



CINCO DE MAYO BRUNCH

NEW JERSEY
WINE & FOOD
FESTIVAL
AT CRYSTAL SPRINGS RESORT



SUNDAY, MAY 5TH 2024
10:00AM — 1:00PM

SEASONAL TABLE

CURED MEAT + ARTISAN CHEESES

SEASONAL FRUIT DISPLAY

TUNA NIÇOISE SALAD cherry tomato, green beans, potato, olives, lemon **[GF]** **[NF]**

LITTLE GEM CAESAR SALAD herbed croutons, parmesan cheese, anchovy dressing

ROASTED BEET SALAD arugula, goat cheese, walnuts, balsamic vinaigrette **[GF]**

VILLAGE WHOLE GRAIN SALAD fresh herbs, tomato, pomegranate vinaigrette **[V]**

MEXICAN RICE SALAD black bean, tomato, avocado, lime

FRESHLY BAKED

DONUT WALL WITH ASSORTED TOPPINGS

CROISSANTS • BANANA BREAD • BAGELS • BREAKFAST ROLLS • CORN BREAD

whipped butter, cream cheese, jams

EGG STATION

HUEVOS RANCHEROS eggs made to order with choice of assorted toppings

EGGS BENEDICT freshly poached eggs, hollandaise sauce, carved ham or smoked salmon

SAUSAGE + BACON

SEAFOOD STATION

SEAFOOD SALAD red onion, capers, chopped egg, fresh herbs

CITRUS SCALLOP CEVICHE mango, cilantro, yuzu

SHRIMP COCKTAIL • BLUE POINT OYSTERS • RAW CLAMS

cocktail sauce, horseradish, mignonette sauce, lemon wedges

HOT BUFFET

VEGETABLE TAMALE green chile, corn, manchego **[V]**

BLACKENED SALMON roasted garden peppers

MEXICAN GRILLED CHICKEN rice, beans

BRAISED SHORT RIBS cilantro, onion, scallion

CARVING STATION

CARNE ASADA flank steak, chimichurri **[GF]** **[NF]**

MOJO ROASTED PORK SHOULDER mixed herb, shallot rub **[GF]** **[NF]**

PASTRY TABLE

ZABAIONE CREAM PUFF • RUM BABA • LEMON MOUSSE

APRICOT + NUTELLA CROSTATA • TORTA DELLA NONNA • PISTACHIO MOUSSE

TIRAMISU • RICOTTA + PEARS MOUSSE • PUMPKIN CHEESECAKE

MACAROONS • CHOCOLATE COVERED STRAWBERRIES • FRESH FRUIT

[GF] gluten free **[NF]** nut free **[V]** vegetarian

