

# CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

BRUNCH BUFFET

grand cascades lodge

– CATERING MENU –

# BRUNCH BUFFET

A minimum of 25 guests is required. Lunch selections are served with breads, choice of 1 starter, 2 entrées & 2 desserts. Freshly brewed coffee, tea and soft drinks are included. Menus will be charged the higher cost entrée for both selections.

## BAKERY + FRESH FRUIT

### WHOLE + SLICED SEASONAL FRUITS

### BAKERY BASKET: HOUSE BAKED MUFFINS + SCONES, DANISH, NEW YORK STYLE BAGELS

housemade fruit preserves, honey, sweet jersey cow butter, cream cheese

## SALADS + SIDES

### CHILLED PRESENTATIONS

### MIXED FIELD GREENS + SEASONAL VEGETABLES

assorted dressings

### FRESH MOZZARELLA + ROASTED PEPPERS

aged balsamic vinegar + fresh basil

### HEIRLOOM BEAN SALAD

## BEVERAGES

### CHILLED SEASONAL JUICES

red jacket apple, grapefruit, orange

### FRESHLY BREWED COFFEE + TEAS

## CHAFER ENTRÉES

### FLUFFY SCRAMBLED LOCAL FARM EGGS

### APPLEWOOD SMOKED BACON + BREAKFAST SAUSAGE LINKS

### PINE ISLAND RUSSET BREAKFAST POTATOES

### RIGATONI

pomodoro sauce, ricotta + fresh basil

### GRILLED CHICKEN BREAST

forest mushrooms + marsala wine

### SCOTTISH SALMON

seasonal vegetables

## CHEF'S PATISSERIE TABLE

### SLICED CAKES, PROFITEROLES + TARTLETS

### BROWNIES + FRESH BAKED COOKIES

# ENHANCEMENTS

May only be used as an addition to the breakfast or brunch menu. A \$150 service fee will be added to menus requiring an attendant.

## **BELGIAN WAFFLES** {ATTENDANT REQUIRED}

fresh fruit toppings, sweet butter, whipped cream, maple syrup

## **CHEESE BLINTZES**

fresh fruit compote, sweet butter, whipped cream, maple syrup

## **BAKED APPLE + CINNAMON STUFFED CREPES**

whipped cream, maple syrup

## **HEART HEALTHY OATMEAL**

brown sugar, honey, raisins

## **POTATO LATKES**

sour cream, applesauce

## **POACHED EGGS BENEDICT**

canadian bacon, hollandaise

## **SMOKED SALMON DISPLAY**

sour cream, hard boiled egg, caper, red onion, cucumber

**\$14 per person**