

# *Jumping Brook Country Club*

## *Wedding Dinner Buffet*

### *Five Hours of Premium Liquor Open Bar*

#### *Ice Sculpture for your Cocktail Hour*

*~ Your Choice of either an Initial, Swan or Heart Shape Design ~*

*~ Butler Passed Champagne with Strawberries or Sangria upon Guests' Arrival ~*

#### *~ White Glove Service for Your Cocktail Hour ~*

*Your Choice of 8 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>Spanikopita</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 Reubens</i>	<i>Vegetable Spring Rolls</i>
<i>Skewered Creole Shrimp with Dill Remoulade</i>	<i>Pot Stickers with Sweet &amp; Sour Gourmet Dipping Sauce</i>

#### *Cold Displays:*

*Garden Fresh Crudites & Dip ~ International Cheese & Crackers ~ Fresh Tomato Bruschetta*

### *The Dinner Buffet*

*Champagne Toast*

#### *Salads – Select Three:*

*Classic Caesar Salad ~ Mixed Field Greens with Assorted Dressings ~ Waldorf Salad  
Fresh Mozzarella with Roasted Red Peppers & Tomatoes ~ Antipasto Salad*

#### *The Carving Station – Select Two:*

*Roast Prime Ribs of Beef ~ Roast Turkey Breast ~ Baked Virginia Ham  
Glazed Corned Beef ~ Beef Tenderloin (additional)  
All Served with Chef's Selection of Appropriate Accompaniments*

#### *Chafing Dishes – Select Four:*

*Penne Pasta with Plum Tomatoes, Leeks and Basil ~ Roasted Sliced Top Sirloin of Beef with  
Cabernet Demi Glace ~ Rosemary Roasted Breast of Chicken with Mushroom Pan Sauce  
Shrimp & Jasmine Rice with Almonds & Green Onions ~ Herb Roasted Pork Loin with Caramelized Onions  
And Natural Reduction ~ Garlic Grilled Flank Steak with Portobello Demi Glace  
Char-Grilled Salmon with Key Lime Tarragon Butter ~ Grilled Breast of Chicken with Artichokes  
And Sun Dried Tomatoes ~ Served with Chef's Choice of Starch & Vegetable ~ Dinner Rolls & Butter*

**Dessert**

*Customized Tiered Wedding Cake  
An Extravagant Display of Assorted Cakes, Mini Italian Pastries,  
Petit Fours and Chocolate Covered Strawberries  
Freshly Brewed Coffee, Tea and Decaf*

**Included in Package:**

*Fresh Floral Centerpieces for your Reception Room  
Floor Length Ivory Linens with Your Choice of Napkins  
Private Suite for Bridal Party & Groomsmen Room  
Valet Parking ~ 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 6 months prior to affair  
Balance and Final Guest Count due 3 days prior to affair by Cash, Money Order or Certified Check*

***Call Today to Ask about our Fantastic Pricing!!***

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

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