

Jumping Brook Country Club

~ Enhancements ~

All Prices listed Include 7% Sales Tax and 20% Service Charge

Hors D' Oeuvres

Jumbo Shrimp @ \$190.50 per 75 pieces

Seasonal Fresh Fruit Display @ \$3.81 per person

Baby Lamb Chops with Mint Jelly @ \$254.00 per 50 pieces

International Cheese & Cracker Display @ \$2.54 per person

Garden Fresh Crudités Served with Blue Cheese Dip @ \$2.54 per person

Combination Display of Seasonal Fruit, Cheese & Crackers & Crudités @ \$6.35 per person

Butler Passed

~Hibachi Beef Skewers~

~Mini Crab Cakes~

~Coconut Shrimp~

~Vegetable Spring Rolls~

~Swedish Meatballs~

~Fried Calamari~

~Mozzarella Sticks~

~Spanakopita~

~Scallops Wrapped in Bacon~

~Crabmeat Mushroom Caps~

~Assorted Petit Quiches~

~Mini Potato Knishes~

~Mini Reubens~

~Artichoke Fritters~

~Jalapeno Poppers~

~Italian Stuffed Mushrooms~

~Beef Satay~

~Smoked Chicken &
Cheese Quesadillas~

~ Mini Potato Pancakes~

~Petit Franks in Puff Pastry~

~Spinach Stuffed Mushroom~

~Mini Pizza Bagels~

~Spinach & Cheese Phyllo~

~Baked Brie with Raspberry in
Puff Pastry~

Host's Selection of Six @ \$12.70 per person - or - Chef's Selection of Five @ \$10.16 per person

Master Chef Manned Stations

Pasta

Your choice of two styles of Pasta &
Homemade sauces cooked to order with
accompaniments
@ \$6.35 per person

Mashed Potato

Yukon Gold & Sweet Potatoes
served in a Boulder Glass with homemade
Gravy and an assortment of toppings
@ \$6.35 per person

Asian

Chicken and Beef cooked to order
with Stir Fried Vegetables,
Mini Egg Rolls, Fried Rice, Crisp
Fried Noodles and Fortune Cookies
@ \$7.62 per person

New York Deli

Hot Corned Beef or Pastrami on Rye,
Coleslaw, Whole Grain Mustard, Horseradish
Thousand Island Dressing and
Warm Sauerkraut
@ \$7.62 per person

Carving ~ Selection of One:

Roasted Garlic & Cardamom Top Sirloin of
Beef, Baked Virginia Ham, Roast Turkey Breast,
Brisket of Corned Beef, Roast Loin of Pork
@ \$7.62 per person (Selection of 2 @ \$12.70)

Risotto

Risotto made to order with baby Shrimp,
Scallops, Peas, Vegetables and Mushrooms,
Topped with Assorted Cheeses
@ \$8.89 per person

Fajita

Endless display of Chips, Fresh Salsa, Soft
Tortilla Shells, Seasoned Beef, Grilled
Marinated Chicken. All accompanied by
homemade Guacamole, Chopped Onions,
Shredded Cheese, Lettuce & Pico De Gallo
@ \$7.62 per person

Sliders

Grilled Hamburger & Pulled Pork Sliders with
your choice of Cheddar, Swiss, & Gorgonzola
Cheeses topped with Barbeque, Pesto or
Honey Mustard Dips
Served with Chips & Condiments
@ \$8.89 per person

1 Hour Unmanned Sushi Station
An Elaborate Display of Assorted Sushi Rolls
Including Tuna, Salmon, California and
Vegetable Served on Trays with Dipping Sauce
@ \$12.70 per person

1 Hour Sumptuous Raw Bar
Jumbo Gulf Shrimp, Little Neck Clams,
Long Island Oysters and Snow Crab Claws
@ \$22.86 per person

European Pastry Trays
Miniature Cream Puffs, Éclairs, Cannolis,
Chocolate Covered Strawberries,
Fruit Tarts, Sfogitelle and Petit Fours
@ \$38.10 per tray

Viennese & Manned
International Coffee Station
Display of Assorted Cakes, Pastries, Petit Fours,
Chocolate Covered Strawberries,
International Coffees Including Sambucca Romano,
Baileys Irish Cream, Kahlua, Jameson Irish Whiskey,
Amaretto Di Saronno, Fresh Whipped Cream and
Cinnamon @ \$13.34 per person
Viennese only \$10.80 per person
International only \$4.45 per person

Manned Ice Cream Sundae Bar
Vanilla & Chocolate Ice Cream with a Variety
of Syrups, Toppings & Fresh Whipped Cream
@ \$6.95 per person

1 Hour Manned Assorted Sushi &
Sashimi Station
Prepared at a Station by a Master Sushi Chef
@ \$20.26 per person

Cheese Fondue Station
with Assortment of Seasonal Vegetables
and Gourmet Breads
@ \$6.29 per person

Intermezzo
Sorbet
@ \$3.81 per person

Dessert

Chocolate Fondue Station
Rich Decadent Chocolate Served in a Silver
Chafer with Seasonal Fruit, Cookies, Pretzel
Rods, Marshmallows and Rice Krispy Treats
@ \$6.95 per person

Manned Bananas Foster Station
Sliced Bananas sautéed with
Butter & Brown Sugar,
Flamed with Rum and Banana Liqueur &
Served over Vanilla Ice Cream
@ \$6.35 per person

Candy Table
Traditional Hard & Soft Candies Arranged in a
colorful Display using Glass Cylinders, Bowls
and Vases to Create a Sweet Buffet
@ \$6.35 per person

Manned Popcorn Machine - \$125.00

Decadent Chocolate Fountain
A Manned Fountain Displaying Rich Chocolate
Complete with Seasonal Fruit, Cookies, Pretzel Rods,
Marshmallows and Rice Krispy Treats for Dipping

\$650.00 Inclusive of 7% Sales Tax and 20% Service Charge

Elaborate Ice Sculptures
\$300.00 & Up Inclusive of 7% Sales Tax and 20% Service Charge

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