

# *Jumping Brook Country Club*

## *Kosher Wedding Classic Sit Down Package*

### *Five Hours of Premium Open Bar*

*~ White Glove Service for Your Cocktail Hour ~*

### *Your Choice of 10 Butler Passed Hors d'Oeuvre on Silver Trays:*

<i>Black and White Sesame Chicken</i>	<i>Coconut Chicken</i>
<i>Horseradish Crusted Steak</i>	<i>Baby Bite Reubens</i>
<i>Petite Franks En Pastry</i>	<i>Sizzling Steak Teriyaki</i>
<i>Sweet Potato Pinwheel</i>	<i>Asian Spring Rolls</i>
<i>Portobello and Red Pepper Danish</i>	<i>Dijon and Potato Puff</i>
<i>Coconut Crusted Mahi Mahi</i>	<i>Curried Chicken Satay</i>
<i>Scallion Sautéed Potato Pancakes</i>	<i>Petite Quiche Florentine</i>
<i>Spinach Encrusted Phyllo</i>	<i>Mini Shish Kabobs</i>
<i>Toasted Sweet Almond Chicken</i>	<i>Herb &amp; Vegetable Stuffed Mushrooms</i>
<i>Wasabi Marinated Tuna Tartar over a Wonton</i>	

### *~ Cold Delicacy Displays ~*

#### *Choice of Three:*

*Seasonal Fruit Display with Vegetable Crudite and Assorted Dips*  
*Herbed Marinated Grilled Vegetables*  
*Smoked Salmon Display ~ Marinated Baby Asparagus*  
*Wild Mushroom and Cucumber Salad*  
*Classic Chopped Liver Pate ~ Fresh Tomato Bruschetta*

### *~ Hot Carving Station ~*

#### *Choice of Two:*

*Lemon Dijon Roasted Turkey ~ Hot Pastrami*  
*Molasses Coated Corned Beef ~ Grilled London Broil*

*~ Served with an Assortment of Fresh Deli Breads, Mustard and Mini Knishes ~*

### *~ Hot Chafing Dishes ~*

#### *Choice of Three:*

*~ Chicken Pomodoro ~ Wild Rice Pilaf ~ Balsamic Chicken ~ Chicken Marsala ~*  
*Stuffed Cabbage ~ Chinese Chicken & Cashews ~ Chicken & Vegetable Lo Mein*  
*Chicken Rollatini Served with a Roasted Pepper Sauce*  
*Eggplant Rollatini Served with a Stewed Vegetable Tomato Sauce*

## *Sit Down Dinner*

### *Challah Bread*

### *~ Salads ~*

#### *Choice of One:*

*Classic Caesar Salad ~ Balsamic Spinach Salad Served With Mandarin Oranges, Walnuts, Sautéed Onions & Fresh Sliced Mushrooms ~ Hearts of Palm Served Over Boston Bib With Sliced Jersey Tomato  
~ Baby Field Greens with Cherry Tomatoes, French Cucumbers and a Raspberry Vinaigrette*

### *~ Entrees ~*

#### *Choice of 2 Tableside*

*Roasted Prime Ribs Aux Jus  
Grilled Rib Steaks Served with a Veal Demi Glace  
Breast of Chicken Francaise, Piccata or Marsala  
Herbed Garlic & Sherry Roasted French Cut Chicken  
Horseradish Crusted Poached Salmon Dusted With Fried Leeks  
Pecan Crusted Salmon Served with a Pineapple Relish  
Potato Crusted Tilapia Served with Fried Lemongrass*

*Dinner Rolls & Margarine*

### *~ Dessert ~*

*Customized Tiered Wedding Cake*

*Freshly Brewed Coffee, Tea and Decaf*

*~ Available Additions ~*

***Viennese Table***

*An 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 and 20% Service Charge*

***Pricing***

*Tableside: \$135.00 per person  
Professional Meals: \$50.00 per person  
Prices are inclusive of 6.875% Sales Tax and 20% Service Charge*



***Included In Package:***

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

***Not Included in Package***

*~ Ceremony Fee \$500.00  
~ Mashgiach Fee \$450.00  
~ Maître 'D Gratuity \$300.00  
~ Valet (Optional)*

***Deposit Schedule:***

*\$1,500.00 upon booking of affair and 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,*

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