



Premier Bar/Bat Mitzvah Adult Menu

5-Hours Premium Open Bar

Premium Liquors, Domestic & Imported Beers
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, & White Zinfandel
Assorted Juices, Soft Drinks and Sparkling Water

Display

Smoked Salmon Display with Black Bread, Chopped Onion, Capers & Egg
Fresh Vegetable Crudités with Assorted Dipping Sauces

Butler-Passed Hors d'oeuvres for One Hour- Select Six

Beef Tenderloin on Garlic Crostini with Horseradish Cream
Franks in Puffed Pastry with Dijon Mustard
Vegetable Spring Roll with Hoisin Sauce
Scallops Wrapped in Bacon
Clams Casino
Crab Cakes with Remoulade
Artichoke Hearts Francaise
Shrimp Sambuca
Coconut Shrimp
Firecracker Pork Wontons
Mozzarella Corozza
Tamale Shooters
Beer-Battered Chicken with Sweet Thai Chile Sauce
Tomato Bruschetta
Olive Tapenade on Crostini
Fresh Mozzarella on Crostini with Tomato or Roasted Red Pepper
Prosciutto De Parma Wrapped Asparagus
Margarita Calzone, Filled with Mozzarella, Basil & Tomato
Popsicle Lamb Chops \$5 pp up-charge

Pasta Station- Made Fresh to Order

Rigatoni, Penne, Farfalle, Ravioli or Tri-Color Cheese Tortellini
Pesto, Pomodoro, Vodka with Peas & Mushrooms
Amatriciana, Shallots, Peas & Mushrooms with Pomodoro Cream
Assorted Focaccia & Semolina

Carving Station

Select Two

Tenderloin of Beef with Wild Mushroom Demi Glace
Roasted Turkey with Cranberry Chutney & Gravy
Veal Loin with Sherry Cream & Porcini Mushrooms
Salt-Crusted Red Snapper, Lemon Oil

Dinner

Champagne Toast

First Course

Select One

Country Club Fuji Salad

Mixed Field Greens with Red Onion, Grapes, Fuji Apples, Gorgonzola & Walnuts, Raspberry Vinaigrette

Classic Caesar Salad, Homemade Caesar Dressing and Croutons

Mixed Organic Greens, Cucumber & Tomato, Homemade Balsamic Vinaigrette

Tableside Entrée Choices – Select Two

Chicken Toscana

Chicken breasts sautéed with Vinegar Peppers, Artichoke Hearts, Sun-Dried Tomatoes
White Wine Sauce

Chicken Savoy

Breasts Sautéed with Roasted Red Peppers & Roasted Garlic Balsamic Sauce

Sherry Chicken

Breasts sautéed with Shallots, Sun-Dried Cranberries & Sweet Sherry Balsamic Glaze

Pan-Seared Tuna

Crusted with Black & White Poppy Seeds & Served with Frizzled Onions & Mango Salsa

Maryland Sole

Lemon Butter Sauce

Red Snapper Marechiera

Baked in a Cherry Tomato Seafood Broth

Tilapia

Baked with Artichokes, Capers, Lemon, Butter & White Wine

Polynesian Halibut

Grilled Center-Cut Fillet Topped with Mango Salsa & Lemon Grass Coconut Broth

Filet Mignon

Grilled 8 oz. Filet Served with Port Wine Demi-Glace or Mushroom Demi Glace

Chateaubriand, Sliced Tenderloin of Beef with Mushroom Demi-Glace

Organic Salmon

Pan-Seared with Panko Bread Crumbs & Dijon Cream Sauce

**Entrees are served with Fresh Seasonal Vegetables & Accompaniment
Select One**

Rosemary, Lemon & Garlic Roasted Potato
Baked Potato
Whipped Potato
Potatoes Au Gratin
Whipped Maple Sweet Potatoes

**Vegetarian Meals Available upon Request
7 Days Advance Notice for Fresh Kosher Meals to be Delivered to Colonia
Menu can be customized to be Kosher-Style*

Dessert

Custom Torah Cake
Coffee, Tea, Espresso and Cappuccino

2012 \$130 Per Person
2013 \$135 Per Person
2014 \$140 Per Person
20% Service and 7% NJ Sales Tax Additional

Misc.
Valet Parking
Coat Check
Floor-Length White Table Cloths
Choice of White or Ivory Top Cloth
Choice of Napkin Color
Votive Candles
Direction & Place Cards Included
Golf Carts Available for Photo Ops / On Course Photos

\$1000 Deposit due at Signing of Contract
25% of estimated total due 3 months prior
Cash, Check or Credit Card
Final Count and Payment in Full 7 Days prior-Cash or Certified Check