

Crystal
SPRINGS
RESORT

{AM+PM BREAKS}

– CATERING MENU –

Break Options {AM} 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

FARMER'S CHEESE BAR

BUILD YOUR OWN COTTAGE CHEESE PARFAIT:
organic granola, mandarin oranges, poached pear, fresh blueberries, walnuts, maple syrup

BREAK BEVERAGES

INFUSED WATER

FRESH BREWED CHILLED TEA

ARTISANAL COFFEE + TEAS

Break Options {PM} A MINIMUM OF 15 GUESTS IS REQUIRED.

CHARCUTERIE BOARD

DOMESTIC + IMPORTED CHEESES

CURED MEATS

CROSTINI + GRISSINI

HOUSE PICKLED VEGETABLES

MARINATED OLIVES

BONE BROTH BAR

HOUSE MADE GINGER + STAR ANISE BONE BROTH

DRINK AS A TEA OR BUILD THE PERFECT CUP WITH ACCOUTREMENT BAR:

turmeric, cilantro + rosemary, lemon + lime, carrot + celery, rice noodles

MID-DAY MEZZE

GRILLED SEASONAL FLAT BREADS + CROSTINI SERVED WITH MEDITERRANEAN STYLE ACCOUTREMENTS:

hummus, tabbouleh, marinated olives, stuffed grape leaves, black olive tapenade

SNACK SESSION

ORGANIC STRAWBERRY GRANOLA BARK

ORGANIC COFFEE BEAN GRANOLA BARK

ORGANIC CAROB SPIRULINA ENERGY SQUARES

ARTISANAL POTATO CHIPS

BREAK BEVERAGES

INFUSED WATER

FRESH BREWED CHILLED TEA

ARTISANAL COFFEE + TEAS