

The logo for Crystal Springs Resort is centered on a background of vertical wooden planks. The word "Crystal" is written in a large, elegant, black cursive script. Below it, the words "SPRINGS" and "RESORT" are stacked in a smaller, black, all-caps, sans-serif font.

Crystal
SPRINGS
RESORT

– CORPORATE MEAL PLANNING –

Breakfast {BUFFETS} A Minimum of 15 Guests Is Required.

KITTATINNY CONTINENTAL

BAKESHOP OFFERINGS

NEW YORK STYLE BAGELS

MUFFINS + BREAKFAST BREADS

ASSORTED DANISH fruit preserves, honey, jersey cow butter & cream cheese

FRESH FRUIT

WHOLE + SLICED FRESH FRUIT

MUESLI BAR

ORGANIC GRANOLA + ASSORTED CEREALS

WHOLE, LOW FAT + SKIM MILK FROM PENNINGTON FARMS

DRIED FRUITS

LABNEH YOGURT

BEVERAGES

CHILLED SEASONAL JUICES

FRESH BREWED COFFEE, DECAF + TEAS

Breakfast {ADD-ON}

SMOKED SALMON \$14 Per Person

CAPERS, CHOPPED EGGS + SLICED RED ONIONS

RIDGE + VALLEY BREAKFAST

BAKESHOP OFFERINGS

NEW YORK STYLE BAGELS

MUFFINS + BREAKFAST BREADS

ASSORTED DANISH fruit preserves, honey, jersey cow butter & cream cheese

FRESH FRUIT

WHOLE + SLICED FRESH FRUIT

MUESLI BAR

ORGANIC GRANOLA + ASSORTED CEREALS

WHOLE, LOW FAT + SKIM MILK FROM PENNINGTON FARMS

DRIED FRUITS

LABNEH YOGURT

HOT CHAFFERED ITEMS

SCRAMBLED FREE-RANGE BROWN EGGS

BRIOCHE FRENCH TOAST + CATSKILLS MAPLE SYRUP

APPLEWOOD SMOKED BACON, BREAKFAST SAUSAGE + TURKEY BACON

BREAKFAST POTATOES

SLOW-ROASTED TOMATOES

BEVERAGES

CHILLED SEASONAL JUICES

FRESH BREWED COFFEE, DECAF + TEAS

Breakfast

A Minimum of 10 Guests Is Required.

BREAKFAST BURRITOS

3 CAGE FREE EGGS PER WRAP SERVED WITH SIDE OF CONDIMENTS:
KETCHUP, SALSA, HOT SAUCE

CHOOSE ONE BURRITO

WESTERN onion, pepper, ham, potato, monterey jack + cheddar

FARMER'S tomato, spinach, pepper, onion, potato, cheddar

BACON applewood smoked bacon, potato, monterey jack + cheddar
{can substitute for turkey bacon}

INCLUDES

FRESH SEASONAL FRUIT KABOBS

CEREAL STATION corn flakes, cheerios, fruit loops, whole milk
{almond milk, soymilk, oat milk + organic vegan kashi cereal, available upon request}

BEVERAGES

CHILLED SEASONAL JUICES

FRESH BREWED COFFEE, DECAF + TEAS

{ADD-ON}

SMOKED SALMON

\$12 per person

CAPERS, CHOPPED EGGS, SLICED RED ONIONS, FRESH HERBS, CRÈME FRAÎCHE

YOGURT PARFAITS

\$5 per person

FRESH BERRIES, GRANOLA OAT + HONEY

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

BEVERAGES

SODA, SELTZER, ARTISANAL COFFEE + TEAS

GRAINS + GREENS

FRESHLY CUT MIXED GREEN SALAD assorted vinaigrettes

ANCIENT GRAINS SALAD

FRESH + PICKLED VEGETABLES

MINISTRONE SOUP

CHICKEN RICE SOUP

FRESHLY BAKED BREAD + BUTTER

SWEETS

COOKIES, BROWNIES + WATERMELON

BEVERAGES

SODA, SELTZER, ARTISANAL COFFEE + TEAS

BAJA CANTINA

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

TACO ACCOUTREMENTS: pico de gallo, avocado salsa, shredded lettuce, roasted corn, black beans, sour cream, cotija cheese, sharp cheddar, sliced jalapeño

BRAISED TOMATILLO CHICKEN poblano peppers, tomato rice

HEIRLOOM TOMATO + WATERMELON SALAD queso fresco, citrus vinaigrette

STREET CORN chipotle mayo, lime, cotija cheese, cilantro

SWEETS

TRES LECHE + CHURROS {chocolate & dulce leche sauce}

BEVERAGES

SODA, SELTZER, ARTISANAL COFFEE + TEAS

MEDITERANEAN MEZZE

LENTIL SOUP

SAFFRON RICE

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

SWEETS

SEASONAL FRESH FRUIT + PISTACHIO BAKLAVA

BEVERAGES

SODA, SELTZER, ARTISANAL COFFEE + TEAS

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.

BUTCHER BLOCK

SANDWICH SHOP {CHOOSE THREE}

MOZZARELLA + FRESH BASIL roasted red peppers, focaccia

ROASTED CAULIFLOWER WRAP tahini, chickpeas, shredded carrots, spinach

TURKEY + SWISS SLIDER froasted garlic mayo, arugula, tomato onion jam

ITALIAN SUB prosciutto, cheese, salami, tomato, lettuce, banana peppers

CORNED BEEF RUEBEN swiss, sautéed onions, russian dressing, rye

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 SALAD pesto, fine herbs, parmesan, extra virgin olive oil

SWEETS {CHOOSE TWO}

COOKIES, TRIPLE CHOCOLATE BROWNIES, MINI CUPCAKES OR NEW YORK STYLE CHEESECAKE

BEVERAGES

SODA, SELTZER

ARTISANAL COFFEE + TEAS

Break Options {AM} A MINIMUM OF 15 GUESTS IS REQUIRED.

FRENCH PATISSIERE

CROISSANTS, MINI MUFFINS + ASSORTED DONUTS
seasonal jams, butter, honey

RISE + SHINE PARFAIT

GREEK YOGURT BAR:
granola, dried fruits, cocoa nibs, toasted almond, honey

FRESHLY CUT FRUIT PLATTER

LIQUID WELLNESS

HOUSE MADE COLD-PRESSED JUICES:

GREEN apple, celery, cucumber, spinach, kale

RED apple, spinach, beetroot, lemon, parsley

CITRUS apple, orange, pineapple, lemon, mint

BANANA BREAD

FARMER'S CHEESE BAR

BUILD YOUR OWN COTTAGE CHEESE PARFAIT:
organic granola, mandarin oranges, poached pear, fresh blueberries, walnuts, maple syrup

BREAK BEVERAGES

INFUSED WATER

FRESH BREWED CHILLED TEA

ARTISANAL COFFEE + TEAS

Break Options {PM} A MINIMUM OF 15 GUESTS IS REQUIRED.

CHARCUTERIE BOARD

DOMESTIC + IMPORTED CHEESES

CURED MEATS

CROSTINI + GRISSINI

HOUSE PICKLED VEGETABLES

MARINATED OLIVES

BREAK BEVERAGES

INFUSED WATER

FRESH BREWED CHILLED TEA

ARTISANAL COFFEE + TEAS

BONE BROTH BAR

HOUSE MADE GINGER + STAR ANISE BONE BROTH

DRINK AS A TEA OR BUILD THE PERFECT CUP WITH ACCOUTREMENT BAR:

turmeric, cilantro + rosemary, lemon + lime, carrot + celery, rice noodles

MID-DAY MEZZE

GRILLED SEASONAL FLAT BREADS + CROSTINI SERVED WITH MEDITERRANEAN STYLE ACCOUTREMENTS:

hummus, tabbouleh, marinated olives, stuffed grape leaves, black olive tapenade

SNACK SESSION

ORGANIC STRAWBERRY GRANOLA BARK

ORGANIC COFFEE BEAN GRANOLA BARK

ORGANIC CAROB SPIRULINA ENERGY SQUARES

ARTISANAL POTATO CHIPS

Dinner {BUFFETS} A Minimum of 15 Guests Is Required.

EAST COAST SEAFOOD FEAST

OLD BAY SHRIMP BOIL potatoes, chorizo, corn

FRIED CATCH OF THE DAY house tartar sauce, lemon

CRAB-STUFFED LEMON SOLE lemon & paprika sauce

FRIED BUTTERMILK CHICKEN

WEDGE SALAD blue cheese, bacon lardons

RED BLISS POTATO SALAD

STEAMED WILD GRAIN RICE

BUTTERED BROCCOLINI

SWEETS

FRESH FRUIT COBBLER

FUDGE CHOCOLATE BROWNIES

ITALIAN AMERICAN

ORECCHIETTE PASTA broccoli rabe, sausage, white bean

BREADED CHICKEN CUTLET tomato sauce, mozzarella

RED SNAPPER caper, artichoke, oreganata

ROLLED EGGPLANT plum tomato sauce, mozzarella, basil

BISTRO MEATBALLS tomato sauce, basil

SEASONAL GREEN VEGETABLES toasted garlic, extra virgin olive oil

RADICCHIO + ENDIVE SALAD red onion, ricotta salata

ROASTED GARLIC BREAD

SWEETS

CANNOLI

TIRAMISU

Dinner {BUFFETS} A Minimum of 15 Guests Is Required.

SUSSEX SMOKED BBQ

BLACKENED SALMON avocado + pineapple salsa

JERK CHICKEN wild rice pilaf

ROASTED SHRIMP + CHEESY GRITS

CHOPPED GREEN SALAD egg, bacon, point Reyes blue cheese

CRUNCHY SHAVED VEGETABLE SLAW

SKILLET CORN BREAD honey butter

SWEETS

FRESH FRUIT COBBLER + TRIPLE CHOCOLATE FUDGE CAKE

SEA & MOUNTAIN

ROASTED SHRIMP fine herb & garlic butter

BEEF FILET TIPS AU POIVRE roasted pearl onions

CHOPPED MIXED LETTUCES ancient grains, mustard vinaigrette

BRUSSELS SPROUTS

THREE CHEESE BAKED MACARONI

ROASTED GARLIC POTATOES

SWEETS

LEMON MERINGUE TARTS + BERRY CHEESECAKE SQUARES

GREEN VALLEY FARM TOUR

HEIRLOOM TOMATO SALAD

ROASTED SALMON ALMONDINE

SMOKED CHICKEN salsa verde

BERKSHIRE PORK SHOULDER mojo herb rub

MARINATED BEEF SKIRT STEAK

ROASTED FINGERLING POTATOES

ROASTED VEGETABLES

SWEETS

PINEAPPLE UPSIDE DOWN CAKE, COOKIES + BROWNIES