

The "Elegant" Wedding Reception  
at  
Jumping Brook Country Club

Five Hours of Premium Liquor Open Bar

~ White Glove Service for your Cocktail Hour ~

Your Choice of Ten Butler Passed Hors d'Oeuvre on Silver Trays:

<i>Hibachi Beef Skewers</i>	<i>Mini Crab Cakes with Remoulade Sauce</i>
<i>Lobster En Croute</i>	<i>Potato Pancakes with Apple Dipping Sauce</i>
<i>Wild Mushroom Phyllo</i>	<i>Crabmeat Stuffed Mushroom Caps</i>
<i>Smoked Chicken &amp; Cheese Quesadillas</i>	<i>Mozzarella Sticks</i>
<i>Spinach Stuffed Mushroom Caps</i>	<i>Baked Brie with Raspberry in Phyllo</i>
<i>Spanakopita</i>	<i>Assorted Petit Quiches</i>
<i>Coconut Shrimp with Ginger Sauce</i>	<i>Sesame Chicken</i>
<i>Jalapeño Poppers</i>	<i>Mini Potato Knishes</i>
<i>Scallops Wrapped in Bacon</i>	<i>Crab Rangoon</i>
<i>Petit Franks in Puff Pastry</i>	<i>Beef Tenderloin on Focaccia Crisps</i>
<i>Mini Ruebens</i>	<i>Vegetable Spring Rolls</i>
<i>Skewered Creole Shrimp with</i>	<i>Pot Stickers with Sweet &amp; Sour</i>
<i>Dill Remoulade Dipping Sauce</i>	<i>Gourmet Dipping Sauce</i>

**Choice of Two Gourmet Chafing Dishes:**

- ~ Eggplant Rollatini ~ Shrimp & Scallops in Scampi Sauce ~ Tri-Colored Tortellini Alfredo ~  
~ Penne a la Vodka ~ Beef Murphy ~ Mussels Marinara ~  
~ Chicken prepared Francaise, Marsala or Provencal ~  
~ Fried Calamari Fra Diablo ~ Sausage & Peppers ~

**Elaborate Cold Station Display:**

International Cheeses and Crackers,  
Sliced Seasonal Fresh Fruit  
Vegetable Crudités with Bleu Cheese Dressing

**Your Choice of Two Chef Manned Stations:**

Pasta Station

2 Pastas &  
2 Sauces

Asian Station

Beef and Chicken Oriental  
Mini Egg Rolls ~ Fried Rice

Fajita Station

Sautéed Beef and Chicken ~ Hand Rolled  
Flour Tortillas ~ Fresh Homemade Salsa

Mashed Potato Station

Gourmet Mashed Yukon Gold & Sweet Potatoes  
Country Fresh Gravy ~ Assortment of Toppings

## ~ Wedding Dinner ~

*Traditional Champagne Toast*

### *Appetizer - Select One*

*Seasonal Sliced Fruit Plate Finished with a Raspberry Drizzle*

*Penne a la Vodka*

*Lobster or Wild Mushroom Ravioli*

*Grilled Portobello Mushroom in Herbed Bread Crumbs with Roasted Peppers & Fresh Mozzarella*

### *Salad - Select One*

*Jumping Brook's Traditional Mixed Field Greens with Balsamic Vinaigrette*

*Classic Caesar Salad*

### *Entrees - Choice of 3 Tableside*

*Boneless Breast of Chicken*

*Chateaubriand*

*Broiled Fillet of Salmon*

### *Dessert*

*Customized Tiered Wedding Cake*

*Freshly Brewed Coffee, Tea and Decaf*

**\$99.00 per person, price is inclusive of 7% Sales Tax and 20% Service Charge**

**Professional Meals:** \$50.00 per person, inclusive of 7% Sales Tax and 20% Service Charge.

*(DJs, Band, Photographers, etc...)*



### *Included in Package:*

*Fresh Floral Centerpieces for Reception Room and Cocktail Hour*

*Floor Length Ivory Linens with Your Choice of Napkins*

*Private Suite for Bridal Party & Groomsmen Room*

*~ Direction Cards ~ Place Cards*

***Please ask to see our List of "Enhancements"***

***~ For additional options ~***

***Maitre D' Gratuity not included***

### *Deposit Schedule:*

*\$1,500.00 upon booking of affair & 50% due six months prior to affair*

*Balance and Final Guest Count due 3 days prior to affair by cash, money order or certified check.*

***\* Pricing for remaining dates in 2012, limited to new bookings only\****

***210 Jumping Brook Road ~ Neptune, New Jersey 07753 ~ 732-922-8200***

[www.jumpingbrookcc.com](http://www.jumpingbrookcc.com)