



Sapphire Wedding Buffet 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

Antipasto Display

Assortment of Imported Italian Meats, Vegetables & Cheeses with Semolina, Focaccia & Garlic

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

Select Two from the Following Cocktail Hour Stations

Pasta Station- Made Fresh to Order

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

Raw Bar

Display of Shrimp, Clams & Oysters, Served with Cocktail Sauce, Lemons & Horseradish
** Ice Sculpture available, Market Price*

Martini Mashed Potato Bar

Select Two Potato Choices

Whipped, Garlic-Whipped, Parmigiano-Reggiano, Basil Infused or Whipped Sweet Potatoes
Served in Martini Glasses, toppings to include cheddar, parmesan cheese, chives, butter, bacon
pulled pork, sautéed mushrooms & onions, olives, broccoli & tomato

Dinner in the Main Dining Room

Champagne Toast
Tablesides Wine Service

First Course, Select One Served at the Tables

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

Fresh Rolls & Butter

Buffet Dinner

Carving Station- Select Two

Tenderloin of Beef with Wild Mushroom Demi Glace
Herb-Crusted Loin of Pork with Pineapple Gran Marnier Glaze
Roasted Turkey with Cranberry Chutney & Gravy
Veal Loin with Sherry Cream & Porcini Mushrooms
Roasted Suckling Pig, Jamaican Rum Sauce
Fresh Glazed Ham with Whole Grain Mustard
Salt-Crusted Red Snapper, Lemon Oil

Buffet Entrees Select Two

Chicken Toscana

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

Chicken Savoy

Breasts Layered with Roasted Red Peppers & Fresh Mozzarella, Roasted Garlic Balsamic Sauce

Free Range Chicken & Shrimp

Free Range Chicken Breasts Sautéed with Hickory Smoked Bacon, Shrimp, Arugula & Sherry Cream

Sherry Chicken

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

Stuffed Maryland Lemon Sole

Topped with Jumbo Lump Crabmeat with Lemon Butter Sauce

Red Snapper Marechiaro

Baked in a Cherry Tomato Seafood Broth with Little Neck Clams and Mussels

Tilapia

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

Polynesian Halibut

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

Shrimp Scampi , Garlic-Butter Sauce

Veal Napoleon

Tender Scaloppini Topped with Prosciutto, Eggplant & Fontina, Sherry Demi Cream Sauce

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*

Dessert

Custom Wedding Cake, Garnished with a Chocolate-Dipped Strawberry
Plates of Assorted Butter Cookies to Each Table
Coffee, Tea, Espresso and Cappuccino

2012 \$125 per Person

Teens 13 – Under 21 years \$105 Per Person

Children 4-12 years \$52 Per Child

Children 3 years and under – no charge

20% Service and 7% NJ Sales Tax Additional

2013 \$130 per Person / 2014 \$135 per Person

Custom Menus are available for fit everyone's palate or budget.

Misc.

Valet Parking&Coat Check

Bridal Room with Champagne & Soft Drinks

Complimentary Golf Foursome for the Groom

Groom's Room with Beer & Soft Drinks

Floor-Length White Table Cloths

Choice of White or Ivory Top Cloth

Choice of Napkin Color

Votive Candles

Preferred Vendor List

Direction & Place Cards Included

Golf Carts Available for Photo Ops / On Course Photos

Ceremony on Golf Course \$5 Per Person Additional

Chair Covers Available at an Additional Charge of \$5 per person

\$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