

# *Jumping Brook Country Club*

## *Kosher Wedding Sit Down Package*

### *Five Hours of Premium Liquor 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>Mini Antipasto</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>Coconut Chicken</i>

*Rosemary & Herb Crusted Lamb Chops*  
*Wasabi Marinated Tuna Tartar Over a Wonton*  
*Herb & Vegetable Stuffed Mushrooms*

### *~ 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*

**~ 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*

OR

**~ Salad Appetizer Combo ~**

**Choice of One:**

***Baby Field Greens in a Birds Nest***

*Served with Grilled Vegetables, Cherry Tomatoes, French Cucumbers, Orchids, and a Creamy Balsamic Vinaigrette*

***Grilled Vegetable Salad***

*Grilled Italian Vegetables Marinated in Balsamic Vinegar, Tossed Field Greens, Cherry Tomatoes, Toasted Almonds and Garlic Croutons*

**~ Entrees ~**

**Choice of 2 Tableside**

*Roasted Prime Ribs Aux Jus*

*Grilled Rib Steaks Served with a Veal Demi Glace*

*Chateaubriand Served with a Honey Bourbon Sauce*

*Grilled Filet Steaks Served with a Portobello Mushroom Gravy*

*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*

**~ 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 7% sales tax & 20% service charge*

***Pricing***

*Tableside: \$140.00 per person  
Professional Meals: \$50.00 per person  
Prices are inclusive of 7% sales tax & 20% service charge*



***Included In Package:***

*Fresh Floral Centerpieces for Cocktail Hour and Reception Room  
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***

*Maitre 'D Gratuity not included  
Mashgiach fee not included*

***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,*

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