

# 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

### 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**

# 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**

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**FOR FRESHLY ROLLED SUSHI**

Sushi Chef Required – fee will apply, per Chef

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**++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 DEVEILED 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