

CRYSTAL SPRINGS RESORT

41°09'37.8"N 74°33'01.1"W

LUNCH

– CATERING MENU –

LUNCH BUFFETS

A minimum of 15 guests is required. Freshly brewed coffee, tea and soft drinks are included.

ITALIAN MARKET

RIGATONI PASTA

tomato sauce, eggplant, mozzarella

ORECCHIETTE PASTA

broccoli rabe, sausage, white bean

BREADED CHICKEN CUTLET SLIDERS

tomato sauce, mozzarella

BISTRO MEATBALLS

tomato sauce, basil

SIDES + SALADS

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

SWEET + SOUR CHICKEN

peppers, onions, pineapple

SZECHUAN BEEF + BROCCOLI

SIDES + SALADS

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. Freshly brewed coffee, tea and soft drinks are included.

BAJA CANTINA

WARM FLOUR + CORN TORTILLAS FILLED BY GUESTS
SHRIMP, CHICKEN OR PORK CARNITAS

TACO BAR:

- PICO DE GALLO

SLICED JALAPEÑO

AVOCADO SALSA

SHREDDED LETTUCE

BLACK BEANS
- ROASTED CORN

COTIJA CHEESE

SHARP CHEDDAR

SOUR CREAM

BRAISED TOMATILLO CHICKEN
poblano peppers, tomato rice

SIDES + SALADS

HEIRLOOM TOMATO & WATERMELON SALAD
queso fresco, citrus vinaigrette

STREET CORN
chipotle mayo, lime, cotija cheese, cilantro

SWEETS

- CHURROS
chocolate + dulce leche sauce
- TRES LECHES

MEDITERANEAN MEZZE

LENTIL SOUP

FALAFEL SERVED IN A PITA
lettuce, tomato, hummus

GRILLED CATCH OF THE DAY
warm farro greek salad

MOROCCAN-SPICED CHICKEN TAGINE
olives, lemon, potatoes

SIDES + SALADS

HUMMUS, BABA GHANOUSH + YOGURT SAUCE
pita chips, vegetable crudité

TABBOULEH SALAD
bulgur wheat, mint, parsley, garlic, onions, peppers

MARINATED OLIVES + VEGETABLES

SAFFRON RICE

SWEETS

- SEASONAL FRESH FRUIT
- PISTACHIO BAKLAVA

LUNCH BUFFETS

A minimum of 15 guests is required. Freshly brewed coffee, tea and soft drinks are included.

HIGH POINT BBQ

BLACKENED SALMON

pineapple, avocado salsa

JERK CHICKEN

wild rice pilaf, cilantro crème

BRAISED SAUSAGE

peppers, onions

SIDES + SALADS

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

CORN BREAD

catskills honey butter

SWEETS

COOKIES + BROWNIES

WATERMELON

THE SOUTHWESTERN

SHREDDED CHICKEN ENCHILADA SOUP

GRILLED SHRIMP SKEWERS

chimichurri

ROASTED PULLED PORK

herb, shallot mojo

SIDES + SALADS

AVOCADO + TOMATO SALSAS

sour cream, crispy tortilla chips

CHIPOTLE SALAD

shredded lettuce, black beans, charred corn

RICE PILAF

peppers, onions, cilantro

BRAISED WHITE BEANS

swiss chard, roasted garlic

SWEETS

TRES LECHES

LUNCH BUFFETS

A minimum of 15 guests is required. Freshly brewed coffee, tea and soft drinks are included.

STEAK + CHICKEN

GRILLED NY STRIP STEAKS + GRILLED LEMON HERB CHICKEN BREAST

SALADS + SIDES

CAESAR SALAD

BAKED POTATO OR ROASTED RED POTATOES

sour cream

VEGETABLE MEDLEY

COLE SLAW

FRESH BREADS + ROLLS

SWEETS

BROWNIES + CHOCOLATE CHIP COOKIES

SEA + MOUNTAIN

ROASTED SPLIT-BACK SHRIMP

fine herbs + garlic butter

BEEF FILET TIPS AU POIVRE

roasted pearl onions

SALADS + SIDES

CHOPPED MIXED LETTUCES

ancient grains, mustard vinaigrette

BRUSSELS SPROUTS

ROASTED GARLIC POTATOES

THREE CHEESE BAKED MACARONI

SWEETS

LEMON MERINGUE TARTS + BERRY CHEESECAKE SQUARES

MASTER OF THE GREENS

GRILLED SALMON

dill cream or white wine lemon sauce

CHICKEN FRANCAISE

TERIYAKI FLANK STEAK

PASTA [CHOOSE ONE]

CAVATELLI

broccoli

PENNE VODKA

RIGATONI BOLAGNESE

PASTA PRIMAVERA

SALADS + SIDES

GARDEN SALAD + ASSORTED DRESSINGS

TORTELLINI PESTO SALAD

CHEFS CHOICE VEGGIE + STARCH

FRESH DINNER ROLLS

SWEETS

ASSORTED DESSERTS

TheCrystalSpringsResort.com | Sussex County, New Jersey

All menus are subject to change based on availability and seasonality.

Additional charge for substitutions and dietary requests may apply. Tax and administrative charges are not included.

LUNCH BUFFETS

A minimum of 15 guests is required. Freshly brewed coffee, tea and soft drinks are included.

BUTCHER BLOCK

SANDWICH SHOP [CHOOSE THREE]

- GARDEN**
grilled vegetables, tomatoes, spanish roasted peppers, baby arugula, sundried tomato spread, sourdough bread
- MOZZARELLA PANINI**
roasted red peppers, fresh basil pesto
- ROASTED CAULIFLOWER WRAP**
tahini, chickpeas, shredded carrots, spinach
- GRILLED CHICKEN WRAP**
feta, kalamata olives, tomato, tzatziki
- ITALIAN SUB**
prosciutto, cheese, salami, tomato, lettuce, banana peppers
- SMOKED HAM OFF THE BONE**
swiss cheese, sautéed onions, russian dressing

SALADS + SIDES [CHOOSE TWO]

- ROASTED TOMATO SOUP**
confit garlic, basil
- SIMPLE GREEN SALAD**
shaved vegetables, citrus vinaigrette
- ROASTED BEET SALAD**
goat cheese, baby arugula
- FARRO GREEK SALAD**
peppers, tomato, kalamata olives, lemon + oregano vinaigrette
- MEDITERRANEAN PASTA SALAD**
olives, tomatoes, feta
- CHEESE TORTELLINI**
pesto, fine herbs, parmesan, extra virgin olive oil
- FINGERLING POTATO SALAD**
mustard mayo, bacon lardons, green onions

SWEETS [CHOOSE TWO]

- SEASONAL FRESH FRUIT
- COOKIES
- TRIPLE CHOCOLATE BROWNIES
- MINI CUPCAKES
- LEMON CHIFFON BITES
- NEW YORK STYLE CHEESECAKE

PLATED LUNCH

A minimum of 15 guests is required. Lunch selections are served with breads, choice of 1 starter, 2 entrées & 1 dessert. Freshly brewed coffee, tea and soft drinks are included. Menus will be charged the higher cost entrée for both selections.

STARTERS [CHOOSE ONE]

SEASONAL VEGETABLE MINISTRONE SOUP v

HARVEST CHICKEN SOUP – 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]

BLT+T

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

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

BRAISED BEEF PAPPARDELLE

tomatoes, shallots, mushroom cream sauce

ANGUS BEEF FILLET

charred broccolini, whipped yukon gold potatoes, red wine jus

SWEETS [CHOOSE ONE]

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