

The logo for Crystal Springs Resort is centered on a background of vertical wood planks. The word "Crystal" is written in a large, elegant, black cursive script. Below it, the words "SPRINGS" and "RESORT" are stacked in a smaller, black, all-caps, sans-serif font.

Crystal
SPRINGS
RESORT

grand cascades lodge

– 2022 CORPORATE MEAL PLANNING –

Breakfast {BUFFETS} A Minimum of 15 Guests Is Required.

KITTATINNY CONTINENTAL

BAKESHOP OFFERINGS

NEW YORK STYLE BAGELS

HOUSE MADE MUFFINS & BREAKFAST BREADS

ASSORTED DANISH seasonal fruit preserves, honey, sweet jersey cow butter & cream cheese

MUESLI BAR

ORGANIC GRANOLA & ASSORTED CEREALS

WHOLE, LOW FAT & SKIM MILK FROM PENNINGTON FARMS

DRIED FRUITS & FRESH BANANA

LABNEH YOGURT FRUIT PARFAITS

BEVERAGES & FRUIT

CHILLED SEASONAL JUICES

COFFEE AFFICIONADO SINGLE ORIGIN COFFEE & DECAF

HOT HERBAL TEAS

WHOLE & SLICED FRESH FRUIT

RIDGE & VALLEY BREAKFAST

BAKESHOP OFFERINGS

NEW YORK STYLE BAGELS

HOUSE MADE MUFFINS & BREAKFAST BREADS

ASSORTED DANISH seasonal fruit preserves, honey, sweet jersey cow butter & cream cheese

MUESLI BAR

ORGANIC GRANOLA & ASSORTED CEREALS

WHOLE, LOW FAT & SKIM MILK FROM PENNINGTON FARMS

DRIED FRUITS & FRESH BANANA

LABNEH YOGURT FRUIT PARFAITS

HOT CHAFFERED ITEMS

SCRAMBLED FREE-RANGE BROWN EGGS

BRIOCHE FRENCH TOAST & CATSKILLS MAPLE SYRUP

APPLEWOOD SMOKED BACON, BREAKFAST SAUSAGE & TURKEY BACON

RUSSET BREAKFAST POTATOES

SLOW-ROASTED TOMATOES

BEVERAGES & FRUIT

CHILLED SEASONAL JUICES

COFFEE AFFICIONADO SINGLE ORIGIN COFFEE & DECAF

HOT HERBAL TEAS

WHOLE & SLICED FRESH FRUIT

Breakfast {ADD-ONS}

OMELET BAR \$10 Per Person

FREE-RANGE BROWN EGG	PEPPERS
SPINACH	CHEESE
MUSHROOM	BACON
TOMATO	SAUSAGE

DELUXE OMELET BAR \$14 Per Person

FREE-RANGE BROWN EGG	BACON
SPINACH	SAUSAGE
MUSHROOM	GRILLED CHICKEN
TOMATO	CRAB MEAT
PEPPERS	SHRIMP
CHEESE	PROSCIUTTO

SMOKED SALMON \$9 Per Person

CAPERS	FRESH HERBS
CHOPPED EGGS	CRÈME FRAÎCHE
SLICED RED ONIONS	

{ALL OMELETS ARE COOKED TO ORDER}

Chef Required – \$100 fee will apply

Minimum of 25 people

Lunch {BUFFETS}

A Minimum of 15 Guests Is Required.

ITALIAN MARKET

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

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

BAJA CANTINA

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

TACO ACCOUTREMENTS:

PICO DE GALLO

SHREDDED LETTUCE

BLACK BEANS

COTIJA CHEESE

SLICED JALAPEÑO

AVOCADO SALSA

ROASTED CORN

SOUR CREAM

SHARP CHEDDAR

BRAISED TOMATILLO CHICKEN poblano peppers, tomato rice

HEIRLOOM TOMATO & WATERMELON SALAD queso fresco, citrus vinaigrette

STREET CORN chipotle mayo, lime, cotija cheese, cilantro

SWEETS

TRES LECHE & CHURROS {chocolate & dulce leche sauce}

MEDITERANEAN MEZZE

LENTIL SOUP

SAFFRON RICE

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

SWEETS

SEASONAL FRESH FRUIT & PISTACHIO BAKLAVA

Lunch {BUFFETS}

A Minimum of 15 Guests Is Required.

HIGH POINT BBQ

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

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

BUTCHER BLOCK

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 & LEMON CHIFFON BITES

COOKIES, TRIPLE CHOCOLATE BROWNIES, MINI CUPCAKES & NEW YORK STYLE CHEESECAKE

Dinner {BUFFETS} A Minimum of 15 Guests Is Required.

EAST COAST SEAFOOD FEAST

OLD BAY SHRIMP BOIL potatoes, chorizo, corn

FRIED CATCH OF THE DAY house tartar sauce, lemon

CRAB-STUFFED LEMON SOLE lemon & paprika sauce

FRIED BUTTERMILK CHICKEN

WEDGE SALAD blue cheese, bacon lardons

RED BLISS POTATO SALAD dill vinaigrette

STEAMED WILD GRAIN RICE

BUTTERED BROCCOLINI

GRILLED HALF POINT PLEASANT LOBSTER {1 PER GUEST - ADDITIONAL COST} garlic butter
{Chef to prepare & remove from shell}

SWEETS

FRESH FRUIT COBBLER

FUDGE CHOCOLATE BROWNIES

ITALIAN AMERICAN

ORECCHIETTE PASTA broccoli rabe, sausage, white bean

BREADED CHICKEN CUTLET tomato sauce, mozzarella

RED SNAPPER caper, artichoke, oreganata

ROLLED EGGPLANT plum tomato sauce, mozzarella, basil

BISTRO MEATBALLS tomato sauce, basil

SEASONAL GREEN VEGETABLES toasted garlic, extra virgin olive oil

RADICCHIO & ENDIVE SALAD red onion, ricotta salata

ROASTED GARLIC BREAD

SWEETS

CANNOLI

TIRAMISU

Dinner {BUFFETS} A Minimum of 15 Guests Is Required.

SUSSEX SMOKEHOUSE

JERK-SPICED CHICKEN

GENERAL TSO'S PORK SPARE RIBS

SPLIT-BACK SMOKED SHRIMP & GRITS

CHEFS GARDEN SMOKED BEEF BRISKET {ADDITIONAL COST}

FIRE-ROASTED VEGETABLES garlic butter

SHAVED RED CABBAGE SLAW

SKILLET CORN BREAD honey butter

CHOPPED SALAD egg, bacon, point Reyes blue cheese

SWEETS

FRESH FRUIT COBBLER + TRIPLE CHOCOLATE FUDGE CAKE

SEA & MOUNTAIN

ROASTED SPLIT-BACK SHRIMP fine herb & garlic butter

BEEF FILET TIPS AU POIVRE roasted pearl onions

CHOPPED MIXED LETTUCES ancient grains, mustard vinaigrette

BRUSSELS SPROUTS

THREE CHEESE BAKED MACARONI

ROASTED GARLIC POTATOES

SWEETS

LEMON MERINGUE TARTS + BERRY CHEESECAKE SQUARES

GREEN VALLEY FARM TOUR

HEIRLOOM TOMATO SALAD

NEW YORK TROUT ALMONDINE

SMOKED CHICKEN salsa verde

BERKSHIRE PORK SHOULDER mojo herb rub

MARINATED BEEF SKIRT STEAK

ROASTED VEGETABLES

PINE ISLAND POTATOES sour cream, chives

SWEETS

PINEAPPLE UPSIDE DOWN CAKE, COOKIES + BROWNIES

Break Options {AM & PM} A MINIMUM OF 10 GUESTS IS REQUIRED.

MONDAY

RIGHT SIDE OF THE BED

AM SNACK

SEASONAL BERRIES or FRUIT

SMOKED SALMON
cream cheese, bagels

DEVILED EGGS

BEVERAGES

COFFEE AFFICIONADO ICED COFFEE

NAKED JUICES

ARTISANAL CHEESE

PM SNACK

INTERNATIONAL CHEESES

FRESH BREAD & CRACKERS
seasonal jam, dried fruit, nuts, honey

BEVERAGES

HOT APPLE CIDER {Fall & Winter}

MINT & BERRY SMOOTHIES {Spring & Summer}

TUESDAY

MORNING FITNESS BREAK

AM SNACK

BOTTLED SMOOTHIES

DRIED FRUITS & NUTS

YOGURT PARFAITS

GRANOLA BARS

BEVERAGES

COFFEE AFFICIONADO ICED COFFEE

NAKED JUICES

HALF TIME

PM SNACK

WAGYU BEEF HOT DOGS
sauerkraut

SOFT PRETZELS
deli mustard

CHEESECAKE BITES

HONEY ROASTED NUTS

WHITE CHEDDAR POPCORN

BEVERAGES

HOT APPLE CIDER {Fall & Winter}

COFFEE AFFICIONADO ICED COFFEE

Break Options {AM & PM} A MINIMUM OF 10 GUESTS IS REQUIRED.

WEDNESDAY

DESIGNER DONUTS

AM SNACK

DONUTS – FRESH FROM OUR DONUT MAKER

CRUMB CAKES

SEASONAL FRUIT SKEWERS

BEVERAGES

COFFEE AFFICIONADO ICED COFFEE

NAKED JUICES

TEA SANDWICHES

PM SNACK

TUNA SALAD, EGG SALAD & CUCUMBER TEA SANDWICHES

DILL PICKLES

KETTLE KRINKLE CUT POTATO CHIPS

BEVERAGES

HOT HERBAL TEAS

COFFEE AFFICIONADO

THURSDAY

JAM SESSION

AM SNACK

SEASONAL JAMS

CORNBREAD

BUTTERMILK BISCUITS

FRUIT TURNOVERS

WHOLE FRUIT

BEVERAGES

COFFEE AFFICIONADO ICED COFFEE

NAKED JUICES

TRAIL BLAZER

PM SNACK

BUILD YOUR OWN TRAIL MIX:

GRANOLA

DRIED FRUIT

BANANA CHIPS

CHOCOLATE RAISINS

MIXED FRUIT HAND PIES

SEASONAL WHOLE FRUIT

BEVERAGES

HOT CHOCOLATE

COFFEE AFFICIONADO

MIXED NUTS

MINI PRETZELS

CHOCOLATE CHIPS

M&M'S

FRIDAY

MORNING ON THE MOUNTAIN

AM SNACK

PASTRY BASKET:

CROISSANTS

PAIN AU CHOCOLAT

FRUIT DANISHES

BAGUETTES

seasonal jam, butter & honey

BEVERAGES

COFFEE AFFICIONADO HOT & ICED COFFEE

NAKED JUICES

AFTER SCHOOL SPECIAL

PM SNACK

FRESHLY BAKED COOKIES, BROWNIES & BLONDIES

CHOCOLATE RICE KRISPIE TREATS

APPLES & BANANAS

BEVERAGES

HOT CHOCOLATE

CHOCOLATE MILK