

Gold Wedding Package

2022-2023



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

# Wedding Package 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
- Tableside Entrée Selection & Wine Service with Dinner
- Custom Wedding 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
- Intimate Menu Tasting for the Wedding Couple
- Photos On-Site without Ceremony Package • 1 Hour Prior
- Photos On-Site with Ceremony Package • 2 Hours Prior



PHOTO COURTESY OF: pearl paper studio

## Wedding Reception Enhancements

- Exclusive use of our Full Reception Venue
- Indoor & Outdoor On-site Wedding Ceremony Locations
- Upgraded Menu Selections for Cocktail Hour & Dinner Reception
- Wedding Cake Enhancements
- Extended Hours for Bars & Dancing

# 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*

•

Coconut Shrimp  
*Apricot Dipping Sauce*

•

Asparagus & Goat Cheese Bundles  
*Wrapped in Phyllo*

•

Bacon Wrapped Sea Scallops

•

Chinese Style 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*

•

Maryland Crab Cakes  
*Pecan Spiced Tartar Sauce*

•

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

### **Garden State's Best Display of Locally Produced & House Made 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 (1)

Fried Rings of Calamari • Plum Tomato Marinara  
Pulled Pork Sliders • Sweet Potato Hay  
DH Chicago Style Spinach Dip • Pita & Tortilla Chips  
Potato Pierogies • Caramelized Onions, Bacon & Sour Cream  
Four Cheese Ravioli • Tomato Cream Sauce  
Tuscan Stuffed Clams • Parmesan Crust

**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 • Double Smoked Bacon Crumbs •  
Parmesan Cheese • Fresh Baby Spinach • Marinated Free-Range Chicken •  
Diced Amish Ham • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

### **Antipasto Display**

Braised Meatballs • Imported Provolone • Sopressata • Prosciutto di Parma •  
Dry Aged Salami • Cannellini Bean Salad • Sliced Melon • Shallot Balsamico •  
Marinated Artichoke Hearts • Roasted Garlic Peppers • Bocconcini • Caponata •  
Olives • Preserved Cherry Peppers • Bastone • Crostini Breads

### **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 • Crispy Bacon •  
Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •  
Minced Broccoli Persillade • Brown Sugar Bacon

### **Far Eastern Station**

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

### **Oktoberfest**

German Bratwurst Sliders with Beer Braised Onions & Pilsner Cheese Sauce •  
Salt Baked German Pretzels • Horseradish Cheese Sauce • Pretzel Rods •  
Honey Mustard • Potato Pancakes • Applesauce

## CHEF STATIONS • Choice of (1)

### **The Pasta Table**

Please Select (2)

Sea Shell Pasta - Fennel • Baby Shrimp • Chorizo • Red Onion • Chipotle Cream  
Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce  
Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream  
Penne Pasta - Fresh Peas • Prosciutto de Parma • 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

### **Slider Shop**

Please Select (2)

Angus Burger - Vermont Cheddar  
Pulled Pork - House Made BBQ Sauce  
Buffalo Chicken - Danish Bleu Cheese  
Blackened Chicken - Muenster Cheese

Accompaniments to include:

Onion Straws • Lettuce • Tomatoes • Pickles • Cole Slaw • Ketchup • Mustard •  
Chipotle Mayo

### **Fajita Station**

Please Select (2)

Beef • Shrimp • Pork • Tofu • Chicken

Accompaniments to include:

Flour Tortillas • Mexican Rice • Sautéed Onions • Bell Peppers • Dairy Fresh Sour Cream •  
Pickled Jalapeños • Shredded Cheddar • Shredded Monterey Jack Cheese •  
Freshly Made Guacamole • Salsa Roja • Margarita Shooters

### **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

## CHEF STATIONS CONTINUED

### **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)

Pork • Chicken • Shrimp

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



## UPGRADED COCKTAIL HOUR DISPLAYS

### **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**

### **Spanish Paella**

Steamed Shrimp • Lobster • Mussels • Chicken • Spanish Chorizo Sausage •  
Saffron Scented Rice

**\$16 Additional Per Person • \$85 Attendant Fee**

### **American Raw Bar**

Shaved Iced Display of Citrus Poached Jumbo Shrimp • Chesapeake or Blue Point Oysters •  
Little Neck Clams • Cherrystone Clams • North Atlantic Crab Claws • Spicy Cocktail Sauce •  
Mignonette Sauce • Freshly Grated Horseradish • Fresh Lemon

**\$20 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**

# Dinner Service

Grand Introductions - First Dances - Champagne Toast

## FIRST COURSE • Please Select (1)

### **Seafood & Brie Tart**

Lobster, Crab, Shrimp, Smoked Bacon & Frisée Salad

### **Deviled Panko Crusted Crab Cake**

Quinoa Tabouleh Salad & Yogurt Crema

### **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

### **Buffalo Mozzarella en Carozza**

Imported Prosciutto, Velvet Tomato Coulis & Tender Vegetable Shoot Salad

### **Durum Wheat Penne with Triple Distilled Vodka Sauce**

Fresh Peas & Prosciutto de Parma Chiffonade

### **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 (1) From Each Collection

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 GROUPE** - 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

## A Sweet Ending

### DESSERT COURSE

#### TIERED WEDDING CAKE

Designed with our Partner Bakery: *Calandra's*  
Paired with a Hand-Dipped Chocolate Covered Strawberry

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

## Extra Sweet Upgrades

### **Ice Cream & Gelato Bar**

**\$8 Additional Per Person • \$85 Attendant Fee**

Artisan Vanilla & Chocolate Ice Cream with Authentic Italian Gelato Scooped to Order • Toppings to Include: Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles & German Gummy Bears

### **Nutella Crêpe Station**

**\$8 Additional Per Person • \$85 Attendant Fee**

Assorted Fresh Fruit • Topped with Vanilla Bean Ice Cream

### **Bananas Foster Station**

**\$8 Additional Per Person • \$85 Attendant Fee**

Bananas Flambéed with Brown Sugar & Rum • Served with Vanilla Bean Ice Cream

### **International Dessert Display**

**\$10 Additional Per Person • \$85 Attendant Fee**

Assorted Miniature Pastries to Include:

Mocha Éclairs, Flavored French Macaroons, Freshly Baked Fudge Brownies, Profiteroles, Cannoli, Miniature Pies, Biscotti, Italian & American Cookies •

Assorted Cake Bites to include:

Red Velvet, Carrot, Pistachio, Espresso, & Traditional Tiramisu

### **Chocolate Dipped Station**

**\$9 Additional Per Person • \$85 Attendant Fee**

Assorted Treats such as Fresh Strawberries & Bananas, Rice Krispie Treats, Sugar Wafers, Graham Crackers, Pretzel Rods, Nilla Wafers & Giant Marshmallows • Dipped in Melted Dark Chocolate



## Edible Favor Stations

Delight your guests, and let us do the work, by selecting one of our delicious Favor Stations!

**Canela Y Café**  
**\$6 Additional Per Person**

Cinnamon Sugar Churros • Regular & Flavored Coffees To-Go  
*Please Select One Flavor*  
French Vanilla • Hazelnut • Salted Caramel

**Jersey Strong**  
**\$10 Additional Per Person**

Pork Roll, Egg & Cheese Sandwich • Hash Brown Potato • Bottled Water

**Outta Left Field**  
**\$7 Additional Per Person**

Warm Salted NY City Pretzel • Popcorn • Bottled Water

**Ciao Bella Bakery**  
**\$8.50 Additional Per Person**

Custom Monogram Sugar Cookie • Regular & Flavored Coffees To-Go  
*Please Select One Flavor*  
French Vanilla • Hazelnut • Salted Caramel