



BREAKFAST

March 2026

– 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

FRESHLY CUT FRUIT PLATTER

BEVERAGES

INFUSED WATER, ASSORTED JUICES

ARTISANAL COFFEE + TEA

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



LUNCH

March 2026

– CATERING MENU –

LUNCH BUFFETS

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

TUSCAN BISTRO

MAIN

RATATOUILLE **GF VEGAN**

zucchini, squash, eggplant, sweet tomato sauce, extra virgin olive oil, italian herbs

ORECCHIETTE PASTA **VEGAN OPTION UPON REQUEST**

sweet italian sausage, broccoli rabe, cannellini white beans

GRILLED CHICKEN TUSCAN SLIDERS

provolone, roasted red pepper, balsamic glaze, basil pesto

BISTRO MEATBALLS

sunday sauce, ricotta

SIDES + SALADS

CHOPPED SALAD **GF V**

iceberg, radicchio, chickpeas, cucumbers, red onion, tomato, banana peppers, provolone cheese, lemon vinaigrette

VEGETABLE ANTIPASTO PLATTER + SEMOLINA BREAD

grapes, ciliegine mozzarella, roasted peppers, mixed olives, grilled seasonal vegetables, italian herb olive oil

SWEETS

CANNOLI

RICE PUDDING **VEGAN OPTION UPON REQUEST**

RED DRAGON

MAIN

CHINESE CHICKEN + VEGETABLE SOUP **VEGAN OPTION UPON REQUEST**

GENERAL TSO'S CHICKEN

breaded chicken, tangy sauce, broccoli

PEPPER STEAK

sweet bell peppers, oyster sauce, scallion, ginger, garlic

SIDES + SALADS

ASIAN CHOPPED SALAD

romaine, red cabbage, carrots, scallion, mandarin oranges, edamame, crispy noodles, sesame ginger dressing

WHITE RICE **GF**

garlic, ginger

VEGETABLE STIR-FRY

baby corn, water chestnuts, mushrooms, seasonal vegetables

SWEETS

FORTUNE COOKIES

SUGAR DONUTS

MANDARIN ORANGES

ADD-ON

SHRIMP LO MIEN

julienne vegetables, cabbage, mushrooms

LUNCH BUFFETS

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

CALI CANTINA TACOS

MAIN

COWBOY BRISKET + BLACKENED PRAWN TACOS

slow smoked beef brisket, blackened shrimp, mango pico de gallo, lime crema sauce, mexican cheese

SALSA VERDE ENCHILADAS **GF VEGETARIAN UPON REQUEST - BLACK BEANS OR VEGGIES**

braised chicken, roasted tomatillo, jack cheese, white corn tortillas

SIDES + SALADS

BAJA SALAD **VEGAN**

green lettuce, tomatoes, cucumbers, bell peppers, avocado, black beans, catalina dressing

STREET CORN SALAD **GF V**

grilled corn, red pepper, cilantro, jalapeño, cotija cheese, chipotle lime mayo

MEXICAN RICE

tomato, onion, peas

SWEETS

MEXICAN FRUIT SALAD

watermelon, pineapple, tajin

TRES LECHEs

sweet milk, whipped cream

MEDITERRANEAN HERB GARDEN

MAIN

LENTIL SOUP **GF VEGAN**

FRIED FALAFEL **V**

lettuce, tomato, tziki, pita bread

BAKED MAHI MAHI GREEK STYLE **GF**

oregano, garlic, spices, lemon, grape tomatoes

MOROCCAN-SPICED CHICKEN TAGINE **GF**

olives, lemon, potato

SIDES + SALADS

MEZZE PLATTER **V**

carrots, cucumbers, celery, grape tomato, peppadew peppers, mixed olives, roasted garlic hummus, mint yogurt sauce, pita chips

TABBOULEH SALAD **V**

bulger wheat, mint, parsley, garlic, onion

SAFFRON RICE

SWEETS

SEASONAL FRUIT SALAD **GF V VEGAN UPON REQUEST**

mint, honey, citrus dressing

PISTACHIO BAKLAVA

LUNCH BUFFETS

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

SEA + LAND BBQ

MAIN

GRILLED SWORDFISH HONEY LIME CILANTRO GLAZE GF

pineapple pico de gallo

JERK PORK TENDERLOIN GF

roasted sweet peppers

BBQ CHICKEN BREAST

sweet onion, bourbon sauce

SIDES + SALADS

MIXED FARM GREENS SALAD BAR

grape tomatoes, cucumbers, carrots, cheese, croutons, balsamic and ranch dressings

GERMAN POTATO SALAD GF

smoked bacon, stone ground mustard, apple cider vinegar

LONG GRAIN + WILD RICE PILAF

carrots, dried cranberries

CORNBREAD

whipped butter

SWEETS

COOKIES

BROWNIES

WATERMELON WEDGES

SOUTHERN SKILLET

MAIN

VEGETABLE + HAM SOUP GF

string beans, potatoes, tomato

BLACKENED CHICKEN BREAST SKILLET GF

chili tomato purée, peppers, onions, monterey jack, cheddar

SOUTHERN SHRIMP SUCCOTASH GF

corn, black bean, peppers, lime

SIDES + SALADS

COBB SALAD GF

leafy greens, cojito cheese, avocado, grape tomatoes, tortilla strips, hard-boiled eggs, black-eye peas, catalina dressing

BRAISED COLLARD GREENS GF

turkey bacon, cider vinegar, red pepper flakes

LONG GRAIN + WILD RICE PILAF GF

CHIPS + SALSA GF

house fried tortilla chips with sea salt

SWEETS

WARM BLUEBERRY COBBLER

LUNCH BUFFETS

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

MEAT + POTATOES

MAIN

GRILLED NY STRIP STEAK GF
red wine demi-glace

CHICKEN SALTIMBOCCA GF
prosciutto, sage, sherry brown sauce

SIDES + SALADS

CLASSIC CAESAR SALAD
parmesan cheese, croutons

CAPRESE SALAD GF V
fresh mozzarella, plum tomato, basil, balsamic glaze

SEASONAL VEGETABLE MEDLEY GF VEGAN
garlic, olive oil

ROASTED POTATOES GF
fresh herbs, garlic, olive oil

DINNER ROLLS

SWEETS

CHEESECAKE SQUARES
strawberry sauce, whipped cream, chocolate curls

CALL YOUR SHOTS

MAIN

BLACKENED SEARED SALMON GF
lemon beurre blanc

MARINATED FLANK STEAK
red wine demi-glace

CHICKEN [CHOOSE ONE]

CHICKEN MARSALA GF
cremini mushrooms, rich wine sauce

CHICKEN FRANCESE GF
parsley, white wine lemon

PASTA [CHOOSE ONE]

PENNE ALA VODKA V
picante tomato cream, parmesan

ORECCHIETTE BROCCOLI RABE V
sundried tomatoes, olive oil, garlic, white wine, lemon

BOWTIE ALFREDO
sweet peas, cream, chicken broth

SALAD [CHOOSE ONE]

MIXED FARM GREENS SALAD BAR
grape tomatoes, cucumbers, carrots, cheese, croutons, balsamic and ranch dressings

CLASSIC CAESAR SALAD
parmesan cheese, croutons

CHOPPED SALAD GF V
iceberg, radicchio, chickpeas, cucumbers, red onion, tomato, banana peppers, provolone cheese, lemon vinaigrette

SIDES

ROASTED POTATOES GF
fresh herbs, garlic, olive oil

SEASONAL VEGETABLE MEDLEY GF VEGAN

SWEETS

CHEFS CHOICE

TheCrystalSpringsResort.com | [Minerals Hotel](#) | [Vernon, New Jersey](#)

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LUNCH BUFFETS

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STACKED + SAVORY

HANDHELDS [CHOOSE THREE SANDWICHES]

MEDITERRANEAN SPINACH WRAP **V** **VEGAN UPON REQUEST**
smashed chickpeas, vegetables, tangy herb tzatziki sauce

AVOCADO CIABATTA **VEGAN**
cucumbers, pickled red onions, lemon edamame spread, rainbow micro greens

ROLLS ROYCE WRAP
turkey breast, bacon, lettuce, tomato, russian dressing

SMOKED TURKEY BRIOCHE
bibb lettuce, fresh plum tomatoes, smoked gouda, dijon aioli

CHICKEN CRANBERRY WALNUT SALAD
bibb lettuce, pumpernickel bread

CHICKEN PESTO CIABATTA
smoked mozzarella, lettuce, tomato

CLASSIC ITALIAN SEMOLINA
pepperoni, capocollo, salami, provolone, lettuce, tomato, red onion, oil + red wine vinegar

NY SIRLOIN STEAK CIABATTA
braised tomatoes, caramelized onions, arugula, horseradish cream

SIDES [CHOOSE TWO]

ROASTED TOMATO SOUP **V**
focaccia croutons

CHICKEN NOODLE SOUP

LEAFY GREENS MIXED SALAD **GF**
seasonal greens, chickpeas, dried cherries, red beets, tomato, cucumber, pistachio, pomegranate balsamic

FARRO GREEK SALAD
peppers, tomato, kalamata olives, lemon vinaigrette

POTATO SALAD
dijon mayo, bacon lardon, scallion

CLASSIC ELBOW MACARONI SALAD
sweet peppers, celery, carrot, tangy mayo

SWEETS [CHOOSE TWO]

CHOCOLATE BROWNIES

ASSORTED COOKIES

CHEESECAKE BITES

FUDGE BITES

RED VELVET BITES

CHOCOLATE CAKE BITES

OREO CAKE BITES

CARROT CAKE BITES

SEASONAL FRESH FRUIT

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.

STARTERS [CHOOSE ONE]

CREAM OF TOMATO SOUP **v**

tomato purée, basil

VEGETABLE MINISTRONE SOUP **v**

pasta, tomato, beans

MUSHROOM MISO SOUP **VEGAN**

mushrooms, tofu, white miso, scallion, spinach, sesame

GRECIAN SALAD **GF v**

romaine, feta, kalamata olive, tomatoes, cucumbers, oregano vinaigrette

BACON SPINACH SALAD **GF**

nueske's bacon, hard-boiled egg, red onion, red wine dijon dressing

CAESAR SALAD

romaine, focaccia croutons, tomatoes, parmesan

CHOPPED SALAD **GF v**

iceberg lettuce, radicchio, tomatoes, cucumbers, garbanzo beans, banana peppers, lemon vinaigrette

ENTRÉES [CHOOSE TWO]

GRILLED CAULIFLOWER STEAK **GF v**

mushroom fricassee, wild rice pilaf, chimichurri

BUTTERNUT SQUASH RAVIOLI **v**

cream sauce, brown butter, hazelnuts, fried sage

SEARED ATLANTIC SALMON

asparagus, potato purée, hollandaise

MISO SESAME COD

wasabi mashed potatoes, seasonal vegetables

SHRIMP PAELLA **GF**

saffron, chorizo, bell peppers, peas

ENTRÉES [CONTINUED]

CHICKEN CHARDONNAY + FRESH HERBS

pan-seared airline chicken breast, chardonnay cream, saffron rice pilaf, seasonal vegetables

BLACK FOREST CHICKEN CORDON BLEU

ham, gruyere, butter cream sauce, potato purée, seasonal vegetables

GRANDMA'S MEATLOAF

sweet and tangy glaze, cheddar mashed potatoes, seasonal vegetables

BRAISED BEEF STROGANOFF PAPPARDELLE

cremini mushrooms, creamy sour cream sauce

ANGUS BEEF FILET **GF**

herb butter, chive mash potatoes, seasonal vegetables

SWEETS [CHOOSE ONE]

FLOURLESS CHOCOLATE CAKE **GF**

berries, whipped cream

NEW YORK STYLE CHEESECAKE

strawberry sauce, whipped cream, chocolate curls

TIRAMISU GLASS

sponge cake, espresso, mascarpone cream, cocoa powder

COPPA MASCARPONE

chocolate cream, mascarpone cream, amaretto cookie crumbs, chocolate curls

PINA COLADA FLUTE

pineapple + coconut gelato, pineapple rum sauce

FRESH SEASONAL FRUIT **GF v**

chantilly cream

TheCrystalSpringsResort.com | Minerals Hotel | Vernon, New Jersey

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GF: GLUTEN FREE **v:** VEGETARIAN



DINNER

March 2026

– CATERING MENU –

DINNER BUFFETS

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

COASTAL BREEZE

MAIN

OLD BAY SHRIMP BOIL **GF**

potatoes, chorizo, corn

BAKED SOLE + SPICY CRABMEAT STUFFING

paprika, lemon, white wine

FRIED BUTTERMILK CHICKEN

coleslaw

BAKED WHITE CHEDDAR MACARONI + CHEESE **V**

herb bread crumb topping

SIDES + SALADS

WEDGE SALAD

blue cheese crumbles, tomato, nueske's bacon lardons

STEAMED BROCCOLI **GF VEGAN**

garlic, olive oil

WILD RICE PILAF

herbs, trinity of vegetables

HOMEMADE CHEDDAR BISCUITS

SWEETS

FUDGE BITES

CARROT CAKE SQUARES

CUCINA RUSTICA

MAIN

ROLLED EGGPLANT **V**

plum tomato sauce, mozzarella, basil

PESTO TORTELLINI **V**

cream, blistered tomatoes, pine nuts, parmesan

BROILED RED SNAPPER **GF**

caper, artichoke, oreganata, white wine, lemon

BISTRO MEATBALLS

sunday sauce, ricotta

CHICKEN [CHOOSE ONE]

CHICKEN PUTTANESCA **GF**

tomatoes, capers, mixed olives, italian herbs

BREADED CHICKEN CUTLET PARMESAN

tomato sauce, basil

SIDES + SALADS

CHOPPED SALAD **GF V**

iceberg, radicchio, chickpeas, cucumbers, red onion, tomato, banana peppers, provolone cheese, lemon vinaigrette

SEASONAL VEGETABLES **GF V**

garlic, olive oil

ROASTED GARLIC BREAD

parsley, parmesan

SWEETS

CANNOLI

TIRAMISU

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DINNER BUFFETS

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SEAR + SEA

MAIN

SHRIMP KABOBS GF

zucchini, squash, red onion, peppers, house marinade

CHICKEN SALTIMBOCCA GF

prosciutto, sage, sherry brown sauce

GRILLED NY STRIP STEAK GF

red wine demi-glace

SIDES + SALADS

CLASSIC CAESAR SALAD

parmesan cheese, croutons

CAPRESE SALAD GF V

fresh mozzarella, plum tomato, basil, balsamic glaze

SEASONAL VEGETABLE MEDLEY GF VEGAN

garlic, olive oil

ROASTED POTATOES GF

fresh herbs, garlic, olive oil

DINNER ROLLS

SWEETS

CHEESECAKE SQUARES

strawberry sauce, whipped cream, chocolate curls

SEASONAL FRUIT

CALL YOUR SHOTS

MAIN

BLACKENED SEARED SALMON GF

lemon beurre blanc

MARINATED FLANK STEAK

red wine demi-glace

CHICKEN [CHOOSE ONE]

CHICKEN MARSALA GF

cremini mushrooms, rich wine sauce

CHICKEN FRANCESE GF

parsley, white wine lemon

PASTA [CHOOSE ONE]

PENNE ALA VODKA V

picante tomato cream, parmesan

ORECCHIETTE BROCCOLI RABE V

sundried tomatoes, olive oil, garlic, white wine, lemon

BOWTIE ALFREDO

sweet peas, cream, chicken broth

SALAD [CHOOSE ONE]

MIXED FARM GREENS SALAD BAR

grape tomatoes, cucumbers, carrots, cheese, croutons, balsamic and ranch dressings

CLASSIC CAESAR SALAD

parmesan cheese, croutons

CHOPPED SALAD GF V

iceberg, radicchio, chickpeas, cucumbers, red onion, tomato, banana peppers, provolone cheese, lemon vinaigrette

SIDES

ROASTED POTATOES GF

fresh herbs, garlic, olive oil

SEASONAL VEGETABLE MEDLEY GF VEGAN

SWEETS

CHEFS CHOICE

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DINNER BUFFETS

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

SMOKEY NIGHT

MAIN

SMOKED SALMON PENNE

parmesan sauce, sweet peas

JERK-SPICED CHICKEN **GF**

boneless chicken breast

SMOKED BEEF BRISKET **GF**

mango bbq sauce

DRY RUBBED ST. LOUIS RIBS **GF**

sweet ancho chili seasoning

SIDES + SALADS

BAJA SALAD

green lettuce, tomatoes, cucumbers, bell peppers, avocado, black beans, catalina dressing

FIRE ROASTED SEASONAL VEGETABLES **GF VEGAN**

garlic, olive oil

ROASTED POTATOES **GF VEGAN**

herbs, garlic, olive oil

SWEETS

FUDGE BITES

ASSORTED COOKIES

SEASONAL FRESH FRUIT

MOUNTAIN ABOVE THE SEA

MAIN

ROASTED SPLIT-BACK SHRIMP **GF**

chimichurri

HUNTERS CHICKEN **GF**

braised tomato, thyme, mushroom

BEEF FILET TIPS AU POIVRE

pearl onions, peppercorn, cognac

SIDES + SALADS

GRECIAN SALAD **GF V**

romaine, feta, kalamata olive, tomatoes, cucumbers, oregano vinaigrette

ROASTED BRUSSEL SPROUTS **GF VEGAN**

ROASTED POTATOES **GF VEGAN**

herbs, garlic, olive oil

SWEETS

OREO CAKE BITES

CHEESECAKE SQUARES

strawberry drizzle

DINNER BUFFETS

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

FARM VALLEY

MAIN

BLACKENED STRIPED BASS GF

caper, lemon, butter sauce

HERB-CRUSTED CHICKEN BREAST GF

dijon cream sauce

BERKSHIRE PORK SHOULDER GF

smoked, mojo herb rub

MARINATED BEEF SKIRT STEAK GF

red wine demi-glace

SIDES + SALADS

COBB SALAD GF

leafy greens, blue cheese crumble, avocado, grape tomatoes, bacon lardons, hard-boiled eggs, ranch dressing

ROASTED VEGETABLES GF VEGAN

MASHED POTATOES GF

chives

SWEETS

ASSORTED COOKIES

BROWNIES

CARROT CAKE BITES

PLATED DINNER

A minimum of 15 guests is required. Dinner selections are served with breads, choice of 1 starter, 2 entrées & 1 dessert. Freshly brewed coffee, tea and soft drinks are included.

STARTERS [CHOOSE ONE]

ROASTED CAULIFLOWER VELOUTE **V**

truffle oil

BURRATA SALAD **GF V**

heirloom tomatoes, micro greens, fresh herb vinaigrette

WILD MUSHROOM PHYLLO BUNDLE

boursin cheese, chives, béchamel

MESCLUN + BOSCH PEAR SALAD **GF V**

candied walnuts, red wine pouched pear, gorgonzola

VIBRANT ORANGE + ARUGULA SALAD **GF**

almonds, blood orange, goat cheese, radish, lemon honey vinaigrette

CAESAR SALAD

romaine, parmesan, croutons

GRILLED OCTOPUS NIÇOISE **GF**

red potato, haricot vert, tomato, soft poached egg, whole grain mustard vinaigrette

BEEF CARPACCIO

parmesan, capers, shallot + herb vinaigrette

ENTRÉES [CHOOSE TWO]

GRILLED CAULIFLOWER STEAK **GF V**

mushroom fricassee, wild rice pilaf, chimichurri

BUTTERNUT SQUASH RAVIOLI **V**

cream sauce, brown butter, hazelnuts, fried sage

SESAME-CRUSTED TOFU **GF V**

eggplant, seasonal vegetable medley, jasmine rice

GRILLED STUFFED PORTABELLA MUSHROOM **GF V**

spinach, sun-dried tomatoes, artichokes, cauliflower rice

SEARED ATLANTIC SALMON **GF**

seasonal vegetables, shallot gruyere risotto, basil-lemon beurre blanc

HERB CRUSTED SALMON **GF**

seasonal vegetables, wild rice pilaf, dijon beurre blanc

ENTRÉES [CONTINUED]

PAN-SEARED HALIBUT **GF**

seasonal vegetables, saffron cous cous, sun-dried tomato butter

BREADED CHICKEN BREAST ROULADE

seasonal vegetables, mozzarella, prosciutto, sage jus

ROASTED AIRLINE CHICKEN BREAST

seasonal vegetables, mashed potato, fine herb sauce

BRAISED BEEF STROGANOFF PAPPARDELLE

cremini mushrooms, creamy sour cream sauce

10oz NY STRIP STEAK AU POIVRE **GF**

pearl onions, peppercorn, cognac

BRAISED SHORT RIBS

celery root purée, cipolini onions

SLOW COOKED LAMB SHANK

creamy polenta, roasted jus, herb gremolata

4oz PETIT FILET + LOBSTER TAIL **MARKET PRICE**

seasonal vegetables, mash potatoes, demi-glace, garlic herb butter

SWEETS [CHOOSE ONE]

FLOURLESS CHOCOLATE CAKE **GF**

berries, whipped cream

NEW YORK STYLE CHEESECAKE

strawberry sauce, whipped cream, chocolate curls

TIRAMISU GLASS

sponge cake, espresso, mascarpone cream, cocoa powder

COPPA MASCARPONE

chocolate cream, mascarpone cream, amaretto cookie crumbs, chocolate curls

PINA COLADA FLUTE

pineapple + coconut gelato, pineapple rum sauce

FRESH SEASONAL FRUIT **GF V**

chantilly cream

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GF: GLUTEN FREE **V:** VEGETARIAN

FAMILY STYLE

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STARTERS [CHOOSE ONE]

BURRATA SALAD GF V

heirloom tomatoes, micro greens, fresh herb vinaigrette

HERB + TOMATO

buffalo mozzarella

MESCLUN + BOSCH PEAR SALAD GF V

candied walnuts, red wine pouched pear, gorgonzola

VIBRANT ORANGE + ARUGULA SALAD GF

almonds, blood orange, goat cheese, radish, lemon honey vinaigrette

CAESAR SALAD

romaine, parmesan, croutons

VEGETARIAN MEZZE PLATTER V

carrots, cucumbers, celery, grape tomato, peppadew peppers, mixed olives, roasted garlic hummus, mint yogurt sauce, pita chips

SESAME CRUSTED TUNA TATAKI

cucumber, avocado, seaweed salad

BEEF CARPACCIO

parmesan, capers, shallot + herb vinaigrette

ENTRÉES [CHOOSE TWO]

BUTTERNUT SQUASH RAVIOLI V

cream sauce, brown butter, hazelnuts, fried sage

PAPPARDELLE PRIMAVERA V

squash, carrots, broccoli rabe, roasted tomato, garlic oil, parmesan

GRILLED STUFFED PORTABELLA MUSHROOM GF V

spinach, sun-dried tomatoes, artichokes, cauliflower rice

BLACKENED SALMON GF

saffron beurre blanc, roasted cauliflower florets

GRILLED MAHI MAHI GF

mango butter-wine sauce, fresh salsa

PAN-SEARED HALIBUT GF

rustic red pepper coulis, julienne vegetables

ENTRÉES [CONTINUED]

SHRIMP PAELLA GF

chorizo, peppers, peas

CHICKEN BRUSCHETTA GF

fresh tomatoes, mozzarella cheese

CHICKEN MARSALA GF

cremini mushrooms

NY STRIP STEAK GF

red wine demi-glace, charred carrot

BRAISED SHORT RIB OF BEEF

caramelized cipollini onions

ROASTED LEG OF LAMB

garlic rosemary au jus, haricot verts

SIDES [CHOOSE TWO]

GRILLED ASPARAGUS

garlic butter

CREAM OF SPINACH

brie cheese

CAULIFLOWER RICE

almond slices, fresh herbs, lemon zest

ROASTED ROOT VEGETABLES

garlic olive oil

POTATO PURÉE

yukon gold potatoes, butter, cream

ROASTED HERB FINGERLING POTATOES

parmesan butter

WILD RICE PILAF

cranberries

BUTTERED NOODLES

parmesan

SWEETS

CHEF'S SELECTION MINI DESSERTS

[PLATED UP CHARGE]

FLOURLESS CHOCOLATE CAKE GF

berries, whipped cream

NEW YORK STYLE CHEESECAKE

strawberry sauce, whipped cream, chocolate curls

TIRAMISU GLASS

sponge cake, espresso, mascarpone cream, cocoa powder

COPPA MASCARPONE

chocolate cream, mascarpone cream, amaretto cookie crumbs, chocolate curls

CRÈME BRÛLÉE

creamy custard, fresh berries

PINA COLADA FLUTE

pineapple + coconut gelato, pineapple rum sauce

FRESH SEASONAL FRUIT GF V

chantilly cream

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GF: GLUTEN FREE V: VEGETARIAN

PASSED CANAPÉS

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TIER ONE [CHOOSE FOUR]

CRUDITÉ CUP **v**

fresh vegetables, ranch dressing

ASIAN VEGETABLE TEMPURA

eel sauce

VEGETABLE QUICHE

leeks, confit potatoes, goat cheese

BRIE CROSTINI

asparagus, roasted red pepper

SPANAKOPITA

lemon cucumber aioli

ARTICHOKE + SPINACH TARTLET

WILD MUSHROOM + FONTINA ARANCINI

romesco sauce

IMPOSSIBLE BEEF FAJITA QUESADILLA **VEGAN**

VEGETABLE TIKKIS **GF VEGAN**

STUFFED STRAWBERRY

brie cream, candied walnut pieces

CHICKEN LEMONGRASS POT STICKERS

eel sauce

STEAMED EDAMAME DUMPLINGS

sweet chili sauce

MINI FRANKS

dijon, croissant

PEKING ROASTED DUCK SPRING ROLL

CHICKEN FONTINA BITES

fontina cheese, sundried tomatoes

CHICKEN TANDOORI

cucumber yogurt dipping sauce

CHICKEN SATAY

roasted peanut sauce

BEEF SATAY

teriyaki glaze

BLACK BEAN EMPANADAS

salsa

TINY CHEESEBURGERS

smoked ketchup, pickle

MOJO PULLED PORK TACO

pickled shallot

WALDORF CHICKEN SALAD ON CELERY

ANDOUILLE SAUSAGE EN CROUTE

dijon mustard

TIER TWO [CHOOSE TWO]

FRESHLY SHUCKED OYSTERS

mignonette sauce

COCONUT SHRIMP

thai sweet chili sweet + sour

TEMPURA SHRIMP

honey mustard sauce

SHRIMP COCKTAIL SHOOTERS

chipotle horseradish sauce

TUNA TARTAR SESAME CONE

wasabi aioli

MINI CRAB CAKES

tarragon aioli

BACON WRAPPED SCALLOPS

balsamic drizzle

POTATO LATKE

crème fraîche, sturgeon caviar

NEW ZEALAND LAMB LOLLIPOPS

mint pistachio salsa verde

MINI BEEF WELLINGTON

FILET MIGNON CROSTINI

creamy horseradish sauce, arugula, capers

SMOKED BRISKET BURNT ENDS

bourbon bbq

COCKTAIL HOUR STATIONS

A minimum of 15 guests is required.

ARTISAN CHEESE DISPLAY

BLUE STILTON

dried blueberries

SAGE DERBY

scarlet royal red seedless grapes

SMOKED CHEDDAR

mission figs

FRESH SEASONAL CRUDITÉ PLATTER

tzatziki + hummus dips

SMOKED ALMONDS + CANDIED WALNUTS

FIG JAM

ASSORTED CRACKERS + CROSTINIS

ANTIPASTO DISPLAY

PARMIGIANO-REGGIANO 18 MONTH

white truffle honey

MARINATED FRESH MOZZARELLA BALLS

red pepper flakes, parsley, extra virgin olive oil, parsley

ALL NATURAL CURED SALAMI MEATS

abruzzese mild dry, calabrese, sweet sopressata

MARINATED GRILLED VEGETABLES

balsamic glaze

GIARDINIERA + MIXED OLIVES

MARINATED ARTICHOKE HEARTS

ASSORTED CRACKERS + CROSTINIS

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

SEAFOOD + RAW BAR

FRESHLY SHUCKED BLUE POINT OYSTER

tabasco, lemon wedge, mignonette sauce

SESAME SEARED TUNA

wasabi cucumber drizzle, seaweed salad

CLAMS CASINO

bacon, bell pepper, shallot, panko, parsley

SHRIMP COCKTAIL

cocktail sauce

TUSCAN

ORECCHIETTE PASTA

sweet italian sausage, broccoli rabe, cannellini white beans

GRILLED CHICKEN TUSCAN SLIDERS

provolone, roasted red pepper, balsamic glaze, basil pesto, sweet bun

FRIED CHEESE RAVIOLI

pomodoro dipping sauce

OLIVE BRUSCHETTA

tomato bruschetta, toasted baguette

COCKTAIL HOUR STATIONS

A minimum of 15 guests is required.

SLIDERS

Includes – mayonnaise, ketchup, honey mustard, pickle chips

ANGUS BEEF SLIDER

bacon jam, cheddar cheese, pretzel bun

GRILLED CHICKEN SLIDER

caramelized onions, pepper jack cheese, brioche bun

IMPOSSIBLE SLIDER **VEGAN**

vegan cheddar cheese, vegan bun

CHOPSTICKS

GENERAL TSO'S CHICKEN

breaded chicken, tangy sauce, broccoli

PEPPER STEAK

sweet bell peppers, oyster sauce, scallion onions, ginger, garlic

SHRIMP LO MEIN

julienne vegetables, exotic mushrooms, oyster sauce

WHITE RICE

garlic, ginger

VEGETABLE STIR-FRY

baby corn, water chestnuts, mushrooms, fresh seasonal vegetables

MAC + CHEESE BAR WITH SALAD STATION

SPRING MIX + ROMAINE LETTUCE

TOPPINGS

diced tomatoes, roasted mushrooms, broccoli, jalapeño, chicken breast, bacon bits, scallions, cheese, blue cheese crumbles, sour cream, tomato salsa

CALI CANTINA

COWBOY BRISKET + BLACKENED PRAWN TACOS

slow smoked beef brisket, blackened shrimp, mango pico de gallo, lime crema sauce, mexican shredded cheese, flour tortillas, hard corn taco shells

SALSA VERDE ENCHILADAS **GF VEGETARIAN UPON REQUEST WITH BLACK BEANS OR VEGGIES**

braised chicken, roasted tomatillo, jack cheese, white corn tortillas

MEXICAN RICE

tomato, onion, green peas

STREET CORN PLATTER

grilled corn, red pepper, cilantro, jalapeño, cotija cheese, chipotle lime mayo

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

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

TheCrystalSpringsResort.com | Minerals Hotel | Vernon, New Jersey

All menus are subject to change based on availability and seasonality.

Additional charge for substitutions and dietary requests may apply. Tax and administrative charges are not included.

GF: GLUTEN FREE **V:** VEGETARIAN



AM + PM BREAKS

March 2026

– CATERING MENU –

AM BREAKS

A minimum of 15 guests is required.

DOUGH STATION

ASSORTED DONUTS

MINI PRETZELS

individual bags

SPINACH + SWISS QUICHE

DICED SEASONAL FRUIT CUPS

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

NUTRITIONAL SURVIVAL

GREEK YOGURT BAR

granola, fresh seasonal berries, dried fruits, chocolate chips, coconut flakes

HASH BROWNS

sriracha mayo, ketchup

FREE-RANGE HARD-BOILED EGGS

WHOLE FRUITS

bananas, apples, oranges

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

GRAB + GO POWER

ASSORTED YOGURT SMOOTHIES

CRUDITÉ CUP

fresh vegetables, ranch dressing

ASSORTED GRANOLA BARS

TRAIL MIX BAGS

nuts, seeds, chocolate, dried fruit

MAPLE BROWN SUGAR OATMEAL CROQUETTE

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

BAKED GOODNESS

MINI BUTTERY CROISSANTS + MUFFINS

whipped butter, nutella, fruit preserves

FRESH BAKED COOKIES

sugar, chocolate chip, oatmeal raisin

APPLE EMPANADAS

SEASONAL FRUIT CUPS

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

[AM OR PM]

DOMESTIC CHEESES

CHEDDAR + DRIED FIGS

PEPPER JACK + SEEDLESS GRAPES

SWISS + DRIED BLUEBERRIES

MIXED NUTS, ASSORTED CRACKERS + CROSTINI'S

WHOLE FRUITS

bananas, apples, oranges

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

PM BREAKS

A minimum of 15 guests is required.

CONCESSION STAND

MINI CORNDOG BITES

mustard, ketchup

PIZZA BAGEL BITES

SOFT PRETZEL BITES

WHITE CHEDDAR POPCORN

individual bags

FUDGE CAKE BITES

SWEDISH FISH

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

ENERGIZER TRAIL MIX

GRANOLA, DRIED FRUITS, BANANA CHIPS,
CHOCOLATE RAISINS, MIXED NUTS + M&M'S

MINI PRETZELS

individual bags

DICED SEASONAL FRUIT CUPS

ITALIAN ICE CUPS

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

TEA TIME SNACK

TUNA SALAD

white bread

EGG SALAD

whole wheat bread

CUCUMBER HERB CREAM CHEESE

pumpnickel bread

DILL PICKLES

HOUSE CUT BBQ POTATO CHIPS

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

MOVIE THEATER SNACKS

VARIETY PACK SNACKS

chips, corn chips, popcorn, pretzels,

COOKIES + BROWNIES

SWEDISH FISH

ICE CREAM NOVELTIES

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS



PICNIC BUFFETS AT
SWEETGRASS PAVILLION

March 2026

– CATERING MENU –

PICNIC BUFFETS

A minimum of 40 guests is required. Freshly brewed coffee, tea and soft drinks are included.

GRILLIN' + CHILLIN'

FROM THE GRILL

HAMBURGERS + CHEESEBURGERS

JUMBO BEEF HOT DOGS

BARBECUED CHICKEN

ITALIAN SAUSAGE

peppers, onions

[ADD-ON OPTIONS]

ADD ST. LOUIS STYLE BARBECUED RIBS additional per person

SUBSTITUTE BARBECUED CHICKEN WITH BONELESS CHICKEN BREAST additional per person

SUBSTITUTE HAMBURGERS + CARVED ROAST SIRLOIN additional per person

SALADS + SIDES

COLESLAW

LOCAL JERSEY SWEET CORN

POTATO SALAD

dill

BAKED BEANS

brown sugar, molasses

KETTLE CHIPS

GARDEN TOMATO, LETTUCE + ONION

TRADITIONAL CONDIMENTS

SALADS [CHOOSE ONE]

CAESAR SALAD

CHEF'S CHOICE PASTA SALAD

TOMATO, MOZZARELLA + STRING BEAN SALAD

TOMATO, CUCUMBER + SWEET RED ONION SALAD

SWEETS

CHOCOLATE FUDGE BROWNIES

FRESH BAKED COOKIES

WATERMELON SLICES

PICNIC BUFFETS

A minimum of 40 guests is required. Freshly brewed coffee, tea and soft drinks are included.

ULTIMATE GRILL

FROM THE GRILL

GRILLED SALMON

HERB MARINATED GRILLED BONELESS CHICKEN

HAMBURGERS + CHEESEBURGERS

FLANK STEAK

[OPTIONS]

ADD ST. LOUIS STYLE BARBECUED RIBS additional \$8 per person

SALADS

MIXED GREEN SALAD

choice of dressings OR classic caesar salad

CHEF'S CHOICE PASTA SALAD

TOMATO, MOZZARELLA + STRING BEAN SALAD

TOMATO, CUCUMBER + SWEET RED ONION SALAD

SIDES

LOCAL JERSEY SWEET CORN

BAKED BEANS

brown sugar, molasses

KETTLE CHIPS

GARDEN TOMATO, LETTUCE + ONION

TRADITIONAL CONDIMENTS

SWEETS

FRESH FRUIT

DESSERT SQUARES + COOKIES

ICE CREAM NOVELTIES