

Platinum Wedding Package

2022-2023



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

Wedding Package Inclusions

- Five Hour Open Top Shelf 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
- Complimentary Edible Favor Station
- Wide Color Selection for your Table Linens & Napkins
- Bar & Service Staff inclusive with Wedding Reception
- Coat Check Attendant (seasonal)
- Ballroom Lighting Enhancement
- Personalized Menu Cards
- Table Numbers
- Place Cards with Basking Ridge Catering Emblem
- Individualized Floor Plan
- Intimate Dinner Menu Tasting for the Wedding Couple
- Photos On-Site without Ceremony Package • 1 Hour Prior
- Photos On-Site with Ceremony Package • 2 Hours Prior

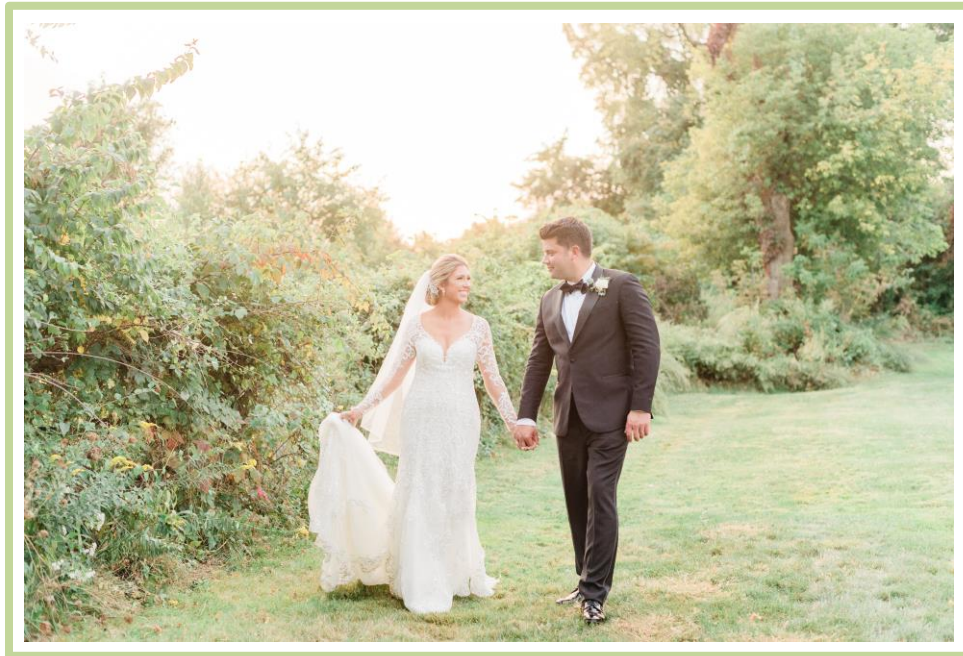


PHOTO COURTESY OF: jennifer laron photography

Wedding Reception Enhancements

- Exclusive use of our Full Reception Venue
- Indoor & Outdoor On-site Wedding Ceremony Locations
- Wedding Cake Enhancements
- Extended Hours for Bars & Dancing

Cheers!

Five Hour Open Top Shelf Bar

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

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

LIQUOR – Grey Goose, Kettle One, Prairie Organic Vodka, Tito's, Bombay Sapphire, Prairie Organic Gin, Johnnie Walker Black, Dewars, 1800 Silver Tequila, Sauza Tequila, Myer's Rum, Bacardi, Captain Morgan, Jim Beam, Jameson, Jack Daniels, Seagrams 7, Southern Comfort, Sweet & Dry Vermouth, Apple Pucker, Triple Sec, Peach Schnapps, Amaretto, Kahlua, Bailey's Irish Cream, Sambuca

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

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 (2)

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 • Chicken • Tofu

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)

Tuna • Portabella Mushrooms • Beef • Shrimp • Pork Tenderloin • 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)

Shrimp • Pork • Chicken

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

INCLUSIVE UPGRADED DISPLAY • Choice of (1)

The Smokehouse

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

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

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

Spanish Paella

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

Japanese Sushi & Sashimi Display

Assorted Sushi • Traditional Maki Hand Rolls • Ocean Fresh Sashimi

Pickled Ginger • Wasabi • Sriracha Aioli • Brewed Soy Sauce • Served with Chopsticks

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

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

Hearts of Romaine Caesar Salad

Dry Aged Jack Cheese & Extra Virgin Olive Oil

ENTRÉE COURSE • Please Select (3)

Please Select (1) From Each Collection

MEAT

RED WINE BRAISED SHORT RIB - Boneless • Natural Reduction
CHATEAUBRIAND - Sliced • Classic Demi-Glace
CARVED NY SIRLOIN STEAK - Mushroom Bordelaise
DRY AGED PRIME RIB - Roasted & Sliced • au Jus
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
HALIBUT - Lemon Beurre Blanc
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

EDIBLE FAVOR STATION • Choice of (1)

Canela Y Café

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

Jersey Strong

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

Outta Left Field

Warm Salted NY City Pretzel • Popcorn • Bottled Water

Ciao Bella Bakery

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

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 Macarons, 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