

# *Jumping Brook Country Club*

## *Sit Down Luncheon*

*(Minimum 35 People)*

### **Appetizer: Select One**

- ~ Mixed Field Greens with Balsamic Vinaigrette ~*
- ~ Penne Ala Vodka ~ Sliced Seasonal Fruit with Raspberry Drizzle ~*

### **Entrees: Select Two, Pre-counted**

- ~ Chicken Marsala ~ Chicken Francaise ~ Chicken Milanese*
- ~ Chicken with Artichokes & Sundried Tomatoes ~*
- ~ Sliced Roast Top Sirloin with Madeira Wine Sauce ~*
- ~ Sliced London Broil Over a Bed of Greens, Grilled Onions, Tomatoes, Cucumbers in a  
Spicy Tomato Ranch Dressing ~*
- ~ Sliced Roast Pork with Caramelized Onions ~*
- ~ Broiled Tilapia with Lemon Butter and Capers ~*
- ~ Grilled Salmon with Lemon Dill Sauce ~*
- ~ Pasta Primavera with Fresh Herbs, Garlic and Oil ~*
- ~ Eggplant Rollatini ~*

*Served with Chef's Selection of Starch and Vegetable*

*Rolls and Butter*

### **Dessert: Select One**

- ~ Warm Apple Crisp with Vanilla Ice Cream ~ Chocolate Mousse Parfait ~*
- ~ Warm Brownie with Vanilla Ice Cream and Chocolate Drizzle ~*
- ~ Ice-cream Sundae Parfait ~ Homemade Rice Pudding ~*

*Freshly Brewed Coffee, Tea, Decaf and Soda*

**\$ 34.00 per person inclusive of Sales Tax and 20% Service Charge**

### **Enhancements:**

*Per Person Price Includes Tax and Service Charge*

#### **Cocktail Hour:**

*Display of Seasonal Fruit, International Cheeses/Crackers & Crudite - \$8.95 per person*

*Hosts' Selection of 8 Butler Passed Hors d' Oeuvre - \$15.00 per person*

*Dessert: Assorted Mini Italian Pastries - \$40.00 per tray*

*Bar: Bartender Fee \$75.00 for Host or Cash Bars*

**210 Jumping Brook Road ~ Neptune, New Jersey 07753**

**732-922-8200**

*Note: \* Due to Covid-19 Restrictions there is a Maximum of 150 guests allowed to be indoors for any event. If the guidelines change, we will be utilizing the outdoor tent for multi-function use \**