



BASKING RIDGE
COUNTRY CLUB CATERING

The Par 3 Plated Menu

First Course

(Please Select One)

Sage Scented Gnocchi

Roasted Wild Mushrooms Over a Bed of
Sautéed Spinach with Reggiano Parmesan &
Toasted Pignoli Nuts

Organic Baby Vegetable Risotto

With a Parmesan "Cookie" and Herb Oil

Parmesan Stuffed Rice Ball

Traditional Tomato "Gravy"

Penne Pasta with Triple Distilled Vodka Sauce

Fresh Peas and Prosciutto de Parma

Organic Field Greens with Toasted Almonds

Dried Currants and Strawberry-Balsamic Vinaigrette

Greek Salad

Romaine, Tomatoes, Red Onion, Cured Olives
Sliced Cucumber and Feta-Oregano Vinaigrette

Hearts of Romaine "Caesar Salad Style"

Dry Aged Jack Cheese and Extra Virgin Olive Oil

Caprese Salad

Fresh Mozzarella & Vine-Ripened Tomatoes with
Extra Virgin Olive Oil, Black Pepper & Fresh Basil

Entrée

(Please Select Two)

All Entrees are Served with Our Chef's Selection of Daily Starch & Vegetable

Braised Short Ribs

Natural Reduction

Molasses Lacquered Pork Loin

Apple Cider Reduction

Wasabi Pea Dusted Salmon

Miso Glaze

European Grouper

Asparagus Stir Fry

Lemon Braised Chicken

Meyer Lemon – White Wine Sauce

Chicken Parmigiana

Farm Fresh Cheese and Tomato "Gravy"

Franchaised Chicken Breast

Mushroom Marsala Sauce

Eggplant Rollatini

Marinara, Balsamic Glaze & Pure Basil Oil

Dessert

(Please Select One)

Creamy NY Style Cheesecake, Wild Berry Coulis

Carrot Cake with Cinnamon Sauce

Chocolate Mousse Dome, Tahitian Vanilla Sauce

Or

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

Or

Uniquely Designed Special Occasion Cake

Tiramisu, Espresso Anglaise

Baked Apple Crumb Tart, Brown Sugar Cream

Ginger-Blueberry Pie, Sweet Ginger Coulis

Freshly Brewed Delicious Heights Regular & Decaffeinated Coffee & Teas & Soft Drinks Included

Lunch is Available Until 2:30pm

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax