Crystal SPRINGS RESORT

{BREAKFAST}

grand cascades lodge

– 2021 CATERING MENU –

{BREAKFASTS} A minimum of 10 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

{BREAKFASTS} A minimum of 10 guests is required.

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

ALL MENUS ARE SUBJECT TO CHANGE BASED ON AVAILABLITY AND SEASONALITY. TAX AND SERVICE CHARGES NOT INCLUDED.

{BREAKFAST ADD-ONS}

SMOKED SALMON

CAPERS

CHOPPED EGGS

SLICED RED ONIONS

FRESH HERBS

CRÈME FRAÎCHE

OMELET BAR

$10 Per Person

FREE-RANGE BROWN EGG

SPINACH

MUSHROOM

TOMATO

PEPPERS

CHEESE

BACON

SAUSAGE

DELUXE OMELET BAR

FREE-RANGE BROWN EGG

SPINACH

MUSHROOM

TOMATO

PEPPERS

CHEESE

BACON

SAUSAGE

GRILLED CHICKEN

CRAB MEAT

SHRIMP

PROSCIUTTO

{ALL OMELETS ARE COOKED TO ORDER}

Chef Required – $100 fee will apply

Minimum of 25 people

{PLATED BREAKFAST}

All plated breakfasts are served with fresh baked goods, choice of 1 starter & 2 entrées and freshly brewed Afficionado coffee & herbal teas.
2 entrée menus will be charged the higher cost entrée for both selections.

TO SHARE

DANISH, MINI MUFFINS & CROISSANTS
Seasonal Fruit Preserves, Local Honey & Jersey Cow Butter

STARTERS {CHOOSE ONE}

GREEK YOGURT FRUIT & GRANOLA PARFAIT

ACAI BOWL
Berries, Coconut & Coco Nibs

ENTRÉES {CHOOSE TWO}

ORGANIC STEEL CUT OATMEAL
Brown Sugar, Raisins, Seasonal Fruit & Almonds

FREE-RANGE EGG SCRAMBLE
Fresh Herbs, Applewood Smoked Bacon, Russet Potatoes, Slow Roasted Tomato

HICKORY SMOKED SALMON
Cream Cheese, Heirloom Tomatoes, Capers, Red Onion & Bagel

NEIGHBORS BREAKFAST SANDWICH
Brioche, Farm Eggs, Country Sausage, Field Greens, Cheddar & Chipotle Aioli

WILD MUSHROOM FRITTATA
Onion, Tomato, Goats Cheese & Petite Greens

HUEVOS RANCHEROS
Sunny Egg, Avocado, Queso Fresco, Corn Tortilla, Beans & Ranchero Sauce

PASTRAMI HASH
Roasted Red Peppers, Baby Spinach & Poached Eggs

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