



Basking Ridge Country Club Golf Outings

Basking Ridge Country Club has established itself as a premier destination for tournament coordinators and event planners in New Jersey. Our experienced staff takes the worry out of planning your golf tournament or gathering and is dedicated to handling every aspect of your organization's event. Basking Ridge Country Club is available on Mondays to host your charity or client golf outing.



Your day includes:

- ❖ Exclusive Use of our Private 18 Hole Golf Course Including Driving Range and Practice Putting Greens
- ❖ Green Fees, Golf Carts, Locker Room Facilities, and Professional Tournament Scoring
- ❖ Special Contests consisting of Closest to the Pin, Longest Drive, and Straight Drive
- ❖ Outings that exceed 120 players will incur additional charges for cart rentals and transporting fees

Golf Only Packages

May 14 – June 25 and September 10 – October 15

Please Inquire for Pricing

\$15. Pro Shop Credit

9 Hole Golf Outing *Please Inquire for Pricing*

April 16 – May 7 and October 22 – November 5

Please Inquire for Pricing

\$30. Pro Shop Credit

9 Hole Golf Outing *Please Inquire for Pricing*

July and August

Please Inquire for Pricing

\$15. Pro Shop Credit

9 Hole Golf Outing *Please Inquire for Pricing*

Inquire about our Golf Clinics!

*For more information please contact the sales office by emailing info@baskingridgecatering.com
or by calling (908) 953-8092.*

185 Madisonville Road, Basking Ridge, NJ 07920



Golf Outing Package Options

CHOICE OF:

Continental Breakfast Buffet

Chilled Fresh Orange, Grapefruit and Cranberry Juices

Whole Seasonal Fruits

Freshly Baked Croissants, Baked Bagels, Assorted Muffins,
Assorted Danish Pastries with Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Chilled Plain and Fruited Yogurts

Assorted Cereals, Grains and House-Made Granola

Cottage Cheese

Hard Boiled Free Range Eggs

Freshly Brewed Outpost Blended Coffee - Regular and Decaffeinated - Assorted Teas for Steeping

Please Inquire for Pricing

Breakfast Buffet

Chilled Fresh Orange, Grapefruit and Cranberry Juices

Whole Seasonal Fruits

Freshly Baked Croissants, Baked Bagels, Assorted Muffins,
Assorted Danish Pastries with Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Fluffy Scrambled Eggs

Oven Baked Idaho Potatoes with Caramelized Onions

Hickory Smokehouse Bacon and Country Sausage

Freshly Brewed Outpost Blended Coffee - Regular and Decaffeinated - Assorted Teas for Steeping

Please Inquire for Pricing

An Omelet Station May Be Added to Your Breakfast Buffet

Omelets Made to Order with Bacon, Diced Virginia Ham, Local Mushrooms, Bell Peppers,
Diced Tomatoes, Cheddar and Swiss Cheeses, Bermuda Onions, Fresh Spinach and Egg Whites

Please Inquire for Pricing

Boxed Lunch

Each Boxed Lunch Comes with Whole Fresh Fruit, a Bag of Chips, Homemade Cookie and Choice of Soft Drink

Please Select up to Three (3) Sandwich Selections

Grilled Portobello and Zucchini Wrap

Balsamic Roasted Peppers and Organic Field Greens in Spinach Flat Bread

Lightly Smoked Ham and Imported Swiss

Clover Honey Mustard and Cos Lettuce on Seeded Rye

Butter Basted Turkey Breast

Smokehouse Bacon and Red Tip Lettuce with Marinated Tomatoes on a Portuguese Roll

Chicken Caesar Wrap

Romaine Lettuce and Parmesan Cheese Rolled in Herbed Flat Bread

Thinly Sliced Roast Beef on a Durum Wheat Roll

Romaine Lettuce Hearts with Shaved Bermuda Onion and Horseradish Cream

Please Inquire for Pricing

Barbeque Lunch

Yukon Gold Potato Salad

Garden Pasta Salad with Assorted Grilled Vegetables and Pesto Dressing

House-Made Health Slaw

Char-Grilled Hamburgers, Cheeseburgers and Hot Dogs

Bourbon Barbequed Chicken

Lettuce, Tomatoes, Onion and Half Sour Pickles

Fresh Buns and Appropriate Condiments

Watermelon Wedges

Freshly Baked Cookies and Chocolate Brownies

Delicious Heights Iced Tea and Assorted Soft Drinks

Please Inquire for Pricing

Somerset Deli Lunch Buffet

Salad Selection

Please Select Two (2)

Marinated Cucumber and Carrot Salad
Antipasto Salad
Creamy Cole Slaw
Fresh Pasta Vegetable Salad with Pesto
Artisan Herbed Potato Salad

Sandwich Selection

Please Select Four (4)

Grilled Portobello and Zucchini Wrap

Balsamic Roasted Peppers and Organic Field Greens in Spinach Flat Bread

Lightly Smoked Ham and Imported Swiss

Clover Honey Mustard and Cos Lettuce on Seeded Rye

Butter Basted Turkey Breast

Smokehouse Bacon and Red Tip Lettuce with Marinated Tomatoes on a Portuguese Roll

Chicken Caesar Wrap

Romaine Lettuce and Parmesan Cheese Rolled in Herbed Flat Bread

Pecan Chicken Salad

Butter Lettuce and Tomato on Molasses Wheat Bread

Grilled Shallot Marinated Chicken Breast

Spinach Leaves and Ranch Dressing on a Country Loaf

Thinly Sliced Roast Beef on a Durum Wheat Roll

Romaine Lettuce Hearts with Shaved Bermuda Onion and Horseradish Cream

Grandma's Albacore Tuna Salad

Fresh Dill and Tender Spinach on a Focaccia Roll

Freshly Baked Cookies and Chocolate Brownies

Delicious Heights Iced Tea and Assorted Soft Drinks

Please Inquire for Pricing

COCKTAIL RECEPTION OPTIONS

Butler Passed Hors D'oeuvres

One-Hour Cocktail Service (Selection of eight)

Please Inquire for Pricing

Delicious Heights Market Table

A Generous Combined Selection of Some of New Jersey's Best and Local Products,
Which are Likely Include...

An Elaborate Display 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

Seasonal Vegetable Display

Garden State Vegetable Crudités with Two Hand-Blended Dips

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with Extra Virgin Italian Olive Oil and Cracked
Black Pepper

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

Please Inquire for Pricing

Antipasto Display

Imported Provolone, Sopressata, Prosciutto di Parma, Dry Aged Salami, Shallot Balsamico, Marinated

Artichoke Hearts, Roasted Garlic Peppers, Bocconcini, Caponata, Dried Salami, Olives and Preserved

Cherry Peppers with Bastone and Crostini Breads

Please Inquire for Pricing

American Raw Bar

An Elaborate Shaved Iced Display of Citrus Poached Jumbo Shrimp, Chesapeake or Blue Point Oysters,

Little Neck and Cherrystone Clams and North Atlantic Crab Claws

Served with Spicy Cocktail and Mignonette Sauces with Freshly Grated Horseradish and Fresh Lemon

Please Inquire for Pricing

Dinner Buffet

Organic Field Greens Salad

Marinated Grape Tomatoes, Shaved Red Onion, Shredded Carrots and Bell Peppers
Aged Balsamic Vinaigrette

From Silver Chafing Dishes, We Will Serve...

Sautéed Beef Tenderloin Tips with Carrots, Classic Demi Glace
Farfalle Pasta with Broccoli Rabe and Plum Tomato Scampi Sauce
Sautéed Free Range Chicken, Roasted Tomato Cream Sauce
Pan Baked African Grouper, Tomato Ginger Butter

Accompanied by the Evenings Freshest Seasonal Vegetables and Starch
With Freshly Baked Dinner Rolls with Creamery Butter

Dessert

Display of the Chef's Daily Desserts

From Silver Coffee/Tea Urns...

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

Please Inquire for Pricing

Bar Packages

Please Inquire for Pricing

Golf Package Enhancements

Beverages on the Course

Draft Beer, Gatorade, Sodas, and Bottled Water

Halfway House

Items available on a cash or consumption basis

Beverage Cart

Items available on a cash or consumption basis

*All Menu Prices are Subject to 20% Service Charge
NJ Sales Tax will be added to events who do not qualify for tax exempt status*