
Crystal
SPRINGS
RESORT



Corporate
MEAL PLANNING

2021

MINERALS HOTEL

Breakfast Options

OPTION 1

CONTINENTAL BREAKFAST

CHILLED JUICE

Cranberry | Grapefruit | Orange

FRESHLY BREWED COFFEE | DECAF | SELECTION OF TEAS

SLICED SEASONAL FRUIT

THE BAKERY BASKET

DANISH & PASTRIES

NEW YORK STYLE BAGELS

Fruit Preserves | Sweet Butter | Cream Cheese

OPTION 2

HOT AMERICAN BREAKFAST

CHILLED JUICE

Cranberry | Grapefruit | Orange

FRESHLY BREWED COFFEE | DECAF | SELECTION OF TEAS

SLICED SEASONAL FRUIT

THE BAKERY BASKET

DANISH & PASTRIES

NEW YORK STYLE BAGELS

Fruit Preserves | Sweet Butter | Cream Cheese

THE CEREAL BAR

ASSORTED CEREALS & GRANOLA

Whole | Skim Milk

DRIED FRUITS & BANANA

FRUIT YOGURTS

CHAFFERED SELECTIONS {SELECT THREE}

FRENCH TOAST

Maple Syrup

WAFFLES

Butter | Maple Syrup

BUTTERMILK PANCAKES

Butter | Maple Syrup

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON & BREAKFAST SAUSAGE LINKS

BREAKFAST POTATOES

{ADD OMELET STATION FOR \$6.00 PER PERSON PLUS \$100.00 CHEF FEE}

Breakfast Options

OPTION 3

THE HEALTHY START

CHILLED JUICE

Cranberry | Grapefruit | Orange

FRESHLY BREWED COFFEE | DECAF | SELECTION OF TEAS

SLICED SEASONAL FRUIT

THE HEALTHY BAKERY BASKET

LOW FAT MUFFINS

NEW YORK STYLE BAGELS

Fruit Preserves | Sweet Butter | Cream Cheese

THE CEREAL BAR

ASSORTED CEREALS & GRANOLA

Whole | Skim Milk

DRIED FRUITS & BANANA

ASSORTED FRUIT YOGURTS

OPTION 4

FIFTH AVE BREAKFAST

CHILLED JUICE

Cranberry | Grapefruit | Orange

FRESHLY BREWED COFFEE | DECAF | SELECTION OF TEAS

SLICED SEASONAL FRUIT

THE BAGEL BASKET

NEW YORK STYLE BAGELS

Fruit Preserves & Sweet Butter

SLICED SMOKED SALMON & CREAM CHEESE

Chopped Hard-Boiled Egg | Capers | Red Onion | Lemon Wedges

THE CEREAL BAR

ASSORTED CEREALS & GRANOLA

Whole | Skim Milk

DRIED FRUITS & BANANA

ASSORTED FRUIT YOGURTS

Lunch Options

AMERICAN GRILL

SALADS

MIXED GREENS

Seasonal Vegetables | Assorted Dressings

POTATO SALAD

ENTRÉES & SIDES

BEEF BURGERS

BEEF HOT DOGS

ST. LOUIS STYLE BARBECUED RIBS

BROWN SUGAR & MOLASSES BAKED BEANS

BUTTERED CORN ON THE COB | COLE SLAW

CHEESE | TRADITIONAL CONDIMENTS

GARDEN TOMATO | LETTUCE | ONION

ADD ONS

CHEF'S CRISPY FRIED KETTLE CHIPS

CRISP KOSHER DILL PICKLE SPEARS

ADD BBQ BONE-IN CHICKEN FOR \$5.00 PER PERSON

DESSERT

{SELECT TWO FROM PAGE 10}

DELI GOURMET

SOUP

{SELECT ONE FROM PAGE 10}

DELI BUFFET

CURED ROASTED MEATS

ARTISANAL CHEESES

BREADS & ROLLS

GRILLED VEGETABLE, TOMATO & MOZZARELLA WRAP

ORGANIC FIELD GREEN SALAD

Assorted Dressings

PASTA SALAD

LETTUCE | TOMATO | ONION

KETTLE CHIPS | PICKLES

DESSERT

{SELECT TWO FROM PAGE 10}

Lunch Options

LITTLE ITALY

STARTERS

CAESAR SALAD

Garlic Croutons | Parmesan Cheese | Julienne Grilled Chicken

FRESH MOZZARELLA & TOMATO BASIL PLATTER

Balsamic Reduction | Extra Virgin Olive Oil

ENTRÉES & SIDES

TRI COLOR TORTELLINI SALAD

Seasonal Vegetable | Herb Vinaigrette

ITALIAN SUB

PASTA CARBONARA

GARLIC BREAD

DESSERT

{SELECT TWO FROM PAGE 10}

PIZZA PARTY

STARTERS

MIXED GREEN SALAD

GARLIC BREAD

PIZZAS {SELECT THREE}

PLAIN

PEPPERONI

HAWAIIAN

WILD MUSHROOM

PEPPERS & ONIONS

SAUSAGE

THREE CHEESE

WHITE PIZZA – BROCCOLI

MARGARITA

CHICKEN WINGS {SELECT ONE}

BUFFALO, BBQ OR PLAIN

Blue Cheese | Ranch | Celery | Carrot Sticks

DESSERT

{SELECT TWO FROM PAGE 10}

Lunch Options

ASIAN BISTRO

SALADS

GREEN SALAD

Wild Mushroom | Crispy Noodles | Sweet Red Onion | Sesame Ginger Vinaigrette

ASIAN SLAW

ENTRÉES

STIR-FRY CHICKEN

BEEF & BROCCOLI

VEGETABLE LO MEIN

FRIED RICE & EGG

ASIAN BLEND VEGETABLES

DESSERT

{SELECT TWO FROM PAGE 10}

MINERALS LUNCHEON

STARTERS

MIXED GREEN SALAD

Seasonal Vegetables

CAPRESE PLATTER

Balsamic Reduction | Extra Virgin Olive Oil

ENTRÉES

CHICKEN FRANÇAISE

PENNE VODKA

SEARED SALMON

Dijon Cream

VEGETABLE DU JOUR

CHEF CHOICE STARCH

DESSERT

{SELECT TWO FROM PAGE 10}

Dinner Options

ITALIAN

APPETIZERS

CAESAR SALAD

Shaved Parmesan | Rustic Croutons | House Caesar Dressing

TRI COLOR TORTELLINI

Basil Vinaigrette | Julienne Seasonal Vegetables

ANTIPASTO SALAD

PASTA {SELECT ONE}

PENNE VODKA

FARFALLE ALFREDO

RIGATONI BOLOGNESE

ENTRÉES + SIDES

CHICKEN PARMESAN

SEARED SALMON

Dijon Cream

VEGETABLE DU JOUR

GARLIC BREAD

DESSERT

FRESH FRUIT SALAD

MINI ECLAIRS | CANNOLI

ASIAN DELIGHT

APPETIZERS

GREEN SALAD

Wild Mushroom | Crispy Noodles | Sweet Red Onion | Sesame Ginger Vinaigrette

ASIAN SLAW

ENTRÉES & SIDES

GINGER HONEY GLAZED MAHI MAHI

SESAME TERIYAKI CHICKEN

BEEF & BROCCOLI

VEGETABLE LO MEIN

FRIED RICE & EGG

ASIAN BLEND VEGETABLES

DESSERT

{SELECT TWO FROM PAGE 10}

Dinner Options

SOUTHWESTERN

SALADS

CAST IRON ROASTED CORN SALAD

Romaine | Black Beans | Trio of Peppers | Honey Mustard Dressing

JALAPEÑO POTATO SALAD

ENTRÉES & SIDES

TEXAS STYLE GRILLED FLANK STEAK

Sautéed Peppers & Onions

SMOKEY CHIPOTLE GLAZED CHICKEN

ROASTED TOMATO RICE

CILANTRO BUTTERED CORN ON THE COB

DESSERT

{SELECT TWO FROM PAGE 10}

CAJUN CREOLE

SALADS

ROMAINE SALAD

Red Kidney Beans | Cucumbers | Red Onion | Chipotle Ranch Dressing

CAJUN SALAD

Chickpea | Tomato | Olive

ENTRÉES & SIDES

BLACKENED CATFISH

CHICKEN JAMBALAYA

SHRIMP & CHEDDAR BACON GRITS

CAJUN FLANK STEAK SKILLET

Peppers | Beans | Onions

DIRTY RICE

ROASTED GREEN BEANS

DESSERT

{SELECT TWO FROM PAGE 10}

Dinner Options

MEXICAN FIESTA

STARTERS

FRESH TORTILLA CHIPS

ENTRÉES & SIDES

SHREDDED BEEF TACOS

CHEESE ENCHILADAS

CHICKEN FAJITAS

Spanish Onions | Poblano Peppers

BROILED FLOUNDER

Mango Cilantro Salsa

BLACK BEANS & BROWN RICE

WARM FLOUR TORTILLAS

HOUSE MADE GUACAMOLE

PICO DE GALLO

SALSA

SOUR CREAM

SHREDDED JACK CHEESE

DESSERT

{SELECT TWO FROM PAGE 10}

AMERICAN

SALADS

MIXED GREEN SALAD

Seasonal Vegetables

THREE BEAN SALAD

ENTRÉES

APPLEWOOD BACON SRIRACHA GLAZED MEATLOAF

CHICKEN PICCATA

HERB CRUSTED SALMON

Dijon Cream

YUKON GOLD MASHED POTATOES

VEGETABLE DU JOUR

DESSERT

{SELECT TWO FROM PAGE 10}

Soup

TUSCAN MINISTRONE

CARROT GINGER BISQUE

TUSCAN TOMATO BASIL

YUKON POTATO & LEEK

CHICKEN NOODLE

ITALIAN WEDDING

SWEET CORN & ASPARAGUS CHOWDER

WILD MUSHROOM & BRIE

Dessert

LAYER CAKES

TRIO OF FRESH BAKED COOKIES

CHOCOLATE CHIP BROWNIES

BLONDIE'S

LEMON BARS

RASPBERRY LEMON BARS

DESSERT SQUARES

MINI ÉCLAIRS

MINI CANNOLI

Chocolate | Plain

CHEESECAKE

WARM MIXED BERRY COBBLER

POUND CAKE

Marble | Lemon | Vanilla

FRESH FRUIT SALAD

ASSORTED MINI PASTRIES

Morning Breaks

ALL DAY BEVERAGES

BOTTLED WATER, SOFT DRINKS & ICED TEA

FRESHLY BREWED COFFEE | DECAF | SELECTION OF TEAS

SNACKS {SELECT THREE}

FRESH WHOLE FRUIT

FRUIT SALAD

INDIVIDUAL YOGURT

SLICED YOGURT BREAD

HOUSE MADE TRAIL MIX

GRANOLA BARS

NUTRA GRAIN BARS

OATMEAL BREAKFAST BARS

DONUTS

{THREE SNACK ITEMS WILL BE SERVED FOR 1 HOUR}

Afternoon Breaks

ALL DAY BEVERAGES

BOTTLED WATER, SOFT DRINKS & ICED TEA

FRESHLY BREWED COFFEE | DECAF | SELECTION OF TEAS

SNACKS {SELECT THREE}

SALTED ROASTED PEANUTS

FRUIT SALAD

INDIVIDUALLY BAGGED CHIPS & SNACKS

CRUNCHY SNACK MIX

SMOOTHIES

CELERY & CARROTS

Ranch | Hummus

POPCORN

COOKIES

FRESH WHOLE FRUIT

GRANOLA MIX & DRIED FRUITS

{THREE SNACK ITEMS WILL BE SERVED FOR 1 HOUR}