

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

LUNCH

grand cascades lodge

– 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

ROASTED CORN

SLICED JALAPEÑO

COTIJA CHEESE

AVOCADO SALSA

SHARP CHEDDAR

SHREDDED LETTUCE

SOUR CREAM

BLACK BEANS

BRAISED TOMATILLO CHICKEN

poblano peppers, tomato 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.

HIGH POINT BBQ

BLACKENED SALMON

pineapple, avocado salsa

JERK CHICKEN

wild rice pilaf, cilantro crème

BRAISED SAUSAGE

peppers, onions

SIDES + SALADS

MIXED FARM GREENS

cherry tomato, assorted dressings

CRUNCHY SHAVED VEGETABLE SLAW

creamy garlic dressing

RED BLISS POTATO SALAD

whole grain vinaigrette, bacon, hard boiled eggs, capers

CORN BREAD

catskills honey butter

SWEETS

COOKIES + BROWNIES

WATERMELON

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

LUNCH BUFFETS

A minimum of 15 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]

CAVATELLI
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

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

NICOISE 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

OVEN ROASTED LEMON SOLE FLORENTINE

lemon, creamed spinach

SEARED ATLANTIC SALMON

rosemary purple potato, haricot vert, saffron hollandaise

ENTRÉES [CONTINUED]

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