



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

The Evening Mitzvah Package

2022-2023

Inclusions

- Five 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!

Five 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

Upon Arrival, your guests will be greeted with
Champagne & Pomegranate-Champagne Cocktail with Fresh Berries

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 • Choice of (2)

Warm Spinach Dip • Pita & Tortilla Chips

Herb & Vegetable Stuffed Mushrooms

Vegetable Tempura • Soya Dipping Sauce

Salt Steamed Edamame • Crunchy Rice Noodles & Sake Dip

Potato Pierogies • Caramelized Onions

Additional Chafing Dish Items may be added • **\$7 Per Person Per Item**

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 (3)

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...

DINNER 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

Tableside 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