

# wedding menus

## MINERALS HOTEL

DIAMOND BALLROOM + SWEETGRASS PAVILLION





# plated dinner reception

## GOLD PACKAGE

House Chargers {Silver or Gold}

Cotton Colored Tablecloth, Napkin & Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service & Champagne Toast

Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Appetizer & Salad

Warm Baked Breads & Rolls

2 Table-Side Service Entrées OR a Combination Plate, plus 1 Chef's Choice Vegetarian Entrée

Chef's Choice Vegetable & Starch

Wedding Cake & Petit Four Presentation {On Each Table}

Fresh Brewed Coffee & Tea Service

## PLATINUM PACKAGE

House Chargers {Silver or Gold}

Cotton Colored Tablecloth & Napkin

Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,  
Wine Service during Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

Appetizer & Salad

Warm Baked Breads & Rolls

3 Table-Side Service Entrées OR a Combination Plate, plus 1 Chef's Choice Vegetarian Entrée

Wedding Cake, Viennese Table & 1 Dessert Station of your Choice

Fresh Brewed Coffee & Tea Service

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

# buffet dinner reception

## GOLD PACKAGE

House Chargers {Silver or Gold}

Cotton Colored Tablecloth, Napkin & Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service & Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

2 Salad Selections, 4 Dinner Selections & 1 Carving Station Selection

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake & Petit Four Presentation {On Each Table}

Fresh Brewed Coffee & Tea Service

## PLATINUM PACKAGE

House Chargers {Silver or Gold}

Cotton Colored Tablecloth, Napkin & Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,  
Wine Service during Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

3 Salad Selections, 5 Dinner Selections & 1 Carving Station Selection

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake, Viennese Table & 1 Dessert Station of your Choice

Fresh Brewed Coffee & Tea Service

# station hors d'oeuvres reception

House Chargers {Silver or Gold}

Cotton Colored Tablecloth, Napkin & Table Numbers

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 4 Hors d'Oeuvres Stations

Wedding Cake, Viennese Table & 1 Dessert Station of your Choice

Fresh Brewed Coffee & Tea Service

# *cold hors d'oeuvres displays*

## SEASONAL RAW VEGETABLE CRUDITÉS

Selection of Assorted House Made Dips

Tricolor Peppers • Cauliflower • Broccoli • Squash • Zucchini • Tomatoes • Other Seasonal Favorites

## GARDEN FRESH GRILL

Assorted House-Made Dips

Grilled & Marinated: Zucchini • Eggplant • Peppers • Other Seasonal Vegetables

## EGGPLANT CAPONATA

Fresh Garlic, Onions & Eggplant sautéed in Extra Virgin Olive Oil,

Plum Tomatoes, Peppers & Black Olives — Pita Crisps

## ANTIPASTO ITALIANO\*

Plump Roasted Peppers • Fresh Mozzarella • Mediterranean Olives • Marinated Mushrooms • Artichoke Hearts

Assortment of Smoked & Cured Meats • Garlic Toasted Baguette Rounds

## INTERNATIONAL CHEESE

Imported & Domestic Cheese • Crackers • Breads • Flatbreads

## ASSORTED SMOKED SEAFOOD\*

Smoked Salmon • Bluefish • Trout • New Zealand Green Lip Mussels

Egg Whites & Yolks • Red Onion & Fresh Parsley • Triangles of Russian Pumpernickel • Exotic Flatbreads

## MOZZARELLA CAPRESE

Fresh Mozzarella, Vine Ripened Tomatoes & Basil — Aged Balsamic

## FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit — Mint Yogurt Dipping Sauce

## HOUSE MADE ASSORTED FLATBREADS

{SELECTION OF THREE}

Wild Mushroom Asiago • Broccoli Rabe, Sausage & Asiago • Caramelized Onions, Fig & Goat Cheese

Margherita • Pesto Chicken, Parmesan & Mozzarella • Classic Italian Sausage

# *butlered hors d'oeuvres* *elegantly displayed and butlered to your guests*

## COLD SELECTIONS

CRYSTAL TOMATO & BASIL BRUSCHETTA

SMOKED SALMON ON BLACK BREAD

ASSORTED SUSHI

Wasabi & Soy\*\*

SEARED TUNA ON TARO CHIPS\*

RED ENDIVE

Smoked Trout

BEEF CARPACCIO ON TOAST POINTS

CRAB SALAD ON CUCUMBER ROUNDS

HUMMUS ON PITA CHIPS

TUNA TARTARE IN A CONE\*

PROSCIUTTO & ASPARAGUS ROLL-UP

PORTOBELLO & BRIE CROSTINI

MAINE LOBSTER TAIL

Lemon Crème Fraîche\*

PROSCIUTTO & ASPARAGUS ROLL-UP

HERBED GOAT CHEESE CROSTINI

WALDORF CHICKEN SALAD ON CELERY

SMOKED SALMON + DILL MOUSSE TART

\*\* Additional cost

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# *butlered hors d'oeuvres*

*elegantly displayed and butlered to your guests*

## **HOT SELECTIONS**

**ARTICHOKE HEARTS**

Boursin Cheese

**ARTICHOKE & SPINACH TARTLET**

**CHEDDAR CHEESE PUFF**

**MINI DEEP DISH PIZZA**

**SPANAKOPITA**

**BRIE & RASPBERRY IN PHYLLO**

**SPINACH & CHEESE STUFFED MUSHROOM CAP**

**WILD MUSHROOM & ROQUEFORT IN PHYLLO**

**BRIE & HONEY MUSTARD IN PHYLLO**

**ASIAN VEGETABLE TEMPURA**

**VEGETABLE DUMPLINGS**

**MINI QUICHE LORRAINE**

**MINI QUICHE FLORENTINE**

**HERB MARINATED MUSSELS**

**SPICY SHRIMP SPRING ROLL**

**COCONUT SHRIMP**

Sweet & Sour Sauce

**SHRIMP TEMPURA**

Ponzu Sauce\*

**MARYLAND CRAB CAKE**

Remoulade Sauce

**BACON WRAPPED SCALLOPS\*\***

Maple Sauce

**LOBSTER SCAMPI PUFF\***

**MINI CHICKEN CORDON BLEU**

**SESAME CHICKEN**

**CHICKEN SATE**

Peanut Sauce

**BEEF TERIYAKI SATE**

**MINI BEEF WELLINGTON\***

**FRIED PORK POT STICKERS**

**CHORIZO & CHEESE EMPANADA**

**ANDOUILLE SAUSAGE EN CROUTE**

**COCKTAIL FRANKS EN CROUTE**

**BABY LAMB CHOPS\*\***

Mint Jelly

**BEEF & MUSHROOM VOL AU VENT**

\*\* Additional cost

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# stations

## MAC & CHEESE

{SELECTION OF FIVE}

Elbow Pasta — Cheddar & White Cheddar Sauce

TOPPINGS: Buffalo Sauce • Broccoli • Tomatoes • Mushrooms • Bacon Bits

Truffle Oil • Parmesan Cheese Breading • Frizzled Onions

## SLIDERS

{SELECTION OF TWO}

Served with Sliced Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard & Pickles

Beef Sliders • Veggie Sliders • Pulled Pork • Bison

## PASTA

{SELECTION OF THREE, COOKED TO ORDER}

Served with Fresh Grated Parmigiano-Reggiano Cheese & Hearty Breads

Penne à la Vodka • Tricolor Cheese Tortellini — Plum Tomato & Basil Sauce

Chicken & Farfalle Alfredo • Rigatoni Bolognese • Four-Cheese Ravioli — Creamy Pesto Sauce

Lobster Ravioli — White Wine & Garlic Sauce\*\*

## CARVING BOARD

{SELECTION OF TWO}

Served with Appropriate Garnishes

Roast Prime Rib of Beef au Jus • Honey Glazed Smoke House Ham

Rosemary Roasted Boneless Pork Loin • Herb-Roasted Breast of Turkey

Colorado High Country Leg of Lamb\*\* • Grilled Tenderloin of Beef

## WOK

{SELECTION OF THREE}

Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks

Chicken & Cashews • Beef & Broccoli • Stir-Fry Vegetables • Chicken & String Beans

Szechuan Beef • Beef, Chicken, Pork or Vegetable Fried Rice

Beef, Chicken, Pork or Vegetable Lo Mein • Shrimp — Lobster Sauce\*

Sesame Tuna Stir-Fry\* • Shrimp Stir-Fry\*

## MASHED POTATO BAR

{SELECTION OF FIVE}

Yukon Gold Mashed Potatoes Mixed to Order with:

Wild Mushrooms & White Truffle Oil • Sautéed Shallots & Garlic • Scallions • Frizzled or Caramelized Onions

Cheddar Cheese • Sour Cream & Chives • Crumbled Bacon • Horseradish Cream

## SEAFOOD & RAW BAR\*

{SELECTION OF THREE}

Served with Lemon Wedges, House Made Cocktail, Mignonette Sauce & Garnishes

East & West Coast Oysters • Jumbo Shrimp Cocktail • Alaskan King Crab Legs\*\*

Little Neck Clams on the Half Shell • Jonah Crab Claws\*\* • Whole Poached Salmon • Scottish Smoked Salmon

Smoked Trout & Bluefish • Scungilli Salad • Smoked Oysters & Mussels • Caviar Displays\*\*

## A TASTE OF ITALY

{SELECTION OF THREE}

Crispy Calamari — Crystal Tomato Marinara • Eggplant Rollatini • Sausage & Peppers • Lasagna

Chicken Cacciatore • Prosciutto & Mozzarella Spiedini • Veal Piccata\* • Risotto Milanese

## THAI CUISINE\*

{SELECTION OF THREE}

Beef & Chicken Satay — Spicy Peanut Sauce & Cucumber Salad

Duck Spring Roll — Sweet Chili Dipping Sauce

Red Thai Curry Chicken & Jasmine Rice • Papaya Salad • Pineapple Fried Rice • Garlic Shrimp\*

## TEX-MEX BAR

{SELECTION OF THREE}

House-Made Guacamole • Fresh Tortilla Chips • Chicken Taquitos • Spice Beef Quesadillas

Grilled Fish Tacos • Cheese Enchiladas • Chile Rellenos

## VIVA LA FRANCE

{SELECTION OF THREE}

Coq au Vin • Tomato & Black Olive Tartlets • Assorted Pâtes & Terrines • Beef Bourguignon

Croque Monsieur & Madame • Salmon Provencal • Mussels Mariniere

\*\* Additional cost

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## appetizers

MARYLAND CRAB CAKES  
Fennel & Apple Slaw

PENNE PASTA PRIMAVERA

QUATTRO FORMAGGI RAVIOLI  
Roasted Garlic Tomato Sauce

FONTINA & PEAR PASTA BUNDLES  
Prosciutto, Sage Brown Butter

JUMBO SHRIMP COCKTAIL  
Fresh Horseradish\*\*

SPINACH RISOTTO  
Parmesan Crisp

TOMATO & FRESH MOZZARELLA SALAD

YELLOW TOMATO GAZPACHO {SEASONAL}  
Avocado Mousse

ROASTED BUTTERNUT SQUASH BISQUE {SEASONAL}

TRUFFLE POTATO & LEEK SOUP

CLASSIC FRENCH ONION SOUP

## salads

MESCLUN GREENS  
Balsamic Vinaigrette & Dressings

BABY ARUGULA  
Toasted Almonds, Goat Cheese  
& Lemon Herb Vinaigrette

TRADITIONAL CAESAR SALAD

CHOPPED SALAD  
Creamy Garlic & Herb Dressing

HEART OF ICEBERG  
Crumbled Bleu Cheese Dressing

BABY SPINACH  
Sliced Red Onion, Hard Boiled Egg  
& Warm Bacon Vinaigrette

ENDIVE, RADICCHIO & ARUGULA  
Red Wine Vinaigrette

BABY MIXED GREENS  
Candied Walnuts, Bosc Pears & Gorgonzola

## entrees

ROASTED NY STRIP STEAK AU POIVRE  
Wild Mushroom Ragout

HERB CRUSTED PRIME RIB OF BEEF  
Horseradish Sauce

GRILLED FILET MIGNON  
Zinfandel Reduction

ROSEMARY CRUSTED RACK OF LAMB\*\*  
Roasted Garlic Demi-Glace

GRILLED LAMB LOIN  
Juniper Berry Sauce

ROAST PORK TENDERLOIN  
Coarse Mustard Cream Sauce

GRILLED PORK CHOPS  
Apple Sherry Glaze

ROAST LOIN OF PORK  
Apple Cider Reduction

FRESH HERB & MUSTARD ENCRUSTED SALMON

HERB CRUSTED ATLANTIC SALMON  
Saffron Beurre Blanc

OVEN ROASTED TILAPIA  
Pineapple & Mango Salsa

SEARED TUNA STEAK AU POIVRE\*\*

ROULADE OF SOLE  
Baby Spinach

ROULADE OF SOLE\*\*  
Crabmeat

SEARED CHILEAN SEA BASS\*\*  
Sherry Teardrop Tomato Vinaigrette

STRIPED SEA BASS  
Fennel & Orange Sauce

GARLIC MARINATED SHRIMP SCAMPI  
Linguine

GRILLED OR STEAMED LOBSTER TAIL\*\*

WHOLE MAINE LOBSTER\*\*  
Drawn Butter

CHICKEN MARSALA

STUFFED CHICKEN BREAST —  
SPINACH & RICOTTA  
Red Pepper Coulis

ROULADE OF CHICKEN —  
PROSCIUTTO & FRESH MOZZARELLA  
Sage Hollandaise

HERBS DE PROVENCE ROASTED CHICKEN  
Natural Jus

GRILLED CHICKEN PAILLARD  
Lemon Caper Sauce\*

CHICKEN BREAST MILANESE  
Balsamic Reduction

STUFFED CORNISH GAME HEN  
Wild Rice, Cranberries

SLICED DUCK BREAST  
Grand Marnier & Cranberry Glaze

WILD MUSHROOM RAVIOLI  
Truffle Cream Sauce

PENNE RIGATE  
Lemon Pepper Grilled Chicken, Sun-Dried Tomatoes,  
Roasted Garlic & Baby Spinach

SMOKED SALMON & FARFALLE  
English Peas, Lemon Zest

THREE CHEESE TORTELLINI  
Roasted Plum Tomato Sauce

\*\* Additional cost

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# dessert additions

## VIENNESE TABLE\*\*

An Incredible Display of Mini Pastries & Tarts

Fresh Berry Tarts • Apricot Tarts • Chocolate Hazelnut Torte • Raspberry Ribbon Cake  
Cheesecake • Black Forest Cake • Lemon Chiffon Cakes • Mini Éclairs • Cream Puffs  
Napoleons • Cookies • Lemon Curd Tarts • Fresh Fruit Tarts

\*\*ADDITIONAL COST FOR THE GOLD PACKAGE

## INTERNATIONAL COFFEE BAR\*\*

Espresso & Cappuccino • Rock Candy Sticks • Cinnamon  
{Add Godiva, Amaretto, Sambuca, Kahlua & Irish Cream\*\*}

## S'MORES BAR AT OUTDOOR FIRE PITS\*\*

Marshmallows • Chocolate • Graham Crackers

## ICE CREAM SUNDAE BAR\*\*

Vanilla Ice Cream • Chocolate Ice Cream • Strawberry Ice Cream  
Hot Fudge • Caramel Sauce • Wet Walnuts • Sprinkles  
Maraschino Cherries • Whipped Cream

# farewell stations

\*\*May be added to your package at an additional cost.

## BREAKFAST SANDWICHES

{SELECTION OF TWO}

Served on a Brioche Roll

Egg & Cheese • Taylor Ham, Egg & Cheese  
Sausage, Egg & Cheese • Bacon, Egg & Cheese

## WARM PRETZELS

Mustard & Cheese

## BEEF SLIDERS & FRENCH FRIES

Served with Sliced Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard & Pickles



wedding menus

CRYSTAL SPRINGS COUNTRY CLUB

AT GRAND CASCADES LODGE



# plated dinner reception

## GOLD PACKAGE

White Linens & House Chargers {Silver or Gold}

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,  
Wine Service during Dinner & Champagne Toast

### COCKTAIL HOUR INCLUDES:

10 Passed Canapés

5 Cocktail Hour Stations: Antipasto, Garden State Salad Bar,  
Wok, Garden State Italian & Sliders

Choice of 1 Roaming Food Bar

### DINNER RECEPTION INCLUDES:

Warm Baked Bread

Choice of Appetizer or Soup & Salad

2 Table-side Entrée Choices, plus 1 Vegetarian Choice

Chef Selected Vegetable & Starch

Wedding Cake, Petit Four & Chocolate Truffles Presentation

Freshly Brewed Coffee & Tea Service

## PLATINUM PACKAGE

Valet Parking

Upgraded Linens & House Chargers {Silver or Gold}

Welcome Champagne, Lemonade & Iced Tea Station

5-hour Luxury Open Bar, Cocktail Table Service,  
Wine Service during Dinner & Champagne Toast

### COCKTAIL HOUR INCLUDES:

12 Passed Canapés

6 Cocktail Hour Stations: Antipasto, Garden State Salad Bar,  
Seafood & Raw Bar, Wok, Garden State Italian & Sliders

Choice of 2 Roaming Food Bar

### DINNER RECEPTION INCLUDES:

Warm Baked Bread

Choice of Appetizer or Soup & Salad

3 Table-side Entrée Choices, plus 1 Vegetarian Choice

Chef Selected Vegetable & Starch

Last Hour of Reception — Choice of 2 Signature Dessert Cocktails

Wedding Cake, Dessert Table & Chocolate Truffles Presentation

Freshly Brewed Coffee & Tea Service



# cocktail hour passed canapés

## VEGETARIAN

### POTTED CRUDITÉ

Green Goddess, Edible Soil

### GRILLED SOURDOUGH TOASTS

Brie, Rosemary Honey, Fresh Blackberry or Fig

### VEGETABLE QUICHE

Leeks, Confit Potatoes, Goat Cheese

### COMPRESSED WATERMELON

Sheep's Milk Feta, Micro Arugula

### BEET-PICKLED DEVEILED EGGS

### WILD MUSHROOM & FONTINA ARANCINI

Romesco Sauce

### GOLDEN BEET TARTAR

### ZUCCHINI & MINT FRITTER

Za'atar Yogurt

## SEAFOOD

### FRESHLY SHUCKED EAST & WEST COAST OYSTERS

### BLISTERED RED SCARLET SHRIMP COCKTAIL

### MINI BLACKENED FISH TACO

Chipotle Aioli

### SALMON-TUNA TARTAR CORNETS

Yuzu & Sesame Vinaigrette

### COCONUT SHRIMP

Thai Chili Sweet & Sour

### MINI CRAB CAKES

Tarragon Aioli

### POTATO LATKE

Crème Fraîche, Osettra Caviar

### SMOKED SALMON

Horseradish Crème, Crispy Potato Chip

### MINI LOBSTER ROLLS

Butter, Chives

## MEAT

### TINY CHEESEBURGERS

Smoked Ketchup, Lettuce, Pickle

### CHICKEN SATAY

Roasted Peanut Sauce

### SMOKED BRISKET

Red Cabbage Slaw, Buttery Cornbread

### MINI BEEF WELLINGTON

Mushroom Duxelle

### LAMB KOFTA

Preserved Lemon Yogurt, Eggplant Chip

### MINI FRANKS

Dijon, Flaky Croissant Dough

### PROSCIUTTO & FRESH MELON

### MOJO PULLED PORK TACO

Pickled Shallot

# cocktail hour stations

## ANTIPASTO

CURATED DOMESTIC & IMPORTED CHEESES

SUSTAINABLE CURED MEATS

HOUSE PICKLED VEGETABLES

MARINATED OLIVES

VEGETABLE PRESERVES & MUSTARDS

CROSTINI & GRISSINI

MEZZE PLATTER

Assorted Dips, Raw & Grilled Vegetables

++ Pair with a Glass of Bubbles

## GARDEN STATE SALAD BAR

FRESHLY CUT SEASONAL MIXED GREENS & ARUGULA SALAD

Traditional & Heirloom Toppings

## RAW BAR

Mini Tabasco Bottles, Lemon Wedges, Cocktail Sauce, Shallot Vinaigrette, Aioli

FRESHLY SHUCKED EAST & WEST COAST OYSTERS

LONG ISLAND CLAMS ON THE HALF SHELL

JUMBO PEELED SHRIMP

++ Pair with Oyster Shooters

{Included in the Platinum Package & for an additional cost with the Gold Package}

## GARDEN STATE ITALIAN

BISTRO MEATBALLS

Tomato, Garlic, Basil

RIGATONI

Tomato Rosemary Sugo, Eggplant, Mozzarella

ORECCHIETTE

Broccoli Rabe, Sausage, White Bean

BREADED CHICKEN CUTLET

Tomato, Mozzarella

++ Pair with Negroni

## WOK STATION

SZECHUAN BEEF & BROCCOLI

SWEET & SOUR CHICKEN

Fire Roasted Peppers, Onions, Pineapple

VEGETABLE FRIED RICE

PORK & VEGETABLE EGG ROLLS

Hot Mustard, Duck Sauce

BABY BOK CHOY

Oyster Sauce, Garlic

++ Pair with Customized Fortune Cookies

## SLIDERS

Sliced Cheeses, Pickles, Lettuce, Tomato, Onion & All The Works

HAND-FORMED ANGUS BEEF BURGERS, MOJO PULLED PORK  
& GARDEN VEGETABLE BURGERS

CRISPY ONION RINGS & TATER TOTS



cocktail hour add-on stations

TACO STATION

Fresh Warm Tortillas, Avocado Salsa, Pico de Gallo, Onion, Cilantro,  
Fresh Lime, Cotija Cheese, Hot Sauce Bar

MOJO MARINATED PULLED PORK

SHORT RIB AL CARBON

SWISS CHARD RAJAS

+45 per person

++ Pair with a Fresh Margarita Station

SUSHI & SASHIMI

Pickled Ginger, Wasabi, Soy Sauce

A SELECTION OF VEGETABLE & FRESHLY ROLLED SUSHI  
BASED ON LOCAL FISH AVAILABILITY.

+40 per person

++ Pair with Cold or Hot Sake

MEDITERRANEAN SHAWARMA

VILLAGE SALAD OF TOMATO, CUCUMBER & RED ONION  
Kalamata Olives, Oregano

ISRAELI COUS COUS SALAD

Almonds, Currant, Fresh Herbs

HARICOT VERT SALAD

Fresh Fig, Toasted Pine Nuts, Herb Vinaigrette

SEAFOOD SALAD

Creamy Cannellini Beans, Red Onion, Lemon

HERB MARINATED LAMB GYRO

Shredded Lettuce, Tzatziki, Tomato

+34 per person

++ Pair with Spiked Lemon & Rosewater Punch

SEAFOOD BOIL

SHRIMP, MUSSELS, CLAMS & CHORIZO

JERSEY CORN ON THE COB

RED BLISS POTATOES

GARLIC BREAD & OLD BAY

+45 per person    add Split Lobster +19 per person

++ Pair with Local Lager

CARVING STATION

Selection of 2 served with Appropriate Garnishes

ROASTED STERLING SILVER STRIP LOIN

HONEY GLAZED SMOKE HOUSE HAM

ROSEMARY ROASTED BONELESS PORK LOIN

COLORADO HIGH COUNTRY LEG OF LAMB

MARINATED GRILLED HANGER STEAK

+45 per person

# signature roaming food bar

## CEVICHE BAR

Freshly made tuna tartar & shrimp ceviche to be enjoyed on its own or on plantain chip or bibb lettuce cups.  
Served with avocado salsa and citrus.

+10 per person

## RAW BAR

East coast clams, east coast oysters, jumbo peeled shrimp & individual cracked crab claws.  
Served with mini tabasco bottles, lemon wedges, cocktail sauce and old bay aioli.

+14 per person

## CAVIAR BAR

Osettra caviar served with traditional accoutrements of dill crème fraîche,  
chives, chopped egg, pickled shallots and blinis.

+18 per person

## PEKING DUCK BAR

Traditional peking duck served with warm moo shu pancake & traditional accoutrements  
scallion, cucumber, hoisin and sweet & sour sauces.

+15 per person

# plated dinner

## STARTERS

### {APPETIZER OR SOUP & SALAD}

Most menu preparations can be gluten or dairy free upon request.

## APPETIZERS

### BLACK SESAME TUNA TATAKI

Wasabi, Avocado, Radish

### SALMON TARTAR

Apple Brunoise, Crispy Pumpernickel, Roe

### SMOKED SALMON TERRINE

Crème Fraîche, Cucumber, Dill

### TART OF WILD MUSHROOM ▼

Puff Pastry, Trevisano, Parsley Aioli

### YELLOWTAIL CRUDO

Avocado, Mango, Micro Cress, Crispy Shallots

### GNOCCHI

Bacon Lardons, Pine Nuts, Blue Cheese, Crispy Sage

### GRILLED OCTOPUS NIÇOISE

Heirloom Tomato, Saffron Aioli, Kalamata Olives

### ANGUS BEEF TARTAR

Garden Vegetables, Parmesan Petals

### SEARED CRAB CAKE

Shaved Fennel & Citrus Salad, Avocado, Herb Hollandaise

### BEEF TENDERLOIN CARPACCIO

Shaved Pecorino Romano, Baby Arugula, Crisp Caper & Herb Vinaigrette

### CONFIT DUCK LEG

Frisée & Radicchio Lettuces, Apple, Smoked Bacon Lardons

# plated dinner

## SOUP & SALAD

ROASTED BUTTERNUT SQUASH BISQUE ▾

WILD MUSHROOM & TRUFFLE BISQUE ▾

POINT PLEASANT LOBSTER BISQUE

PETITE MIXED LETTUCES & SHAVED VEGETABLES ▾

Citrus Vinaigrette

ROASTED FIG & PROSCIUTTO

Arugula Salad, Farmers Cheese, Balsamic Gastrique

ROASTED HEIRLOOM BEETS ▾

Goat Cheese, Toasted Hazelnuts, Micro Cress

WATERCRESS & COMPRESSED WATERMELON SALAD ▾

Creamy Sheep's Milk Feta

HAND-PULLED BURRATA ▾

Heirloom Tomato, Salsa Verde

BABY COS CAESAR SALAD

Pecorino Romano, Marinated White Anchovy, Herbed Crouton

## ENTRÉES

Most menu preparations can be gluten or dairy free upon request.

GRILLED PORCINI POLENTA ▾

Oyster Mushroom Veloute, Shaved Brussel Sprouts

BUTTERNUT SQUASH TERRINE ▾

Rosemary, Hazelnut

CAULIFLOWER STEAK ▾

Za'atar Yogurt, Golden Raisin Pesto

SEASONAL HANDMADE CANNELLONI ▾

Summer Vegetable, Autumn Vegetable, Winter Braised Greens

MOROCCAN SPICED SEA BASS

Israeli Couscous, Romesco Sauce

GRILLED SWORDFISH

Cherry Tomato Puttanesca Sauce, Baby Potatoes

SLOW ROASTED HALIBUT

Cauliflower, Toasted Hazelnuts, Roasted Mushrooms

WILD SALMON

Haricot Vert, Potato, Saffron Hollandaise

PAN SEARED CHICKEN BREAST

Delicate Squash, Sage

HERB-STUFFED CHICKEN ROULADE

Crispy Prosciutto, Seasonal Succotash, Jus

ROASTED PORK TENDERLOIN

Roasted Apple & Parsnip

BERKSHIRE PORK CHOP

Herbed Grits, Kale Variations, Braised Cipollini Onion

ROSEMARY CRUSTED RACK OF LAMB

Garlic Demi

72-HOUR BRAISED BEEF SHORT RIB

Heirloom Carrots

HERBED TENDERLOIN OF BEEF

Mushrooms, Sunchokes, Thyme Demi

ROASTED NEW YORK STRIP STEAK

Cauliflower Gratin, Broccolini

## sweets

### WEDDING CAKE

#### CAKE OPTIONS

Vanilla, Devil's Food {Chocolate}, Red Velvet Cake

#### FILLING OPTIONS

Lemon Mousse, Vanilla Custard & Strawberry, Hazelnut Mousse, Fudge, Raspberry Mousse, Chocolate Pudding, Chocolate Mousse & Raspberry, Oreo Mousse, Chocolate Fudge, Chocolate Baci {Nutella}, Cream Cheese

## sweets add ons

### DESSERT TABLE ++

Included with the Platinum Package or with the Gold Package for an Additional Cost

#### AN INCREDIBLE DISPLAY OF MINI PASTRIES & TARTS

Marshmallows, Eclairs, Cream Puffs, Caramels, Chocolate Covered Strawberries, Cannoli, Pâte de Fruit, Cupcakes, Cookies, Macarons, Truffles, Tarts, Madeleines, Financier

#### SEASONAL SLICED FRUIT PLATTER

### POP UP BAKE SHOPPE ++

Everyone loves the smell of sweets baking in the oven . . .  
treat your guest to a truly unique bakery experience.

#### COOKIES

Chocolate Chip, Oatmeal, Sugar

#### CAKE

Molten Lava, Layer Cakes, Cake Pops

#### REGULAR MILK & CHOCOLATE MILK

### DESIGN YOUR DOUGHNUT WALL ++

Bring out your inner designer . . . step up to the wall and select from a variety of doughnuts just waiting for you to decorate, bedazzle and indulge.

#### TOPPINGS

Powdered Sugar, Chocolate, Vanilla & Caramel Sauce, Chocolate & Vanilla Frosting, Glaze, Sprinkles, Coco Nibs, Crushed Oreos, Chopped Nuts, Bacon, Reese's Peanut Butter Cups, M&M's, Fruit Loops

### HOMEMADE ZEPPOLES STATION ++

{prepared by a uniformed chef}

Dusted in powdered sugar

### BELGIAN WAFFLE STATION ++

{prepared by a uniformed chef}

#### TOPPINGS

Strawberry Compote, Chocolate Ganache, Whipped Cream

### ICE CREAM SUNDAE BAR ++

#### FLAVORS

Vanilla, Chocolate, Strawberry

#### TOPPINGS

Caramel Walnuts, Sprinkles, Chopped Peanuts



wedding menus

BALLYOWEN GOLF CLUB

AT CRYSTAL SPRINGS RESORT



# plated dinner reception

## GOLD PACKAGE

Colored Cotton Tablecloth, Napkins & Table Numbers

Welcome Champagne, Lemonade or Apple Cider & Iced Tea Station

5-Hour Open Bar {Full Selection of Luxury Brand Liquors & Mixers} & Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Appetizer, Salad, Warm Baked Breads & Rolls

2 Table-Side Entrées **OR** Combination Plate, plus 1 Vegetarian Choice

Chef's Choice Vegetable & Starch

Wedding Cake & Petit Fours {on each table}

Fresh Brewed Coffee & Tea Service

## PLATINUM PACKAGE

Valet Parking

Colored Cotton Tablecloth, Napkins, Table Numbers, Gold or Silver Chargers

Welcome Champagne, Lemonade or Apple Cider & Iced Tea Station

5-Hour Open Bar with Cocktail Table Service {Full Selection of Luxury Brand Liquors & Mixers}

Wine Service with Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

Appetizer, Salad, Warm Baked Breads & Rolls

3 Entrées, plus Vegetarian Choice\* **OR** Combination Plate, plus 1 Vegetarian Choice\*

Chef's Choice Vegetable & Starch

Wedding Cake & Viennese Table, including: Chocolate Fountain **OR** Crepe Station with Chocolate Fountain

Fresh Brewed Coffee & Tea Service

# buffet dinner reception

## GOLD PACKAGE

Cotton Colored Tablecloth, Napkins & Table Numbers

Welcome Champagne, Lemonade or Apple Cider & Iced Tea Station

5-Hour Open Bar {Full Selection of Luxury Brand Liquors & Mixers} & Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

2 Salad Selections, 4 Dinner Selections & 1 Carving Station

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake & Petit Fours {on each table}

Fresh Brewed Coffee & Tea Service

## PLATINUM PACKAGE

Valet Parking

Colored Cotton Tablecloth, Napkins, Table Numbers, Gold or Silver Chargers

Welcome Champagne, Lemonade **OR** Apple Cider & Iced Tea Station

5-Hour Open Bar with Cocktail Table Service {Full Selection of Luxury Brand Liquors & Mixers}

Wine Service with Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres, 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

3 Salad Selections, 5 Dinner Selections & 1 Carving Station

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake & Viennese Table, including: Chocolate Fountain **OR** Crepe Station with Chocolate Fountain

Fresh Brewed Coffee & Tea Service



# *hors d'oeuvres displays*

## SEASONAL RAW VEGETABLE CRUDITÉ

Served with Assorted Housemade Dips

Tricolor Peppers · Cauliflower · Broccoli · Squash · Zucchini · Tomatoes · Other Seasonal Favorites

## GARDEN FRESH GRILL

Served with Assorted Housemade Dips

Grilled & Marinated: Zucchini · Eggplant · Peppers · Other Seasonal Vegetables

## ANTIPASTO ITALIANO\*

Roasted Peppers · Fresh Mozzarella · Mediterranean Olives · Marinated Mushrooms · Artichoke Hearts

Assortment of Smoked & Cured Meats · Garlic Toasted Baguette Rounds

## INTERNATIONAL CHEESES

Imported & Domestic Cheese · Crackers · Breads · Flatbreads

## FRESH MOZZARELLA DI REGGIO

Fresh Smoked & Stuffed Mozzarella · Scamorza · Beef Steak, Yellow, Orange & Plum Tomatoes

Fresh Basil, Oregano & Extra Virgin Olive Oil

## FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit — Mint Yogurt Dipping Sauce

## HOUSEMADE FLATBREAD PIZZAS

Served on Heated Italian Tiles with Assorted Toppings

## ENGLISH TEA SANDWICHES

{SAMPLE SELECTION}

Egg Salad & Watercress · Fresh Mozzarella & Tomato · Honey Baked Ham & Brie

## ITALIAN SEAFOOD SALAD

Shrimp · Calamari · Scungilli · Octopus

# *butlered hors d'oeuvres*

*elegantly displayed and butlered to your guests*

## COLD SELECTIONS

CRYSTAL TOMATO & BASIL BRUSCHETTA

HUMMUS ON PITA CHIPS

PORTOBELLO & BRIE CROSTINI

HERBED GOAT CHEESE CROSTINI

PROSCIUTTO WRAPPED ASPARAGUS

Balsamic Glaze

ASSORTED SUSHI\*\*

Wasabi & Soy

CRAB SALAD ON CUCUMBER ROUNDS

SMOKED SALMON ON BLACK BREAD

SEARED TUNA ON TOAST POINTS

Guacamole

LOBSTER SALAD\*

Garlic Crostini & Lemon

WALDORF CHICKEN SALAD ON CELERY

BEEF CARPACCIO ON TOAST POINTS

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

*butlered hors d'oeuvres*  
*elegantly displayed and butlered to your guests*

**HOT SELECTIONS**

ARTICHOKE HEARTS  
Boursin Cheese

MOZZARELLA IN CARROZA

POTATO GALETTES  
Applesauce

SPANAKOPITA

BRIE & HONEY MUSTARD IN PHYLLO

SPINACH & CHEESE STUFFED MUSHROOM CAP

STROMBOLI

MINI DEEP DISH PIZZA

VEGETABLE DUMPLINGS

ASIAN VEGETABLE TEMPURA

BEEF & MUSHROOM VOL AU VENT

ARTICHOKE & SPINACH TARTLET

CHORIZO & CHEESE EMPANADA

SHRIMP COCKTAIL

COCONUT SHRIMP  
Sweet & Sour Sauce

SHRIMP TEMPURA  
Ponzu Sauce

PANKO BREADED SHRIMP

SPICY SHRIMP SPRING ROLL

BACON WRAPPED SCALLOPS  
Maple Sauce

MARYLAND CRAB CAKE  
Remoulade Sauce

CLAMS CASINO

DEVEILED EGGS WITH CAVIAR

CHICKEN SATE  
Peanut Sauce

MINI CHICKEN CORDON BLEU

SESAME CHICKEN

ANDOUILLE SAUSAGE EN CROUTE

SAUSAGE STUFFED MUSHROOM CAP

MINI REUBENS

FRIED PORK POT STICKERS

SPIEDINI  
Aged Sirloin, Prosciutto, Mozzarella, Mushrooms & Onions

COCKTAIL FRANKS WRAPPED IN PUFF PASTRY  
Dijon Mustard

BABY LAMB CHOPS\*\*  
Mint Jelly

BEEF SATAY

KOBE BEEF SLIDERS

FILET TIPS ON FRENCH BAGUETTE  
Creamy Horseradish

\*\* Additional cost  
\* Counts as two selections  
All menus are subject to change.



# stations

## WHIPPED MASHED POTATO BAR

{SELECTION OF FIVE} Yukon Gold Mashed Potatoes OR Sweet Potatoes

Ratatouille · Wild Mushrooms & White Truffle Oil · Sautéed Shallots & Garlic · Scallions · Frizzled or Caramelized Onions  
Cheddar Cheese · Sour Cream · Crumbled Bacon · Horseradish Cream · Mini Marshmallows with Brown Sugar & Butter

## SAVORY CREPE STATION

{SELECTION OF THREE}

Ham & Gruyere Cheese · Ratatouille · Smoked Salmon\*\* · Brie & Apples · Wild Mushrooms · Tomato & Goat Cheese · Spinach & Feta

## HOMEMADE MAC & CHEESE

{SELECTION OF FIVE & MIXED TO ORDER} Mini Pasta Shells — Cheddar & White Cheddar Sauce

TOPPINGS — Buffalo Sauce · Broccoli · Tomatoes · Mushrooms · Bacon Bits · Parmesan Breading · Frizzled Onions

## PASTA STATION

{SELECTION OF THREE} Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Breads

Penne à la Vodka · Tricolor Cheese Tortellini with Plum Tomato & Basil Sauce · Orecchiette with Broccoli di Rabi & Sausage  
Rigatoni Bolognese · Gemelli with Cherry Tomatoes, Arugula & Shrimp · Fusilli Filetto di Pomodoro · Perciatelli Carbonara  
Cavatelli & Florets of Broccoli with Garlic & Oil · Farfalle with Creamy Pesto Sauce · Lobster Ravioli with White Wine & Garlic Sauce\*\*

## SEAFOOD & RAW BAR\*

{SELECTION OF THREE} Served with Lemon Wedges, Housemade Cocktail, Mignonette Sauce & Garnishes

East & West Coast Oysters · Jumbo Shrimp Cocktail · Little Neck Clams on the Half Shell · Whole Poached Salmon  
Scottish Smoked Salmon · Smoked Trout & Bluefish · Scungilli Salad · Caviar Displays\*\*

## SUSHI BAR\*\*

Our Master Sushi Chef will Hand Roll a Variety of Sushi

Tuna · Salmon · Spicy Tuna & Salmon · Tuna & Mango · California · Vegetable Rolls

## WOK STATION

{SELECTION OF THREE} Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks

Chicken & Cashews · Beef & Broccoli · Stir-Fry Vegetables · Chicken & String Beans · Szechuan Pepper Steak  
Beef, Chicken, Pork or Vegetable Fried Rice · General Taos Chicken · Beef, Chicken, Pork or Vegetable Lo Mein  
Shrimp & Lobster Sauce\* · Sesame Tuna Stir-Fry\* · Sweet & Sour Shrimp\*  
Steamed Pork Dumplings with Zesty Orange Ginger Sauce

## ASSORTED SLIDER STATION

{SELECT THREE — SAMPLE SELECTION}

Kobe Beef Sliders with Cheese & Pickles · Pulled Pork Sliders · Buffalo Chicken Sliders · Sliced Sirloin Sliders

## SAUTÉ STATION

{SELECTION OF THREE}

Chicken Breast with Sherry Cream Sauce & Wild Mushrooms · Sautéed Filet Mignon Tips with Brandy Demi-Glace, Basil & Parmesan  
Sausage, Garlic & Oil with Fried Red Peppers & Homemade Polenta · Veal Française\*  
Veal Marsala\* · Chicken Française · Chicken Marsala

## CARVING STATION

{SELECTION OF TWO} Served with Appropriate Garnishes

Roast Prime Rib of Beef au Jus · Honey Glazed Smoke House Ham · Rosemary Roasted Boneless Pork Loin  
Herb Roasted Turkey Breast · Colorado High Country Leg of Lamb · Grilled Beef Tenderloin  
Carved Duck Breast\* · Roast Suckling Pig\*\* · Teriyaki Glazed Flank Steak · Corned Beef · Pastrami

## A TASTE OF ITALY

{SELECTION OF THREE}

Crispy Calamari with Crystal Tomato Marinara · Eggplant Rollatini · Sausage & Peppers  
Chicken Saltimbocca · Prosciutto & Mozzarella Spiedini · Veal Piccata\* · Tripe Arrabbiato  
Mussels Fra Diavlo · Housemade Manicotti · Housemade Stuffed Shells

## TEX-MEX BAR

{SELECTION OF THREE}

Housemade Guacamole · Fresh Tortilla Chips · Chicken Taquitos · Spicy Beef Quesadillas  
Grilled Fish Tacos · Cheese Enchiladas · Chili Rellenos

## A TASTE OF POLAND

{SELECTION OF THREE}

Pierogis · Potato & Chicken Pancakes with Applesauce · Kielbasa & Kraut · Bigos {Hunters} Beef Stew

## LATINO STATION

{SELECTION OF THREE} Served with Yucca Root Fries & Tostones {Fried Platano}

Bacon & Sweet Plantain Stuffed Chicken · Shrimp in Garlic Sauce · Ropa {Shredded Beef with Sautéed Onions & Adobo}  
Fried Pork Riblets with Sweet Chili Sauce · Picadillo {Seasoned Ground Beef with White Rice}  
Grilled Mahi Mahi with Mojo Sauce · Churrasco Steak {Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri}

## A BIT OF GERMANY

{SELECTION OF THREE} Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad

Weisswurst · Bratwurst · Knockwurst · Pork Wiener Schnitzel · Sauerbraten · Beef Roulade  
Bavarian Pork Roast · Old Fashion Goulash · Potato Pancakes

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

# appetizers

{Appetizer & salad combinations available}

## SPINACH RISOTTO

Parmesan Crisp

## TOMATO & FRESH MOZZARELLA SALAD

## TRUFFLED POTATO & LEEK SOUP

## ROASTED BUTTERNUT SQUASH BISQUE

## GRILLED PORTOBELLO MUSHROOM

Warm Bruschetta, Spinach & Fontina Cheese

## CAVATELLI & BROCCOLI

Garlic & Oil

## PENNE PASTA PRIMAVERA

## PORCINI MUSHROOM AGNOLOTTI

Roasted Garlic & Tomato Sauce

## FONTINA & PROSCIUTTO PASTA BUNDLES

Sage Brown Butter Sauce

## JUMBO SHRIMP COCKTAIL\*\*

Fresh Horseradish

## JUMBO SHRIMP SCAMPI BRUSCHETTA\*\*

Toasted Semolina

## SEARED AHI TUNA\*\*

Avocado, Red Onion & Heirloom Tomatoes

## MARYLAND CRAB CAKES

Fennel & Apple Slaw

## NORWEGIAN SMOKED SALMON\*\*

Traditional Garnish

## SEARED DUCK

Raspberry Compote

# salads

## MESCLUN GREENS

Vinaigrettes

## BABY ARUGULA

Lemon Herb Vinaigrette

## TRADITIONAL CAESAR SALAD

## CHOPPED SALAD

Creamy Garlic & Herb Dressing

## HEART OF ICEBERG

Crumbled Bleu Cheese Dressing

## BABY SPINACH

Warm Bacon Vinaigrette

## KALE SALAD

Sun-Dried Tomatoes, Goat Cheese & Citrus Vinaigrette

## ENDIVE, RADICCHIO & ARUGULA

Red Wine Vinaigrette

## MIXED BABY GREENS

Candied Walnuts, Bosc Pears & Gorgonzola

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

# entrees

{Certain items can be prepared gluten free upon request}

FRESH HERB & MUSTARD ENCRUSTED SALMON

HERB CRUSTED ATLANTIC SALMON

Sun-Dried Pesto Cream Sauce

OVEN ROASTED FLOUNDER

Pineapple & Mango Salsa

FARFALLE & SMOKED SALMON

English Peas & Lemon Zest

SEARED TUNA STEAK AU POIVRE\*\*

ROULADE OF SOLE

Baby Spinach

ROULADE OF SOLE\*\*

Crabmeat

GARLIC MARINATED SHRIMP SCAMPI

Linguine

PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

CHICKEN MARSALA

SPINACH & RICOTTA STUFFED CHICKEN BREAST

Red Pepper Coulis

HERB CRUSTED CHICKEN BREAST

Lemon & Roasted Garlic Beurre Blanc

CHICKEN ROULADE

Prosciutto, Fresh Mozzarella & Sage Hollandaise

HERBES DE PROVENCE ROASTED CHICKEN

Natural Jus

GRILLED CHICKEN PAILLARD

Lemon Caper Sauce

STUFFED CORNISH GAME HEN

Wild Rice & Cranberries

SLICED DUCK BREAST

Grand Marnier & Cranberry Glaze

DUCK BREAST ROULADE

Foie Gras & Chard

ROAST PORK TENDERLOIN

Coarse Mustard Cream Sauce

GRILLED PORK CHOPS

Apple Sherry Glaze

ROAST LOIN OF PORK

Apple Cider Reduction

ROASTED NEW YORK STRIP STEAK AU POIVRE

Wild Mushroom Ragout

HERB CRUSTED PRIME RIB OF BEEF

Horseradish Sauce

GRILLED FILET MIGNON

Zinfandel Reduction

ROSEMARY CRUSTED RACK OF LAMB\*\*

Roasted Garlic Demi Glace

GRILLED LAMB LOIN

Juniper Berry Sauce

# vegetarian entrees

WILD MUSHROOM RAVIOLI

Truffled Cream Sauce

PENNE RIGATE

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

FARFALLE PRIMAVERA VELOUTÉ

THREE CHEESE TORTELLINI

Roasted Plum Tomato Sauce

VEGETABLE CREPE

STUFFED PORTOBELLO MUSHROOM

Grilled Summer Vegetables & Melted Fontina

NAPOLEON OF GRILLED VEGETABLES

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

## combination entree plates

### CHOOSE ANY COMBINATION OF TWO ENTRÉES

{SPECIFICS UPON REQUEST}

All entrées are accompanied by the chef's vegetable & starch.

Additional entrées are available upon request, including vegetarian or special dietary meals.

For combination plates, there will be an additional charge to combine entrées marked with one or two asterisks.

## new jersey boardwalk

Served for the last 30 minutes of the evening. \$1,500 Flat Fee

Mini Pizza • Mini Cheese Steaks • Mini Sausage & Peppers • Mini Warm Pretzels

## wedding cake & desserts

An Incredible Display with Your Custom Cake, from Our Cake Menu.\*\*

{Cupcakes also available in various flavors}

### CAKE CHOICES

White • Chocolate

### FILLING CHOICES

Vanilla Mousse • Chocolate Mousse • Raspberry Mousse

Strawberry Mousse • Lemon Mousse • Tiramisu

Cannoli Cream & Chocolate Chips

### ADDITIONAL OPTIONS\*\*

Rolled Fondant • Square & Round Combination Tiers • Vanilla Mousse & Raspberries Filling

Dessert is served to each table with a tray of Petit Fours

Brewed Gourmet Coffee, Brewed Decaffeinated Coffee & Premium Tea

## dessert additions

### VIENNESE TABLE\*\*

An Incredible Display of Mini Pastries & Tarts

Fresh Berry Tarts • Apricot Tarts • Chocolate Hazelnut Torte • Raspberry Ribbon Cake

Cheesecake • Black Forest Cake • Lemon Chiffon Cakes • Mini Éclairs

Cream Puffs • Napoleons • Cookies • Lemon Curd Tarts • Fresh Fruit Tarts

### INTERNATIONAL COFFEE BAR\*\*

Espresso & Cappuccino • Rock Candy Sticks • Cinnamon

Add Godiva, Amaretto, Sambuca, Kahlua & Irish Cream\*\*

### THE CHOCOLATE FOUNTAIN

Surrounded by an Array of Fresh Fruit & Pastries

Strawberries • Pineapple • Pretzels • Marshmallows • Cookies • Pound Cake



wedding menus

BLACK BEAR GOLF CLUB

AT CRYSTAL SPRINGS RESORT





# plated dinner reception

## GOLD PACKAGE

Colored Cotton Tablecloth, Napkins & Table Numbers

Welcome Champagne, Lemonade or Apple Cider & Iced Tea Station

5-Hour Open Bar {Full Selection of Luxury Brand Liquors & Mixers} & Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Appetizer, Salad, Warm Baked Breads & Rolls

2 Table-Side Entrées **OR** Combination Plate, plus 1 Vegetarian Choice

Chef's Choice Vegetable & Starch

Wedding Cake & Petit Fours {on each table}

Fresh Brewed Coffee & Tea Service}

## PLATINUM PACKAGE

Colored Cotton Tablecloth, Napkins & Table Numbers

Welcome Champagne, Lemonade **OR** Apple Cider & Iced Tea Station

5-Hour Open Bar with Cocktail Table Service {Full Selection of Luxury Brand Liquors & Mixers}

Wine Service with Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

Appetizer, Salad, Warm Baked Breads & Rolls

3 Entrées, plus Vegetarian Choice\* **OR** Combination Plate, plus 1 Vegetarian Choice\*

Chef's Choice Vegetable & Starch

Wedding Cake & Viennese Table, including: Chocolate Fountain **OR** Crepe Station with Chocolate Fountain

Fresh Brewed Coffee & Tea Service

# buffet dinner reception

## GOLD PACKAGE

Colored Cotton Tablecloth, Napkins & Table Numbers

Welcome Champagne, Lemonade or Apple Cider & Iced Tea Station

5-Hour Open Bar {Full Selection of Luxury Brand Liquors & Mixers} & Champagne Toast

3 Cold Hors d'Oeuvres Displays, 10 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

2 Salad Selections, 4 Dinner Selections & 1 Carving Station

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake & Petit Fours {on each table}

Fresh Brewed Coffee & Tea Service

## PLATINUM PACKAGE

Colored Cotton Tablecloth, Napkins & Table Numbers

Welcome Champagne, Lemonade or Apple Cider & Iced Tea Station

5-Hour Open Bar with Cocktail Table Service {Full Selection of Luxury Brand Liquors & Mixers}

Wine Service with Dinner & Champagne Toast

4 Cold Hors d'Oeuvres Displays, 12 Butlered Hors d'Oeuvres & 3 Hors d'Oeuvres Stations

Seafood & Raw Bar

3 Salad Selections, 5 Dinner Selections & 1 Carving Station

Chef's Choice Vegetable & Starch

Warm Baked Breads & Rolls

Wedding Cake & Viennese Table, including: Chocolate Fountain **OR** Crepe Station with Chocolate Fountain

Fresh Brewed Coffee & Tea Service

# *hors d'oeuvres displays*

## SEASONAL RAW VEGETABLE CRUDITÉ

Served with Assorted Housemade Dips

Tricolor Peppers · Cauliflower · Broccoli · Squash · Zucchini · Tomatoes · Other Seasonal Favorites

## FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit — Mint Yogurt Dipping Sauce

## GARDEN FRESH GRILL

Served with Assorted Housemade Dips

Grilled & Marinated: Zucchini · Eggplant · Peppers · Other Seasonal Vegetables

## ANTIPASTO ITALIANO\*

Roasted Peppers · Fresh Mozzarella · Mediterranean Olives · Marinated Mushrooms · Artichoke Hearts  
Assortment of Smoked & Cured Meats · Garlic Toasted Baguette Rounds

## INTERNATIONAL CHEESES

Imported & Domestic Cheese · Crackers · Breads · Flatbreads

## FRESH MOZZARELLA DI REGGIO

Fresh Smoked & Stuffed Mozzarella · Scamorza · Beef Steak, Yellow, Orange & Plum Tomatoes  
Fresh Basil, Oregano & Extra Virgin Olive Oil

## ITALIAN SEAFOOD SALAD

Shrimp · Calamari · Scungilli · Octopus

## ENGLISH TEA SANDWICHES

{SAMPLE SELECTION}

Egg Salad & Watercress · Fresh Mozzarella & Tomato · Honey Baked Ham & Brie

## HOUSEMADE FLATBREAD PIZZAS

Served on Heated Italian Tiles with Assorted Toppings

# *butlered hors d'oeuvres*

*elegantly displayed and butlered to your guests*

## COLD SELECTIONS

CRYSTAL TOMATO & BASIL BRUSCHETTA

HUMMUS ON PITA CHIPS

PORTOBELLO & BRIE CROSTINI

HERBED GOAT CHEESE CROSTINI

ASSORTED SUSHI\*\*

Wasabi & Soy

SMOKED SALMON ON BLACK BREAD

SEARED TUNA ON TOAST POINTS

Guacamole

WALDORF CHICKEN SALAD ON CELERY

PROSCIUTTO WRAPPED ASPARAGUS

Balsamic Glaze

BEEF CARPACCIO ON TOAST POINTS

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

# *butlered hors d'oeuvres*

*elegantly displayed and butlered to your guests*

## HOT SELECTIONS

ARTICHOKE HEARTS

Boursin Cheese

ARTICHOKE & SPINACH TARTLET

SPINACH & CHEESE STUFFED MUSHROOM CAP

MINI DEEP DISH PIZZA

MINI STROMBOLI

MOZZARELLA IN CARROZA

POTATO GALETTES

Applesauce

SPANAKOPITA

BRIE & HONEY MUSTARD IN PHYLLO

VEGETABLE DUMPLINGS

SPICY SHRIMP SPRING ROLL

PANKO BREADED SHRIMP

COCONUT SHRIMP

Sweet & Sour Sauce

MARYLAND CRAB CAKE

Remoulade Sauce

BACON WRAPPED SCALLOPS

Maple Sauce

CLAMS CASINO

MINI CHICKEN CORDON BLEU

SESAME CHICKEN

CHICKEN SATE

Peanut Sauce

FRIED PORK POT STICKERS

CHORIZO & CHEESE EMPANADA

ANDOUILLE SAUSAGE EN CROUTE

SAUSAGE STUFFED MUSHROOM CAP

SPIEDINI

Aged Sirloin, Prosciutto, Mozzarella, Mushrooms & Onions

COCKTAIL FRANKS WRAPPED IN PUFF PASTRY

Dijon Mustard

BABY LAMB CHOPS\*\*

Mint Jelly

BEEF SATAY

KOBE BEEF SLIDERS

FILET TIPS ON FRENCH BAGUETTE

Creamy Horseradish

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

# stations

## WHIPPED MASHED POTATO BAR

{SELECTION OF FIVE} Yukon Gold Mashed Potatoes OR Sweet Potatoes

Ratatouille · Wild Mushrooms & White Truffle Oil · Sautéed Shallots & Garlic · Scallions · Frizzled or Caramelized Onions  
Cheddar Cheese · Sour Cream · Crumbled Bacon · Horseradish Cream · Mini Marshmallows with Brown Sugar & Butter

## SAVORY CREPE STATION

{SELECTION OF THREE}

Ham & Gruyere Cheese · Ratatouille · Smoked Salmon\*\* · Brie & Apples  
Wild Mushrooms · Tomato & Goat Cheese · Spinach & Feta

## HOMEMADE MAC & CHEESE

{SELECTION OF FIVE — MIXED TO ORDER} Mini Pasta Shells — Cheddar & White Cheddar Sauce

TOPPINGS: Buffalo Sauce · Broccoli · Tomatoes · Mushrooms · Bacon Bits · Parmesan Breading · Frizzled Onions

## PASTA STATION

{SELECTION OF THREE} Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Breads

Penne à la Vodka · Tricolor Cheese Tortellini — Plum Tomato & Basil Sauce · Orecchiette with Broccoli di Rabi & Sausage  
Rigatoni Bolognese · Gemelli with Cherry Tomatoes, Arugula & Shrimp · Fusilli Filetto di Pomodoro · Perciatelli Carbonara  
Cavatelli & Florets of Broccoli with Garlic & Oil · Farfalle with Creamy Pesto Sauce · Lobster Ravioli with White Wine & Garlic Sauce\*\*

## SEAFOOD & RAW BAR\*

{SELECTION OF THREE} Served with Lemon Wedges, Housemade Cocktail, Mignonette Sauce & Garnishes

East & West Coast Oysters · Jumbo Shrimp Cocktail · Little Neck Clams on the Half Shell · Whole Poached Salmon  
Scottish Smoked Salmon · Smoked Trout & Bluefish · Scungilli Salad · Caviar Displays\*\*

## SUSHI BAR\*\*

Our Master Sushi Chef will Hand Roll a Variety of Sushi

Tuna · Salmon · Spicy Tuna & Salmon · Tuna & Mango · California · Vegetable Rolls

## ASSORTED SLIDER STATION

{SELECT THREE — SAMPLE SELECTION}

Kobe Beef Sliders with Cheese & Pickles · Pulled Pork Sliders · Buffalo Chicken Sliders · Sliced Sirloin Sliders

## WOK STATION

{SELECTION OF THREE} Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks

Chicken & Cashews · Beef & Broccoli · Stir-Fry Vegetables · Chicken & String Beans · Szechuan Pepper Steak  
Beef, Chicken, Pork or Vegetable Fried Rice · General Taos Chicken · Beef, Chicken, Pork or Vegetable Lo Mein  
Shrimp & Lobster Sauce\* · Sesame Tuna Stir-Fry\* · Sweet & Sour Shrimp\*  
Steamed Pork Dumplings with Zesty Orange Ginger Sauce

## CARVING STATION

{SELECTION OF TWO} Served with Appropriate Garnishes

Roast Prime Rib of Beef au Jus · Honey Glazed Smoke House Ham · Rosemary Roasted Boneless Pork Loin  
Herb Roasted Turkey Breast · Colorado High Country Leg of Lamb · Grilled Beef Tenderloin  
Carved Duck Breast\* · Roast Suckling Pig\*\* · Teriyaki Glazed Flank Steak · Corned Beef · Pastrami

## SAUTÉ STATION

{SELECTION OF THREE}

Chicken Breast with Sherry Cream Sauce & Wild Mushrooms  
Sautéed Filet Mignon Tips with Brandy Demi-Glace, Basil & Parmesan  
Sausage, Garlic & Oil with Fried Red Peppers & Homemade Polenta · Veal Française\*  
Veal Marsala\* · Chicken Française · Chicken Marsala

## A TASTE OF ITALY

{SELECTION OF THREE}

Crispy Calamari with Crystal Tomato Marinara · Eggplant Rollatini · Sausage & Peppers  
Chicken Saltimbocca · Prosciutto & Mozzarella Spiedini · Veal Piccata\* · Tripe Arrabbiato  
Mussels Fra Diavlo · Housemade Manicotti · Housemade Stuffed Shells

## TEX-MEX BAR

{SELECTION OF THREE}

Housemade Guacamole · Fresh Tortilla Chips · Chicken Taquitos · Spicy Beef Quesadillas  
Grilled Fish Tacos · Cheese Enchiladas · Chili Rellenos

## A TASTE OF POLAND

{SELECTION OF THREE}

Pierogis · Potato & Chicken Pancakes with Applesauce · Kielbasa & Kraut · Bigos {Hunters} Beef Stew

## LATINO STATION

{SELECTION OF THREE} Served with Yucca Root Fries & Tostones {Fried Platano}

Bacon & Sweet Plantain Stuffed Chicken · Shrimp in Garlic Sauce · Ropa {Shredded Beef with Sautéed Onions & Adobo}  
Fried Pork Riblets with Sweet Chili Sauce · Picadillo {Seasoned Ground Beef with White Rice}  
Grilled Mahi Mahi with Mojo Sauce · Churrasco Steak {Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri}

## A BIT OF GERMANY

{SELECTION OF THREE} Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad

Weisswurst · Bratwurst · Knockwurst · Pork Wiener Schnitzel · Sauerbraten · Beef Roulade  
Bavarian Pork Roast · Old Fashion Goulash · Potato Pancakes

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.



# appetizers

{Appetizer & salad combinations available}

TOMATO & FRESH MOZZARELLA SALAD

TRUFFLED POTATO & LEEK SOUP

ROASTED BUTTERNUT SQUASH BISQUE

GRILLED PORTOBELLO MUSHROOM  
Warm Bruschetta, Spinach & Fontina Cheese

SPINACH RISOTTO  
Parmesan Crisp

PENNE PASTA PRIMAVERA

CAVATELLI & BROCCOLI  
Garlic & Oil

PORCINI MUSHROOM AGNOLOTTI  
Roasted Garlic & Tomato Sauce

FONTINA & PROSCIUTTO PASTA BUNDLES  
Sage Brown Butter Sauce

SEARED AHI TUNA\*\*  
Avocado, Red Onion & Heirloom Tomatoes

JUMBO SHRIMP COCKTAIL\*\*  
Fresh Horseradish

MARYLAND CRAB CAKES  
Fennel & Apple Slaw

JUMBO SHRIMP SCAMPI BRUSCHETTA\*\*  
Toasted Semolina

# salads

MESCLUN GREENS  
Vinaigrettes

BABY ARUGULA  
Lemon Herb Vinaigrette

MIXED BABY GREENS  
Candied Walnuts, Bosc Pears & Gorgonzola

BABY SPINACH  
Warm Bacon Vinaigrette

ENDIVE, RADICCHIO & ARUGULA  
Red Wine Vinaigrette

TRADITIONAL CAESAR SALAD

CHOPPED SALAD  
Creamy Garlic & Herb Dressing

HEART OF ICEBERG  
Crumbled Bleu Cheese Dressing

KALE SALAD  
Sun-Dried Tomatoes, Goat Cheese & Citrus Vinaigrette

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

# entrees

{Certain items can be prepared gluten free upon request}

**GARLIC MARINATED SHRIMP SCAMPI**  
Linguine

**FRESH HERB & MUSTARD ENCRUSTED SALMON**

**FARFALLE & SMOKED SALMON**  
English Peas & Lemon Zest

**HERB CRUSTED ATLANTIC SALMON**  
Sun-Dried Pesto Cream Sauce

**OVEN ROASTED FLOUNDER**  
Pineapple & Mango Salsa

**SEARED TUNA STEAK AU POIVRE\*\***

**ROULADE OF SOLE**  
Baby Spinach

**ROULADE OF SOLE\*\***  
Crabmeat

**CHICKEN MARSALA**

**HERB CRUSTED CHICKEN BREAST**  
Lemon & Roasted Garlic Beurre Blanc

**HERBES DE PROVENCE ROASTED CHICKEN**  
Natural Jus

**SPINACH & RICOTTA STUFFED CHICKEN BREAST**  
Red Pepper Coulis

**PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN**  
Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

**GRILLED CHICKEN PAILLARD**  
Lemon Caper Sauce

**ROULADE OF CHICKEN**  
Prosciutto, Fresh Mozzarella & Sage Hollandaise

**STUFFED CORNISH GAME HEN**  
Wild Rice & Cranberries

**SLICED DUCK BREAST**  
Grand Marnier & Cranberry Glaze

**ROSEMARY CRUSTED RACK OF LAMB\*\***  
Roasted Garlic Demi Glace

**GRILLED LAMB LOIN\*\***  
Juniper Berry Sauce

**ROAST PORK TENDERLOIN**  
Coarse Mustard Cream Sauce

**GRILLED PORK CHOPS**  
Apple Sherry Glaze

**ROAST LOIN OF PORK**  
Apple Cider Reduction

**ROASTED NEW YORK STRIP STEAK AU POIVRE**  
Wild Mushroom Ragout

**HERB CRUSTED PRIME RIB OF BEEF**  
Horseradish Sauce

**GRILLED FILET MIGNON**  
Rosemary Demi Glace

**FILET OF SIRLION**  
{Baseball Steak}

# vegetarian entrees

**VEGETABLE CREPE**

**NAPOLEON OF GRILLED VEGETABLES**

**FARFALLE PRIMAVERA VELOUTÉ**

**PENNE RIGATE**  
Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

**THREE CHEESE TORTELLINI**  
Roasted Plum Tomato Sauce

**WILD MUSHROOM RAVIOLI**  
Truffled Cream Sauce

**STUFFED PORTOBELLO MUSHROOM**  
Grilled Summer Vegetables & Melted Fontina

\*\* Additional cost

\* Counts as two selections

All menus are subject to change.

## combination entree plates

### CHOOSE ANY COMBINATION OF TWO ENTRÉES

{SPECIFICS UPON REQUEST}

All entrées are accompanied by the chef's vegetable & starch.

Additional entrées are available upon request, including vegetarian or special dietary meals.

For combination plates, there will be an additional charge to combine entrées marked with one or two asterisks.

## new jersey boardwalk

Served for the last 30 minutes of the evening. \$1,500 Flat Fee

Mini Pizza • Mini Cheese Steaks • Mini Sausage & Peppers • Mini Warm Pretzels

## wedding cake & desserts

An Incredible Display with Your Custom Cake, from Our Cake Menu.\*\*

{Cupcakes also available in various flavors}

### CAKE CHOICES

White • Chocolate

### FILLING CHOICES

Vanilla Mousse • Chocolate Mousse • Raspberry Mousse

Strawberry Mousse • Lemon Mousse • Tiramisu

Cannoli Cream & Chocolate Chips

### ADDITIONAL OPTIONS\*\*

Rolled Fondant • Square & Round Combination Tiers • Vanilla Mousse & Raspberries Filling

Dessert is served to each table with a tray of Petit Fours

Brewed Gourmet Coffee, Brewed Decaffeinated Coffee & Premium Tea

## dessert additions

### VIENNESE TABLE\*\*

An Incredible Display of Mini Pastries & Tarts

Fresh Berry Tarts • Apricot Tarts • Chocolate Hazelnut Torte • Raspberry Ribbon Cake

Cheesecake • Black Forest Cake • Lemon Chiffon Cakes • Mini Éclairs

Cream Puffs • Napoleons • Cookies • Lemon Curd Tarts • Fresh Fruit Tarts

### INTERNATIONAL COFFEE BAR\*\*

Espresso & Cappuccino • Rock Candy Sticks • Cinnamon

Add Godiva, Amaretto, Sambuca, Kahlua & Irish Cream\*\*

### THE CHOCOLATE FOUNTAIN

Surrounded by an Array of Fresh Fruit & Pastries

Strawberries • Pineapple • Pretzels • Marshmallows • Cookies • Pound Cake