



BATTLEGROUND
COUNTRY CLUB

1 Covenhoven Road, Manalapan, NJ 07726 732-462-7575 www.battlegroundcc.com

Premier Wedding Package

Including

Five-Hour Open Bar Serving Premium Brand Liquors
Imported & Domestic Beer, Bottled Mineral Water, Assorted Soft Drinks
Merlot, Chardonnay, Cabernet Sauvignon, Pinot Noir, Pinot Grigio & White Zinfandel Wines

Cocktail Hour Featuring White Gloved Service

*Featuring a Custom Ice Sculpture &
Custom Signature Drink, with Hand Passed Champagne, Red and White Wine Upon Arrival*

Butler Passed Hors d'Oeuvres

Select 10 Hors D' Oeuvres

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| Black Olive Tapenade Crostini with Goat Cheese | Asparagus & Asiago in Phyllo Shrimp Chopstick |
| Mongolian Barbecue Lamb Chops with Chinese Mustard Sauce | Miniature Beef Wellington |
| Grilled Baby Lamb Chops | Coconut Shrimp |
| Fried Oysters with Remoulade | Smoked Salmon on Toast Points |
| Spicy Tuna Wontons with Wasabi Crème Fraîche | Franks in Puffed Pastry with Dijon Tomato Bruschetta |
| Fresh Mozzarella & Roasted Pepper Crostini | Chicken & Cheese Quesadilla |
| Lamb Kofta Brochette with Tzatziki | Miniature Cuban Sandwich |
| Skewered Sesame Chicken | Bella Flora Puff |
| Marinated Shrimp Wrapped in Bacon | Clams Oreganata |
| Crabmeat & Avocado on Toast Points | Shrimp Tempura with Hoisin Sauce |
| Thai Shrimp Toasts with Sweet Chili Glaze | Miniature Crab Cakes |
| Mini Open Faced Duck Sliders with Shitake Ketchup | Asparagus Wrapped in Prosciutto |
| Lobster Salad in Parmesan Cups | Beef Kabobs |
| Scallop Seviche Spoons | Lobster Cobbler |
| Strawberries with Brie | Miniature Monte Cristo Sandwich |
| | Cheese Blintzes |

Action Stations

Select 2 Stations

Italian Station

Artisan Displays Featuring

Mediterranean Display to include Marinated and Grilled Eggplant, Roasted Red Peppers, Marinated Artichokes, Olives and Mushrooms Prosciutto, Capicollo, Hot Supressata, Genoa Salami, Giardineira, Imported Sharp Provolone
Mozzarella & Tomato Salad with Basil Dressing
Focaccia & Assorted Italian Breads

Buffet Bar Featuring

Grilled Vegetables, Eggplant Rollatini, Fried Calamari

Pasta Bar

Choice of Two

Tortellini ala Vodka
Penne Pasta with Eggplant & Mint
Cavatelli with Broccoli Rabe & Sausage
Vegetable Ravioli with Sage Cream
Rigatoni with Wild Mushrooms & Thyme

Manned Station

Choice of One

Carved Loin of Veal with a Warm Tomato Vinaigrette and Petite Rolls
Porcini & Asparagus Risotto
Lobster Risotto

French Station

Artisan Displays Featuring

Domestic & French Cheeses served with Assorted Flatbreads & Crackers
American Sturgeon Caviar with Bellinis

Buffet Bar Featuring

Louisiana Chicken Creole
Mussels in White Wine Sauce
Beef Bourguignon

Manned Station

Choice of One

Whole Roasted Turkey with Cranberry Relish & Gravy and Petite Rolls
Fresh Smoked Ham with Whole Grain & Assorted Mustards, Pickles and Coleslaw and Petite Rolls
Sautéed Gulf Shrimp, Bay Scallops & Louisiana Crawfish, Garlic-Butter
& Grand Marnier Sauce with Rice Pilaf

Asian Station

Artisan Displays Featuring

Fresh Sushi and Sashimi Featuring:
Crabmeat, Avocado, California, Spicy Tuna, Salmon & Rainbow Rolls with Assorted Nigiri

Buffet Bar Featuring

Sesame Noodle Salad
Vegetable Salad with Lemongrass Dressing
Miniature Spring Rolls with Dipping Sauce

Manned Station

Choice of One

Wok Station
Carved Loin of Tuna with Wasabi & Lemongrass-Ginger Sauce, Soy and Duck Sauces
Ramen Noodle Station

Dinner

Champagne Toast & Wine Service

Appetizer

Choice of One

Roasted Red Pepper Bruschetta
with Fresh Mozzarella on Toast points with Basil and a Balsamic Glaze

Tri Color Tortellini
Tomato Basil Cream Sauce

Fresh Seasonal Melon with Prosciutto
in a Balsamic Glaze

Salad

Choice of One

Classic Caesar Salad
with Croutons, Parmesan Reggiano Cheese and Traditional Dressing

Baby Organic Greens
with Tomato, Cucumber, Shaved Red Onion and Citrus Vinaigrette

Bibb Lettuce
Radicchio & Endive and Balsamic Vinaigrette

Fresh Rolls & Butter

Lemon Intermezzo

Entrées

Choice of One Duet

Grilled Filet Mignon and Norwegian Salmon
Port Wine Glaze and Lobster Sauce

Grilled Filet Mignon and Almond Encrusted Sea Bass
Port Wine Glaze and Three Pepper Coulis

Grilled Filet Mignon and Sautéed Breast of Chicken
Cabernet Reduction and Lemon Basil Au Jus

Grilled Filet Mignon and Almond Encrusted Tilapia
Port Wine Glaze and Spanish Olive Sauce

*All Entrées served with Seasonal Fresh Vegetables, Roasted Red Bliss Potatoes
& Freshly Baked Dinner Rolls*



Choice of Three Entrees

Choice of Three

Filet Mignon, *Port Wine Glaze*

Sliced Tenderloin of Beef, *Cabernet Reduction*

Prime Rib, *Natural Jus*

Stuffed Chicken Breast, *Filled with Mozzarella Cheese, Spinach Pesto Cream Sauce*

Pan-Roasted Breast of Chicken, *Julienne Carrots & Pea Greens Shitake Mushroom Sauce*

Sautéed Breast of Chicken *with Tasso Ham Ragout*

Stuffed Breast of Chicken, *Filled with Spinach, Artichoke Hearts, Roasted Peppers
& Goat Cheese, Lemon-Basil Natural Jus*

Porcini-Dusted Chicken, *Wild Mushroom Sauce*

Potato & Horseradish-Crusted Salmon Fillet, *Chive Beurre Blanc*

Five-Spice Seared Salmon Fillet, *Ginger-Hoisin Sauce*

Grilled Marinated Swordfish Steak, *Tomato, Feta & Olive Tapenade*

Almond Crusted Sea Bass, *Three Pepper Coulis*

Grilled Norwegian Salmon, *Lobster Sauce*

Starch

Choice of One

Roasted Garlic Mashed Potatoes

Maple Bourbon Whipped Sweet Potatoes

Roasted Red Bliss Potatoes

Pan-Seared Potato Cake

Herbed Orzo

Crispy Risotto Cake

Fried Jasmine Rice

Wild Rice Pilaf

*All Entrees Served with
Seasonal Vegetable Medley*

Dessert

Custom Decorated Wedding Cake

Parisian Dessert Displays

Espresso Bar Featuring Assorted Premium Cordials & Assorted Biscotti

Miniature Italian Pastries:

Napoleons, Éclairs, Cannolis, Cream Puffs

Sliced Fresh Fruit Display

Rice Pudding

Chocolate Mousse

Assorted Cakes:

Chocolate Layer Cake, Tiramisu Cake, & Cheese Cakes

Home Made Assorted Cookies & Brownies

Bananas Foster Flambé

Ice Cream Sundae Bar :

Featuring Vanilla and Chocolate Ice Cream, Waffles and Assorted Toppings

Chocolate Fountain with Assorted Dippables

TO-GO Station

Featuring Coffee, Bottled Water and Freshly Baked Cookies

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Tea

Complimentary Amenities

Wedding Coordinator

Maitre' D and Captain

Door Man in Top Hat and Coat with Tails

Gold Chiavari Chairs

Separate Bride and Groom Suites

Valet Parking

Coat Check

Gold Chargers

Place Cards

Custom Menu Cards

Table Linens & Choice of Napkin Color

Direction Cards

Vegetarian Selection Included

Customized Colored Ambiance Lighting (Down Lighting)

Sparkler Entrance for Introductions

THANK YOU and BEST FRIEND Signage for Photo Ops

Mr and Mrs Sign for Back of Sweetheart Table Chairs

Mr and Mrs Sign for Sweetheart Table

Signature Wine Bottle Favor for Bride and Groom