



BATTLEGROUND
COUNTRY CLUB

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

Sapphire Wedding Package

Including

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

Cocktail Hour

Custom Signature Drink
Hand Passed Champagne Upon Arrival

Artisan Displays

Mediterranean Display to include Marinated and Grilled Eggplant and Vegetables, Tomato and Fresh Mozzarella, Roasted Red Peppers, Marinated Artichokes, Olives and Mushrooms, Prosciutto, Capicollo, Hot Supressata, Genoa Salami, Giardineira, Imported Sharp Provolone & Foccacia Breads

Domestic & International Cheeses served with Assorted Flatbreads & Crackers

Fresh Crudité Assortment of Fresh Julienne Vegetables served with Ranch, Bleu Cheese and Hummus Dips

Butler Passed Hors d' Oeuvres

Select 10 Hors D' Oeuvres

Skewered Sesame Chicken
Potato Pancakes
Assorted Miniature Quiche
Cocktail Franks with Mustard
Tomato Bruschetta
Chicken & Cheese Quesadilla
Shrimp Chopstick
Asparagus Tips in Phyllo Pastry

Spanikopita
Miniature Egg Rolls
Vegetable Tempura
Chicken Sate
Beef Kabobs
Miniature Cuban Sandwich
Stuffed Mushrooms
Coconut Shrimp

Clams Oreganata
Monte Cristo Sandwich
Seafood Puffs
Cucumber Salmon Mousse
Cheese Blintzes
Lobster Cobbler
Bella Flora Puffs
Raspberry & Brie Puffs

Buffet Station

Select 6 Chafing Dishes

Paella Valencia
Mussels Fra Diavolo
Beef Bourguignon
Chicken Teriyaki
Chicken in a Garlic Sauce
Hawaiian Chicken
Swedish or Italian Meatballs
Italian Sausage with Pepper and Onions
Eggplant Rollantini
Fried Calamari
Beef and Broccoli
Seafood Scampi

Action Stations

Select 2 Stations

Carving Station

Choice of One

Whole Roasted Turkey with Cranberry Relish Giblet Gravy and Petite Rolls
Fresh Smoked Ham with Whole Grain and Assorted Mustards, Pickles, Coleslaw and Petite Rolls
Pastrami with Whole Grain and Assorted Mustards, Pickles, Coleslaw and Petite Rolls
Corned Beef with Whole Grain and Assorted Mustards, Pickles, Coleslaw and Petite Rolls

Pasta Station

Penne Pasta

With guest choice of 3 Sauces

Fresh Pomodoro Sauce, Vodka Sauce, White Clam Sauce, Alfredo Sauce, and Pesto Sauce

Ramen Noodle Station

Ramen Noodles, Miso, Pork and Chicken Broths, Short Ribs, Pork Belly, Shrimp
With Assorted Vegetables and Toppings

Wok Station

Vegetable Fried Rice and Lo Mein

Stir Fry with choice of Chicken, Beef, Shrimp and Vegetables

Pot Stickers and Spring Rolls served with Chopsticks and Chinese Take Out Boxes

Mashed Potato Martini Station

Mashed White and Sweet Potatoes piped into Martini Glasses

Served with Assorted Toppings:

Sour Cream, Chives, Shredded Cheese, Gravy, Fried Onions, Bacon Bites, Mini Marshmallows, Brown Sugar and Butter

Boardwalk Station

Mini Burger and Cheese Burger Sliders in Chafing Dish

Mini Hot Dogs, Italian Sausage with Peppers and Onions on Potato Rolls

Fried Curly Fries and Onion Rings

Lettuce, Tomato and Onions, Mustard and Ketchup

Dinner

Champagne Toast

Appetizer

Choice of One

Penne Pasta al Pomodoro
with Olive Oil, Tomatoes and Fresh Basil

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

Salad

Choice of One

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

Mixed Greens
with Tomato, Cucumber and Balsamic Vinaigrette

Entrées

Choice of One Duet

Grilled Filet Mignon and Norwegian Salmon
Port Wine Glaze and Citrus Beurre Blanc

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

Grilled Filet Mignon and Sautéed Breast of Chicken
Champagne Mushroom Cream Sauce

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

Or

Choice of Three Entrees

Carved Chateaubriand
Cabernet Reduction

Sautéed Chicken Breast
Champagne Mushroom Cream Sauce

Stuffed Chicken with Mozzarella and Spinach
Pesto Cream Sauce

Grilled Norwegian Salmon
Citrus Beurre Blanc Sauce

Almond encrusted Tilapia
Spanish Olive Sauce

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

Dessert

Custom Tiered Wedding Cake
Silver Trays of Italian Cookies and Mini Pastries on each table
Featuring Napoleons, Eclairs, Cannolis, Cream Puffs, Spudielles, Seven Layers, and Miniature Cheesecakes

Confection Stations

Ice Cream Sundae Bar
Featuring Vanilla and Chocolate Ice Cream, Waffles and Assorted Toppings

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*