



~The Wedding Brunch Celebration~

Beverage Arrangements

Four Hours of Open Bar Service Featuring Wine, Champagne, Imported and Domestic Bottled Beer, Bloody Marys, as well as a Full Array of Apple, Cranberry, Orange, Grapefruit and Tomato Juices, Carbonated and Still Waters and Soft Drinks

Upon Your Guests Arrival, We Will Butler Pass...

The Basking Ridge Country Club's Famous Pomegranate and Ginger Cocktail



Servers will Butler Pass

Eight (8) of the Following Hors d'oeuvres...



Warm English Cheddar and Onion Quiche
Miniature Grilled Brie Cheese Sandwiches with Tomato-Raspberry Ketchup
Pure Pork Sausage Wrapped in French Crepes
Double Rich Hot Chocolate "Cappuccino" with Skim Milk Lather
Spinach and Feta Cheese Miniature Tartlets
Smoked Salmon Mousse on Russian Black Bread
Grilled Amish Ham Sates with Maple Peanut Drizzle
Hardwood Bacon Wrapped Cinnamon Dipped Brioche
Cantaloupe Skewers with Fresh Berries
Herb Scrambled Eggs with Cave Aged Gruyere Cheese in Sweet Corn Phyllo
Baby Potato Pancakes Topped with Scallion Cream Cheese and Lox
Citrus Shrimp Hash with Fine Herbs in a Puff Pastry Cups
Mini Monte Cristo with Wild Berry Coulis



"THE FINEST EARLY DAY MARKET TABLE"



We at the Basking Ridge Country Club Would Like to Offer you a Unique Brunch Display
Which is Likely to Include...

A Display of Imported and Domestic Cheeses, Sliced Fresh Melons and Berries with Yoghurt Fondue
Grilled Local Vegetables with Extra Virgin Olive Oil and Cracked Black Pepper
Freshly Baked Coffee Rings, Assorted Freshly Baked Danish
An Array of House Baked Muffins and All Butter Croissants
The Basking Ridge Country Club Iron Baked Coffee Cake
Crudit  of Crisp Garden State Vegetables with Two Hand-Blended Dips
Freshly Baked Focaccia Crisps, Mini Bagels with Assorted Spreads and Artisan Jams

From Silver Chafers We Will Serve...

Wild Mushroom and Garden Vegetable Quiche with Monterey Jack Cheese
Crisp Bacon and German Style Breakfast Sausage

~The Wedding Brunch Celebration~

Continued

Wedding Brunch Reception

First Course, served to your table

(Please select one)

Hearts of Romaine “Caesar Salad Style”

Dry Aged Jack Cheese and Extra Virgin Olive Oil

Or

Tri Color Salad with Dried Currants and Toasted Almonds

Strawberry-Balsamic Vinaigrette

An Assortment of Artisan Dinner Rolls with Fresh Creamery Butter

From Silver Chafing Dishes We Will Serve...

Free Range Chicken Breast with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes

Roasted Salmon Fillets Over Steamed Baby Spinach with Light Shallot Sauce

Herb Roasted New Potatoes

Cavatelli Pasta with Black Olives, Cannellini Beans and Plum Tomato Scampi Sauce

Medley of Steamed Seasonal Vegetables

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A Uniformed Chef Will Carve Your Choice of One (1) of the Following Slow Roasted Meats...

Black Peppercorn Crusted Rib Eye of Beef, Port Wine Reduction and Horseradish Cream

Smoked and Roasted Smithfield Ham, Whole Grain Mustard Sauce

Asian Plum Roasted Loin of Pork, Soya Reduction Sauce

Spice Crusted Pastrami, Whole Grain Mustard Cream

Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote

Molasses Lacquered Corned Beef, Spicy Boardwalk Mustard & Grated Horseradish

Dessert

Your Elegant and Specially Designed Custom Wedding Cake

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Delicious Heights Coffee Service

Freshly Brewed Delicious Heights Blended Coffee - Regular and Decaffeinated

Assorted Teas for Steeping

Four Hour Reception

All Menu Prices are Subject to 20% Service Charge, 3% Maître d Fee and Applicable Sales Tax