



185 Madisonville Road
Basking Ridge, NJ 07920
908-953-8092

The Afternoon Mitzvah Package

2022-2023

Inclusions

- Four Hour Open Premium Bar
- Cocktail Hour Music provided in the Vista Lounge
- Champagne Greeting upon arrival at Cocktail Hour
- Optional Signature Cocktail OR Seasonal Sangria
- Champagne Toast
- Torah Cake Provided by our Exclusive Partnering Vendor
- Wide Color Selection for your Table Linens & Napkins
- Bar & Service Staff Provided
- Coat Check Attendant (seasonal)
- Ballroom Lighting Enhancement
- Personalized Menu Cards
- Table Numbers
- Place Cards with Basking Ridge Catering Emblem
- Individualized Floor Plan

Cheers!

Four Hour Open Premium Bar

BEER - Miller Lite, Heineken, Budweiser, Sam Adams Seasonal

WINE - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

LIQUOR - Prairie Organic Vodka, Tito's, Prairie Organic Gin, Dewars, Sauza Tequila, Bacardi, Captain Morgan, Jack Daniels, Seagrams 7, Southern Comfort, Sweet & Dry Vermouth, Apple Pucker, Triple Sec, Peach Schnapps, Amaretto, Kahlua

OTHER - Assorted Sodas, Fruit Juices, Sparkling Water, Coffee & Tea

Top Shelf Liquors

Available for an Additional \$16 Per Person

Ask Us About ...

Signature Cocktail OR Seasonal Sangria

Complimentary with Ingredients Included with your Bar Package

Cocktail Hour

TWELVE BUTLER PASSED HORS D'OEUVRES

Miniature Beef Wellington

Miniature Cheeseburger Slider
American Cheese & Melted Onions

Chicken Satay
Sesame-Peanut Sauce

Asparagus & Goat Cheese Bundles
Wrapped in Phyllo

Mushroom Profiterole

Vegetable Spring Rolls
Sweet Scallion Chili Dipping Sauce

Pigs-In-A-Blanket
Spicy Boardwalk Mustard

Miniature Loaded Potato Skins
Aged Cheddar & Bacon

Sesame Chicken Morsels
Sweet Asian Chili Sauce

Ruben Spring Roll

Seared Ahi Tuna
Hoisin Dressing & Crispy Rice Crouton

Caprese Skewers
Ripe Tomato, Fresh Mozzarella & Folded Basil Leaves

Cocktail Hour Displays

THE MARKET TABLE

An Inspired Arrangement of Imported & Domestic Cheeses

Garnished with Dried & Fresh Fruits & Nuts
Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls & Herbed Sticks

Farmer's Market Display

Zucchini, Yellow Squash, Eggplant, Asparagus & Carrots with
Extra Virgin Italian Olive Oil & Cracked Black Pepper
Crisp Garden State Vegetables with Two Hand-Blended Dips
Chickpea Hummus

Heirloom Salads

Oven Dried Tomatoes with Grilled Artichokes
Roasted Asparagus with Fresh Ginger
Fire Roasted Tri-Colored Peppers & Balsamic Eggplant
Sweet Jersey Corn Salad with Crumbled Feta Cheese

Market Table Enhancement

DH Chicago Style Spinach Dip • Pita & Tortilla Chips

STATIONARY DISPLAY • Choice of (1)

Designer Mac-n-Cheese Bar

Bite-Sized Fried Mac-n-Cheese Fritters
Two House Made Mac-n-Cheese Creations:
Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack
Accompaniments to include:
Toasted Japanese Panko Crumbs • English Peas •
Minced Garden Herbs • Sweet Shallot Marmalade • Parmesan Cheese • Fresh Baby Spinach •
Marinated Free-Range Chicken • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

American Bistro

Philadelphia Cheesesteak Sliders • Mac-n-Cheese Bites • Watermelon-Feta Cheese Salad •
Onion Rings • Seasoned French Fries • Mozzarella Sticks with Marinara Dipping Sauce

Cosmopolitan Potato Bar

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes
Accompaniments to include:
Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •
Slow Roasted Garlic Cloves • Crème Fraiche • Aged Pecorino Romano Cheese •
Sharp Vermont Cheddar Cheese • Minced Broccoli Persillade

Far Eastern Station

Steamed & Fried Vegetable Potstickers • Lo Mein Stir Fry •
Japanese Crispy Bean Curd with Sweet Chili Sauce & Crispy Noodles •
Edamame Stir-Fried Rice • Mirin Dumpling Sauce • Chili Oil • Sriracha Aioli •
Served with Chopsticks

Persian Station

Chickpea Hummus • Roasted Pepper Hummus • Baba Ganouch • Tabbouleh •
Armenian Lenil Salad • Herb Marinated Cucumbers & Fresh Yoghurt Dip • Pita Chips •
Lavash Crisps

Upgraded Cocktail Stations

The Smoke House

Smoked Brisket • Coleslaw • Jalapeño Cheddar Cornbread • Biscuits • BBQ Sauce •
Bourbon Buffalo Sauce • Hot Honey

\$18 Additional Per Person

Ceviche Station

Grade "A" Ceviche to Include:
Salmon with Horseradish & Herbs
Spicy Tuna & Mango
Hamachi with Coconut & Lime
Rainbow Tortilla Chips • Guacamole • Fresh Heirloom Tomato Salsa

\$15 Additional Per Person

Japanese Sushi & Sashimi Display

Assorted Sushi • Traditional Maki Hand Rolls • Ocean Fresh Sashimi
Pickled Ginger • Wasabi • Sriracha Aioli • Brewed Soy Sauce • Served with Chopsticks

\$19 Additional Per Person without Chef

Turn your Sushi & Sashimi Display into a Live Action Station with Kimono-Clad Sushi Chefs
Additional \$700.00

CHEF STATIONS • Choice of (1)

The Pasta Table

Please Select (2)

Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce
Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream
Penne Pasta - Fresh Peas • Triple Distilled Vodka Sauce
Farfalle Pasta - Sweet Peas • Fresh Artichokes • White Pecorino Alfredo Sauce
Cavatelli Pasta - Sautéed Garlic & Broccoli • Classic White Wine-Garlic Sauce
Bow Tie Pasta - Broccoli Rabe • Plum Tomato Scampi Sauce

Accompaniments to include:

Pepper Mill • Grated Parmesan Cheese • Herb Marinated Olives • Hot Pepper Flakes

Sauté Station

Please Select Two (2)

Medallions of Beef Tenderloin - au Poivre
Portobello Mushrooms - Shallot Demi-Glace
Chicken Breast - Lemon • Fresh Thyme • Crispy Caper Berries • Champagne Citrus Sauce

The Hibachi Grill

Please Select (3)

Beef • Portabella Mushrooms • Shrimp • Pork Tenderloin • Tuna • Chicken Sate

Accompaniments to include:

Thai Peanut Sauce • Chili Oil • Siracha Aioli • Sweet Soy Sauce • Soy Sauce • Mango Sauce •
Sweet Thai Chili Sauce • Vegetable Fried Rice

Vive la Crêpe

Please Select (2)

Spinach Filling - Herbed Goat Cheese • Farm Fresh Cream
Honey & Hoisin Glazed Duck - Julienne of Cucumbers • Scallions • Plum Sauce
Wild Mushrooms - Caramelized Onions • Gruyere Cheese
Roasted Chicken - Artichoke • Sun-Dried Tomatoes

Stir Fry Noodle Station

Served in Chinese Take-Out Boxes

Please Select (1)

Chicken • Shrimp • Tofu
Lo Mein • Mung Bean Sprouts • Mushrooms • Scallions • Snow Peas • Fortune Cookies

Carving Table

Please Select (2)

Black Peppercorn Crusted Rib Eye of Beef - Port Wine Reduction • Horseradish Cream
Smoked & Roasted Smithfield Ham - Whole Grain Mustard Sauce
Asian Plum Roasted Loin of Pork - Soya Reduction Sauce
Roasted Vermont Turkey Breast - Sage Pan Gravy • Cranberry-Orange Compote
Molasses Lacquered Corned Beef - Spicy Boardwalk Mustard • Grated Horseradish

For the Adults...

Grand Introductions - Candle Lighting - Champagne Toast

FIRST COURSE • Please Select (1)

Warm Grilled Eggplant, Goat Cheese & Oven Dried Tomato Bundle

Red Tomato Emulsion & Herb Salad

Sage Scented Gnocchi

Roasted Wild Mushrooms, Sautéed Baby Spinach, Reggiano Parmesan & Toasted Pignoli Nuts

Parmesan Arancini

Hand Grated Reggiano, Ribbons of Fresh Basil & House Made Tomato Sauce

Organic Baby Vegetable Risotto

Parmesan Crisp & Herb Oil

Baby Arugula Salad

Fire Roasted Corn, Marinated Red & Yellow Peppers
Candied Pecans & Sherry Wine-Honey Vinaigrette

Hearts of Romaine Caesar Salad

Dry Aged Jack Cheese & Extra Virgin Olive Oil

Organic Field Greens Salad

Kiln Dried Cranberries, Sweet Roasted Walnuts, Granny Smith Apple &
Strawberry Balsamic Dressing

Baby Kale Salad

Strawberries, Crumbled Goat Cheese, Sliced Almonds & Peach Vinaigrette

ENTRÉE COURSE • Please Select (2)

Please Select From Different Collections

MEAT

CARVED NY SIRLOIN STEAK - Mushroom Bordelaise
DRY AGED PRIME RIB - Roasted & Sliced • au Jus
CHATEAUBRIAND - Sliced • Classic Demi-Glace
RED WINE BRAISED SHORT RIB - Boneless • Natural Reduction
SOY GLAZED PORK LOIN - Apple Cider Reduction
FILET MIGNON - 6oz. • Cabernet Demi-Glace • *Additional \$10 Per Person*
FILET OF BEEF WELLINGTON - Mushroom Duxelle • *Additional \$10 Per Person*

CHICKEN

PAN ROASTED CHICKEN - French Cut • Choice of Sauce:
Lemon-Thyme Jus
Basil Butter Sauce
Madeira Sauce
Lobster Butter Sauce
FRANCESE CHICKEN BREAST - Lemon Beurre Blanc

FISH

NORWEGIAN SALMON - Roasted • Choice of Sauce:
Horseradish-Shallot Butter
Citrus Butter Sauce
AFRICAN GROUPER - Pan Baked • Dill-Lemon Cream Sauce
CRAB IMPERIAL STUFFED SHRIMP - Chardonnay Wine Sauce • *Additional \$3 Per Person*
HALIBUT - Lemon Beurre Blanc Sauce • *Additional \$7 Per Person*
MAINE LOBSTER TAIL - 6oz. • Fresh Lemon • Drawn Butter • *Additional \$14 Per Person*

Entrées will be Accompanied by Clients' Choice of Vegetable & Starch

Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter

Vegetarian, Vegan or Gluten Free Entrees Upon Request

TABLESIDE ENTRÉE ORDERS

For the Young Adults...

LUNCH BUFFET • Please Select (3)

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

Broiled Sirloin Tips - Bourguignon Style • Homemade Potato Chips
Chicken Breast - Marinated & Grilled • Blended Wild Rice
Rigatoni Pasta - Plum Tomato Sauce • Grated Parmesan Cheese
Penne Pasta - Bolognese Sauce
Chicken Parmesan - Mozzarella Cheese • Marinara Sauce
Chicken Tenderloin Fingers - Honey Mustard Sauce
Braised Italian Meatballs - Bow Tie Pasta
Pulled Chicken Mac-n-Cheese - Mild Cheddar Sauce

Sweets for All...

DESSERT COURSE

TORAH CAKE

Designed with our Partner Bakery: *Calandra's*

&

ICE CREAM BAR

Vanilla & Chocolate Ice Cream Scooped to Order

Toppings to Include:

Hot Fudge • Butterscotch • Whipped Cream • Maraschino Cherries • M&M's •
Reese's Pieces • Cookie Crumbs • Chocolate & Rainbow Sprinkles

Tablesides Coffee & Tea Service

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

**This Package requires an additional Security Staff Fee
This Package is subject to an additional Tent Site Fee**