

Crystal
SPRINGS
RESORT

{STAND ALONE COCKTAIL EVENT}

A minimum of 6 Passed Canapés and 2 Stations are required.

grand cascades lodge
– CATERING MENU –

{PASSED CANAPÉS}

Minimum of 20 people. \$23 per person {6 passed canapés}

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

BABY LAMB CHOP

fresh oregano

MINI FRANKS

dijon, flakey croissant dough

PROSCIUTTO & FRESH MELON

MOJO PULLED PORK TACO

pickled shallot

SEAFOOD

FRESHLY SHUCKED EAST & WEST COAST OYSTERS

BLISTERED RED SCARLET SHRIMP COCKTAIL

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

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

BEET-PICKLED DEVILED EGGS

WILD MUSHROOM & FONTINA ARANCINI

romesco sauce

GOLDEN BEET TARTAR

VEGETARIAN SUSHI ROLLS

ZUCCHINI & MINT FRITTER

za'atar yogurt

{COCKTAIL HOUR STATIONS}

ANTIPASTO \$21 Per Person

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 \$32 Per Person

Includes – mini tabasco bottles, lemon wedges, cocktail sauce, shallot vinaigrette, aioli

FRESHLY SHUCKED EAST AND WEST COAST OYSTERS

LONG ISLAND CLAMS ON THE HALF SHELL

JUMBO PEELED SHRIMP

SCALLOP CEVICHE

++ PAIR WITH OYSTER SHOOTERS

GARDEN STATE ITALIAN \$26 Per Person

BISTRO MEATBALLS

tomato, garlic, basil

RIGATONI

tomato rosemary sugo, eggplant, mozzarella

ORECCHIETTE

broccoli rabe, sausage, white bean

BREADED CHICKEN CUTLET SLIDERS

tomato, mozzarella

++ PAIR WITH NEGRONI

WOK STATION \$26 Per Person

SZECHUAN BEEF & BROCCOLI

SWEET & SOUR CHICKEN

fire roasted peppers, onions, pineapple

BABY SHRIMP LO MEIN

VEGETABLE FRIED RICE

PORK & VEGETABLE EGG ROLLS

hot mustard, duck sauce

BABY BOK CHOY

oyster sauce, garlic

++ CUSTOMIZED FORTUNE COOKIES

SLIDER STATION \$23 Per Person

Includes – sliced cheeses, pickles, lettuce, tomato, onion & all the works!

HAND-FORMED ANGUS BEEF BURGERS

MOJO PULLED PORK

GARDEN VEGETABLE BURGERS

CRISPY ONION RINGS

POTATO CROQUETTES