



CORPORATE MEAL PLANNING

- CATERING MENU -

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 Additional cost per person

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

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

Lunch [BUFFETS]

A minimum of 15 guests is required.

TUSCAN BISTRO

MAIN

RATATOUILLE **GF VEGAN**

zucchini, squash, eggplant, sweet tomato sauce, extra virgin olive oil, italian herbs

ORECCHIETTE PASTA **VEGAN OPTION UPON REQUEST**

sweet italian sausage, broccoli rabe, cannellini white beans

GRILLED CHICKEN TUSCAN SLIDERS

provolone, roasted red pepper, balsamic glaze, basil pesto

BISTRO MEATBALLS

sunday sauce, ricotta

SIDES + SALADS

CHOPPED SALAD **GF V**

iceberg, radicchio, chickpeas, cucumbers, red onion, tomato, banana peppers, provolone cheese, lemon vinaigrette

VEGETABLE ANTIPASTO PLATTER + SEMOLINA BREAD

grapes, ciliegine mozzarella, roasted peppers, mixed olives, grilled seasonal vegetables, italian herb olive oil

SWEETS

CANNOLI

RICE PUDDING **VEGAN OPTION UPON REQUEST**

BEVERAGES

SOFT DRINKS

FRESH BREWED COFFEE, DECAF + TEAS

RED DRAGON

MAIN

CHINESE CHICKEN + VEGETABLE SOUP **VEGAN OPTION UPON REQUEST**

GENERAL TSO'S CHICKEN

breaded chicken, tangy sauce, broccoli

PEPPER STEAK

sweet bell peppers, oyster sauce, scallion, ginger, garlic

SIDES + SALADS

ASIAN CHOPPED SALAD

romaine, red cabbage, carrots, scallion, mandarin oranges, edamame, crispy noodles, sesame ginger dressing

WHITE RICE **GF**

garlic, ginger

VEGETABLE STIR-FRY

baby corn, water chestnuts, mushrooms, seasonal vegetables

SWEETS

FORTUNE COOKIES + SUGAR DONUTS

MANDARIN ORANGES

ADD-ON

SHRIMP LO MIEN **Additional price per person**

julienne vegetables, cabbage, mushrooms

BEVERAGES

SOFT DRINKS

FRESH BREWED COFFEE, DECAF + TEAS

TheCrystalSpringsResort.com | Minerals Hotel | Vernon, 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.

GF: GLUTEN FREE **V:** VEGETARIAN

Lunch [BUFFETS] A minimum of 15 guests is required.

CALI CANTINA TACOS

MAIN

COWBOY BRISKET + BLACKENED PRAWN TACOS

slow smoked beef brisket, blackened shrimp, mango pico de gallo, lime crema sauce, mexican cheese

SALSA VERDE ENCHILADAS **GF VEGETARIAN UPON REQUEST WITH BLACK BEANS OR VEGGIES**

braised chicken, roasted tomatillo, jack cheese, white corn tortillas

SIDES + SALADS

BAJA SALAD **VEGAN**

green lettuce, tomatoes, cucumbers, bell peppers, avocado, black beans, catalina dressing

STREET CORN SALAD **GF V**

grilled corn, red pepper, cilantro, jalapeño, cotija cheese, chipotle lime mayo

MEXICAN RICE

tomato, onion, peas

SWEETS

MEXICAN FRUIT SALAD

watermelon, pineapple, tain

TRES LECHES

sweet milk, whipped cream

BEVERAGES

SOFT DRINKS

FRESH BREWED COFFEE, DECAF + TEAS

MEDITERRANEAN HERB GARDEN

MAIN

LENTIL SOUP **GF VEGAN**

FRIED FALAFEL **V**

lettuce, tomato, tzatziki, pita bread

BAKED MAHI MAHI GREEK STYLE **GF**

oregano, garlic, spices, lemon, grape tomatoes

MOROCCAN-SPICED CHICKEN TAGINE **GF**

olives, lemon, potato

SIDES + SALADS

MEZZE PLATTER **V**

carrots, cucumbers, celery, grape tomato, peppadew peppers, mixed olives, roasted garlic hummus, mint yogurt sauce, pita chips

TABBOULEH SALAD **V**

bulger wheat, mint, parsley, garlic, onion

SAFFRON RICE

SWEETS

SEASONAL FRUIT SALAD **GF V VEGAN UPON REQUEST**

mint, honey, citrus dressing

PISTACHIO BAKLAVA

BEVERAGES

SOFT DRINKS

FRESH BREWED COFFEE, DECAF + TEAS

Lunch [BUFFETS] A minimum of 15 guests is required.

SEA + LAND BBQ

MAIN

GRILLED SWORDFISH HONEY LIME CILANTRO GLAZE GF

pineapple pico de gallo

JERK PORK TENDERLOIN GF

roasted sweet peppers

BBQ CHICKEN BREAST

sweet onion, bourbon sauce

SIDES + SALADS

MIXED FARM GREENS SALAD BAR

grape tomatoes, cucumbers, carrots, cheese, croutons, balsamic and ranch dressings

GERMAN POTATO SALAD GF

smoked bacon, stone ground mustard, apple cider vinegar

LONG GRAIN + WILD RICE PILAF

carrots, dried cranberries

CORNBREAD

whipped butter

SWEETS

COOKIES + BROWNIES

WATERMELON WEDGES

BEVERAGES

SOFT DRINKS

FRESH BREWED COFFEE, DECAF + TEAS

SOUTHERN SKILLET

MAIN

VEGETABLE + HAM SOUP GF

string beans, potatoes, tomato

BLACKENED CHICKEN BREAST SKILLET GF

chili tomato purée, peppers, onions, monterey jack, cheddar

SOUTHERN SHRIMP SUCCOTASH GF

corn, black bean, peppers, lime

SIDES + SALADS

COBB SALAD GF

leafy greens, cotija cheese, avocado, grape tomatoes, tortilla strips, hard-boiled eggs, black-eye peas, catalina dressing

BRAISED COLLARD GREENS GF

turkey bacon, cider vinegar, red pepper flakes

LONG GRAIN + WILD RICE PILAF GF

CHIPS + SALSA GF

house fried tortilla chips with sea salt

SWEETS

WARM BLUEBERRY COBBLER

BEVERAGES

SOFT DRINKS

FRESH BREWED COFFEE, DECAF + TEAS

Lunch [BUFFETS]

A minimum of 15 guests is required.

STACKED + SAVORY

HANDHELDS [CHOOSE THREE]

MEDITERRANEAN SPINACH WRAP **V VEGAN UPON REQUEST**
smashed chickpeas, vegetables, tangy herb tzatziki sauce

AVOCADO CIABATTA **VEGAN**
cucumbers, pickled red onions, lemon edamame spread, rainbow micro greens

ROLLS ROYCE WRAP
turkey breast, bacon, lettuce, tomato, russian dressing

SMOKED TURKEY BRIOCHE
bibb lettuce, fresh plum tomatoes, smoked gouda, dijon aioli

CHICKEN CRANBERRY WALNUT SALAD
bibb lettuce, pumpernickel bread

CHICKEN PESTO CIABATTA
smoked mozzarella, lettuce, tomato

CLASSIC ITALIAN SEMOLINA
pepperoni, capocollo, salami, provolone, lettuce, tomato,
red onion, oil + red wine vinegar

NY SIRLOIN STEAK CIABATTA
braised tomatoes, caramelized onions, arugula, horseradish cream

SIDES [CHOOSE TWO]

ROASTED TOMATO SOUP **V**
focaccia croutons

CHICKEN NOODLE SOUP

LEAFY GREENS MIXED SALAD **GF**
seasonal greens, chickpeas, dried cherries, red beets,
tomato, cucumber, pistachio, pomegranate balsamic

FARRO GREEK SALAD
peppers, tomato, kalamata olives, lemon vinaigrette

POTATO SALAD
dijon mayo, bacon lardon, scallion

CLASSIC ELBOW MACARONI SALAD
sweet peppers, celery, carrot, tangy mayo

SWEETS [CHOOSE TWO]

BROWNIES + COOKIES

CHEESECAKE BITES

FUDGE BITES

RED VELVET BITES

CHOCOLATE CAKE BITES

OREO CAKE BITES

CARROT CAKE BITES

SEASONAL FRESH FRUIT

BEVERAGES

SOFT DRINKS

FRESH BREWED COFFEE, DECAF + TEAS

Break Options [AM]

A minimum of 10 guests is required. \$25 per person.

DOUGH STATION

ASSORTED DONUTS

MINI PRETZELS

individual bags

SPINACH + SWISS QUICHE

DICED SEASONAL FRUIT CUPS

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

NUTRITIONAL SURVIVAL

GREEK YOGURT BAR

granola, fresh seasonal berries, dried fruits, chocolate chips, coconut flakes

HASH BROWNS

sriracha mayo, ketchup

FREE-RANGE HARD-BOILED EGGS

WHOLE FRUITS

bananas, apples, oranges

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

GRAB + GO POWER

ASSORTED YOGURT SMOOTHIES

CRUDITÉ CUP

fresh vegetables, ranch dressing

ASSORTED GRANOLA BARS

TRAIL MIX BAGS

nuts, seeds, chocolate, dried fruit

MAPLE BROWN SUGAR OATMEAL CROQUETTE

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

BAKED GOODNESS

MINI BUTTERY CROISSANTS + MUFFINS

whipped butter, nutella, fruit preserves

FRESH BAKED COOKIES

sugar, chocolate chip, oatmeal raisin

APPLE EMPANADAS

SEASONAL FRUIT CUPS

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

[AM OR PM]

DOMESTIC CHEESES

CHEDDAR + DRIED FIGS

PEPPER JACK + SEEDLESS GRAPES

SWISS + DRIED BLUEBERRIES

MIXED NUTS, ASSORTED CRACKERS + CROSTINI'S

WHOLE FRUITS

bananas, apples, oranges

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

Break Options [PM] A minimum of 10 guests is required. \$25 per person.

CONCESSION STAND

MINI CORNDOG BITES

mustard, ketchup

PIZZA BAGEL BITES

SOFT PRETZEL BITES

WHITE CHEDDAR POPCORN

individual bags

FUDGE CAKE BITES

SWEDISH FISH

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

ENERGIZER TRAIL MIX

GRANOLA, DRIED FRUITS, BANANA CHIPS,
CHOCOLATE RAISINS, MIXED NUTS + M&M'S

MINI PRETZELS

individual bags

DICED SEASONAL FRUIT CUPS

ITALIAN ICE CUPS

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

TEA TIME SNACK

TUNA SALAD

white bread

EGG SALAD

whole wheat bread

CUCUMBER HERB CREAM CHEESE

pumpnickel bread

DILL PICKLES

HOUSE CUT BBQ POTATO CHIPS

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS

MOVIE THEATER SNACKS

VARIETY PACK SNACKS

chips, corn chips, popcorn, pretzels,

COOKIES + BROWNIES

SWEDISH FISH

ICE CREAM NOVELTIES

BEVERAGES

SOFT DRINKS + INFUSED WATER

FRESH BREWED COFFEE, DECAF + TEAS