Jumping Brook Country Club

Sit Down Dinner

Appetizer: Select One

~ Penne a la Vodka ~ Sliced Seasonal Fruit ~

~ Fresh Mozzarella & Sliced Beefsteak Tomato with Raspberry Vinaigrette Drizzle and Topped with Toasted Pecans ~ Florentine Stuffed Sweet Italian Peppers

Salad: Select One

~ Classic Caesar Salad ~ Mixed Field Greens with Balsamic Vinaigrette Dressing ~ Baby Spinach, Mandarin Oranges, Walnuts & Raspberry Vinaigrette ~

Entrees: Select Two, Pre-counted

~ Chicken Marsala ~ Chicken Française ~ Bourbon Glazed Chicken Chicken Stuffed with Fresh Mozzarella, Baby Spinach,

Roasted Red Peppers & Topped with a Boursin Cheese Sauce ~

- ~ Sliced London Broil with Madeira Wine Sauce ~
- ~ Sliced Roasted Pork with Apple & Raisin Chutney ~
- ~ Honey Ham with Roasted Pears and Cranberries ~
 - ~ Broiled Tilapia with Lemon Butter and Capers ~
- ~ Grilled Salmon with Orange Herb Compound Butter ~
- ~ Vegetarian Pasta Primavera with Fresh Herbs, Garlic and Oil ~

Served with Chef's Selection of Starch and Vegetable ~ Rolls and Butter

Dessert: Select One

~Homemade Cheesecake with Raspberry Drizzle ~Angel Food Cake with Fresh Fruit, ~Peach Panna Cotta or ~Chocolate Mousse Cake Freshly Brewed Coffee, Tea, Decaf & Soda

\$38.00 per person inclusive of Sales Tax and 20% Service Charge

Enhancements:

Per Person Price Includes Tax and Service Charge

Cocktail Hour: Elaborate Displays of Seasonal Fruit, International Cheeses and Crackers, Garden Fresh Crudite & Dip - \$8.95 per person

Host's Selection of 8 Butler Passed Hors d' Oeuvres - \$15.00 per person

Dessert: Assorted Mini Italian Pastries - \$40.00 per tray

Bar: Bartender Fee for Host or Cash Bars - \$75.00

210 Jumping Brook Road ~ Neptune, New Jersey 07753 732-922-8200

Note: * Due to Covid-19 Restrictions there is a Maximum of 150 guests allowed to be indoors for any event. If the guidelines change, we will be utilizing the outdoor tent for multi-function use *