

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

5 Cocktail Hour Stations: Antipasto, Garden State Salad Bar,
Wok, Garden State Italian & Sliders

Choice of 1 Roaming Food Bar

DINNER RECEPTION INCLUDES:

Warm Baked Bread

Choice of Appetizer or Soup & 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

6 Cocktail Hour Stations: Antipasto, Garden State Salad Bar,
Seafood & Raw Bar, Wok, Garden State Italian & Sliders

Choice of 2 Roaming Food Bar

DINNER RECEPTION INCLUDES:

Warm Baked Bread

Choice of Appetizer or Soup & 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

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

BEET-PICKLED DEVILED EGGS

WILD MUSHROOM & FONTINA ARANCINI

Romesco Sauce

GOLDEN BEET TARTAR

ZUCCHINI & MINT FRITTER

Za'atar Yogurt

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

POTATO LATKE

Crème Fraîche, Osettra 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

cocktail hour stations

ANTIPASTO

CURATED DOMESTIC & IMPORTED CHEESES

SUSTAINABLE CURED MEATS

HOUSE PICKLED VEGETABLES

MARINATED OLIVES

VEGETABLE PRESERVES & MUSTARDS

CROSTINI & GRISSINI

MEZZE PLATTER

Assorted Dips, Raw & Grilled Vegetables

++ Pair with a Glass of Bubbles

GARDEN STATE SALAD BAR

FRESHLY CUT SEASONAL MIXED GREENS & ARUGULA SALAD

Traditional & Heirloom Toppings

RAW BAR

Mini Tabasco Bottles, Lemon Wedges, Cocktail Sauce, Shallot Vinaigrette, Aioli

FRESHLY SHUCKED EAST & WEST COAST OYSTERS

LONG ISLAND CLAMS ON THE HALF SHELL

JUMBO PEELED SHRIMP

++ Pair with Oyster Shooters

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

GARDEN STATE ITALIAN

BISTRO MEATBALLS

Tomato, Garlic, Basil

RIGATONI

Tomato Rosemary Sugo, Eggplant, Mozzarella

ORECCHIETTE

Broccoli Rabe, Sausage, White Bean

BREADED CHICKEN CUTLET

Tomato, Mozzarella

++ Pair with Negroni

WOK STATION

SZECHUAN BEEF & BROCCOLI

SWEET & SOUR CHICKEN

Fire Roasted Peppers, Onions, Pineapple

VEGETABLE FRIED RICE

PORK & VEGETABLE EGG ROLLS

Hot Mustard, Duck Sauce

BABY BOK CHOY

Oyster Sauce, Garlic

++ Pair with Customized Fortune Cookies

SLIDERS

Sliced Cheeses, Pickles, Lettuce, Tomato, Onion & All The Works

HAND-FORMED ANGUS BEEF BURGERS, MOJO PULLED PORK
& GARDEN VEGETABLE BURGERS

CRISPY ONION RINGS & TATER TOTS

cocktail hour add-on stations

TACO STATION

Fresh Warm Tortillas, Avocado Salsa, Pico de Gallo, Onion, Cilantro,
Fresh Lime, Cotija Cheese, Hot Sauce Bar

MOJO MARINATED PULLED PORK

SHORT RIB AL CARBON

SWISS CHARD RAJAS

+45 per person

++ Pair with a Fresh Margarita Station

SUSHI & SASHIMI

Pickled Ginger, Wasabi, Soy Sauce

A SELECTION OF VEGETABLE & FRESHLY ROLLED SUSHI
BASED ON LOCAL FISH AVAILABILITY.

+40 per person

++ Pair with Cold or Hot Sake

MEDITERRANEAN SHAWARMA

VILLAGE SALAD OF TOMATO, CUCUMBER & RED ONION
Kalamata Olives, Oregano

ISRAELI COUS COUS SALAD

Almonds, Currant, Fresh Herbs

HARICOT VERT SALAD

Fresh Fig, Toasted Pine Nuts, Herb Vinaigrette

SEAFOOD SALAD

Creamy Cannellini Beans, Red Onion, Lemon

HERB MARINATED LAMB GYRO

Shredded Lettuce, Tzatziki, Tomato

+34 per person

++ Pair with Spiked Lemon & Rosewater Punch

SEAFOOD BOIL

SHRIMP, MUSSELS, CLAMS & CHORIZO

JERSEY CORN ON THE COB

RED BLISS POTATOES

GARLIC BREAD & OLD BAY

+45 per person add Split Lobster +19 per person

++ Pair with Local Lager

CARVING STATION

Selection of 2 served with Appropriate Garnishes

ROASTED STERLING SILVER STRIP LOIN

HONEY GLAZED SMOKE HOUSE HAM

ROSEMARY ROASTED BONELESS PORK LOIN

COLORADO HIGH COUNTRY LEG OF LAMB

MARINATED GRILLED HANGER STEAK

+45 per person

signature roaming food bar

CEVICHE BAR

Freshly made tuna tartar & shrimp ceviche to be enjoyed on its own or on plantain chip or bibb lettuce cups.
Served with avocado salsa and citrus.

+10 per person

RAW BAR

East coast clams, east coast oysters, jumbo peeled shrimp & individual cracked crab claws.
Served with mini tabasco bottles, lemon wedges, cocktail sauce and old bay aioli.

+14 per person

CAVIAR BAR

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

+18 per person

PEKING DUCK BAR

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

+15 per person

plated dinner

STARTERS

{APPETIZER OR SOUP & SALAD}

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

APPETIZERS

BLACK SESAME TUNA TATAKI

Wasabi, Avocado, Radish

SALMON TARTAR

Apple Brunoise, Crispy Pumpnickel, Roe

SMOKED SALMON TERRINE

Crème Fraîche, Cucumber, Dill

TART OF WILD MUSHROOM **v**

Puff Pastry, Trevisano, Parsley Aioli

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

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

plated dinner

SOUP & SALAD

ROASTED BUTTERNUT SQUASH BISQUE v

WILD MUSHROOM & TRUFFLE BISQUE v

POINT PLEASANT LOBSTER BISQUE

PETITE MIXED LETTUCES & SHAVED VEGETABLES v

Citrus Vinaigrette

ROASTED FIG & PROSCIUTTO

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

ENTRÉES

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

GRILLED PORCINI POLENTA v

Oyster Mushroom Veloute, Shaved Brussel Sprouts

BUTTERNUT SQUASH TERRINE v

Rosemary, Hazelnut

CAULIFLOWER STEAK v

Za'atar Yogurt, Golden Raisin Pesto

SEASONAL HANDMADE CANNELLONI v

Summer Vegetable, Autumn Vegetable, Winter Braised Greens

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

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

Mushrooms, Sunchokes, Thyme Demi

ROASTED NEW YORK STRIP STEAK

Cauliflower Gratin, Broccolini

sweets

WEDDING CAKE

CAKE OPTIONS

Vanilla, Devil's Food {Chocolate}, Red Velvet Cake

FILLING OPTIONS

Lemon Mousse, Vanilla Custard & Strawberry, Hazelnut Mousse, Fudge, Raspberry Mousse, Chocolate Pudding, Chocolate Mousse & Raspberry, Oreo Mousse, Chocolate Fudge, Chocolate Baci {Nutella}, Cream Cheese

sweets add ons

DESSERT TABLE ++

Included with the Platinum Package or with the Gold Package for an Additional Cost

AN INCREDIBLE DISPLAY OF MINI PASTRIES & TARTS

Marshmallows, Eclairs, Cream Puffs, Caramels, Chocolate Covered Strawberries, Cannoli, Pâte de Fruit, Cupcakes, Cookies, Macarons, Truffles, Tarts, Madeleines, Financier

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 & 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, Fruit Loops

HOMEMADE ZEPPOLES STATION ++

{prepared by a uniformed chef}

Dusted in powdered sugar

BELGIAN WAFFLE STATION ++

{prepared by a uniformed chef}

TOPPINGS

Strawberry Compote, Chocolate Ganache, Whipped Cream

ICE CREAM SUNDAE BAR ++

FLAVORS

Vanilla, Chocolate, Strawberry

TOPPINGS

Caramel Walnuts, Sprinkles, Chopped Peanuts