

*Crystal*  
SPRINGS  
RESORT

{LUNCH}

grand cascades lodge  
– CATERING MENU –

# {LUNCH BUFFETS}

A minimum of 15 guests is required.

## ITALIAN MARKET \$38 Per Person

### ORECCHIETTE PASTA

broccoli rabe, sausage, white bean

### RIGATONI PASTA

tomato sauce, eggplant, mozzarella

### BREADED CHICKEN CUTLET SLIDERS

tomato sauce, mozzarella

### BISTRO MEATBALLS

tomato sauce, basil

### SEASONAL GREEN VEGETABLES

roasted garlic, extra virgin olive oil

### RADICCHIO & ENDIVE SALAD

red onion, ricotta salata

## SWEETS

CANNOLI

TIRAMISU

## BAMBOO GARDEN \$34 Per Person

### CHINESE CHICKEN & VEGETABLE SOUP

### SZECHUAN BEEF & BROCCOLI

### SWEET & SOUR CHICKEN

peppers, onions, pineapple

### 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.

## **BAJA CANTINA** \$36 Per Person

WARM FLOUR & CORN TORTILLAS FILLED BY GUESTS  
WITH SHRIMP, CHICKEN OR PORK CARNITAS

### TACO ACCOUTREMENTS:

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

### HEIRLOOM TOMATO & WATERMELON SALAD

queso fresco, citrus vinaigrette

### STREET CORN

chipotle mayo, lime, cotija cheese, cilantro

## **SWEETS**

### CHURROS

chocolate & dulce leche sauce

TRES LECHE

## **MEDITERANEAN MEZZE** \$38 Per Person

LENTIL SOUP

### FALAFEL SERVED IN A PITA

lettuce, tomato, hummus

### MOROCCAN-SPICED CHICKEN TAGINE

olives, lemon, potatoes

### GRILLED CATCH OF THE DAY

warm farro greek salad

### HUMMUS, BABA GHANOUSH & YOGURT SAUCE

pita chips, vegetable crudité

### MARINATED OLIVES & VEGETABLES

### TABBOULEH SALAD

bulgur wheat, mint, parsley, garlic, onions, peppers

### SAFFRON RICE

## **SWEETS**

### SEASONAL FRESH FRUIT

PISTACHIO BAKLAVA

# {LUNCH BUFFETS}

A minimum of 15 guests is required.

## HIGH POINT BBQ \$38 Per Person

### BLACKENED SALMON

pineapple, avocado salsa

### JERK CHICKEN

wild rice pilaf, cilantro crème

### 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

### BRAISED SAUSAGE

peppers, onions

### CORN BREAD

catskills honey butter

## SWEETS

### COOKIES & BROWNIES

### WATERMELON

## THE SOUTHWESTERN \$34 Per Person

### SHREDDED CHICKEN ENCHILADA SOUP

### AVOCADO & TOMATO SALSAS

sour cream, crispy tortilla chips

### CHIPOTLE SALAD

shredded lettuce, black beans, charred corn

### GRILLED SHRIMP SKEWERS

chimichurri

### ROASTED PULLED PORK

herb, shallot mojo

### RICE PILAF

peppers, onions, cilantro

### BRAISED WHITE BEANS

swiss chard, roasted garlic

## SWEETS

### TRES LECHES

# {LUNCH BUFFETS}

A minimum of 15 guests is required.

CORPORATE LUNCH DESIGNATIONS: Monday – The Italian Market Tuesday – Bamboo Garden Wednesday – Baja Cantina Thursday – Mediterranean Mezze Friday – High Point BBQ

## BUTCHER BLOCK

\$32 Per Person

### SANDWICH SHOP {CHOOSE THREE}

#### ITALIAN SUB

prosciutto, cheese, salami, tomato, lettuce, banana peppers

#### SMOKED HAM OFF THE BONE

swiss cheese, sautéed onions, russian dressing

#### GRILLED CHICKEN WRAP

feta, kalamata olives, tomato, tzatziki

#### ROASTED CAULIFLOWER WRAP

tahini, chickpeas, shredded carrots, spinach

#### MOZZARELLA PANINI

roasted red peppers, fresh basil pesto

#### GARDEN

grilled vegetables, tomatoes, spanish roasted peppers, baby arugula, sundried tomato spread, sourdough bread

### SIDES {CHOOSE TWO}

#### ROASTED TOMATO SOUP

confit garlic, basil

#### SIMPLE GREEN SALAD

shaved vegetables, citrus vinaigrette

#### FARRO GREEK SALAD

peppers, tomato, kalamata olives, lemon & oregano vinaigrette

#### FINGERLING POTATO SALAD

mustard mayo, bacon lardons, green onions

#### MEDITERRANEAN PASTA SALAD

olives, tomatoes, feta

#### ROASTED BEET SALAD

goat cheese, baby arugula

#### CHEESE TORTELLINI

pesto, fine herbs, parmesan, extra virgin olive oil

### SWEETS {CHOOSE TWO}

#### SEASONAL FRESH FRUIT

#### COOKIES

#### TRIPLE CHOCOLATE BROWNIES

#### MINI CUPCAKES

#### LEMON CHIFFON BITES

#### NEW YORK STYLE CHEESECAKE

# {PLATED LUNCH}

Lunch selections are served with breads, choice of 1 starter, 2 entrées & 2 desserts. Includes freshly brewed Afficionado coffee & herbal teas.

Menus will be charged the higher cost entrée for both selections.

## STARTERS {CHOOSE ONE}

**SEASONS VEGETABLE MINISTRONE SOUP {V}**

**HARVEST CHICKEN SOUP WITH 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}

**BLTT \$29 Per Person**

bacon, lettuce, tomato, roasted turkey breast, brioche, avocado, spicy mayonnaise

**VEGETARIAN FOCACCIA \$29 Per Person**

fresh mozzarella, grilled vegetables, chickpea purée, basil

**WILD MUSHROOM RISOTTO \$45 Per Person**

shallot, herbs from the garden

**GRILLED CAULIFLOWER STEAK \$49 Per Person**

mushroom fricassee, chimichurri

**OVEN ROASTED LEMON SOLE FLORENTINE \$56 Per Person**

lemon, creamed spinach

**BRAISED BEEF PAPPARDELLE \$47 Per Person**

tomatoes, shallots, mushroom cream sauce

**SEARED ATLANTIC SALMON \$56 Per Person**

rosemary purple potato, haricot vert, saffron hollandaise

## ENTRÉES {CONTINUED}

**PROSCIUTTO-WRAPPED CHICKEN BREAST \$52 Per Person**

seasonal succotash, sage jus

**FRIED BUTTERMILK CHICKEN \$50 Per Person**

creamy polenta, roasted chicken jus, caramelized pearl onions

**ANGUS BEEF FILLET \$69 Per Person**

charred broccolini, whipped yukon gold potatoes, red wine jus

## SWEETS {CHOOSE TWO}

**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