

Crystal
SPRINGS
RESORT

{LUNCH}

grand cascades lodge
– CATERING MENU –

{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

{LUNCH BUFFETS}

A minimum of 15 guests is required.

BAJA CANTINA

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

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

BLACKENED SALMON

pineapple, avocado salsa

JERK CHICKEN

wild rice pilaf, cilantro ccrème

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

{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

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

fresh mozzarella, grilled vegetables, chickpea purée, basil

WILD MUSHROOM RISOTTO

shallot, herbs from the garden

GRILLED CAULIFLOWER STEAK

mushroom fricassee, chimichurri

OVEN ROASTED LEMON SOLE FLORENTINE

lemon, creamed spinach

BRAISED BEEF PAPPARDELLE

tomatoes, shallots, mushroom cream sauce

SEARED ATLANTIC SALMON

rosemary purple potato, haricot vert, saffron hollandaise

ENTRÉES {CONTINUED}

PROSCIUTTO-WRAPPED CHICKEN BREAST

seasonal succotash, sage jus

FRIED BUTTERMILK CHICKEN

creamy polenta, roasted chicken jus, caramelized pearl onions

ANGUS BEEF FILLET

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