

The Classic Wedding Reception
at
Jumping Brook Country Club



Five Hours of Premium Liquor Open Bar

Ice Sculpture for your Cocktail Hour

~ Your choice of either a Swan, Heart Shape or Initial Design ~
~ Butler Passed Champagne with Strawberries or Sangria upon Guests' Arrival ~

~ White Glove Service for your Cocktail Hour ~

Your Choice of Ten Butler Passed Hors D' Oeuvres on Silver Trays:

<i>Hibachi Beef Skewers</i>	<i>Mini Crab Cakes with Remoulade Sauce</i>
<i>Lobster En Croute</i>	<i>Potato Pancakes with Apple Dipping Sauce</i>
<i>Wild Mushroom Phyllo</i>	<i>Crabmeat Stuffed Mushroom Caps</i>
<i>Smoked Chicken & Cheese Quesadillas</i>	<i>Mozzarella Sticks</i>
<i>Spinach Stuffed Mushroom Caps</i>	<i>Baked Brie with Raspberry in Phyllo</i>
<i>Spanakopita</i>	<i>Assorted Petit Quiches</i>
<i>Coconut Shrimp with Ginger Sauce</i>	<i>Sesame Chicken</i>
<i>Jalapeño Poppers</i>	<i>Mini Potato Knishes</i>
<i>Scallops Wrapped in Bacon</i>	<i>Crab Rangoon</i>
<i>Petit Franks in Puff Pastry</i>	<i>Beef Tenderloin on Focaccia Crisps</i>
<i>Mini Ruebens</i>	<i>Vegetable Spring Rolls</i>
<i>Skewered Creole Shrimp with</i>	<i>Pot Stickers with Sweet & Sour</i>
<i>Dill Remoulade Dipping Sauce</i>	<i>Gourmet Dipping Sauce</i>

Choice of Four Gourmet Chafing Dishes:

~ Eggplant Rollatini ~ Shrimp & Scallops in Scampi Sauce ~ Tri-Colored Tortellini Alfredo ~
~ Penne a la Vodka ~ Beef Murphy ~ Mussels Marinara ~
~ Chicken prepared Francaise, Marsala or Provencal ~
~ Fried Calamari Fra Diablo ~ Sausage & Peppers ~

Elaborate Cold Station Display:

Sliced Seasonal Fresh Fruit
International Cheeses and Crackers,
Vegetable Crudités with Bleu Cheese Dressing

Your Choice of Three Chef Manned Stations:

Pasta Station

2 Pastas &
2 Sauces

Asian Station

Beef and Chicken Oriental
Mini Egg Rolls ~ Fried Rice

Carving Station - Choice of one:

Turkey Breast ~ Baked Ham
London Broil ~ Roast Loin of Pork

Fajita Station

Sautéed Beef and Chicken ~ Hand Rolled
Flour Tortillas ~ Fresh Homemade Salsa

Mashed Potato Station

Gourmet Mashed Yukon Gold & Sweet Potatoes
Country Fresh Gravy ~ Assortment of Toppings

~ Wedding Dinner ~

Traditional Champagne Toast

Appetizer - Select One

Penne a la Vodka

Cheese, Lobster or Wild Mushroom Ravioli

Seasonal Sliced Fruit Plate Finished with a Raspberry Drizzle

Grilled Portobello Mushroom in Herbed Bread Crumbs with Roasted Peppers & Fresh Mozzarella

Salad - Select One

Classic Caesar Salad

Jumping Brook's Traditional Mixed Field Greens with Balsamic Vinaigrette

Entrees - Choice of 3 Tableside

Chateaubriand

Boneless Breast of Chicken

Broiled Fillet of Salmon

Dessert

Customized Tiered Wedding Cake

Freshly Brewed Coffee, Tea and Decaf



Included in Package:

Fresh Floral Centerpieces for Reception Room

Floor Length Ivory Linens with Your Choice of Napkins

Private Suite for Bridal Party & Groomsmen Room

Valet Parking ~ Direction Cards ~ Place Cards

Please ask to see our List of "Enhancements"

~ For additional options ~

Maître D' Gratuity is Not Included

Deposit Schedule:

\$1,500.00 upon booking of affair & 50% due six months prior to affair

Balance and Final Guest Count due 3 days prior to affair by Cash, Money Order or Certified Check.

Call Today to Ask about our Fantastic Pricing!!

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

www.jumpingbrookcc.com

Rev. 03-17 Ron