

Jumping Brook Country Club

Cocktail Wedding Reception

Premium Open Bar for Five Hours

Champagne Toast

Ice Sculpture for your Cocktail Hour

~ Your Choice of either an Initial, Swan or Heart Shape Design ~

~ Butler Passed Champagne with Strawberries or Sangria upon Guests' Arrival ~

~ White Glove Service ~

Your Choice of 8 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>Spanikopita</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 Reubens</i>	<i>Vegetable Spring Rolls</i>
<i>Skewered Creole Shrimp with Dill Remoulade</i>	<i>Pot Stickers with Sweet & Sour Gourmet Dipping Sauce</i>

The Cold Station:

Garden Fresh Crudité and Dip ~ International Cheese and Crackers

Antipasto Display ~ Sliced Seasonal Fruit

The Carving Station ~ Select Two:

~ Boneless Leg of Lamb ~ Baked Virginia Honey Ham ~

~ Roast Breast of Turkey ~ Roast Sirloin of Beef ~ Roast Loin of Pork ~

Served with Chef's Selection of Appropriate Accompaniments

Your Choice of 2 Chef Manned Stations:

Pasta Station

2 Pastas and

2 Sauces

Asian Station

Beef and Chicken Oriental

Mini Egg Rolls ~ Fried Rice

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

Crepe Station

Delicate crepes filled with an assortment of sautéed

Vegetables and Chicken ~ Topped with a Creamy Mornay Sauce or Roasted Red Pepper Coulis

Dessert ~

*Customized Tiered Wedding Cake
An Extravagant Display of Assorted Cakes, Mini Italian Pastries,
Petit Fours and Chocolate Covered Strawberries*

Freshly Brewed Coffee, Tea, Decaf

*International Coffee Station with Cordials
Including Sambuca Romano, Bailey's Irish Cream, Kahlua, Jameson Irish
Whiskey, Amaretto Di Saronno
Topped with Fresh Whipped Cream and Cinnamon*

Included in Package:

*Fresh Floral Centerpieces for your Reception Room
Floor Length Ivory Linens with Your Choice of Napkins
Private Suite for Bridal Party & Groomsmen Room
Valet Parking ~ Direction Cards ~ Place Cards ~ Coat Check*



Please ask to see our List of "Enhancements"
~ For additional options ~

Maître D' Gratuity 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