

# *Jumping Brook Country Club*

## *Kosher Bar/Bat Mitzvah Buffet Menu*

### *5 Hours of Premium Open Bar*

*Butler Passed Hors d' Oeuvre*

#### *Choice of Ten*

<i>Vegetable Tempura</i>	<i>Marinated Flank Kabobs</i>
<i>Beef Kreplach</i>	<i>Vegetable Tempura</i>
<i>Black and White Sesame Chicken</i>	<i>Chicken Kabobs</i>
<i>Horseradish Crusted Steak</i>	<i>Mini Reuben's</i>
<i>Petite Franks En Pastry</i>	<i>Sizzling Steak Teriyaki</i>
<i>Mini Potato Knishes</i>	<i>Asian Spring Rolls</i>
<i>Portobello and Red Pepper Danish</i>	<i>Dijon and Potato Puff</i>
<i>Beef Tenderloin on Focaccia Crisps</i>	<i>Curried Chicken Saté</i>
<i>Potato Pancakes w/Apple Dipping Sauce</i>	<i>Coconut Chicken</i>
<i>Spinach Encrusted Phyllo</i>	<i>Mini Shish Kabobs</i>
<i>Toasted Sweet Almond Chicken</i>	<i>Herb &amp; Vegetable Stuffed Mushroom</i>
<i>Wasabi Marinated Tuna Tartar Over A Wonton</i>	

#### *Cold Delicacy Displays ~ Choice of Three*

<i>Seasonal Fruit Display</i>	<i>Herbed Marinated Grilled Vegetables</i>
<i>Smoked Salmon Display</i>	<i>Marinated Baby Asparagus</i>
<i>Classic Chopped Liver Pate</i>	<i>Wild Mushroom/Cucumber Salad</i>
<i>Hummus with Pita Chips</i>	<i>Vegetable Crudité w/ Assorted Dips</i>
<i>Italian Bruschetta with Toast Points</i>	

#### *Dinner Buffet*

*Challah*

#### *Salads ~ Select Three*

*~ Tossed Garden Greens ~ Pasta Primavera ~ Spinach and Red Wine Vinaigrette  
~ Asian Greens with Sesame Soy Dressing ~ Dijon Redskin Potato ~ Sliced Fruit Platter ~*

#### *Entrees ~ Select Three*

*Penne a la Vodka ~ Rotelle Primavera ~ Penne with Plum Tomatoes, Leeks & Basil  
Bowtie Pasta with Ripe Olives, Tomatoes, Pine Nuts and Spinach  
Sautéed Beef and Broccoli ~ London Broil with Shiitake Mushrooms  
Beef Teriyaki Stir Fry ~ Garlic Grilled Flank Steak with Portobello Demi Glace  
Roasted Sliced Top Sirloin of Beef with Cabernet Demi Glace  
Chicken Marsala ~ Chicken with Artichokes and Sun Dried Tomatoes  
Rosemary Roasted Breast of Chicken with Mushroom Pan Sauce  
Char Grilled Salmon with Key Lime Tarragon Butter  
Broiled Tilapia with Lemon Butter and Capers*

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

#### *Chef's Selection of Assorted Parve Desserts*

*Customized Torah Cake*

*Freshly Brewed Coffee, Tea and Decaf*

**Adults: \$135.00 per person inclusive of 6.875% sales tax and 20% service charge**

**Professional Meals \$50.00 each inclusive**

**Not Included:**

**Mandatory Security and Maitre D' Gratuity**

**Kids' Place Cocktail Hour**

*Mini Burger Sliders and Hot Dogs  
Onion Rings  
Nachos & Salsa*

**Teen Buffet**

*Buffet Style Garden Salad with Assorted Dressings*

***Choice of 4 Buffet Style***

*Chicken Fingers  
Chicken Wings  
French Fries  
Onion Rings  
Corn on the Cob  
Ziti Marinara  
Franks En Croute  
Hamburgers  
Corn Dogs  
Sliced Steak on Garlic Toast*

*Parve Ice Cream Sundae Bar with all the Fixin's*

**Price**

***Children: \$58.00 per person inclusive of 6.875% Sales Tax and 20% Service Charge***

*~ Ask about alternative menu selections ~*

***Jumping Brook Country Club ~ 210 Jumping Brook Road ~ Neptune, NJ 07753  
732-922-8200  
www.jumpingbrookcc.com***