

Silver Wedding Package

2022-2023

This Package is Exclusive to a
Friday Evening, Saturday Afternoon or Sunday Wedding



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 Linen Napkins – Ivory Floor Length Tablecloths Included
- 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: olivia christina photography

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

The Following Chafing Dish Items may be added for **\$7 Per Person Per Item**

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

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)

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

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 (2)

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 (1) Sauce:
Lemon-Thyme Jus
Basil Butter Sauce
Madeira Sauce
Lobster Butter Sauce
FRANCESE CHICKEN BREAST - Lemon Beurre Blanc

FISH

NORWEGIAN SALMON - Roasted • Choice of (1) 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 • 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

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