

Crystal
SPRINGS
RESORT

{DINNER}

grand cascades lodge
– CATERING MENU –

{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} \$12 Per Person

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 + \$9 Per Person

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

{PLATED DINNER} A minimum of 15 guests is required. Pricing includes choice of 2 starters, 2 entrées and 2 desserts. Tableside choice of 3 entrée selection {+\$25 per person}.
Dinners are served with an assortment of breads, freshly brewed coffee aficionado and herbal teas. Menu will be charged at higher price entrée for both selections.

STARTERS {CHOOSE TWO}

ROASTED CAULIFLOWER VELOUTE

truffle oil

BURRATA SALAD

heirloom tomatoes, fresh herb vinaigrette

HEIRLOOM LETTUCE SALAD

carrots, watermelon radish, champagne citrus vinaigrette

WILD MUSHROOM TART

confit onions, parsley veloute

PAN SEARED CRAB CAKE

avocado, shaved fennel & citrus salad

GRILLED OCTOPUS NIÇOISE {GF}

salad, anchovy, potato, haricot vert, saffron aioli

BEEF CARPACCIO

shaved parmigiana, capers, shallot, herb vinaigrette

ENTRÉES {CHOOSE TWO}

ROASTED BUTTERNUT RAVIOLO

ricotta, crispy sage

GRILLED CAULIFLOWER STEAK

mushroom fricassee, chimichurri

SEAFOOD EN BRODO

halibut, littleneck clams, mussels, spicy tomato broth

SEARED ATLANTIC SALMON

potato, haricot vert, artichoke, lemon hollandaise

ROASTED CHICKEN BREAST ROULADE

seasonal succotash, prosciutto, sage jus

ENTRÉES {CONTINUED}

BRAISED BEEF PAPPARDELLE

shallots, mushroom, stroganoff

BRAISED SHORT RIBS

celery root purée, cipollini onions

SLOW COOKED LAMB SHANK

creamy polenta, roasted jus, herb gremoulata

4 OZ PETITE FILET & NEW JERSEY LOBSTER

roasted garlic potato purée, tarragon herb beurre blanc, beef jus

SWEETS {CHOOSE TWO}

FRESH FRUIT OF THE SEASON

chantilly cream

LEMON TART

NEW YORK STYLE CHEESECAKE

roasted fruit compote

TIRAMASU

ESPRESSO POT DE CRÈME

CITRUS PANNA COTTA

FLOURLESS CHOCOLATE CAKE

berries, cream

{FAMILY STYLE DINNER}

A minimum of 15 guests is required. Pricing includes choice of 1 starter, 2 entrées, 2 sides and 2 desserts. Tableside choice of 3 entrée selection (+\$25 per person) Dinners are served with an assortment of breads, freshly brewed coffee aficionado and herbal teas. Menu will be charged at higher price entrée for both selections.

STARTERS {CHOOSE ONE}

SEASONAL VEGETABLES

heirloom carrot, leek, brussel sprouts, herb vinaigrette

SESAME CRUSTED TUNA TATAKI

cucumber, avocado & radish salad

CRUDO

market fish, yuzu vinaigrette, herbs from the garden, sea salt

KALE CAESAR

spanish white anchovy, toasted sourdough, parmesan

BIBB LETTUCE SALAD

gorgonzola, roasted grapes, walnuts

HERB & TOMATO

buffalo mozzarella, opal basil, aged balsamic, extra virgin olive oil

GREEN FARMERS MARKET

market hummus, breakfast radishes, cucumber

BEEF CARPACCIO

capers, shaved parmesan, shallot & herb vinaigrette

ENTRÉES {CHOOSE TWO}

ORGANIC SALMON

roasted artichoke, lemon sauce

CHILI SHRIMP NOODLES

scallions, hoisin sauce

HALIBUT

cauliflower purée, roasted mushrooms

SUNDAY SAUCE RAGU

pappardelle, pecorino romano

ROASTED LEG OF LAMB

preserved lemon, piquillo pepper

BRAISED SHORT RIB OF BEEF

creamy polenta, caramelized cipollini onions

SIDES {CHOOSE TWO}

WARM COUSCOUS SALAD

golden raisins, almonds, fine herbs

WILD RICE & QUINOA

cranberries

ROASTED ROOT VEGETABLES

sage butter, toasted pine nuts

HERB FINGERLING POTATO

parmesan butter

MUSHROOM FRICASSEE

ROASTED SEASONAL SQUASH

GRILLED ASPARAGUS

garlic butter

CREAM OF SPINACH

mornay sauce

THREE CHEESE BAKED MACARONI

CHARRED CORN

espelette pepper

SWEETS

CHEFS SELECTION OF MINI DESSERTS

{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

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

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

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

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

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

{COCKTAIL HOUR ADD-ON STATIONS}

TACOS

MOJO MARINATED PULLED PORK

SHORT RIB AL CARBON

SWISS CHARD RAJAS

Condiments – fresh warm tortillas, avocado salsa, pico de gallo, onion, cilantro, fresh lime, cotija cheese, hot sauce bar

++PAIR WITH A FRESH MARGARITA STATION

SUSHI & SASHIMI

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

Served with pickled ginger, wasabi, soy sauce

{FOR FRESHLY ROLLED SUSHI}

Sushi Chef Required – \$300 fee will apply, per Chef

++PAIR WITH CHILLED OR WARM SAKE

MEDITERRANEAN SHAWARMA

HERB MARINATED LAMB GYRO

shredded lettuce, tzatziki, tomato

ISRAELI COUS COUS SALAD

almonds, currant, fresh herbs

VILLAGE SALAD OF TOMATO, CUCUMBER & RED ONION

kalamata olives, oregano

HARICOT VERT SALAD

fresh fig, toasted pine nuts, herb vinaigrette

SEAFOOD SALAD

creamy cannellini beans, red onion, lemon

++PAIR WITH SPIKED LEMON & ROSEWATER PUNCH

GARDEN STATE SALAD BAR

FRESHLY CUT AND SEASONAL MIXED GREENS, ARUGULA SALAD TOSSED & SERVED IN MINI BOWLS

Served with an array of traditional & heirloom toppings

SEAFOOD BOIL

SHRIMP

MUSSELS

CLAMS

CHORIZO

JERSEY CORN ON THE COB

RED BLISS POTATOES

GARLIC BREAD

OLD BAY

++ 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

{SIGNATURE ROAMING FOOD BARS} A minimum of 50 guests is required.

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.

RAW BAR

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

CAVIAR BAR

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

PEKING DUCK BAR

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