

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

BRUNCH BUFFET

– CATERING MENU –

BRUNCH BUFFET

A minimum of 25 guests is required.

BAKERY + FRESH FRUIT

WHOLE + SLICED SEASONAL FRUITS

BAKERY BASKET: HOUSE BAKED MUFFINS + SCONES,
DANISH, NEW YORK STYLE BAGELS

housemade fruit preserves, honey, sweet jersey cow butter, cream cheese

SALADS + SIDES

CHILLED PRESENTATIONS

MIXED FIELD GREENS + SEASONAL VEGETABLES

assorted dressings

FRESH MOZZARELLA + ROASTED PEPPERS

aged balsamic vinegar + fresh basil

HEIRLOOM BEAN SALAD

BEVERAGES

CHILLED SEASONAL JUICES

red jacket apple, grapefruit, orange

FRESHLY BREWED COFFEE + TEAS

CHAFER ENTRÉES

FLUFFY SCRAMBLED LOCAL FARM EGGS

APPLEWOOD SMOKED BACON + BREAKFAST SAUSAGE LINKS

PINE ISLAND RUSSET BREAKFAST POTATOES

RIGATONI

pomodoro sauce, ricotta + fresh basil

GRILLED CHICKEN BREAST

forest mushrooms + marsala wine

SCOTTISH SALMON

seasonal vegetables

CHEF'S PATISSERIE TABLE

SLICED CAKES, PROFITEROLES + TARTLETS

BROWNIES + FRESH BAKED COOKIES

ENHANCEMENTS

May only be used as an addition to the breakfast or brunch menu. A \$150 service fee will be added to menus requiring an attendant.

BELGIAN WAFFLES {ATTENDANT REQUIRED}

fresh fruit toppings, sweet butter, whipped cream, maple syrup

CHEESE BLINTZES

fresh fruit compote, sweet butter, whipped cream, maple syrup

BAKED APPLE + CINNAMON STUFFED CREPES

whipped cream, maple syrup

HEART HEALTHY OATMEAL

brown sugar, honey, raisins

POTATO LATKES

sour cream, applesauce

POACHED EGGS BENEDICT

canadian bacon, hollandaise

SMOKED SALMON DISPLAY

sour cream, hard boiled egg, caper, red onion, cucumber

\$14 per person