

wedding menus

CRYSTAL SPRINGS COUNTRY CLUB

AT GRAND CASCADES LODGE



plated dinner reception

GOLD PACKAGE

White Linens & House Chargers {Silver or Gold}

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,
Wine Service during Dinner & Champagne Toast

COCKTAIL HOUR INCLUDES:

10 Passed Canapés

3 Hors D'oeuvres Displays & 3 Stations

Choice of 1 Roaming Food Bar

DINNER RECEPTION INCLUDES:

Warm Baked Bread

Choice of Appetizer OR Soup and Salad

2 Table-side Entrée Choices, plus 1 Vegetarian Choice

Chef Selected Vegetable & Starch

Wedding Cake, Petit Four & Chocolate Truffles Presentation

Freshly Brewed Coffee & Tea Service

PLATINUM PACKAGE

Valet Parking

Upgraded Linens & House Chargers {Silver or Gold}

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,
Wine Service during Dinner & Champagne Toast

COCKTAIL HOUR INCLUDES:

12 Passed Canapés

4 Hors D'oeuvres Displays, 3 Stations and Seafood & Raw Bar

Choice of 2 Roaming Food Bar

DINNER RECEPTION INCLUDES:

Warm Baked Bread

Choice of Appetizer OR Soup and Salad

3 Table-side Entrée Choices, plus 1 Vegetarian Choice

Chef Selected Vegetable & Starch

Last Hour of Reception — Choice of 2 Signature Dessert Cocktails

Wedding Cake, Dessert Table & Chocolate Truffles Presentation

Freshly Brewed Coffee & Tea Service

buffet dinner reception

GOLD PACKAGE

White Linens & House Chargers {Silver or Gold}

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,
Wine Service during Dinner & Champagne Toast

COCKTAIL HOUR INCLUDES:

10 Passed Canapés

3 Hors D'oeuvres Displays & 3 Stations

Choice of 1 Roaming Food Bar

DINNER RECEPTION INCLUDES:

Warm Baked Bread

2 Salad Selections, 4 Dinner Selections & 1 Carving Station Selection

Chef Selected Vegetable & Starch

Wedding Cake, Petit Four & Chocolate Truffles Presentation

Freshly Brewed Coffee & Tea Service

PLATINUM PACKAGE

Valet Parking

Upgraded Linens & House Chargers {Silver or Gold}

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,
Wine Service during Dinner & Champagne Toast

COCKTAIL HOUR INCLUDES:

12 Passed Canapés

4 Hors D'oeuvres Displays & 3 Stations

Seafood and Raw Bar

Choice of 2 Roaming Food Bar

DINNER RECEPTION INCLUDES:

Warm Baked Bread

3 Salad Selections, 5 Dinner Selections & 1 Carving Station Selection

Chef Selected Vegetable & Starch

Last Hour of Reception — Choice of 2 Signature Dessert Cocktails

Wedding Cake, Dessert Table & Chocolate Truffles Presentation

Freshly Brewed Coffee & Tea Service



cocktail hour passed canapés

VEGETARIAN

POTTED CRUDITÉ

green goddess, edible soil

GRILLED SOURDOUGH TOASTS

brie, rosemary honey, fresh blackberry or fig

VEGETABLE QUICHE

leeks, confit potatoes, goat cheese

COMPRESSED WATERMELON

sheep's milk feta, micro arugula

BEEF-PICKLED DEVILED EGGS

WILD MUSHROOM & FONTINA ARANCINI

romesco sauce

GOLDEN BEET TARTAR

ZUCCHINI & MINT FRITTER

za'atar yogurt

SEAFOOD

MINI BLACKENED FISH TACO

chipotle aioli

SALMON-TUNA TARTAR CORNETS

yuzu & sesame vinaigrette

COCONUT SHRIMP

thai chili sweet & sour

MINI CRAB CAKES

tarragon aioli

POTATO LATKE

crème fraîche, osetra caviar

SMOKED SALMON

horseradish crème, crispy potato chip

MINI LOBSTER ROLLS

butter, chives

MEAT

TINY CHEESEBURGERS

smoked ketchup, lettuce, pickle

CHICKEN SATAY

roasted peanut sauce

SMOKED BRISKET

red cabbage slaw, buttery cornbread

MINI BEEF WELLINGTON

mushroom duxelle

LAMB KOFTA

preserved lemon yogurt, eggplant chip

MINI FRANKS

dijon, flaky croissant dough

PROSCIUTTO & FRESH MELON

MOJO PULLED PORK TACO

pickled shallot

hors d'oeuvres displays

ANTIPASTO

{Counts as Two}

CURATED DOMESTIC & IMPORTED CHEESES

SUSTAINABLE CURED MEATS

HOUSE PICKLED VEGETABLES

MARINATED OLIVES

VEGETABLE PRESERVES & MUSTARDS

CROSTINI & GRISSINI

MEZZE PLATTER

assorted dips, raw & grilled vegetables

BRUSCHETTA BAR

FRESH GARLIC, ONIONS & EGGPLANT SAUTÉED IN EXTRA VIRGIN OLIVE OIL,
PLUM TOMATOES, PEPPERS & BLACK OLIVES

pita crisps

WARM SEASONAL FLATBREAD

{Includes All of the Below}

APPLE, CHEDDAR, THYME & BACON

ARTICHOKE, SPINACH, KALAMATA, FETA & SESAME CRUST

FRESH TOMATO, MOZZARELLA & BASIL

BRUSSELS SPROUTS, GOAT CHEESE, THYME, EVOO & PARMIGIANA

TOMATO SUGO, MOZZARELLA, ITALIAN LONG HOTS & SAUSAGE

INTERNATIONAL CHEESE

IMPORTED & DOMESTIC CHEESE

CRACKERS • BREADS • FLATBREADS

CAPRESE STATION

FRESH MOZZARELLA • VINE-RIPENED TOMATOES

BASIL • AGED BALSAMIC

FARMERS MARKET

HOUSE MADE DIPS

TRICOLOR PEPPERS

CAULIFLOWER

BROCCOLI

SQUASH

ZUCCHINI

TOMATOES

OTHER SEASONAL FAVORITES

stations

SEAFOOD & RAW BAR ++

FRESHLY SHUCKED EAST & WEST COAST OYSTERS

CLAMS ON THE HALF SHELL • JUMBO PEELED SHRIMP

mini tabasco bottles, lemon wedges, cocktail sauce, mignonette, lemon aioli

++ Pair with Oyster Shooters

{Included in the Platinum Package and for an additional cost with the Gold Package}

PASTA STATION

{Selection of Three — Chef Attended}

PENNE À LA VODKA

RIGATONI

tomato rosemary sugo, eggplant, mozzarella

BISTRO MEATBALLS

tomato, garlic, basil

ORECCHIETTE

broccoli rabe, sausage, white bean

TRICOLOR CHEESE TORTELLINI

plum tomato & basil sauce

CHICKEN & FARFALLE ALFREDO

RIGATONI BOLOGNESE

SIX CHEESE RAVIOLI

creamy pesto sauce

++ Pair with Negroni

WOK STATION

{Selection of Three}

SWEET & SOUR CHICKEN

fire roasted peppers, onions, pineapple

SZECHUAN BEEF & BROCCOLI

VEGETABLE FRIED RICE

PORK & VEGETABLE EGG ROLLS

hot mustard, duck sauce

BABY BOK CHOY

oyster sauce, garlic

LO MEIN

shrimp, chicken, pork, beef or veggie

++ Pair with Customized Fortune Cookies

MINI BURGERS

{Selection of Two}

CHEESEBURGERS

shredded lettuce, pickle, special sauce

PULLED PORK

pickled onion, parsley aioli

GARDEN VEGGIE BURGERS

arugula, feta, beet ketchup

FRIED CHICKEN

pickles

GRILLED BUFFALO CHICKEN

blue cheese

{Comes with}

FRENCH FRY CONES • TATER TOT CONES • ONION RINGS

ketchup, bbq sauce, honey mustard

V {vegetarian}

V+ {vegan optional}

P {plated only}

++ Additional Cost

Menu subject to change.

stations

TACO STATION

{Chef Attended}

WHOLE SUCKLING PIG

fresh tortillas, avocado salsa, pico de gallo, onion, cilantro, fresh lime, cotija cheese, hot sauce bar

++ Pair with a Fresh Margarita Station

SUSHI & SASHIMI ++

ASSORTED SUSHI PERFECTLY ROLLED BY A JAPANESE SUSHI CHEF

pickled ginger, wasabi, soy sauce

++ Pair with Cold or Hot Sake

SEAFOOD BOIL ++

SHRIMP, MUSSELS, CLAMS & CHORIZO

JERSEY CORN ON THE COB · RED BLISS POTATOES · GARLIC BREAD & OLD BAY

++ Pair with Local Lager

CARVING STATION

{Selection of Two with Appropriate Garnishes}

ROASTED STERLING SILVER STRIP LOIN · MARINATED GRILLED HANGER STEAK

HONEY GLAZED SMOKE HOUSE HAM · ROSEMARY ROASTED BONELESS PORK LOIN

COLORADO HIGH COUNTRY LEG OF LAMB

MEDITERRANEAN SHAWARMA STATION

{Selection of Beef, Lamb or Chicken Rotisserie with Accoutrements. Chef Attended}

BEEF/LAMB OR CHICKEN ROTISSERIE

Traditional slowly roasted shawarma shaved to order

MARINATED GYRO

tomato, tzatziki, hummus

VILLAGE SALAD

tomato, cucumber, onion, olives, oregano

ISRAELI COUS COUS SALAD

almonds, currant, fresh herbs

HARICOT VERT SALAD

fresh fig, toasted pine nut, herb vinaigrette

signature roaming food bar

BRUSCHETTA BAR ++

Freshly made bruschetta served with roasted garlic crostini.

TRADITIONAL TOMATO & BASIL · ROASTED PEPPER & HERB

EGGPLANT CAPONATA · TOMATILLO, CUCUMBER & JALAPEÑO

RAW BAR ++

East coast clams, east coast oysters, jumbo peeled shrimp and crab claws.

Served with mini tabasco bottles, lemon wedges, cocktail sauce and old bay aioli.

CAVIAR BAR ++

Hackleback Sturgeon caviar served with traditional accoutrements of dill crème fraîche, chives, chopped egg, pickled shallots and blinis.

SUSHI & SASHIMI ++

ASSORTED SUSHI PERFECTLY ROLLED BY A JAPANESE SUSHI CHEF

pickled ginger, wasabi, soy sauce

PEKING DUCK BAR ++

Traditional peking duck served with warm moo shu pancake and traditional accoutrements: scallion, cucumber, hoisin and sweet & sour sauces.

v {vegetarian}

v+ {vegan optional}

P {plated only}

++ Additional Cost

Menu subject to change.

plated dinner

STARTERS {APPETIZER OR SOUP & SALAD}

Most menu preparations can be gluten or dairy free upon request.

appetizers

BUTTERNUT SQUASH CARPACCIO v+
wild grains, marinated kale, pepita pesto

TAMARI ROASTED TOFU STEAK v
roasted baby vegetables, sesame vinaigrette

WILD MUSHROOM TART v
confit onions, parsley veloute

BLACK SESAME TUNA TATAKI
wasabi, avocado, radish

SALMON TARTAR
apple brunoise, crispy pumpernickel, roe

SMOKED SALMON TERRINE
crème fraîche, cucumber, dill

YELLOWTAIL CRUDO
avocado, mango, micro cress, crispy shallots

GNOCCHI
bacon lardons, pine nuts, blue cheese, crispy sage

GRILLED OCTOPUS NIÇOISE
heirloom tomato, saffron aioli, kalamata olives

ANGUS BEEF TARTAR
garden vegetables, parmesan petals

SEARED CRAB CAKE v+
shaved fennel & citrus salad, avocado, herb hollandaise

BEEF TENDERLOIN CARPACCIO
shaved pecorino romano, baby arugula, crisp caper & herb vinaigrette

CONFIT DUCK LEG
frisée & radicchio lettuces, apple, smoked bacon lardons

soup and salad

CHILLED SUMMER TOMATO SOUP v P
horseradish, garden herbs

CANTALOUPE GAZAPACHO v+ P
parma ham, marcona almond

ROASTED BUTTERNUT SQUASH BISQUE v P

WILD MUSHROOM & TRUFFLE BISQUE v+ P

POINT PLEASANT LOBSTER BISQUE P

PETITE MIXED LETTUCES & SHAVED VEGETABLES v+
citrus vinaigrette

ROASTED FIG & PROSCIUTTO v+
arugula salad, farmers cheese, balsamic gastrique

ROASTED HEIRLOOM BEETS v+
goat cheese, toasted hazelnuts, micro cress

WATERCRESS & COMPRESSED WATERMELON SALAD v+
creamy sheep's milk feta

HAND-PULLED BURRATA v+
heirloom tomato, salsa verde

BABY COS CAESAR SALAD
pecorino romano, marinated white anchovy, herbed crouton

v {vegetarian}

v+ {vegan optional}

P {plated only}

++ Additional Cost

Menu subject to change.

plated or buffet dinner

ENTRÉES

Most menu preparations can be gluten or dairy free upon request.

GRILLED PORCINI POLENTA **v+**

oyster mushroom veloute, shaved brussels sprouts

BUTTERNUT SQUASH TERRINE **v+**

rosemary, hazelnut

BRAISED FENNEL **v+**

white bean ragout, parsley, lemon

CAULIFLOWER STEAK **v+ P**

za'atar yogurt, golden raisin pesto

OVEN ROASTED EGGPLANT **v+**

harissa, pistachio + herb salad, preserved lemon

HANDMADE CANNELLONI **v+**

herbed ricotta cheese, seasonal vegetables

MOROCCAN SPICED SEA BASS

israeli couscous, romesco sauce

GRILLED SWORDFISH

cherry tomato puttanesca sauce, baby potatoes

SLOW ROASTED HALIBUT

cauliflower, toasted hazelnuts, roasted mushrooms

WILD SALMON

haricot vert, potato, saffron hollandaise

PAN SEARED CHICKEN BREAST

delicate squash, sage

HERB-STUFFED CHICKEN ROULADE

crispy prosciutto, seasonal succotash, jus

ROASTED PORK TENDERLOIN

roasted apple & parsnip

BERKSHIRE PORK CHOP **P**

herbed grits, kale variations, braised cipollini onion

ROSEMARY CRUSTED RACK OF LAMB

garlic demi

72-HOUR BRAISED BEEF SHORT RIB

heirloom carrots

HERBED TENDERLOIN OF BEEF **P**

mushrooms, sunchokes, thyme demi

ROASTED NEW YORK STRIP STEAK

cauliflower gratin, broccolini

v {vegetarian}

v+ {vegan optional}

P {plated only}

++ Additional Cost

Menu subject to change.

sweets

WEDDING CAKE

CAKE OPTIONS

vanilla, almond, funfetti, coconut, chocolate, red velvet

FILLING OPTIONS

vanilla buttercream, chocolate buttercream, strawberry preserves
raspberry preserves, chocolate mousse, oreo mousse, nutella, cream cheese

sweets add ons

DESSERT TABLE ++

Included with the Platinum Package or with the Gold Package for an additional cost

DISPLAY OF MINI ITALIAN PASTRIES AND TARTS

SEASONAL SLICED FRUIT PLATTER

POP UP BAKE SHOPPE ++

Everyone loves the smell of sweets baking in the oven . . . treat your guest to a truly unique bakery experience.

COOKIES

chocolate chip, oatmeal, sugar

CAKE

molten lava, layer cakes, cake pops

REGULAR MILK AND CHOCOLATE MILK

DESIGN YOUR DOUGHNUT WALL ++

Bring out your inner designer . . . step up to the wall and select from a variety of doughnuts just waiting for you to decorate, bedazzle and indulge.

TOPPINGS

powdered sugar, chocolate, vanilla & caramel sauce, chocolate & vanilla frosting, glaze, sprinkles, coco nibs, crushed oreos, chopped nuts, bacon, reese's peanut butter cups, m&m's, froot loops

HOMEMADE ZEPPOLES ++

Dusted in powdered sugar

BELGIAN WAFFLE STATION ++

{Chef attended}

ICE CREAM

vanilla, chocolate, strawberry

TOPPINGS

strawberry compote, chocolate ganache, whipped cream

ICE CREAM SUNDAE BAR ++

FLAVORS

vanilla, chocolate, strawberry

TOPPINGS

caramel walnuts, sprinkles, chopped peanuts, chocolate sauce, caramel, whipped cream, cherries

ROAMING DESSERT BAR ++

MADE TO ORDER CANNOLIS

CREAM-FILLED 'LOBSTER TAILS'

ICE CREAM SUNDAES

