

Bella Vista
COUNTRY CLUB



Bella Vista COUNTRY CLUB

Building Relationships Thru Trust

HAS been providing our guests celebrating special occasions for over A quarter century. We are one of the most unique & exquisite locations in Monmouth County. Influenced by spectacular golf course views and elegant appointed interiors. One can consider the possibilities of our ideal location for an extraordinary & memorable event. Our newly remodeled Excelsior Room is spacious, trendy and perfect for hosting up to 250 guests with spectacular unobstructed views of fountains, gazebos and lush beauty of the golf course. We ensure that both you & your guests will receive incomparable attention to detail from our creative culinary team, food & beverage director, event coordinator, complimented by our professional and attentive service staff. Our mission is simple, provide a memorable event so the outcome is second to none. We would be delighted for the opportunity to meet with you and see our venue that pictures just Can't.....



Celebrations

- Bridal & Baby Showers
- Anniversary Celebrations
- Surprise Celebrations
- Engagement & Wedding Celebrations
- Communions
- Sweet Sixteen's
- 1st Birthday Celebrations
- Business Functions
- Holiday Celebrations
- Cocktail Parties



We Are Pleased To Announce

WE PARTNERED WITH MAUKA & LAZZAT TO OFFER OUR CLIENTS FINE AUTHENTIC INDIAN CUISINE FOR YOUR CELEBRATION PLEASURE





Vista Room



Crystal Room



Chefs Table



Quantum Room



Excelsior Room

Bella Brunch

Complimentary Champagne Toast

Tableside Salad

SELECT ONE

GARDEN SALAD

SPRING MIX, CUCUMBERS, CHERRY TOMATOES
CARROTS, RED ONION. ITALIAN VINAIGRETTE

FRESH FRUIT CUP MARTINI

CHEFS SEASONAL FRUIT DISPLAYED IN A MARTINI GLASS
FRESH MINT LEAVES

VIENNOISERIE DISPLAY

MINI FRUIT DANISH, CROISSANTS, FRESHLY BAKED MINI MUFFINS, ASSORTED BAGELS, TOAST STATION, ENGLISH MUFFINS
ASSORTED JAMS, BUTTER FLORETS

Chefs Buffet Selections

SELECT FOUR

TEXAS TOAST CINNAMON FRENCH TOAST

WARM VERMONT SYRUP

FLUFFY SCRAMBLED EGGS

FARM FRESH EGGS FINISHED WITH PARSLEY

SICILIAN CHICKEN

ARTICHOKE, ROASTED TOMATOES. LEMON & WINE

EGGPLANT ROLLATINI

RICOTTA CHEESE, MARINARA & FRESH MOZZARELLA

SALMON OREGANATO

SALMON, BAKED BREADCRUMBS, LEMON WINE SAUCE

CHICKEN SELECTION

MARSALA, PICCATA, FRANCAISE, PARMESAN

PENNE VODKA

CREAMY VODKA, SHAVED PARMESAN CHEESE

VEGETABLE LASAGNA

HOMEMADE WITH GARDEN VEGETABLES

Accompanied With

SELECT ONE

CRISP BACON | ROASTED POTATOES | CHEFS SEASONAL VEGETABLE | SEASONED RICE

Add A Manned Chefs Station

CHEF'S WAFFLE STATION

BELIGUM WAFFLES WITH FOUR TOPPINGS
(ADDITIONAL 5.PP)

CHEF'S CREPE STATION

NUTELLA, STRAWBERRY, BLUEBERRY
(ADDITIONAL 5.PP)

CHEF'S OMELET STATION

EIGHT TOPPINGS
(ADDITIONAL 5.PP)

Dessert

SELECT ONE

THREE TEIR DISPLAY

HOMEMADE CHOCOLATE CHIP COOKIES
& ASSORTED MINI PASTRIES (Family Style)

CUSTOMED DESIGNED CAKE

AVAILABLE AT MARKET PRICE

Your Brunch Experience Includes

WHITE TABLE CLOTHS | CHOICE OF NAPKIN COLOR | HOUSE CENTER PEICES | PIPED IN MUSIC

WHITE GLOVE SERVICE | COFFEE, TEA, ORANGE JUICE & SOFT DRINKS

Bella Buffet Luncheon

A Delightful Afternoon Event

TABLESIDE BAKED BREAD WITH FLORETS OF BUTTER & OLIVE OIL

Cold Harvest Gallery

SELECT TWO

TRI COLOR COLD TORTELLINI SALAD

CHERRY TOMATOES, RED ONION,
PARMESEAN CHEESE & VIRGIN OLIVE OIL

TUSCANY GRILL

MARINATED & GRILLED RED & GREEN PEPPERS,
ZUCCHINI, SQUASH & EGGPLANT DISPLAY

ARTICHOKE HEART SALAD

ARTICHOKE HEARTS, CHERRY
TOMATOES & VIRGIN OLIVE OIL

GARDEN SALAD

SPRING MIX, TOMATOES, CUCUMBERS,
CARROTS & ITALIAN VINAIGRETTE

CLASSIC CAESAR SALAD

GARLIC CROUTONS &
SHAVINGS OF PARMESAN REGGIANO

MEDITERRANEAN BOARD (ADDITIONAL 5. PER GUEST)

MEATLESS GRAPE LEAVES, FETA CHEESE, PITA BREAD
OLIVES, HUMMUS, EGGPLANT SALAD, BEETS & CROSTINI

CHARCUTERIE BOARD (ADDITIONAL 5. PER GUEST)

A SELECTION OF ITALIAN MEAT, CHEESES, OLIVES ROASTED RED
PEPPERS, OLIVES, ROASTED ALMONDS, FLAT BREADS & CROSTINI

Buffet Selection

SELECT

(1) MEAT (1) CHICKEN (1) FISH (1) PASTA | CHEFS SELECTION OF SEASONAL VEGETABLE | HERB ROASTED POTATOES

CHICKEN FRANCAISE | FRESH LEMON & WHITE WINE

CHICKEN PARMESAN | MEDALLIONS OF CHICKEN, BREAD CRUMBS, FRESH MOZZARELLA & HOMEMADE RED SAUCE

SALMON OREGANATA | PANKO ENCRUSTED & FINISHED WITH A WHITE WINE LEMON SAUCE

STUFFED FILET OF SOLE | STUFFED WITH GARLIC SPINACH. BAKED WITH WHITE WINE & LEMON

TENDERLOIN TIPS CABERNET | TENDER BEEF TIPS WITH MUSHROOMS & FINISHED IN A CABERNET DEMI

STEAK PIZZAIOLA | TENDER STEAK, GARLIC, BELL PEPPERS, ONIONS, PEPPERONCINI CRUSHED TOMATOES

PORK CHOP ROSALINA | JUICY THIN PORK CHOPS TOPPED WITH HOT AND SWEET PEPPERS

SAUSAGE & PEPPERS | HOT & SWEET SAUSAGE, ONIONS, RED & GREEN & YELLOW BELL PEPPERS FINISHED IN A RICH MARINARA

EGGPLANT ROLLATINI | FILLED WITH RICOTTA CHEESE, RICH RED SAUCE AND MELTED MOZZARELLA CHEESE

PENNE ALA VODKA | PENNE PASTA TOSSED IN A RICH PINK SAUCE. PARSLEY AND SHAVED PARMESAN

STUFFED SHELLS | FRESH RICOTTA, RICH MARINARA

Dessert

SELECT ONE

THREE TEIR DISPLAY

HOMEMADE CHOCOLATE CHIP COOKIES
& ASSORTED MINI PASTRIES (Family Style)

FRUIT CUP MARTINI

CHEFS SEASONAL FRUIT DISPLAYED
IN A MARTINI GLASS, FRESH MIINT LEAVES

CUSTOMED DESIGNED CAKE

AVAILABLE AT MARKET PRICE

Your Luncheon Experience Includes

WHITE TABLE CLOTHS | CHOICE OF NAPKIN COLOR | HOUSE CENTER PEICES | PIPED IN MUSIC

WHITE GLOVE SERVICE | COFFEE, TEA, & SOFT DRINKS

Plated Luncheon

A SELECTION OF FRESH BAKED BREAD WITH FLORETS OF BUTTER & OLIVE OIL

1st Course

(SELECT ONE)

BABY GREENS SALAD

SPRING MIX, CUCUMBERS, CHERRY TOMATOES,
RED ONION, CARROTS, ITALIAN VINAIGRETTE

CLASSIC CAESAR SALAD

GARLIC CROUTONS &
SHAVINGS OF PARMESAN CHEESE

FRUIT CUP MARTINI

CHEFS SEASONAL FRUIT DISPLAYED
IN A MARTINI GLASS. FRESH MINT LEAVES

SHRIMP COCKTAIL

WEDGE OF LEMON & ROBUST
COCKTAIL SAUCE (ADDITIONAL 7. PP)

PENNE VODKA

RICH CREAMY PINK SAUCE

COLD ANTIPASTA

A SELECTION OF CURED MEATS,
PROVOLONE CHEESE, OLIVES AND CROSTINI

Lunch Course

ENTRÉE SELECTION

(SELECT TWO)

CHEFS SELECTION OF SEASONAL VEGETABLE | HERB ROASTED POTATOES

BAKED ATLANTIC SALMON | ORANGE GINGER BEURRE BLANC.

STUFFED FILET OF SOLE | BAKED WITH SPINACH. TOPPED WITH A LEMON BUTTER CAPER REDUCTION.

SLICED LONDON BROIL | CABERNET DEMI GLAZE.

SWEET GRILLED PORK CHOP | TOPPED WITH A APPLE CHUTNEY GLAZE.

TUSCANY CHICKEN | ARTICHOKEs, ROASTED CHERRY TOMATOES. FINISHED IN A LEMON & WINE SAUCE.

CHICKEN MILANESE | BREADED CHICKEN BREAST TOPPED WITH A COLD CRISP ARUGULA SALAD

VEAL MARSALA | MILK FED VEAL IN A RICH MARSALA MUSHROOM SAUCE

CHICKEN FRANCESE | LEMON, BUTTER & WHITE WINE

ALMOND CRUSTED MAHI-MAHI | MANGO GINGER RELISH

SKIRT STEAK | CHIMICHURRI SAUCE (ADDITIONAL 10. PER PERSON)

EGGPLANT ROLLATINI | STUFFED WITH RICOTTA AND TOPPED WITH MARINARA. SERVED OVER LINGUINI

PENNE PRIMAVERA | TOSSED WITH SEASONAL VEGETABLES AND FINISHED WITH LIGHT OLIVE OIL

Dessert Course

(SELECT ONE)

N.Y. CHEESECAKE | TOPPED WITH WHIPPED CREAM & RASPBERRY SAUCE
3 TIER DISPLAY | MINATURE ITALIAN PASTRY & COOKIE DISPLAY ON EACH TABLE
ORANGE OR LEMON SORBET | SERVED IN SHELL WITH FRESH SEASONAL FRUIT

Your Brunch Experience Includes

WHITE TABLE CLOTHS | CHOICE OF NAPKIN COLOR | HOUSE CENTER PEICES | PIPED IN MUSIC

WHITE GLOVE SERVICE | COFFEE, TEA, & SOFT DRINKS

Our Personal Touch Suggestions

Champagne & Sangria Bar

WHITE & RED HOMEMADE SANGRIA, MIMOSA, BELLINI & CHAMPAGNE

FRESH FRUIT DISPLAY
TWO HOUR MINIMUM

Taste Of Tuscany Charcuterie Display

A BEAUTIFUL DISPLAY OF ITALIAN CURED MEATS INCLUDING IMPORTED PROSCIUTTO DI PALMA, SOPPRESSATA, MORTADELLA, CAPOCOLLO & GENOA SALAMI. ACCOMPANIED WITH A SELECTION OF IMPORTED OLIVES, STUFFED CHERRY PEPPERS, PICKLED CAULIFLOWER, PEPPERS & CARROTS, FINISHED WITH A SELECTION OF CHEESES & ASSORTED BREADS & FOCACCIA

Mediterranean Grill

A BEAUTIFUL DISPLAY OF HUMMUS, STUFFED GRAPE LEAVES, MARINATED GRILLED EGGPLANT, ZUCCHINI & SQUASH, MARINATED ARTICHOKE, FETA CHEESE, IMPORTED OLIVES. FINISHED WITH AN ARRAY OF CROSTINI, PITA BREAD & BREAD STICKS

Poke Bar Station

SUSHI TUNA, SALMON, BABY SHRIMP, RED CAVIAR, RIPE CUCUMBERS, AVACADO, ASIAN SLAW, THINLY SLICED RADISHES, STICKY RICE, EDAMAME, SEAWEED. FINISHED WITH A SELECTION OF SPICY MAYO, & SEASAME SEEDS

Sushi Bar

AN ARRAY OF FRESH SUSHI CHOOSE FIVE OF YOUR FAVORITES!

CALIFORNIA ROLL - VEGETABLE ROLL - TUNA ROLL - SALMON ROLL - SPICY CALIFORNIA ROLL - SPICY TUNA ROLL - RAINBOW ROLL
SHRIMP TEMPURA ROLL - DRAGON ROLL
WASBI / GINGER / CHOPSTICKS / SOY SAUCE / SPICY MAYO

International Fruit And Cheese Display

A DISPLAY OF SEASONAL FRESH RIPE FRUITS COMPLIMENTED WITH AN ARTISTIC DISPLAY OF DOMESTIC AND IMPORTED CHEESES. DISPLAYED WITH A SELECTION OF GARLIC CROSTINI, AND CRACKERS

Pasta Bar

CHOOSE TWO HOMEMADE SAUCES & ONE PASTA

CREAMY ALFREDO | MARINARA | POMODORO | PUTTANESCA | MEAT SAUCE
BOW TIE | PENNE | ZITI | LINGUINI | FUSILLI

White Glove Passed Hors D'oeuvres

COCONUT CHICKEN : FRIED IN SHREDDED COCONUT. SERVED WITH GRAND MARNIER SAUCE

RISOTTO CAKES : RISOTTO LIGHTLY BREADED & DEEP FRIED INTO MINI CAKES

VEGETABLE SPRING ROLLS : SERVED WITH FRESH GINGER SOY SAUCE

ANTIPASTA SKEWERS : FRESH MOZZARELLA BALL, CHERRY TOMATOES, GENOA SALAMI, PICKLED GREEN PEPPER

COCKTAIL FRANKS IN A BLANKET : A PARTY FAVORITE. SERVED WITH SPICY GRAIN MUSTARD

PETITE BEEF WELLINGTON : BEEF TENDERLOIN TIPS WRAPPED IN FILO DOUGH. SERVED WITH A BURGUNDY DIPPING SAUCE

FOCACCIA PIZZA : TOPPED WITH FRESH MOZZARELLA & BASIL

Signature Dinner Buffet

Table Side

A SELECTION OF FRESH BAKED BREAD WITH FLORETS OF BUTTER & OLIVE OIL

Cold Harvest Gallery

SELECT TWO

TRI COLOR COLD TORTELLINI SALAD

CHERRY TOMATOES, RED ONION,
PARMESEAN CHEESE & VIRGIN OLIVE OIL

TUSCANY GRILL

MARINATED & GRILLED RED & GREEN PEPPERS,
ASPARAGUS, ZUCCHINI, SQUASH & EGGPLANT DISPLAY

ARTICHOKE HEART SALAD

ARTICHOKE HEARTS, CHERRY
TOMATOES & VIRGIN OLIVE OIL

BABY GREENS SALAD

SPRING MIX, CUCUMBERS, CHERRY TOMATOES,
RED ONION, CARROTS, ITALIAN VINAIGRETTE

CLASSIC CAESAR SALAD

GARLIC CROUTONS &
SHAVINGS OF PARMESAN CHEESE

BOCCONCINI

MOZZARELLA BALLS, CHERRY TOMATOES,
BASIL, OLIVE OIL. SERVED IN A MARTINI GLASS

MEDITERRANEAN BOARD (ADDITIONAL 5. PER GUEST)

MEATLESS GRAPE LEAVES, FETA CHEESE, PITA BREAD
OLIVES, HUMMUS, EGGPLANT SALAD, BEETS & CROSTINI

CHARCUTERIE BOARD (ADDITIONAL 5. PER GUEST)

A SELECTION OF ITALIAN MEATS, CHEESES, OLIVES, ROASTED RED
PEPPERS, ROASTED ALMONDS & FLAT BREADS & CROSTINI

Signature Buffet Selection

SELECT

CHEFS SELECTION OF SEASONAL VEGETABLE | HERB ROASTED POTATOES

(1) MEAT (1) CHICKEN (1) SEAFOOD (1) PASTA

CHICKEN MARSALA - PICCATA PARMESAN | MARSALA WINE, MUSHROOMS | LEMON, WINE & CAPERS & MELTED MOZZARELLA,
CHICKEN SORRENTINO | CHICKEN BREASTS TOPPED WITH SLICED EGGPLANT, PROSCIUTTO, FRESH MOZZARELLA. LIGHT DEMI GLAZE

PORK CHOP ROSALINA | JUICY THIN PORK CHOPS TOPPED WITH HOT AND SWEET PEPPERS

SALMON OREGANATA | BREAD CRUMB ENCRUSTED & FINISHED WITH A WHITE WINE LEMON SAUCE

GARLIC SHRIMP | BABY SHRIMP PREPARED WITH GARLIC, PARSLEY, LEMON & WINE. SERVED OVER ORECCHIETTE PASTA

SEAFOOD FRA DIAVOLO | CLAMS, MUSSELS & SHRIMP PREPARED WITH ORECCHIETTE PASTA IN A SPICY RED BROTH

BEEF TIPS MARSALA | CENTER CUT BEEF TIPS FINISHED WITH MUSHROOMS IN A CREAMY MARSALA SAUCE

PORT WINE FLANK STEAK | PREPARED WITH MARINATED TRI COLOR ROASTED PEPPERS. FINISHED WITH PORT WINE DEMI

LITTLE ITALY SAUSAGE & PEPPERS | HOT & SWEET ITALIAN SAUSAGE WITH ONIONS & PEPPERS. MARINARA SAUCE

EGGPLANT ROLLATINI | FILLED WITH FRESH RICOTTA CHEESE & TOPPED WITH MARINARA & MELTED MOZZARELLA

PENNE VODKA | PENNE TOSSED IN A RICH PINK SAUCE

RIGATONI FILETTE D' POMODORO | THICK & RICH PREPARED WITH FRESH GARLIC, BASIL & PROSCIUTTO

STUFFED SHELLS | FILLED WITH RICOTTA, FRESH MOZZARELLA. FINISHED WITH OUR HOMEMADE RED SAUCE

Dessert

SELECT ONE

THREE TEIR DISPLAY

HOMEMADE CHOCOLATE CHIP COOKIES
& ASSORTED MIINI PASTRIES (Family Style)

FRUIT CUP MARTINI

CHEFS SEASONAL FRUIT DISPLAYED
IN A MARTINI GLASS, FRESH MIINT LEAVES

CUSTOMED DESIGNED CAKE

AVAILABLE AT MARKET PRICE

Your Experience Includes

WHITE TABLE CLOTHS | CHOICE OF NAPKIN COLOR | HOUSE CENTER PEICES | PIPED IN MUSIC

WHITE GLOVE SERVICE | COFFEE, TEA, & SOFT DRINKS

Signature Sit Down Dinner

Table Side

OVEN BAKED DINNER ROLLS ACCOMPANIED WITH FLORETS OF BUTTER, VIRGIN OLIVE OIL & IMPORTED OLIVES

1st Course

SELECT TWO

BABY GREENS SALAD

SPRING MIX, CUCUMBERS, CHERRY TOMATOES,
RED ONION, CARROTS, ITALIAN VINAIGRETTE

CLASSIC CAESAR SALAD

GARLIC CROUTONS &
SHAVINGS OF PARMESAN CHEESE

FRUIT CUP MARTINI

CHEFS SEASONAL FRUIT DISPLAYED
IN A MARTINI GLASS. FRESH MINT LEAVES

SHRIMP COCKTAIL

WEDGE OF LEMON & ROBUST
COCKTAIL SAUCE (ADDITIONAL 7. PP)

PENNE VODKA

RICH CREAMY PINK SAUCE

COLD ANTIPASTA

A SELECTION OF CURED MEATS,
PROVOLONE CHEESE, OLIVES AND CROSTINI

Entrée Selections

SELECT TWO

FILET MIGNON

MUSHROOM PORT
WINE REDUCTION +6. PP

N.Y. STRIP STEAK AU POIVRE

PEPPERCORN ENCRUSTED
COGNAC CREAM SAUCE

BRAISED SHORT RIB

BONELESS SHORT RIB
BROWN DEMI GLAZE

CHICKEN SORRENTINO

PROSCIUTTO, EGGPLANT, MOZZARELLA
BROWN DEMI GLAZE

CHICKEN

MARSALA, PICCATA, PARMESAN

TALAPIA FRANCAISE

BAKED, LEMON WINE, BUTTER & CAPERS

ENCRUSTED TUNA

SUSHI GRADE TUNA ENCRUSTED
WITH TRI COLOR PEPPERCORNS

VEAL SCALLOPINI

MUSHROOMS, WHITE WINE

SALMON PICCATA

BAKED, LEMON WINE, BUTTER & CAPERS

EGGPLANT PARMESAN

SERVED OVER LINGUINI

CHICKEN AGRUMI

PAN SEARED FRENCH CUT CITRUS
MARINATED CHICKEN BREAST

SICILIAN PORK CHOP

PERFECTLY GRILLED TOPPED WITH
SWEET & HOT MARINATED PEPPERS

Chefs Vegetable & Starch

CHOOSE (1) STARCH (1) VEGETABLE

VEGETABLE MENAGERIE

WRAPPED ASPARGUS & BABY CARROTS

GARLIC BROCCOLI

CRISP BROCCOLI SAUTEED IN GARLIC & OIL

STRINGBEAN ALMONDINE

AMARETTO & TOASTED ALMOND

SCALLOPED POTATO

HERB ROASTED POTATOES

GARLIC MASHED POTATOES

Dessert Selection

SELECT ONE

N.Y. CHEESECAKE

PASSION FRUIT & RASPBERRY SAUCE

FAMILY STYLE TWO TEIR

HOMEMADE CHOCOLATE CHIP COOKIES & MINI PASTRIES

ORANGE SORBET

SERVED IN A HARD ORANGE SHELL

Your Experience Includes

WHITE TABLE CLOTHS | CHOICE OF NAPKIN COLOR | HOUSE CENTER PEICES | PIPED IN MUSIC

WHITE GLOVE SERVICE | COFFEE, TEA, & SOFT DRINKS



FIT FOR A PRINCESS

- Personal Maitre'd
- Valet Parking Service (Over 100 Guests)
 - Sweet Sixteen Glam Suite
- Landscaped Grounds For Memorable Pictures
 - Outdoor Reception (Seasonal)
- White Table Linens | Linen Napkin with Choice of Colors | Chiavari Chairs
 - Court Table With Specialized Setting
- Elegant Table Set Up With a Selection of House Centerpieces
 - White Glove Service



Your Affair Includes the Following

Cocktail Hour

PRINCESS MOCKTAIL STATION

ALCOHOL FREE

DADDY & MOMMY'S PRINCESS SHIRLEY TEMPLE | LIPSTICK SMUDGER TORNADO TWIST | PINA COLADA

WHITE GLOVE PASSED HORS D'OEUVRES

CHOOSE (7)

COCONUT CHICKEN | RISOTTO CAKES | VEGETABLE SPRING ROLLS | MAC & CHEESE BITES | MIN PIZZA BAGELS | ANTIPASTA SKEWERS
FRESH MOZZARELLA & TOMATO SKEWERS | ANTIPASTA SKEWERS | COCKTAIL FRANKS IN A BLANKET | PETITE BEEF WELLINGTON
FOCACCIA PIZZA SQUARES | MOZZARELLA STICKS

ALL ACCOMPANIED WITH DIPPING SAUCE

COCKTAIL HOUR BOARDWALK STATIONS

SELECT ONE

NY STYLE HOT DOG CART

WITH ALL THE TRIMMINGS (Excelsior Room Only)

SLIDER STATION

MINI BURGERS ,CHEESE, ONIONS & PICKLES

PIZZA STATION

PLAIN & PEPPERONI

CHICKEN FINGERS & FRIES

HONEY MUSTARD & RANCH DRESSING

MAC & CHEESE BAR

BACON CHIPS

SMASHED POTATO BAR

SOUR CREAM, CHEDDAR CHEESE, GRAVY, CHIVES



FIT FOR A PRINCESS

Table Side

FRESHLY BAKED DINNER ROLLS & FLORETS OF BUTTER

Signature Buffet Selection

CHEFS SELECTION OF SEASONAL VEGETABLE | HERB ROASTED POTATOES | HOUSE SALAD

SELECT (1) MEAT (1) CHICKEN (1) SEAFOOD (1) PASTA

CHICKEN MARSALA - PICCATA - PARMESAN | MARSALA WINE, MUSHROOMS | LEMON, WINE & CAPERS | MELTED MOZZARELLA

CHICKEN SORRENTINO | CHICKEN BREASTS, SLICED EGGPLANT, PROSCIUTTO FRESH MOZZARELLA. LIGHT DEMI GLAZE

PORK CHOP ROSALINA | JUICY THIN PORK CHOPS TOPPED WITH HOT AND SWEET PEPPERS

SALMON OREGANATA | BREAD CRUMB ENCRUSTED & FINISHED WITH A WHITE WINE LEMON SAUCE

GARLIC SHRIMP | BABY SHRIMP PREPARED WITH GARLIC, PARSLEY, LEMON & WINE. SERVED OVER ORECCHIETTE PASTA

SEAFOOD FRA DIAVOLO | CLAMS, MUSSELS & SHRIMP PREPARED WITH ORECCHIETTE PASTA IN A SPICY RED BROTH

BEEF TIPS MARSALA | CENTER CUT BEEF TIPS FINISHED WITH MUSHROOMS IN A CREAMY MARSALA SAUCE

PORT WINE FLANK STEAK | MARINATED FLANK STEAK PREPARED WITH MUSHROOMS. FINISHED IN A PORT WINE DEMI

LITTLE ITALY SAUSAGE & PEPPERS | HOT & SWEET ITALIAN SAUSAGE WITH ONIONS & PEPPERS. MARINARA SAUCE

EGGPLANT ROLLATINI | FILLED WITH FRESH RICOTTA CHEESE & TOPPED WITH MARINARA & MELTED MOZZARELLA

PENNE VODKA | PENNE TOSSED IN A RICH PINK SAUCE

RIGATONI FILETTE D' POMODORO | THICK & RICH PREPARED WITH FRESH GARLIC, BASIL & PROSCIUTTO

STUFFED SHELLS | RICOTTA FILLED TOPPED WITH MELTED MOZZARELLA. FINISHED WITH OUR HOMEMADE RED SAUCE

Dessert

SELECT ONE

THREE TEIR DISPLAY

HOMEMADE CHOCOLATE CHIP COOKIES
& ASSORTED MINI PASTRIES (Family Style)

FRUIT CUP MARTINI

CHEFS SEASONAL FRUIT DISPLAYED
IN A MARTINI GLASS, FRESH MINT LEAVES

CUSTOMED DESIGNED CAKE

AVAILABLE AT MARKET PRICE

Your Experience Includes

WHITE TABLE CLOTHS | CHOICE OF NAPKIN COLOR | HOUSE CENTER PEICES | PIPED IN MUSIC

WHITE GLOVE SERVICE | COFFEE, TEA, & SOFT DRINKS

Our Personal Touch Suggestions

Sushi Bar

AN ARRAY OF FRESH SUSHI CHOOSE FIVE OF YOUR FAVORITES

CALIFORNIA ROLL - VEGETABLE ROLL - TUNA ROLL - SALMON ROLL - SPICY CALIFORNIA ROLL - SPICY TUNA ROLL - RAINBOW ROLL
SHRIMP TEMPURA ROLL - RAINBOW ROLL - DRAGON ROLL - SUSHI OR SASHAMI - WASBI / GINGER / CHOPSTICKS / SOY SAUCE / SPICY MAYO

Viennese Display

A Selection Of Baked Cakes | Italian Pastries | Italian Cookies | Pies | Chocolate Covered Pretzels
Fresh Fruit Display | Coconut Macarons | Danish | Ice Cream Sundae Bar

Mitzvah Celebration

Your Affair Includes the Following

- 4 HOUR CELEBRATION
- PERSONAL MAITRE'D
- VALET SERVICE (OVER 125 GUESTS)
- LANDSCAPED GROUNDS FOR MEMORABLE PICTURES
- OUTDOOR COCKTAIL RECEPTION (Seasonal)
- WHITE GLOVE SERVICE
- WHITE FLOOR LENGTH LINENS | LINEN NAPKINS | CHIAVARI CHAIRS
- ELEGANT TABLE SET UP WITH A CHOICE OF HOUSE CENTERPIECES
- COFFEE, TEA, & SOFT DRINKS

Cocktail Reception

WHITE GLOVE PASSED HORS D'OEUVRES

CHOOSE (7)

COCONUT CHICKEN | RISOTTO CAKES | VEGETABLE SPRING ROLLS | MAC & CHEESE BITES | MINI PIZZA BAGELS
FRESH MOZZARELLA & TOMATO SKEWERS | ANTIPASTA SKEWERS | COCKTAIL FRANKS IN A BLANKET | PETITE BEEF WELLINGTON
FOCCIA PIZZA SQUARES | MOZZARELLA STICKS | CHICKEN TENDERS

ALL ACCOMPANIED WITH DIPPING SAUCE

COCKTAIL RECEPTION BOARDWALK STATIONS (1 HOUR)

SELECT TWO

NY STYLE HOT DOG CART
WITH ALL THE TRIMMINGS (Excelsior Room Only)

SLIDER STATION
MINI BURGERS ,CHEESE, ONIONS & PICKLES

PIZZA STATION
PLAIN & PEPPERONI

CHICKEN FINGERS & FRIES
HONEY MUSTARD & RANCH DRESSING

MAC & CHEESE BAR
BACON CHIPS

SMASHED POTATO BAR
SOUR CREAM, CHEDDAR CHEESE, GRAVY, CHIVES

PASTA BAR
CHOOSE TWO HOMEMADE SAUCES & ONE PASTA
CREAMY ALFEDO | MARINARA | POMODORO
BOW TIE | PENNE | LINGUINI | FUSILLI

CHEF MANNED CARVING (SIGNATURE BUFFET)

SELECT ONE

PRIME RIB
AU JUS

PASTRAMI
SPICY WHOLE GRAIN MUSTARD

ROASTED TURKEY
CHEF'S HOMEMADE TURKEY GRAVY

MARINATED LONDON BROIL
MARINATED AND GRILLED

Signature Buffet Selection

FRESHLY BAKED DINNER ROLLS & FLORETS OF BUTTER TABLE SIDE

SELECT (1) MEAT (1) CHICKEN (1) SEAFOOD (1) PASTA (1) CAESAR OR GARDEN SALAD

CHICKEN MARSALA - PICCATA - PARMESAN

CHOOSE ONE

CHICKEN SORRENTINO

EGGPLANT, PROSCIUTTO, MOZZARELLA. DEMI GLAZE

PORK CHOP ROSALINA

PORK CHOPS HOT & AND SWEET PEPPERS

SALMON OREGANATA

WHITE WINE LEMON SAUCE

GARLIC SHRIMP

LEMON, WHITE WINE, ORECCHIETTE PASTA

SEAFOOD FRA DIAVOLO

CLAMS, MUSSELS & SHRIMP. SPICY RED BROTH

BEEF TIPS MARSALA

MUSHROOMS & MARSALA SAUCE

PORT WINE FLANK STEAK

MUSHROOMS & PORT WINE DEMI

LITTLE ITALY SAUSAGE & PEPPERS

HOT & SWEET SAUSAGE, ONIONS, PEPPERS.

EGGPLANT ROLLATINI

RICOTTA CHEESE & MELTED MOZZARELLA

PENNE VODKA

CREAMY PINK SAUCE

RIGATONI FILETTE D' POMODORO

FRESH GARLIC, BASIL & PROSCIUTTO

STUFFED SHELLS

RICOTTA, MOZZARELLA & MARINARA

Dessert

SELECT ONE

THREE TEIR DISPLAY

HOMEMADE CHOCOLATE CHIP COOKIES
& ASSORTED MINI PASTRIES (Family Style)

FRUIT CUP MARTINI

CHEFS SEASONAL FRUIT DISPLAYED
IN A MARTINI GLASS, FRESH MINT LEAVES

CUSTOMED DESIGNED CAKE

AVAILABLE AT MARKET PRICE

Plated Sit Down

Appetizer Course

SELECT TWO

BABY GREENS SALAD

GARDEN VEGETABLES WITH ITALIAN VINAIGRETTE

CAESAR SALAD

CROUTONS & PARMESAN CHEESE

PENNE VODKA

CREAMY PINK SAUCE

Entrée Selections

CHEFS SELECTION OF SEASONAL VEGETABLE & HERB ROASTED POTATOES

SELECT TWO

FILET MIGNON

MUSHROOM PORT
WINE REDUCTION +6. PP

N.Y. STRIP STEAK AU POIVRE

PEPPERCORN ENCRUSTED
COGNAC CREAM SAUCE

BRAISED SHORT RIB

BONELESS SHORT RIB
BROWN DEMI GLAZE

CHICKEN SORRENTINO

PROSCIUTTO, EGGPLANT, MOZZARELLA

CHICKEN

MARSALA, PICCATA, PARMESAN

TALIPIA FRANCAISE

WHITE WINE & LEMON

ENCRUSTED TUNA

SUSHI GRADE TUNA ENCRUSTED
WITH TRI COLOR PEPPERCORNS

CHICKEN AGRUMI

PAN SEARED FRENCH CUT CITRUS
MARINATED CHICKEN BREAST

SALMON PICCATA

BAKED, LEMON, WINE, BUTTER & CAPERS

EGGPLANT PARMESAN

SERVED OVER LINGUINI

SICILIAN PORK CHOP

PAN SEARED FRENCH CUT CITRUS

VEAL SCALLOPINI

MUSHROOMS & WHITE WINE

Dessert

N.Y. CHEESECAKE

PASSION FRUIT & RASPBERRY SAUCE

FAMILY STYLE TWO TEIR

HOMEMADE CHOCLATE CHIP COOKIES & MINI PASTRIES

CUSTOMED DESIGNED CAKE

AVAILABLE AT MARKET PRICE



Cocktail Party

A THREE HOUR RECEPTION



CHEF INSPIRED CAPTAIN STATIONS

Select One

SMASHED POTATO BAR

TOPPING INCLUDE

SHREDDED CHEDDAR CHEESE | CRISPY BACON | CHIVES
SOUR CREAM | BABY CORN | BROWN GRAVY

HOT SEAFOOD STATION

(CHOOSE ONE)

CRISPY FRIED CALAMARI, SPICY MARINARA
BAKED CLAMS OREGANATO | LEMON, WINE
GRILLED SHRIMP SKEWERS | ASIAN DIPPING SAUCE

PASTA BAR

CHOOSE TWO HOMEMADE SAUCES & ONE PASTA
MARINARA | POMODORO | PUTTANESCA | MEAT SAUCE
BOW TIE | PENNE | ZITI | LINGUINI | FUSILLI

ASIAN RICE BAR

FRIED RICE WITH A CHOICE OF BABY SHRIMP OR ASIAN
CHICKEN

INTERNATIONAL COLD DISPLAYS

Select One

INTERNATIONAL FRUIT & CHEESE DISPLAY
A SELECTION OF DOMESTIC & IMPORTED CHEESES
RED & GREEN GRAPES | DRIED FRUIT | MIXED NUTS
BREAD STICKS | FLAT BREADS | GARLIC CROSTINI

GARDEN CRUDITE

CRISP SEASONAL VEGETABLES PRESENTED WITH
RANCH & BALSAMIC DRESSING

CLASSIC CAESAR SALAD

CRISP ROMAINE, GARLIC CROUTONS, ANCHOVIES, SHAVINGS
OF PARMESAN REGGIANO & CAESAR DRESSING

TUSCANY GRILL

MARINATED AND GRILLED ASPARAGUS, ITALIAN EGGPLANT,
RED, GREEN & YELLOW PEPPERS, ZUCCHINI, SQUASH,
ROASTED CHERRY TOMATOES & PORTOBELLO MUSHROOMS
DRIZZLED WITH AGED BALSAMIC VINEGAR

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CARVING STATION

Select 1 of the following
MARINATED LONDON BROIL

HERB ROASTED PRIME RIB

ROASTED TURKEY BREAST

STUFFED LOIN OF PORK

HONEY BAKED HAM

ALL SERVED WITH A DIPPING SAUCE



BEVERAGE OPTIONS

WINE, BEER & SANGRIA

SPIRITS

PAYMENT OPTIONS

RUNNING TAB , OPEN BAR

PAY AS YOUR SERVED



White Glove

Passed Hors D' Oeuvres

COCONUT CHICKEN

RISOTTO CAKES

VEGETABLE SPRING ROLLS

ANTIPASTA SKEWERS

COCKTAIL FRANKS

PETITE BEEF WELLINGTON

FOCACCIA PIZZA



MINI DESSERT STATION

MINATURE ITALIAN PASTRIES

CHOCOLATE CHIP COOKIES

FRESH FRUIT DISPLAY





THE
Chef's Table
A CULINARY JOURNEY



Tuscany

A Five Course Private Dining Experience

AN INTIMATE, PRIVATE & EXCLUSIVE DINING EXPERIENCE. YOUR PERSONAL WAITER, ASSISTANT AND PRIVATE CHEF WILL WELCOME YOUR GUESTS TO A JOURNEY OF CONTEMPORARY CUISINE, WARM HOSPITALITY AND UNPARALLED SERVICE. OUR CHEF CREATES DISHES TABLESIDE. WHILE YOU ENJOY *GOOD FOOD, GOOD WINE, GOOD FRIENDS & FAMILY.*

BEGINNINGS

A DISPLAY OF OVEN BAKED BREAD, OLIVES, & OLIVE OIL

ANTIPASTI

CHOICE OF 2

LOLI POP LAMP CHOPS
ROSEMARY, GARLIC & TRUFFLE HONEY

BAKED CLAMS
LEMON, WINE & PARSLEY

SMALL PLATED ANTIPASTA
ITALIAN MEATS & CHEESES, ROASTED RED PEPPERS

BURRATA & LONG HOT PEPPERS
IMPORTED PROSCIUTTO, MELON & AGED BALSAMIC

PASTA COURSE

CHEFS TABLE SIDE PASTA FINISHED IN A CHEESE WHEEL

CHOICE OF ONE

PENNE VODKA - FILLETTO DI POMODORO - CARBONARA
PENNE - ZITI - ANGEL HAIR

CHEFS ENTREES

SALMON ARROTOLATO

BASIL SEASONED KING ALASKAN SALMON,
CHERRY TOMATOES, BLACK OLIVES, CAPERS.

POLLO ALLA MATTONE

BRICK PRESSED SEASONED & MARINATED
SPRING CHICKEN.

FILETO DI MANZO

SLICED PRIME FILET MIGNON. PORCHINI BUTTER
AND FINISHED WITH A PEPPERCORN DEMI.

SURF & TURF DUET

PRIME CENTER CUT FILET MIGNON. PORCHINI BUTTER
AND FINISHED WITH A PEPPERCORNS
BRAZILLIAN COLD WATER TAIL, DRAWN BUTTER.

HERB ENCRUSTED RACK OF LAMB

ROSEMARY & THYME. SERVED MED RARE.

SEABASS ZUPPA DI PESCE

SEABASS, SAUTEED SCALLOPS, SHRIMP, LOBSTER AND
FINSHED WITH A MILDLY SPICY TOMATO BROTH

CONTORNI

BROCCOLI RABE | HERB ROASTED POTATOES | GARLIC MASHED | GARLIC SPINACH | GRILLED ASAPAGUS | GRILLED LONG HOT PEPPERS

A SPECIAL DESSERT MEMU PRESENTED AFTER THE MEAL



School Sports Banquets

Monday Thru Thursday

3 HOUR EVENT

SALADS

SELECT ONE

BABY GREENS SALAD

SPRING MIX, CUCUMBERS, CHERRY TOMATOES
RED ONION, CARROTS, ITALIAN VINAIGRETTE

CLASSIC CAESAR SALAD

GARLIC CROUTONS
PARMESAN CHEESE

BUFFET SELECTIONS

SELECT THREE

PENNE VODKA | HOMEMADE BAKED ZITI | STUFFED SHELLS | MAC & CHEESE
HOT DOGS | CHICKEN MARSALA | CHICKEN PARMESAN | GRILLED CHICKEN WITH SAUTEED VEGETABLES
EGGPLANT ROLLATINI | SAUSAGE & PEPPERS | CHICKEN FINGERS & FRENCH FRIES | THIN CRUSTED PIZZA

SERVED WITH CHEFS

SEASONAL VEGETABLES & HERB ROASTED POTATOES

DESSERT

HOMEMADE CHOCOLATE CHIP COOKIES & BROWNIES, SOFT DRINKS, COFFEE, & TEA
(TABLESIDE)

School Proms

RECEPTION HOUR

SELECT TWO

Pasta Bar

CHOOSE TWO HOMEMADE SAUCES & ONE PASTA

CREAMY ALFREDO | MARINARA | VODKA SAUCE
PENNE | FUSILLI

New York Hot Dog Cart

OLD FASHION HOT DOG CART

ALL BEEF HOT DOGS WITH ALL THE TRIMMINGS

Smashed Potato Bar

HOMEMADE MASHED POTATOES SERVED IN MINI MARTINI GLASSES
SHREDDED CHEESE, SOUR CREAM, CRISPY BACON, CHIVES, WHIPPED BUTTER, BABY CORN, & BROWN GRAVY

BUFFET SELECTIONS

SELECT THREE

PENNE VODKA | HOMEMADE BAKED ZITI | STUFFED SHELLS | MAC & CHEESE
HOT DOGS | CHICKEN MARSALA | CHICKEN PARMESAN | GRILLED CHICKEN WITH SAUTEED VEGETABLES
EGGPLANT ROLLATINI | SAUSAGE & PEPPERS | CHICKEN FINGERS & FRENCH FRIES | THIN CRUSTED PIZZA

SERVED WITH CHEFS SEASONAL VEGETABLES | HERB ROASTED POTATOES | CAESAR SALAD

Dessert Choice

Sundae Bar

VANILLA & CHOCOLATE ICE CREAM, WALNUTS, CHERRIES,
CHOCOLATE SYRUP, SPRINKLES, FRESH BANANAS, OREO BITS

Cookie & Brownie Bar

HOMEMADE CHOCOLATE CHIP COOKIES
AND BROWNIES

Suggested Professionals



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Hair & Makeup

From This Day Forward

Alexandra Ardigo / Tressa Scianna

(917) 664.2526 | www.fromthisdayforwardbridal.com

Event Entertainment

Adam Saber

(908) 692.6585 | www.adamsaber.com



Signature Stations

Sushi Bar

AN ARRAY OF FRESH SUSHI CHOOSE FIVE OF YOUR FAVORITES
 CALIFORNIA ROLL - VEGETABLE ROLL - TUNA ROLL - SALMON ROLL
 SPICY CALIFORNIA ROLL - SPICY TUNA ROLL - RAINBOW ROLL
 SHRIMP TEMPURA ROLL - DRAGON ROLL
 WASBI / GINGER / CHOPSTICKS / SOY SAUCE / SPICY MAYO

Taste Of Tuscany Charcuterie Display

A BEAUTIFUL DISPLAY OF ITALIAN CURED MEATS INCLUDING I
 IMPORTED PROSCIUTTO DI PALMA, SOPPRESSATA, MORTADELLA,
 CAPOCOLLO & GENOA SALAMI. ACCOMPANIED WITH A SELECTION OF
 IMPORTED OLIVES, STUFFED CHERRY PEPPERS, PICKLED CAULIFLOWER,
 PEPPERS & CARROTS, FINISHED WITH A SELECTION ASSORTED CHEESES

Mediterranean Grill

A BEAUTIFUL DISPLAY OF HUMMUS, STUFFED GRAPE LEAVES,
 MARINATED GRILLED EGGPLANT, ZUCCHINI & SQUASH,
 MARINATED ARTICHOKE, FETA CHEESE, IMPORTED OLIVES. FINISHED
 WITH AN ARRAY OF CROSTINI, PITA BREAD & BREAD STICKS

Poke Bar Station

SUSHI TUNA, SALMON, BABY SHRIMP, RED CAVIAR, RIPE CUCUMBERS,
 AVACADO, ASIAN SLAW, THINLY SLICED RADISHES, STICKY RICE,
 EDAMAME, SEAWEED. FINISHED WITH A SELECTION OF SPICY MAYO, &
 SESAME SEEDS

Pasta Bar

CHOOSE TWO HOMEMADE SAUCES & ONE PASTA
 CREAMY ALFREDO | MARINARA | POMODORO | PUTTANESCA
 PENNE | ZITI | LINGUINI | FUSILLI

International Fruit And Cheese Display

A DISPLAY OF SEASONAL FRESH RIPE FRUITS COMPLIMENTED WITH AN
 ARTISTIC DISPLAY OF DOMESTIC AND IMPORTED CHEESES. DISPLAYED
 WITH A SELECTION OF GARLIC CROSTINI, AND CRACKERS

Asian Bar

STIR FRIED RICE WITH ORIENTAL VEGETABLES IN A GARLIC
 TERIYAKI SAUCE. ADD BABY SHRIMP OR MARINATED CHICKEN

Smashed Potato Bar

HOMEMADE MASHED POTATOES SERVED IN MINI MARTINI GLASSES
 SHREDDED CHEESE, SOUR CREAM, CRISPY BACON, CHIVES,
 WHIPPED BUTTER, BABY CORN, & BROWN GRAVY

Creative Displays

Signature Stations

Chef's Carving Board

SELECT OF ONE THE TENDER AND JUICY MEATS
TO BE HAND CARVED BY OUR CHEF

PRIME RIB | MARINATED LONDON BROIL | MARINATED FLANK STEAK
LEAN PASTRAMI | GLAZED HAM | STUFFED LOIN OF PORK

Taco Station

HARD SHELL TACO SHELLS, MARINATED CHICKEN, SPICY BEEF, SHREDDED
LETTUCE, CHOPPED TOMATOES, CHOPPED ONION, & SALAS VERDE

Hot Seafood Station

CRISPY FRIED CALAMARI & SHRIMP SKEWERS
SPICY MARINARA & COCKTAIL SAUCE

White Glove Passed Hors D'oeuvres

COCONUT CHICKEN : SHREDDED COCONUT & GRAND MARNIER SAUCE
RISOTTO CAKES : RISOTTO LIGHTLY BREADED & DEEP FRIED INTO MINI CAKES
VEGETABLE SPRING ROLLS : SERVED WITH FRESH GINGER SOY SAUCE
ANTIPASTA SKEWERS : FRESH MOZZARELLA BALL, CHERRY TOMATOES,
GENOA SALAMI, PICKLED GREEN PEPPER
COCKTAIL FRANKS IN A BLANKET : A PARTY FAVORITE.
SERVED WITH SPICY GRAIN MUSTARD
PETITE BEEF WELLINGTON : BEEF TENDERLOIN TIPS WRAPPED IN PHYLLO
DOUGH. SERVED WITH A BURGUNDAY DIPPING SAUCE
FOCOCCIA PIZZA : TOPPED WITH FRESH MOZZARELLA & BASIL
MOZZARELLA & CHERRY TOMATO SKEWERS

Cocktail Hour Premium Raw Bar

Market Price

AN ASSORTMENT OF SHRIMP, CLAMS, OYSTERS & LOBSTER TAILS
ON THE HALF SHELL

ELEGANTLY DISPLAYED WITH COCKTAIL SAUCE, HORSE RADISH,
HOT SAUCE & LEMON WEDGES

Viennese Display

A SELECTION OF CAKES, PASTRIES, FRESH BAKED PIES, ASSORTED ITALIAN
COOKIES, CHOCOLATE COVERED PRETZELS, ECLAIRS, MINI CAKES,
CUP CAKES, DANISH, COCONUT MACARONS & A FRESH FRUIT DISPLAY

Sundae Bar

VANILLA & CHOCOLATE ICE CREAM, WALNUTS, CHERRIES,
CHOCOLATE SYRUP, SPRINKLES, FRESH BANANAS, OREO BITS
FRESH STRABERRIES, SHREDDED COCONUT & SYRUP TOPPINGS



Spirits Option

Sangria - Mimosa - Wine & Beer

Mimosa | California House Wines, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel | Sangria
Imported & Domestic Beer

23. Per Person (Served For Three Hour)

Open House Bar

Mimosa | California House Wines, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel | Sangria | Domestic Beers
House Liquors Includes | Absolute Vodka, Gin, Tequila, Bourbon, Scotch, Flavored Liqueurs | Coconut Rum Specialty Drinks

25. Per Person (Served For Three Hour)

Open Premium Bar

Mimosa | California House Wines, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel | Sangria
Domestic Beers

Premium Bar Includes | Kettle One - Titos - Tanqueray - Bacardi - Jack Daniels - Captain Morgan - Dewars - Seagrams 7
Johnny Walker Black - Jameson - Jose Cuervo - Flavored Vodkas Liqueurs

28. Per Person (Served For Three Hour)

Open Top Shelf Bar

Grey Goose (Plain & Flavored) Patron Silver - Casamigos - Johnny Walker Black - Hennessy - Remy Martin - Macallan 12 Year Old
Jim Beam Single Barrel - Bulleit Bourbon - Crown Royal - Wild Turkey

31. Per Guest Person (Served For Three Hour)

Running Tab Or Cash Bar

Sangria | California Red & White | Premium Bar | Specialty Cocktails | Domestic Beers

200. Bartenders Fee





Google



305+ FIVE STAR RATING

[Dennis Mojares, Jr.](#) ★★★★★

I just hosted a very successful client dinner at Bella Vista. It was held in the Crystal Room with a gorgeous view and an outdoor patio which was very impressive to our guests. Roseann, the banquet manager, was great to work with and she made sure everything was done right. The service was exceptional, the presentation was impeccable, and the food was absolutely delicious. Our clients had nothing but great things to say at the end of the evening. If you are planning your next corporate event, Bella Vista Country Club is the perfect venue for it! This was our first client event there and I've already made plans for another one next month.

[Eva Kory](#) ★★★★★

RoseAnn was absolutely wonderful in the entire process of planning and hosting our son's first birthday. From seamlessly freeing my hands from flowers and magically making them appear as part of our decor seconds later to making sure every single second of the event was coordinated seamlessly (ensuring our vendors were directed where they need to go and set up on time, providing beautiful props, helping us set up a few days prior to make sure everything goes well day of, providing centerpieces, etc. The list is endless. This was the most beautiful first birthday party for my son and I couldn't have been happier with the service, waiters, chef, and delicious food. Absolute 10/10.

[Pierre Crawley](#) ★★★★★

On June 11, we celebrated Camille Crawley's Bridal shower at the Bellavista country club. The staff was very helpful in setting up the room as well as attending to all our requests. The food was delicious and Roseanne made accommodations above and beyond. I would highly recommend having any function at this facility.

[Drew Keelan](#) ★★★★★

My fiancé Meg and I had the most breathtaking experience for our engagement party this past Saturday! To say Bella Vista was a dream location for our engagement party would be an understatement. To start, Roseann the Banquet Director was absolutely amazing. She was sweet, personable and on top of absolutely everything. The best part for my fiancé and I was that she continuously checked in days before the party and throughout the night of the party as well. She showed a sense of care and attention that can only be found at Bella Vista. The owner Anthony was also beyond hospitable. He also had the same level of care and attentiveness that Roseann showed. The two of them along with the entire staff from top to bottom truly made the experience so beyond wonderful! along with the warm and incredible staff, the food was exceptional! Bella Vista truly has anything and everything as far as food taste goes, and even more impressively it is all PHENOMENAL! We were blown away by the presentation and more importantly the taste and quality of everything! The venue itself was absolutely breathtaking. We had our party in the pavilion and it is modern, elegant and truly beautiful! There is a beautiful bar along with several stations set up for food and beautiful light fixtures hanging from the ceilings Meg and I can truly say it was the best night of our entire lives! We would recommend Bella Vista to anyone for any event, it truly is the premier destination to have any special event you're looking to have!

[Melissa Lang](#) ★★★★★

We had our daughter's first communion at Bella Vista and it was a perfect afternoon brunch. It was such a pleasure working with Roseann on planning that special day. It was a smooth process and everything was perfect - the setup, the food, the service, and the ambiance. We had a buffet style lunch and the guests raved about the food. We would definitely book another event in the future!

[AG](#) ★★★★★

Look no further than Bella Vista! We hosted our daughter's bridal shower on May 23rd and we shared the following with the owner, Anthony. Thank you Anthony for creating a beautiful venue, with talented, dedicated staff who mirror your vision. The warm greeting we received from the moment we entered Bella Vista and met with Tom continued each time we came in to finalize plans. Every member of your staff treated us like family. Jessica & Gail have gone above and beyond in preparing a memorable event. We can't thank you enough for your kindness, generosity, and understanding in planning this milestone event in our daughter & future son in laws life. The food was amazing, cake yummy and the grounds are breathtaking. We will be back! Next time the event will be in the pavilion. Our guests continue to rave about the shower and how good the food was. I will continue to recommend Bella Vista to our friends and family. Anyone reading this review, I can say without a doubt Bella Vista did not disappoint!

[Kathy Seetoo](#) ★★★★★

Every experience from the first visit tour to the end of evening event was seamless and top notch. Roseann oversaw everything and her attention to detail and customer service was very much appreciated. We will definitely tell everyone about BVCC! Beautiful venue!

Pricing

Country Club Brunch

Saturday | 60. Per Guest

Sunday | 55. Per Guest

Quantum Room Minimum 50 Guest | Vista Room Minimum 40 Guests | Excelsior Minimum 100 Guests

Sit Down Luncheon

Tuesday Thru Friday | 50. Per Guest

Saturday | 65. Per Guest

Sunday | 55 Per Guest ,

Quantum Room Minimum 50 Guest | Vista Room Minimum 40 Guests | Excelsior Minimum 100 Guests

Luncheon Buffet

Tuesday Thru Thursday | 50. Per Guest

Friday | 55. Per Guest

Saturday | 60. Per Guest

Sunday | 55. Per Guest

Quantum Room Minimum 50 Guest | Vista Room Minimum 40 Guests | Excelsior Minimum 100 Guests

Signature Dinner Buffet (After 5 Pm)

Tuesday Thru Thursday | 55. Per Guest

Friday | 65. Per Guest

Saturday | 70. Per Guest

Sunday | 65. Per Guest

Quantum Room Minimum 50 Guest | Vista Room Minimum 40 Guests | Excelsior Minimum 100 Guests

Signature Sit Down Dinner (After 5 Pm)

Tuesday Thru Thursday | 65. Per Guest

Friday | 75. Per Guest

Saturday | 85. Per Guest

Sunday | 75. Per Guest

Pricing

Sweet 16 Package

Friday After 5:00pm | 115. Per Guest
Saturday Before 5:00pm | 120. Per Guest
Saturday After 5:00pm | 125. per Guest
Sunday Before 5:00pm | 105. Per Guest
Sunday After 5:00pm | 115. Per Guest

Mitzvah Package

Friday After 5:00pm | 145. Per Guest
Saturday Before 5:00pm | 150. Per Guest
Saturday After 5:00pm | 155. Per Guest
Sunday Before 5:00pm | 140. Per Guest
Sunday After 5:00pm | 145. Per Guest

Excelsior Room Minimum 100 Guests

Cocktail Party Reception

Tuesday Thru Thurs | 50. Per Guest
Friday After 5:00pm | 60. Per Guest
Saturday Before 5:00pm | 55. Per Guest
Saturday After 5:00pm | 65. Per Guest

School Sports Banquets

Tuesday Thru Thurs | 45. Per Guest
Friday After 5:00pm | 50. Per Guest

Prom Banquets

Wednesday & Thursdays | 85. Per Guest
Friday | 95. Per Guest





NOTES TO OUR CLIENTS

PAYMENTS INFORMATION

- A NON REFUNDABLE RETAINER OF \$2000.00 IS REQUIRED AT THE TIME OF BOOKING TO CONFIRM THE DATE, TIME, ESTIMATED GUEST COUNT, VENUE & ROOM OF THE AFFAIR. PERSONAL CHECKS, CREDIT CARD OR CASH ARE ACCEPTED FOR DEPOSIT. DEPOSITS ARE NON-REFUNDABLE AND WILL BE FORFEITED IN THE EVENT OF A CANCELLATION. **NOTE:** DEPENDING ON THE SITUATION A CONSIDERATION MAY APPLY FOR A CREDIT VOUCHER FOR A FUTURE EVENT.
- A FINAL CONSULTATION WILL BE SCHEDULED TWO WEEKS PRIOR TO THE EVENT TO FINALIZE YOUR GUEST COUNT, PLEASE BE PREPARED WITH YOUR MENU SELECTION, EVENT DETAILS, TABLE & SEATING ARRANGEMENTS. WE WILL CALCULATE YOUR BALANCE AND SETTLE ALL CHARGES BY CREDIT CARD, CHECK OR CASH. PERSONAL CHECKS ARE NOT ACCEPTED LESS THAN TWO WEEKS PRIOR TO YOUR AFFAIR.
- A CLUB SERVICE CHARGE OF 20% - 6.625% SALES TAX - ONSITE EVENT COORDINATOR 250. WILL BE ADDED TO YOUR TOTAL DUE
- VENDOR MEALS: PLEASE DISCUSS THE COST OF VENDOR MEALS WITH OUR BANQUET COORDINATOR
- ANY ADDITIONAL CHARGES ON THE DAY OF THE AFFAIR (I.E.) ADDITIONAL DINNERS, SPECIAL BEVERAGES, BAR CHARGES OR DAMAGE WILL BE PAID ON THE DAY OF THE EVENT IN CASH ONLY
- WE *SUGGEST* YOU CONSIDER A SPECIAL CONSIDERATION TO PROVIDING A GRATUITY TO THE WAITSTAFF & KITCHEN STAFF FOR EXCEPTIONAL SERVICE & EXPERIENCE.

GENERAL INFORMATION & POLICY

- BELLA VISTA COUNTRY CLUB PROVIDES DESIGNATED ONLY OUTDOOR SMOKING AREAS.
- BOARD OF HEALTH REGULATIONS STIPULATE ALL FOOD IS TO BE CONSUMED ON SITE. TAKING FOOD OR BEVERAGE OFF THE PREMISES DURING OR AFTER AN EVENT IS PROHIBITED. BELLA VISTA COUNTRY CLUB STRICTLY PROHIBITS OUTSIDE FOOD OR BEVERAGES WHICH INCLUDES CAKES APPETIZERS, CANDY CARTS OR OTHER FOODS UNLESS IT'S A PROFESSIONAL VENDOR WHO SHOWS PROOF OF INSURANCE COVERAGE AND A NEW JERSEY EIN #
- NOTE: A SETUP & CLEAN UP FEE IS REQUIRED FOR ANY & ALL OUTSIDE VENDORS
- SETUP SCHEDULE : DISCUSS WITH OUR BANQUET COORDINATOR TIME AVAILABILITY'S WE OFFER FOR SETTING UP AND PREPARING THE ROOM WITH YOUR SPECIAL TOUCHES
- ANY PERSONS UNDER 21 YEARS OF AGE **WILL NOT BE SERVED ALCOHOLIC BEVERAGES.**
- PERSONS BRINGING ALCOHOLIC BEVERAGES INTO THE FACILITY IS STRICTLY PROHIBITED. WE RESERVE THE RIGHT TO SEIZE ANY AND ALL PRODUCTS AND ASK ANY PERSON OR PERSONS TO VACATE THE PROPERTY WITHOUT INCIDENT
- DURING ALL SWEET 16'S OR ANY EVENT WITH A HIGH AMOUNT OF TEENAGERS, A COST OF (1) MALE & (1) FEMALE SECURITY OFFICER WILL BE A CHARGE OF 250. PER TO BE PRESENT AND ENSURE THE SAFETY AND SECURITY OF YOUR GUESTS
- PLEASE BRING IN ANY TABLE ARRANGEMENTS, FAVORS NO MORE THAN ONE DAY PRIOR TO YOUR EVENT. ALSO NOTE THAT PLACE CARDS SHOULD BE IN ALPHABETICAL ORDER.
- AFFAIRS THAT GO BEYOND THE CONTRACT LIMITATION WILL BE BILLED AN ADDITIONAL CHARGE AND MUST BE PAID IN CASH AT THE CONCLUSION OF THE EVENT. PLEASE INQUIRE TWO HOURS PRIOR IF YOU WISH TO EXTEND THE TIME OF THE AFFAIR.
- WE ASK FOR THE SAFETY OF OUR GUESTS THAT WALKING ON THE GOLF COURSE, PUTTING GREEN OR DRIVING RANGE IS STRICTLY PROHIBITED.
- ENTERTAINMENT: WE SUGGEST THAT WHEN BOOKING YOUR EVENT YOU MAKE ALL OUTSIDE ENTERTAINMENT, PARTY PLANNERS & ETC AWARE THEY ARE REQUIRED TO PROVIDE PROOF OF INSURANCE COVERAGE AND A NEW JERSEY EIN #
- PLEASE NOTE: PLEASE INSTRUCT YOUR VENDORS THAT BELLA VISTA COUNTRY DOES NOT PROVIDE TRANSPORTATION OR ASSISTANCE FOR EQUIPMENT BEING SHUTTLED TO AND FROM THE PAVILLION.



MY NOTES

THINGS TO REMEMBER



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