



~Basking Ridge Country Club~
Bar/Bat Mitzvah Package

Adult Cocktail Hour Service

Four Hour Premium Open Bar

Miller Lite, Heineken, Budweiser, Sam Adams Seasonal
Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Merlot
Absolut, Beefeaters, Dewars, Sauza Tequila, Bacardi, Captain Morgan, Malibu Rum, Jack Daniels, Seagrams 7, Southern
Comfort, Sweet & Dry Vermouth, Melon Liqueur, Apple Pucker, Triple Sec, Amaretto, Kahlua
Assorted Sodas, Fruit Juices, Sparkling Water

One-Hour Cocktail Service

Please Select Eight (8) of the Following Butler Passed Hors d'oeuvres...

Hot Selection

Tempura Style Shiitake Mushrooms, White Truffle Mayonnaise
Wild Mushroom "Cappuccino"
Miniature Grilled Brie Cheese Sandwich with Tomato-Raspberry Ketchup
Mini Sheppard's Pie in Savory Pastry
Mini Hamburger Slider with Melted Onions
Chicken Satè with Sesame Scented Peanut Sauce
Bourbon Glazed Filet Mignon Skewers
Spinach and Feta Cheese Miniature Tartlets with Micro Green Top
Parmesan Risotto Croquettes
Phyllo Wrapped Asparagus & Goat Cheese Bundles
Pan Fried Vegetable "Dim Sum"
Chinese Style Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Crispy Potato Pancakes with Sour Cream & Apple Dipping Sauce
All Beef Pigs-In-A-Blanket with Spicy Boardwalk Mustard
Sesame Chicken Morsels, Sweet Asian Chili Sauce

Cold Selection

Rare Cajun Beef on Garlic Croutons with Creole Aioli
Fresh Avocado Guacamole in a Roasted Corn Phyllo Cup
Personal Cuditè with Ranch Dipping Sauce
Asian Vegetable Nori Rolls, Wasabi and Pickled Ginger
Heirloom Tomato Gazpacho Shooter
Cured & Smoked Salmon Mousse on Russian Black Bread
Seared Ahi Tuna with Hoisin Dressing on a Crispy Rice Crouton
Skewers of Ripe Tomato & Fresh Mozzarella with Folded Basil Leaves
Truffled Beef Carpaccio with Shaved Shallot and Fresh Chive

Delicate China Spoons

Truffled Egg Salad with American Sturgeon Caviar and Red Onion
Chopped Chicken Liver with Cornichons
Smoked Salmon Tartar with Chives and Horseradish
Latino Tuna Tartare with Coconut Milk & Cilantro
Coconut Chicken Salad with Crispy Wontons
Sweet and Sour Salmon with Pickled Onions & Dill



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Delicious Heights Market Table

We Take Great Care to Obtain the Finest Ingredients From Farmers and Artisans Dedicated to Creating Their Delicacies with Patience, Attention to Quality and a Respect for the Earth.

With That Said, We at the Basking Ridge Country Club Would Like to Offer you a Unique Combined Selection of Displays, Featuring the Garden State's Best and Local Products:

An Inspired Arrangement of Imported and Domestic Cheeses

Garnished with Dried and Fresh Fruits and Nuts

Balsamic Shallots and Slow Roasted Sweet Garlic

Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers Served Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls and Herbed Sticks

Grilled Seasonally Ripe Vegetables

Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with

Extra Virgin Italian Olive Oil and Cracked Black Pepper

Crisp Garden State Vegetables with Two Hand-Blended Dips

Heirloom Salads

Tomatoes with Garden Basil and Fresh Mozzarella

Oven Dried Tomatoes with Grilled Artichokes

Roasted Asparagus with Fresh Ginger

Fire Roasted Tri-Colored Peppers and Balsamic Eggplant

Sweet Jersey Corn Salad with Crumbled Feta Cheese

Your Choice of One (1) of the Following Chafing Dish Items

Warm Spinach Dip, Pita and Tortilla Chips

Herb and Vegetable Stuffed Mushrooms

Vegetable Tempura, Soya Dipping Sauce

Salt Steamed Edamame with Crunchy Rice Noodles and Sake Dip

Baked Penne Pasta with 3-Cheeses

Tubes of Rigatoni with Broccoli Rabe and Crushed Plum Tomatoes



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Cocktail Hour Service

(Continued)

Your Choice of One (1) of the Following Stationary Displays

Designer Mac-n-Cheese Bar

A Selection of Three House Made Mac-n-Cheese Creations: Rich Vermont White Cheddar, Lightly Spiced Chipotle-Pepper Jack and Smooth Fontina-Smoked Gouda Served with a Topping Bar of Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper and Toasted Almonds

Self-Serve Nacho Bar

Freshly Fried Tri-Colored Corn Chips, Sliced Black and Green Olives, Dairy Fresh Sour Cream, Traditionally Seasoned and Ground Angus Beef, Pickled Jalapeños, Shredded Cheddar and Monterey Jack Cheeses, Freshly Made Guacamole and Salsa Roja

Cosmopolitan Potato Bar

Hot Mashed Golden Yukon Potatoes Served with a Service Bar of Condiments To Include Green Springs Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Whipped Ancho and Sweet Butters, Crème Fraiche, Grated Aged Pecorino Romano Cheese, Shredded Sharp Vermont Cheddar Cheeses and Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli Persillade

Persian Station

A Wide Variety of Chickpea Hummus, Roasted Pepper Hummus, Baba Ganouch, Tabbouleh, Armenian Lenil Salad, Herb Marinated Cucumbers and Fresh Yoghurt Dip Accompanied by Flat Breads, Pita Chips and Lavash Crisps

Far Eastern Station

Steamed and Fried Vegetable Potstickers, LoMein Stir Fry and Japanese Crispy Bean Curd with Sweet Chili Sauce and Crispy Noodles, Complemented by Edamame Stir-Fried Rice, Mirin Dumpling Sauce, Spicy Chili Oil and Sriracha Aioli

Chilled Display of Baked King Salmon

Baked Salmon Accompanied by Capers, Chopped Egg Whites and Yolks, Minced Red Onions, Garden Fresh Chives, Grated Horseradish and Served with Assorted Water Crackers and Russian Black Bread



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Your Choice of One (1) of the Following Chef Attended Stations

Pasta Station Selections

Your Pasta Station Will Include a Pepper Mill for grinding, Grated Parmesan Cheese, Herb Marinated Olives and Hot Pepper Flakes

Please Select Two (2)

- Tubes of Rigatoni Pasta with Cherry Tomatoes, Baby Spinach and Basil Champagne Sauce
- Conchiglie Pasta with Roasted Peppers, Black Olives and Artichoke Hearts with Basil Cream
- Penne Pasta with Fresh Peas and Triple Distilled Vodka Sauce
- Farfalle Pasta with Sweet Peas and Fresh Artichokes with White Pecorino Alfredo Sauce
- Cavatelli & Broccoli, Sautéed Garlic & Broccoli Tossed in Classic White Wine Garlic Sauce
- Bow Tie Pasta with Broccoli Rabe and Plum Tomato Scampi Sauce
- Asian Soba Noodles with Sugar Snap Peas, Shiitake Mushrooms and Carrot Threads with Sesame and Crushed Peanut Sauce

Carving Station: A Uniformed Chef will Carve...

Please Select Two (2)

- Prime Rib Eye of Beef, Port Wine Reduction and Horseradish Cream
- Slow Roasted Brisket, Gated Horseradish Cream and Natural Jus
- Pepper Cured Pastrami, Thousand Island Dressing & Boardwalk Mustard
- Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote
- Molasses Lacquered Corned Beef, Spicy Boardwalk Mustard & Grated Horseradish

The Hibachi Station

Please Select Three (3)

- On Wrought Iron, We Will Cook Skewered Beef, Portabella, Shrimp, Tuna or Chicken Sate
- Served with Thai Peanut Dipping Sauce & Assorted Chutneys

Crepe Station:

- Spinach Filling with Herbed Goat Cheese and Farm Fresh Cream
- Honey and Hoisin Glazed Duck with Julienne of Cucumbers and Scallions in
- Asian Moo Shu Pancakes with Plum Sauce

Upgraded Stations: (These Stations Require a Supplemental Fee)

The Smoke House

- Cured and Hickory Smoked Salmon Accompanied by Smoked Rainbow Trout & Flaked Whitefish Salad Serve with Potato Pancakes, Russian Black Bread and Toasted Seeded Rye Bread with Grated Horseradish, Vinegar Brined Capers, Chopped Bermuda Onions, Chopped Egg Whites and Yolks

Ceviche Station

- A Selection of 3 Grade "A" Ceviche to Include...
- Salmon with Horseradish and Herbs; Spicy Tuna and Mango; Hamachi with Coconut and Lime
- Served in Flower Petal Ice Bowls and Accompanied by Rainbow Tortillas, Guacamole and Fresh Heirloom Tomato Salsa

Japanese Sushi and Sashimi Selection

- An Elaborate Display of Sushi, Traditional Maki Hand Rolls and Ocean Fresh Sashimi
- Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Brewed Soy Sauce



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First Course Selection

Please Select One (1)

Chilled Parmesan Roasted Eggplant & Crisp Frisee Salad

Plum Tomato, Boursin Cheese, Garden Chives and Roasted Shiitake Mushrooms

3-Cheese Cannelloni

Mild Tomato "Gravy" with Parmesan and Parsley

Warm Grilled Eggplant, Goat Cheese and Oven Dried Tomato Bundle

Red Tomato Emulsion and Herb Salad

Sage Scented Gnocchi

Roasted Wild Mushrooms Over Sautéed Baby Spinach with Reggiano Parmesan and Toasted Pignoli Nuts

Parmesan Stuffed Rice Ball

Hand Grated Reggiano, Ribbons of Fresh Basil and Roasted Tomato "Gravy"

Organic Baby Vegetable Risotto

With a Parmesan "Cookie" and Herb Oil

Hearts of Romaine "Caesar Salad Style"

Dry Aged Jack Cheese and Extra Virgin Olive Oil

Field Green Salad

Kiln Dried Cranberries, Sweet Roasted Pecans and Granny Smith Apple
Strawberry Balsamic Dressing

Baby Spinach Salad

Grilled Marinated Asparagus, Red Onion and Local Mushrooms
Orange Citrus Vinaigrette

Greek Salad

Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions
Oregano and Feta Dressing



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Dinner Dance Service

Each Entree will be Accompanied by the Evenings Freshest Seasonal Vegetables and Starch
Served with Freshly Baked Dinner Rolls and Creamery Butter

Entrée
Selection Please
Select Two (2)

Beef Collection:

Roasted Dry Aged Rib Eye, au Jus
Red Wine Braised Short Ribs, Natural Reduction
Grilled London Broil, Cabernet Butter
Roasted NY Sirloin, Mushroom Bordelaise
Slow Cooked Beef Brisket, Natural Juices

Seafood Collection:

Baked African Grouper, Tomato Ginger Butter
Roasted Salmon Fillet, Citrus Butter Sauce
Tilapia Fillets, Sherry-Soya Butter
Basted Golden Rosefish, Lemon Beurre Blanc
Norwegian Salmon, Horseradish Shallot Butter

Chicken Collection:

Lemon Braised Chicken, Lemon Beurre Blanc
Citrus Glazed Chicken, Basil Butter Sauce
Sautéed Free Range Chicken, Madeira Sauce
Boursin Chicken, Garlic-Cream Cheese Alfredo

Pasta Collection:

Eggplant Rollatini Topped With Marinara
Balsamic Glaze & Unfiltered Basil Oil
Seasonal Vegetable Strudel
Over Charred Scallions and Sesame Cress
Coulis of Roasted Peppers

Dessert

Celebratory Torah Cake

Plated Desserts

Additional \$ - Choice of One (1) of the Following...

Creamy NY Style Cheesecake, Wild Berry Coulis
Carrot Cake with Cinnamon Sauce
Chocolate Mousse Dome, Tahitian Vanilla Sauce
Tiramisu, Espresso Anglaise

Baked Apple Crumb Tart, Brown Sugar Cream
Individual Pecan Pie, Molasses Sauce
Ginger-Blueberry Pie, Sweet Ginger Coulis

Or

Petite Four Plates of Assorted Miniature French, American and Italian Pastries and Cookies

Freshly Brewed Delicious Heights Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping



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Young Adult Mocktail Hour

Mocktail Bar

Frozen Fruity Mocktails Served by a Uniformed Attendant During Cocktail Hour
“Basking Ridge Country Club’s Own” Punch Without the Punch
Soft Drinks and Fresh Juices

Butler Passed Young Adult Hors d’oeuvres

One-Hour Mocktail Service

Please Select Five (5)

All Beef Pigs-In-A-Blanket with Boardwalk Mustard
Sesame Chicken Morsels, Sweet Chili Sauce
Fried Mac-n-Cheese Fritters
Asian Vegetable Nori Rolls
Pizza Bagels
Crispy Potato Pancakes, Apple Dipping Sauce
Skewers of Ripe Tomato & Fresh Mozzarella with Folded Basil Leaves

From an Elegantly Decorated Satellite Station

Please Select One (1) of the Following

“Little Italy”

Flat Bread Pizza’s

Accompanied by Grated Parmesan Cheese, Hot Pepper Flakes and a Black Pepper Mill
Bruschetta with Marinated Plum Tomatoes and Fresh Basil
Personal Garlic Bread

“All American”

Hamburger and Beef Frankfurter Sliders with Ketchup and Yellow Mustard
“Loaded” Tater Tots

“Far East”

Chinese Style Vegetable Egg Rolls with a Sweet Scallion Dipping Sauce
Chow Fun Noodle Stir Fry
Sesame Breaded Chicken Breast with Sweet Chili and Honey Dipping Sauce

“Cinco de Mayo”

Make Your Own Taco Bar

Served with Corn Taco Shells with Spiced Ground Sirloin, Diced Tomato, Guacamole, Shredded Lettuce,
Chopped Scallions, Sour Cream and House Made Salsa
Tri-colored Nachos with Monterey Jack Cheese, Refried Beans & Spring Onions



BASKING RIDGE
COUNTRY CLUB CATERING

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Young Adult Dinner Buffet

Buffet is Served with French Fries and Our Chef's Selection of Daily Vegetable

Please Select Three (3) of the Following...

Broiled Sirloin Tips, Bourguignon Style with Hot Homemade Potato Chips

Grilled and Marinated Free Range Chicken Breast with Blended Wild Rice

Rigatoni Pasta with Plum Tomato Sauce and Grated Parmesan Cheese

Penne Pasta Bolognaise

Traditional Chicken Parmesan, Mozzarella Cheese and Marinara Sauce

Chicken Tenderloin Fingers, Honey Mustard Sauce

Braised Italian Meatballs with Bow Tie Pasta

Pulled Chicken Mac-n-Cheese, Baked with Mild Cheddar Sauce

Dessert

Celebratory Torah Cake

Ice Cream Bar

Vanilla & Dark Chocolate Ice Cream with Assorted Toppings to Include Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles and German Gummy Bears

Additional Dessert Stations

Venetian Display

\$

Assorted Miniature Pastries to Include...Mocha Éclairs, Flavored French Macaroons,

Chocolate Truffles & Bon-Bons, Layered Tortes, Freshly Baked Brownies,

House Baked Strawberry Short Cake, Assorted Petits Fours, Summer Delight,

Chocolate Royal, Classic Opera Torte, Traditional Tiramisu and

Chocolate Dipped Jumbo Strawberries

Choice of Bananas Foster Station or Apple Cinnamon Crepe Station

Customized Candy Bar

\$

Upon Exit of your Reception, Your Guests will be "treated" to Scoops of Assorted Candies, Chocolates, Hand Spun Cotton Candy made to Order, and a Selection of Other Varied Delicious Sweets in cellophane To-Go Bags.

Swiss Chocolate Fondue

\$

An Elegant Centerpiece of Melted Swiss Milk Chocolate Surrounded by Fresh Strawberries, Pretzel Logs, Rice Crispy Treats, Sugar Wafers, Vienna Fingers, Pretzel Rods, Nilla Wafers, Twizzlers and Sweet Marinated Cherries, Bananas, and Giant Marshmallows

