

Jumping Brook Country Club

Kosher Wedding Dinner Buffet Menu

5 Hours of Premium Open Bar

Your Choice of Eight Butler Passed Hors d' Oeuvres

<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>

Cold Delicacy Displays ~ Choice of Two

<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 Crudit� w/ Assorted Dips</i>

Dinner Buffet

Challah

Salads ~ Select Three

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

Entrees ~ Select Four

- Penne with Plum Tomatoes, Leeks & Basil*
- Bowtie Pasta with Ripe Olives, Tomatoes, Pine Nuts and Spinach*
- Saut ed 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*
- Broiled Tilapia with Lemon and Capers*

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

~Dessert~

- Customized Tiered Wedding Cake*
- Freshly Brewed Coffee, Tea and Decaf*

~ Available Additions ~

Viennese Table

*Amazing Display of Assorted Fresh Baked Cakes to include Chocolate Torte,
Double Praline, Rocky Road, Peanut Mousse & Many More
French Pastries, Petite Fours, Cream Puffs, Walnut Rum Balls, Mini Fruit Tarts
Black & White Cookies, Rainbow Cookies, Lace Cookies
Chocolate Fondue with Fresh Fruit
Chocolate Pretzels ~ Chocolate Dipped Marshmallow ~ Halvah
Additional \$10.00 per person inclusive of 6.875% sales tax & 20% service charge*

*Adults: \$85.00 per person inclusive of 6.875% sales tax and 20% service charge
Professional Meals \$50.00 each inclusive*

Included in Package:

*Floor Length Ivory Linen with Your Choice of House Napkins
Private Suite for Bridal Party & Groomsmen Room
~ Direction Cards ~ Place Cards*

Additional Fees

Maître 'D ~ Mashgiach ~ Ceremony ~ Valet

Deposit Schedule:

*\$1,500.00 upon booking of affair
50% due six months prior to affair
Balance and final guest guarantee due three days prior to affair by cash,
money order or certified check,*

***Jumping Brook Country Club ~ 210 Jumping Brook Road ~ Neptune, NJ 07753
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