



Basking Ridge Country Club **~Bar/Bat Mitzvah Afternoon Reception Package~**

We are so excited that you have considered The Basking Ridge Country Club to host your child's most special day! We are proud to offer you our Mitzvah Reception Package for your four hour Afternoon Reception. These arrangements reflect our clients' most requested selections and have been designed to simplify and facilitate both menu planning and budgeting. We are also pleased to offer the experience and convenience of our Executive Sales Consultants in order to tailor a special package according to your individual tastes and specific requirements.

Your Reception Package Will Include:

- Elegantly decorated hors d'oeuvres and cocktail hors d'oeuvre stations
- Champagne toast with our select house champagne
- Tableside entrée selection and wine service
- Torah cake designed by our exclusive partnering vendor
- Wide color selection for your table linens and napkins
- Fireplace in every room
- Custom LED lighting package
- Coat check attendant (seasonally)
- Personalized menu cards
- Direction cards and place cards

To Enhance Your Reception, the Following May be Added at an Additional Cost:

- Exclusive use of the entire banquet facility
- Upgraded top shelf level brand liquors
- Personalized ice sculpture
- An array of Dessert Displays and "To-Go" stations for your exiting guests
- Elegant outdoor Garden Tent available for your cocktail hour

Five Hour Open Premium Bar

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

(Top Shelf Liquor Package is Available for an Additional \$16 Per Person)



~Basking Ridge Country Club~
Bar/Bat Mitzvah Package

Adult Cocktail Hour Service

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 Sliders 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 Cruditè 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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Adult Cocktail Hour Service

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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Adult 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 or Shredded Chicken, 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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Adult Cocktail Hour Service

(Continued)

Upgraded Displays:

(These Stations Require a Supplemental Fee)

The Smoke House

\$12 Additional Per Person

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

Ceviche Station

\$12 Additional Per Person

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 Display

\$16 Additional Per Person without Chef

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

Turn your Sushi and Sashimi Display into a Live Action Station with Kimono-Clad Sushi Chefs
Add \$500.00



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Adult Cocktail Hour Service
(Continued)

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

Pasta Station Selections... Please Select Two (2)

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

- 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

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

Sauté Station... Please Select Two (2)

- Medallions of Beef Tenderloin au Poivre
- Sautéed Portobello Mushrooms with Shallot Demi Glace
- Chicken with Lemon, Fresh Thyme and Crispy Capers Berries, Champagne Citrus Sauce

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 Fraîche, Crispy Bacon
- Grated Aged Pecorino Romano Cheese, Shredded Sharp Vermont Cheddar Cheeses and
- Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli Persillade

Stir Fry Noodle Station

In a Hand Hammered Wok, a Uniformed Chef will Prepare

- Lo Mein or Chow Fun Noodles, Accompanied by Mung Bean Sprouts, Shiitake Mushrooms, Scallions,
- Snow Peas and Plum Roasted Duck Served Chinese Take-Out Boxes, Accompanied by Lucky Fortune Cookies
- Carrot Threads and Mung Bean Sprouts, Ginger-Sesame Glace



~**Basking Ridge Country Club**~
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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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Lunch Reception 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
Sliced Chateaubriand, Classic Demi Glace

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

-and-

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

International Coffee Bar \$15/person Additional

Cappuccino, Espresso, Latte & Macchiato Made to Order with a Selection of Jameson, Sambuca, Baileys, Kahlua & Amaretto All Accompanied by a Variety of Flavored Sweeteners, Creamers and Imported Italian Flavored Syrups



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Bar/Bat Mitzvah Package

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



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Young Adult Lunch 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 Bolognese
- 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

Upgraded Dessert Stations

(These Stations Require a Supplemental Fee)

Venetian Display \$16/person

Choice of Bananas Foster Station or Apple Cinnamon Crepe Station
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

Customized Candy Bar \$8/person

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 \$12/person

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



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Bar/Bat Mitzvah Package

Grab – n – Go Stations / Late Night Snack

Delight your guests with one of our creative Carryout Stations!

Cider Mill

\$6 Additional Per Person

Sugar Doughnuts
Warm Cinnamon Spiced Apple Cider

Grilled To Go

\$9 Additional Per Person

Angus Beef Slider
Housemade Potato Chips
Bottled Water

Jersey Strong

\$9 Additional Per Person

Pork Roll, Egg and Cheese Sandwich
Hash Brown Potato
Bottled Water

Outt'a Left Field

\$6 Additional Per Person

Warm Salted NY City Pretzel
Cracker Jacks
Bottled Water

Ciao Bella Bakery

\$6 Additional Per Person

Choice of Large Black & White Cookie or Homemade Chocolate Chip Cookie
Ice Cold Whole and Chocolate Milk Boxes

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

All Young Adult Events are subject to a Security Fee.