

# CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

DINNER

grand cascades lodge

– 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

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

## 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  
dill cream or white wine lemon sauce

CHICKEN FRANCAISE

TERIYAKI FLANK STEAK

## PASTA [CHOOSE ONE]

CAVETELLI  
broccoli

PENNE VODKA

RIGATONI BOLAGNESE

PASTA PRIMAVERA

## SALADS + SIDES

GARDEN SALAD + ASSORTED DRESSINGS

TORTELLINI PESTO 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**

**JERK-SPICED CHICKEN**

**GENERAL TSO'S PORK SPARE RIBS**

**CHEF'S GARDEN SMOKED BEEF BRISKET** additional cost

## 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

**NEW YORK TROUT ALMONDINE**

**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

### TIRAMASU

### 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

## 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

### CHEFS SELECTION OF MINI DESSERTS

# PASSED CANAPÉS

A minimum of 25 guests is required. [6 passed canapés per person]. 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

FRENCH FRY CONES

TATER TOT CONES

ONION RINGS



# 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 – \$300 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**