

# 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