

BLUE HERON PINES GOLF CLUB



RON JAWORSKI'S
BLUE HERON PINES
GOLF CLUB

CATERING PACKAGES



BREAKFAST MENUS

(AVAILABLE UNTIL 11 AM)

RISE & SHINE CONTINENTAL

ASSORTED BREAKFAST SANDWICHES

EGG & CHEESE; BACON, EGG & CHEESE; SAUSAGE, EGG & CHEESE
SLICED FRESH FRUIT

AN ASSORTMENT OF DANISH, MUFFINS, & BAGELS
SERVED WITH BUTTER, CREAM CHEESE, & PRESERVES

REGULAR, DECAFFEINATED COFFEES, A VARIETY OF HOT TEA, & REFRESHING JUICES

\$13.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX

SUNRISE BUFFET BREAKFAST

FLUFFY SCRAMBLED EGGS

POTATOES O'BRIEN

HOME FRIED POTATOES WITH ONIONS AND RED & GREEN BELL PEPPERS

BACON AND SAUSAGE

GOURMET FRENCH TOAST
SERVED WITH WARM MAPLE SYRUP

ASSORTED BAGELS

SERVED WITH BUTTER, CREAM CHEESE & PRESERVES

REGULAR, DECAFFEINATED COFFEES, A VARIETY OF HOT TEA, & REFRESHING JUICES

\$19.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



BRUNCH MENUS

(AVAILABLE FROM 10 AM TO 3 PM)

GOOD MORNING BRUNCH

FLUFFY SCRAMBLED EGGS

BACON AND SAUSAGE

SLICED FRESH FRUIT

POTATOES O'BRIEN

HOME FRIED POTATOES WITH ONIONS, RED & GREEN BELL PEPPERS

GOURMET FRENCH TOAST
SERVED WITH WARM MAPLE SYRUP

PENNE ALA VODKA

CHICKEN FRANCAISE OR CHICKEN PARMESAN

EGG BATTERED CHICKEN IN A WHITE WINE, LEMON BUTTER SAUCE;

BREADED CHICKEN BREAST TOPPED WITH FRESH MOZZARELLA CHEESE IN A HOMEMADE MARINARA SAUCE

REGULAR, DECAFFEINATED COFFEES, A VARIETY OF HOT TEA, & REFRESHING JUICES

\$25.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



CHAMPAGNE BRUNCH

CROISSANTS, ASSORTED DANISH AND MUFFINS
SERVED WITH BUTTER, CREAM CHEESE AND PRESERVES

QUICHE LORRAINE
BAKED EGG TART WITH BACON, SPINACH, AND SWISS CHEESE

REFRESHING PARFAIT STATION
GREEK VANILLA YOGURT DISPLAY WITH FRESH SEASONAL ASSORTED FRUITS, GRANOLA, HONEY & SLICED ALMONDS

FRESH CALIFORNIA GREENS SALAD
DISPLAYED WITH ASSORTED DRESSINGS AND FRESH TOPPINGS ON THE SIDE

ASSORTED WRAPS
TUNA SALAD, CHIPOTLE TURKEY, AND GRILLED VEGGIE WRAPS ON FRESH HONEY WHEAT CUT IN HALF

TOSSED PENNE PASTA
PENNE PASTA TOSSED IN FRESH TOMATO, BASIL AND OIL

CHICKEN FRANCAISE
EGG BATTERED CHICKEN BREAST IN A WHITE WINE, LEMON BUTTER SAUCE

REGULAR & DECAFFEINATED COFFEES, ASSORTED HOT TEA AND REFRESHING JUICES
INCLUDES A GLASS OF CHAMPAGNE (OR MIMOSA) AT EACH PLACE SETTING

\$27.95 PER PERSON
PLUS 22% SERVICE CHARGE AND NJ SALES TAX



BREAKFAST & BRUNCH ENHANCEMENTS

BRIGHT & BUBBLY MIMOSA BAR

CHAMPAGNE DISPLAYED WITH REFRESHING JUICES & SEASONAL FRUIT

\$6.95 PER PERSON

BLOODY MARY BAR

CREATE YOUR OWN BLOODY MARY

\$8.95 PER PERSON

SANGRIA BAR

RED AND WHITE SANGRIA DISPLAY WITH SEASONAL FRESH FRUIT

\$6.95 PER PERSON

ALL BEVERAGE STATIONS ARE REPLENISHED FOR 2 HOURS

SEASONAL SLICED FRUIT DISPLAY

\$3.95 PER PERSON

TURKEY BACON AND TURKEY SAUSAGE

\$2.50 PER PERSON

CHEF-ATTENDED OMELET STATION

CHEF-PREPARED OMELETS WITH YOUR CHOICE OF TRADITIONAL EGGS OR EGG WHITES, ACCOMPANIED WITH ASSORTED TOPPINGS OF HAM, PEPPERS, ONIONS, MUSHROOMS, BROCCOLI, TOMATOES, AND CHEESE

\$6.95 PER PERSON

CHEF ATTENDED CARVING STATION

SMOKED TURKEY BREAST OR VIRGINIA BAKED HAM

\$7.95 PER PERSON

PRIME RIB

\$11.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



LUNCH MENUS

(AVAILABLE FROM 11 AM TO 4 PM)

SOUP AND SANDWICHES BUFFET LUNCH

SOUP (SELECT ONE)

CHICKEN CORN CHOWDER, SEAFOOD ROSA, VEGETABLE, OR SOUP DU JOUR

CHICKEN CAPRESE SANDWICH

GRILLED CHICKEN BREAST, TOMATO, FRESH MOZZARELLA, AND PESTO ON TOASTED CIABATTA BREAD

CRANBERRY TURKEY SANDWICH

TURKEY, SHARP WHITE CHEDDAR, LETTUCE, TOMATO, AND CRANBERRY MAYO ON WHEAT-BERRY BREAD

ANGUS ROAST BEEF SANDWICH

SLICED ROAST BEEF WITH AU JUS ON A CLUB ROLL

HOUSE-MADE POTATO CHIPS

HOT TEA, REGULAR AND DECAFFEINATED COFFEES, ICED TEA AND LEMONADE INCLUDED

\$19.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



THE BLUE HERON BUFFET LUNCH

SOUP OR SALAD (SELECT ONE)

CHICKEN CORN CHOWDER, SEAFOOD ROSA, VEGETABLE, OR SOUP DU JOUR

MIXED GREENS DISPLAYED WITH ASSORTED TOPPINGS AND DRESSINGS

CLASSIC CAESAR SALAD

ENTREES

CHICKEN FRANCAISE
(EGG BATTERED CHICKEN BREAST IN A WHITE WINE, LEMON BUTTER SAUCE)

SLICED PRIME RIB
(ANGUS GRADE BEEF SERVED WITH AU JUS AND A HORSERADISH CREAM SAUCE)

PENNE PRIMAVERA
(PASTA AND SEASONAL VEGETABLES IN GARLIC AND OLIVE OIL)

ACCOMPANIMENTS

ROASTED RED BLISS POTATOES AND KEY LARGO VEGETABLES

HOT TEA, REGULAR AND DECAFFEINATED COFFEES, ICED TEA AND LEMONADE INCLUDED

\$21.95 PER PERSON

HORS D'OEUVRES

ADD ONE HOUR OF PASSED HORS D'OEUVRES FOR \$6.00 PER PERSON

INCLUDES: BROCCOLI CHEDDAR PUFFS, FRANKS EN BLANKET, CARIBBEAN BRUSCHETTA, & CHICKEN OR BEEF SKEWERS

DESSERT

ADD A SEASONAL DESSERT DISPLAY FOR \$3.00 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



BLUE HERON PLATED LUNCH MENU

SALAD (SELECT ONE)

HOUSE SALAD
(WITH YOUR CHOICE OF DRESSING)

CAESAR SALAD
(ROMAINE LETTUCE WITH CROUTONS, PARMESAN CHEESE, AND CAESAR DRESSING)

ENTREES (SELECT TWO)

GRILLED VEGETABLE PLATTER

(MARINATED & GRILLED EGGPLANT, YELLOW SQUASH, ZUCCHINI, MUSHROOMS,
RED ONIONS, AND TOMATOES WITH CHEF'S CHOICE OF STARCH)

TOP SIRLOIN STEAK

GARLIC HERB SEASONED & PAN SEARED SIRLOIN TOPPED
WITH BALSAMIC GRILLED ONIONS

CHICKEN FLORENTINE

BONELESS CHICKEN BREAST STUFFED WITH SPINACH, FIRE ROASTED
RED PEPPERS, & PROSCIUTTO HAM TOPPED WITH A CREAMY BLEU CHEESE SAUCE

HERB ENCRUSTED TILAPIA

FRESH TILAPIA FILET ENCRUSTED IN HERBED PANKO PRESENTED IN A SUN-
DRIED TOMATO AND MANGO VINAIGRETTE

SALMON SCAMPI

OPEN FLAME GRILLED SALMON FILET TOPPED WITH SAUTEED SHAVED GARLIC,
DICED TOMATO, BASIL & BABY SHRIMP IN A GARLIC WHITE WINE SAUCE

HOMEMADE CRAB CAKE (1)

PAN SEARED PETITE JUMBO LUMP CRAB CAKE IN A FIRE ROASTED
RED PEPPER COULIS

CHICKEN & SPINACH PENNE

SEARED FRESH CHICKEN TENDERLOIN SAUTEED WITH SPINACH, GARLIC, BASIL, & DICED TOMATO
IN A VODKA TOMATO CREAM SAUCE TOSSED WITH PENNE PASTA

DESSERT (SELECT ONE)

BREAD PUDDING, CHOCOLATE MOUSSE, NEW YORK STYLE CHEESECAKE, RICE PUDDING, LEMON RASPBERRY TORTE

ENTREES SERVED WITH CHEF'S CHOICE OF ACCOMPANYING STARCH AND VEGETABLE

ALL ENTREE TOTALS GIVEN IN ADVANCE

SERVED WITH LEMONADE AND ICED TEA

\$23.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



DINNER MENUS

(AVAILABLE FROM 4 -10 PM, UNLESS OTHERWISE NOTED)

SPORTS BANQUET BUFFET

AVAILABLE MONDAY-THURSDAY, FROM 5 TO 9 PM

FOR SCHOOLS & RECREATIONAL EVENTS ONLY

CLASSIC CAESAR SALAD

HOUSE SALAD DISPLAY

SERVED WITH ASSORTED TOPPINGS AND DRESSINGS

ENTREES (SELECT 2)

CHICKEN MARSALA

(CHICKEN BREAST SAUTEED WITH MUSHROOMS IN A MARSALA WINE SAUCE)

RIGATONI WITH HOMEMADE MEATBALLS IN A POMODORO SAUCE

CHICKEN PICATTA

(CHICKEN BREAST IN A WHITE WINE, LEMON SAUCE WITH CAPERS)

SLICED ROAST PORK OR ROAST BEEF AU JUS

HOMEMADE BAKED MACARONI AND CHEESE

(TRADITIONAL WITH BREADCRUMBS OR BUFFALO CHICKEN)

CHICKEN PARMESAN

ACCOMPANIED WITH SEASONAL VEGETABLES AND GARLIC BREAD

HOT TEA, REGULAR AND DECAFFEINATED COFFEES, ICED TEA AND LEMONADE INCLUDED

\$22.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX

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THE ITALIAN DINNER BUFFET

SALADS (SELECT ONE)

TOSSED GARDEN SALAD WITH ITALIAN DRESSING

CLASSIC CAESAR SALAD

ITALIAN ENTREES

CHICKEN PARMESAN

HOMEMADE MEATBALLS IN A POMODORO SAUCE

PENNE OR RIGATONI PASTA WITH YOUR CHOICE OF SAUCE
(MARINARA, ALFREDO, OR VODKA BLUSH)

SLICED ITALIAN HERB ROASTED PORK

INCLUDES A CHEF'S CHOICE OF STARCH AND VEGETABLE

DESSERT DISPLAY

CANNOLI'S

TIRAMISU

ITALIAN RASPBERRY TORTE

HOT TEA, REGULAR AND DECAFFEINATED COFFEES, ICED TEA AND LEMONADE INCLUDED

\$25.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



THE PINES BUFFET DINNER

SOUP (SELECT ONE)

CREAM OF CRAB, VEGETABLE, CHICKEN NOODLE, SOUP DU JOUR

SALAD (SELECT ONE)

CLASSIC CAESAR SALAD

MIXED CALIFORNIA GREENS SALAD WITH ASSORTED TOPPINGS AND DRESSINGS

ENTREES

PRIME RIB OR ROAST TURKEY

GRILLED ROSEMARY CHICKEN WITH A LIGHT DEMI SAUCE OR CHICKEN CORDON BLEU WITH A SUPREME SAUCE

STUFFED FLOUNDER OR TILAPIA

(BAKED FLOUNDER OR TILAPIA, STUFFED WITH SPINACH AND ROASTED RED PEPPERS IN A LEMON BUTTER, GARLIC WHITE WINE SAUCE)

CHEF'S HOMEMADE BAKED MACARONI & CHEESE

ACCOMPANIED WITH CHEF'S CHOICE OF STARCH AND VEGETABLE

INCLUDES A CHEF'S SELECTION OF SEASONAL DESSERTS

HOT TEA, REGULAR AND DECAFFEINATED COFFEES, ICED TEA AND LEMONADE INCLUDED

\$28.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX

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BLUE HERON PLATED DINNER MENU

SALAD (SELECT ONE)

HOUSE SALAD
(WITH YOUR CHOICE OF DRESSING)

CAESAR SALAD
(ROMAINE WITH CROUTONS, PARMESAN CHEESE, AND CAESAR DRESSING)

ENTREES (SELECT TWO)

GRILLED VEGETABLE PLATTER

(MARINATED & GRILLED EGGPLANT, YELLOW SQUASH, ZUCCHINI, MUSHROOMS,
RED ONIONS, AND TOMATOES WITH CHEF'S CHOICE OF STARCH)

OVEN ROASTED ATLANTIC SALMON

SALMON FILET OVEN ROASTED TO PERFECTION TOPPED

WITH A LEMON HERB BUTTER SAUCE

SHRIMP SCAMPI

SAUTEED IN A GARLIC WHITE WINE SAUCE OVER RISOTTO &

GARNISHED WITH A PARMESAN CROSTINI

CHICKEN AND CRAB FRANCAISE

BONELESS CHICKEN BREAST DIPPED IN EGG BATTER AND FINISHED

WITH A LEMON WINE SAUCE WITH LUMP CRAB MEAT

CHICKEN SORRENTO

CHICKEN BREAST TOPPED WITH MARINATED IMPORTED PROVOLONE CHEESE,
FINISHED IN A ROUGE OF ONIONS, TOMATO, GARLIC AND BASIL IN A LIGHT

MARSALA SAUCE

FRENCH CUT PORK CHOP

WITH SAGE STUFFING IN A WILD MUSHROOM DEMI

SIRLOIN

PEPPERCORN SEARED SIRLOIN MIRRORED WITH A PORT WINE REDUCTION AND GARNISHED WITH GORGONZOLA CHEESE, SPINACH AND FIRE ROASTED PEPPERS
UPGRADE TO ANGUS BEEF FILET FOR \$2 PER PERSON

DESSERT (SELECT ONE)

BREAD PUDDING, CHOCOLATE MOUSSE, NEW YORK STYLE CHEESECAKE, RICE PUDDING, LEMON RASPBERRY TORTE

ENTREES SERVED WITH CHEF'S CHOICE OF ACCOMPANYING STARCH AND VEGETABLE

ALL ENTREE TOTALS GIVEN IN ADVANCE

SERVED WITH LEMONADE AND ICED TEA

\$30.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



LUNCH & DINNER ENHANCEMENTS

ONE HOUR OF PASSED HOR'S D'OEUVRES (SELECT FOUR)

BROCCOLI CHEDDAR PUFFS, CARIBBEAN BRUSCHETTA, FRANKS EN BLANKET,
CHICKEN SKEWERS, BEEF SKEWERS, BOOM BOOM SHRIMP, SPINACH & FETA PHYLLO WRAPS

\$8.00 PER PERSON

CRUDITE DISPLAY

AN ASSORTMENT OF CHEESES, FRESH FRUITS AND VEGETABLES, DIPS AND CRACKERS

\$7.00 PER PERSON

ITALIAN ANTIPASTO DISPLAY

AN ASSORTMENT OF FRESH ITALIAN CHEESES, MEATS, AND VEGETABLES WITH BALSAMIC AND OLIVE OIL

\$10.00 PER PERSON

GRILLED CHEESE AND TOMATO SOUP SHOOTERS

\$6.50 PER PERSON

ASSORTED FLATBREAD DISPLAY

AN ASSORTMENT OF MARGARITA, TOMATO & MOZZARELLA, AND PEPPERONI

\$7.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX



ACTION STATIONS

CRAB CAKE STATION

SHORE STYLE CRAB CAKES PAN SEARED TO ORDER AND SERVED WITH A CAPER REMOULADE AND RED PEPPER COULIS

\$7.95 PER PERSON

HOT PASTA STATION

A VARIETY OF PASTA TO COMPLIMENT YOUR MENU. PASTA TOSSED WITH YOUR CHOICE OF SAUCES WITH ASSORTED VEGETABLES, GARLIC, PARMESAN CHEESE, OLIVE OIL, PESTO, DICED CHICKEN & SLICED ITALIAN SAUSAGE. ACCOMPANIED WITH A VARIETY OF FRESH ARTISAN BREADS AND BUTTER

\$7.95 PER PERSON

GOURMET MACARONI AND CHEESE STATION

HOMEMADE MACARONI AND CHEESE DISPLAYED WITH BACON, BROCCOLI, TOMATOES, ONIONS, PEPPERS, SCALLIONS, AND SHREDDED MONTEREY JACK & CHEDDAR CHEESES SERVED IN MARTINI GLASSES

\$5.50 PER PERSON

GOURMET GRILLED CHEESE STATION

GRILLED CHEESE SANDWICHES MADE TO ORDER WITH YOUR CHOICE OF BREAD: FRENCH BAGUETTE, MARBLE RYE, OR WHOLE WHEAT; YOUR CHOICE OF CHEESE: MOZZARELLA, PROVOLONE, SHARP CHEDDAR OR SMOKED GOUDA; AND YOUR CHOICE OF EXTRAS: TOMATOES, RED ONION, BACON, JALAPENOS, BASIL OR ROASTED RED PEPPERS

\$6.95 PER PERSON

PRICES BASED ON ONE HOUR
PLUS 22% SERVICE CHARGE AND NJ SALES TAX



CHEF ATTENDED CARVING STATIONS

SMOKED TURKEY BREAST OR VIRGINIA BAKED HAM
\$7.95 PER PERSON

CARIBBEAN JERK FLANK STEAK OR HERB ENCRUSTED PORK LOIN
\$9.95 PER PERSON

PRIME RIB
\$12.95 PER PERSON

SALMON WELLINGTON

FRESH ATLANTIC SALMON TOPPED WITH SPINACH AND ROASTED RED PEPPERS BAKED IN A PUFF PASTRY;
SERVED WITH A CUCUMBER DILL DRESSING
\$12.95 PER PERSON

PEPPER ENCRUSTED BEEF TENDERLOIN
\$14.95 PER PERSON

PRICES BASED ON ONE HOUR
PLUS 22% SERVICE CHARGE AND NJ SALES TAX



BEVERAGE OPTIONS

FULL STANDARD OPEN BAR

(INCLUDES DRAFT BEER, HOUSE LIQUOR, HOUSE WINE, MIXED & SOFT DRINKS)

FOUR HOUR PACKAGE: \$23.95 PER PERSON

THREE HOUR PACKAGE: \$20.95 PER PERSON

LIMITED OPEN BAR

(DOMESTIC DRAFT BEER & WINE ONLY)

FOUR HOUR PACKAGE: \$17.95 PER PERSON

THREE HOUR PACKAGE: \$14.95 PER PERSON

TAB OR CONSUMPTION BAR

FULL BAR OFFERED
\$75 BARTENDER FEE

SANGRIA WINE STATION

2 HOURS

OUR SPECIAL RECIPE OF RED AND WHITE SANGRIAS REFRESHINGLY MIXED WITH
SEASONAL FRUITS, JUICE, LIQUORS, SPICES AND HERBS

\$6.95 PER PERSON

PLUS 22% SERVICE CHARGE AND NJ SALES TAX