toasted seeds, goat cheese, fig vinaigrette

NIÇOISE SALAD GF

anchovy, potato, haricot vert, saffron aioli

ANCIENT GRAIN + MEDITERRANEAN SALAD v

artichokes, olives, peppers, vinaigrette

ENTRÉES [CHOOSE TWO]

BLT+T

bacon, lettuce, tomato, roasted turkey breast, brioche, avocado, spicy mayonnaise

VEGETARIAN FOCACCIA

fresh mozzarella, grilled vegetables, chickpea purée, basil

WILD MUSHROOM RISOTTO

shallot, herbs from the garden

GRILLED CAULIFLOWER STEAK

mushroom fricassee, chimichurri

ENTRÉES [CONTINUED]

OVEN ROASTED LEMON SOLE FLORENTINE

lemon, creamed spinach

SEARED ATLANTIC SALMON

rosemary purple potato, haricot vert, saffron hollandaise

PROSCIUTTO-WRAPPED CHICKEN BREAST

seasonal succotash, sage jus

FRIED BUTTERMILK CHICKEN

creamy polenta, roasted chicken jus, caramelized pearl onions

BRAISED BEEF PAPPARDELLE

tomatoes, shallots, mushroom cream sauce

ANGUS BEEF FILLET

charred broccolini, whipped yukon gold potatoes, red wine jus

SWEETS [CHOOSE ONE]

FRESH FRUIT OF THE SEASON

chantilly cream

FLOURLESS CHOCOLATE CAKE

berries, cream

NEW YORK STYLE CHEESECAKE

roasted fruit compote

COCONUT PANNA COTTA

compressed pineapple, lime, coconut crumble

CRYSTAL SPRINGS RESORT

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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

ADD CHICKEN [additional cost per person]

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

CAESAR 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

PULLED PORK

CHEF'S GARDEN SMOKED BEEF BRISKET +15.00 per person

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 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 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 – 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

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

AM + PM BREAKS

– CATERING MENU –

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

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

STAND ALONE COCKTAIL EVENT

March 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

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

BIOSPHERE LUAU

March 2026

– CATERING MENU –

TROPICAL LUAU

A minimum of 100 guests is required. Freshly brewed coffee, tea and soft drinks are included.

SOUPS + SALADS

CARROT + GINGER SOUP

citrus, crème fraîche, apple cider vinaigrette

MANGO + AVOCADO SALAD

tropical fruit, corn, cilantro, yuzu dressing

PAD THAI SALAD

napa cabbage, peanuts, agave, lime dressing

HAWAIIAN STYLE MAC + POTATO SALAD

crispy bacon lardon, fresh herbs, dijon ginger dressing

CHEF'S ROAMING BARS [CHOOSE ONE]

TROPICAL BRUSCHETTA

toasted garlic crostini, mango, kiwi, lime, extra virgin olive oil

SHOYU AHI TUNA WONTONS

crispy wonton, avocado, sesame seeds, scallion

HAWAIIAN MUSUBI

crispy wonton, avocado, sesame seeds, scallion

PINEAPPLE + BEEF KEBOBS

seasonal veggies, teriyaki glaze

BUFFET ENTRÉES

Includes – Dinner Rolls, Organic Vermont Butter + Olive Tapenade

CAULIFLOWER FRIED RICE

macadamia, coconut, soy sauce

ISLAND STIR FRY

snap peas, shiitake mushroom, baby corn, shallot, mango madness sauce

LILIKOI BUTTERED MAHI-MAHI

cilantro, peanut, passion fruit oreganata

CARVING STATION

HULI HULI SMOKED CHICKEN

green chili peppers, crispy scallion, tangy sauce

SUCKLING PORK

smoked habanero sauce, plantain chips

SWEETS

CITRUS CHEESECAKE

lime, chantilly cream

TROPICAL COCONUT PIES

strawberry, orange glaze

RICE PUDDING

FRESHLY SLICED TROPICAL FRUITS