Glen Ridge Country Club

Cocktail Reception Menu

Butler Passed Hors d’oeuvres

**Choice of 6**: $18 **Choice of 8**: $23 **Choice of 10**: $28

Charges above are per person for 90 minutes of unlimited service

Hibachi Style Steak Skewered with Peppers, Pepper Jack Cheese and Spring Onions

Chili Lime Chicken Kabob with Peppers and Spanish Onions

Crispy Duck Confit Ravioli

Pork Carnitas with Chipotle Peppers Empanada

Kobe Beef Sliders

Asian Chicken Cashew Spring Roll

Petite Lamb Gyro, Tzatziki

Mini Philly Cheesesteak

New Zealand Lamb Lollipops, Harissa Mint Chutney

Ricotta Meatballs, Traditional Pomodoro

Asian Short Rib Pot Pie

Maui Shrimp Chopstick with Chili Paste, Coconut Milk and Whole Fresh Cilantro

Sriracha Chicken Meatball

Nueske’s Bacon Wrapped Jumbo Sea Scallop

Petite Maryland Crab Cake, New England Tartar Sauce

Paella Croquettes with Shrimp and Chorizo

Lobster Skewer, Vanilla Butter

Thai Spiced Chicken Kefta Kabob on a Sugar Cane Skewer

Roasted Root Vegetable Kabob with Sweet Potato, Red Beet, Carrot and Parsnip

Quinoa and Zucchini Fritter

Corn & Edamame Quesadilla with Pepper Jack Cheese and Roasted Poblano Peppers

Goat Cheese Peppadew Poppers

Vegetable Spring Rolls, Sweet & Sour Sauce

Beef Barbacoa Taquito

Seasonal Soup Shooters

**Cold Hors d’oeuvres**

Beef Tenderloin Crostini, Horseradish Cream, Wild Mushrooms

Grilled Chicken Caesar Wrap

Fire Roasted Red Pepper and Fresh Goat Cheese Quiche

Ratatouille Vegetable Crostini, Boursin Cheese

Osetra Caviar, Crème Fraiche on Potato Blinis

Jumbo Shrimp, Cocktail Sauce

Seafood Salad Spoons

Cured Lemon & Salmon Mousse Blinis

Sesame Tuna Tartare, Wasabi Sauce & Pickled Ginger

Smoked Salmon & Dill Cream Cheese on Multi-Grain Baguette

Roasted Pear, Bleu Cheese, Fig on Brioche Bread

Sun-dried Tomato, Boursin Cheese, Olive Tapenade on Crostini

Compressed Lychee Fruit, Mint Gelle

Heirloom Tomato Bruschetta, Basil Oil

**Pub-Style Passed Hors D’oeuvres**

Mini Grilled Cheeses

Open Faced Reuben Sandwich

Gourmet Pizzas

Mini Chicken Parmesan Hoagie

American Wagyu Burger with Applewood Smoked Bacon and Vermont Cheddar

Buffalo Chicken Spring Roll

Mini Cheesesteak

Coney Island Franks - Stuffed with Sauerkraut and Mustard

Pigs in a Blanket

Peach BBQ Brisket wrapped in Pork Belly

Petite Shredded Beef & Shredded Chicken Tacos

Sweet Potato Fries with Maple Aioli

GRCC French Fries with Ketchup

Loaded Mini Potato Skins

Mozzarella Sticks, Marinara Dipping

Display Tables

**Hors D’oeuvres Table**

Select any six of our cold hors d’oeuvres options to create a Canapé Display

$15 per person

**Mediterranean Antipasto**

Gourmet Italian Cheese’s

Fresh Handmade Mozzarella, Pecorino, Parmesan, Fontina, Aged Provolone, Drunken Goat Cheese, Gorgonzola, Saffron Pepper Corn, Sundried Tomato Provolone, Caciotta Cheese

Sliced Italian Meats of Proscuitto, Serrano Ham, Capicola, and Assorted Salumi

Grilled Seasonal Vegetables, Roasted Red Peppers, and Marinated Olives

Seafood Salad Cups

$14 per person

Slicing House Cured Proscuitto (+$5 per person)

**NYC Pizza Bar**

**Thin Crust Homemade Pizzas**

**Neapolitan**

Fresh Mozzarella, Basil, EVOO

**Sweet Italian Sausage**

Mozzarella, Esposito’s Sausage, Rustic Tomato

**Goat Cheese & Fig**

Caramelized Fig Spread, Crumbled Goat Cheese, Baby Arugula, Balsamic Reduction

$6 per person

**Gourmet Cheese Board**

Display of Whole and Cut Cheeses, French Baguette, Crackers, and Grapes

Gourmet Mustards and Chutneys

$12 per person

**Middle Eastern Table**

Cups of Tabbouleh, Hummus, Baba Ghanoush, with Pita Bread

Israeli Salad of Finely Chopped Tomatoes and Cucumbers with Olive Oil and Lemon Juice

Greek Salad of Tomato, Onion, Cucumber, Feta, Kalamata Olives, Oregano, and Olive Oil

Falafel Stuffed Pita with Lettuce, Tomato, Pickled Onions, Yogurt Tahini Sauce

$17 per person

**Signature Salad Table**

Choice of Three Signature GRCC Salads:

**Classic Caesar**: Crispy Romaine Hearts, Garlic Croutons, Shaved Parmesan

**GRCC Blue Pear**: Romaine, Candied Walnuts, Blue Cheese, Anjou Pears, Balsamic Vinaigrette

**Chopped Salad**: Mixed Baby Lettuces, Bell Peppers, Tomatoes, Sliced Cucumbers, Avocado Cilantro Dressing

**1894 Salad**: Romaine, Corn, Green Beans, Swiss Cheese, Garbanzo Beans, Tomatoes, Avocado, Seasonal Vinaigrette

**Health Salad**: Farro, Wheat Berries, Quinoa, Lentils, Baby Garbanzo, Tomatoes, Cashews, Lemon Green Yogurt Dressing

**Caprese Salad**: Freshly Sliced Mozzarella and Tomatoes, Basil and Seasoned with Salt and Olive Oil

**Fresh Fruit Salad** with Seasonal Variety

Served with Warm Grilled Chicken and Shrimp to Enhance your Salad (+6)

Accompanied By Housemade Potato Chips and Breadsticks

$12 per person

Chef-Prepared Stations

From the Sea…

**Seafood Raw Bar**

Blue Point Oysters, Jumbo Shrimp, Crab Claws

Remoulade and Cocktail Sauces, Miniature Tabasco’s and Lemon

Fresh Seafood Salad of Calamari, Shrimp, Scallops, and Octopus

$20 per person

**Ahi Tuna Taco Station**

Seared Ahi Tuna, Cilantro, Pickled Onions, Shredded Greens, Pickled Jalapenos, and Avocado Coulis

Served in a White Corn Tortilla Warmed to Order

$12 per person

**Crab Cake Station**

Remoulade and Frisee Salad

$14 per person

**Sushi Display**

Selection of Rolled and Sashimi

Soy Sauce, Pickled Ginger, and Wasabi

$15 per person

Add a Live Sushi Chef (+10 per person with 25 person minimum)

From the Farm…

**Carving Station**

\*Ancho Rubbed Hanger, Horseradish Cream \*Carved Whole Turkey, Gravy and Cranberry Orange Chutney

\*Herb Crusted Prime Rib, Au Jus \*Chicken Stuffed with Cranberry and Sage, Chicken Jus Lie

\*Beef Tenderloin, Cognac Demi-Glace \*New Zealand Rack of Lamb, Mint Chutney

\*Grilled Short Rib, Chimichurri \*Bone-in-Ham, Mustards and Mayonnaise

\*Cedar Plank Salmon, Chive Beurre Blanc \*Steamship of Beef, Bordelaise (100 guest mini

\* Duck Breast, Savory Berry Sauce \*Charcuterie of Assorted Sausages

Served with Roasted Fingerling Potatoes and Grilled Seasonal Vegetables

Choice of One: $20 per person Choice of Two: $25 per person

**Rodizio Station**

Served on Traditional Skewers

Skirt Steak, Marinated Chicken Thighs, and Chorizo Sausage

Accompanied by Petite Potatoes, Roasted Corn, and Black Beans

$22 per person

**Osso Bucco**

Roasted Root Vegetables, Parmesan Rosemary Soft Polenta

$14 per person

**Fajita Station**

Warm Flour Tortillas Filled with Grilled Skirt Steak and Marinated Chicken with Grilled Peppers and Onions

Shredded Lettuce, Onions, Tomato, Salsa, Sour Cream, and Guacamole

Served with Spanish Rice and Black Beans

$14 per person

**Poke Bowl Station**

**Base:** White Rice, Brown Rice, Noodles

**Proteins:** Ahi Tuna, Salmon, Shrimp, Crab Meat

**Sauces:** Miso Sesame, Spicy Mayo, Ginger Ponzu

**Toppings:** Cucumber, Carrots, Radish Sprouts, Jalapeno,

Avocado, Edamame, Nori, Tobiko, Seaweed Salad,

Pickled Daikon, Cilantro, Scallions, Sesame, Fried Wontons

$16 per person

**Stir Fry**

Chicken, Pork, Beef, Shrimp

Red Peppers, Green Onions, Carrots, Napa Cabbage, Ginger, Garlic

Served over a bed of Fried Rice, White Rice, or Lo Mein Noodles with Chop Sticks

$16 per person

**Manned Slider Station**

Choice of three Made-to-Order

**Bacon & Blue Burger**: Bacon Lardon, Caramelized Onion, Danish Blue

**Classic American Burger**: Lettuce, Tomato, Onion

**Mushroom Swiss Burger**: Sautéed Mushrooms, Swiss Cheese

**Smoke House Burger**: Cheddar Cheese, Bacon, BBQ Sauce, Frizzled Onions

**Buffalo Chicken Slider**: Blue Cheese Dressing, Franks Hot Sauce

**Falafel on Mini Pita**: Tzatziki, Pickled Red Onions

**Maryland Crab Cake**: Remoulade Sauce

**Cuban Slider**: Pulled Pork, Roasted Ham, Sliced Pickles, Spicy Mustard

Served with Waffle Fries, Onion Rings, Housemade Chips

$14 per person

**Grill Station**

Chicken Breast, Kobe Burgers, and GRCC Hot Dogs

Freshly Baked Rolls and Platter of Cheese, Lettuce, Tomato, Onions, Pickles

Assorted Condiments

Served with Fries and Grilled Seasonal Vegetables

Add Jumbo Shrimp Skewers (+$5 per person)

Add Skirt Steak (+5 per person)

$30 per person

**Salad Station**

Attendant Tossing and Made to Order

Romaine, Mixed Baby Greens, and Spinach with a Variety of Housemade Dressings and Vinaigrettes

Chicken and Shrimp with Assorted Vegetables, Chesses, and Croutons

$15 per person

**Chef’s Seasonal Risotto Station**

Spring Presentation: Spring Peas and Fava Beans

Summer Presentation: Roasted Corn and Crab

Fall Presentation: Butternut Squash and Sage

Winter Presentation: Chestnuts and Cranberries

$14 per person

**Manned Mac and Cheese Station**

Choice of Traditional Mac and Cheese or White Truffle Macaroni and Cheese

Top it Off with Lobster, Buffalo Chicken, Bacon Crumbles, Scallions, Blue Cheese, Cheddar Cheese, Diced Tomatoes, and Sour Cream

$14 per person

**Manned Pasta Station**

**Choice of 3**

Penne Vodka

Three Cheese Ravioli with Alfredo Sauce

Whole Wheat Pasta Primavera in a White Wine Sauce

Rigatoni Bolognese

Penne Pomodoro

Garganelli Rustic Tomato Sauce

Linguine White Clam

Meat Tortellini Tomato Ragu

Gluten Free Options available by request

Served Alongside Warm Grilled Chicken, Shrimp, and Broccoli Rabe and Sausage

Accompanied by Garlic Bread

$20 per person

**Mashed Potato Bar**

Yukon Gold Buttermilk Whipped Potatoes

Topped with Lobster (+5), Shrimp, Crab (+5), Chicken Pesto, Wild Mushrooms, Bacon, Cheddar Cheese

Onion Straws, Roasted Garlic, Horseradish, Chives, Sour Cream, Truffle Oil

$12 per person

**Vegetarian Cocktail Reception Stations**

**Crudité Station**

Individual Planter boxes, filled with seasonal vegetables,

mason jar glasses with assorted dips & pumpernickel dirt

$6 per person

**Boneless “Wings” Station**

Tempura Cauliflower

General Tso

BBQ

Buffalo

$8 per person

**Manned Mozzarella with Assorted Cheese Display**

Fresh tomato bruschetta, breads, oils, Gardiner vegetables, and olives

$10 per person

**Manned Veggie Taco Bar**

Beyond or Impossible (beef)

Spiced Chick Peas

Roast Corn

Crispy Brussels Sprouts

Pico de Gallo

Guacamole

Shredded Lettuce

Marinated Tofu

$12 per person

**Mediterranean Street Food Station**

**Kati Rolls**

Grilled Paneer, Yogurt Raita, Cucumber Lime Salad, Crispy Chick Peas, Baba Ganoush

**Falafel Sliders**

Hummus, Lettuce, Tomato, Pickled Red Onions

**Basmati & Quinoa Rice Bowl**

Caramelized Onions, Fried Green Tomato, Green Cilantro Chili Sauce, Masala Dressing

**Lentil Dahl**

Spiced Masala Potato Chips

$12 per person

**Veggie Sushi/ Stir–Fry Bar Station**

Display of Assorted Vegetable Sushi

**Stir-Fry Station**

Assorted Vegetables

White Rice

Brown rice

Rice noodles

Cauliflower Rice

Sauces: Pad Thai / Gluten Free Soy Ginger Miso / Sweet chili

**Display of Steamed Buns & Steamed Edamame**

$12 per person

**From Around the World…**

**International Sandwich Stations**

**Cheese Steak Station**

Made-to-Order Sliced Steak and Chicken, Selection of Cheese, Grilled Onions, Peppers, and Mushrooms

$12 per person

**Cuban Station**

Ham, Roast Pork, Swiss Cheese, Pickles, Mustard Sauce Pressed on Cuban Bread

Served with Fresh Yucca Fries

$12 per person

**Gyro Station**

Spit Roasted Lamb & Grilled Chicken Thighs Cucumber Yogurt Sauce Lettuce, Tomato, Onions in a Pita

$12 per person

**Sausage and Peppers Station**

Sweet or Spicy Sausage, Semolina Baguette

$14 per person

**Shrimp Po’ Boy Station**

Petite French Bread, Fried Shrimp, Lettuce, Tomato, Pickles, and Mayonnaise

$14 per person

**Dessert Stations**

Choice of One: $12 per person Choice of Two: $20 per person Choice of Three: $26

**Flambé Station**

The Classic Orange and Grand Marnier Crepe Suzette Sprinkled with Cinnamon Bananas Cooked in Bubbling Dark Brown Sugar, Butter Rum, and Cinnamon. Served over Ice Cream

**GRCC Cookie Station**

Chocolate Chip Cookie, Served in a Cast Iron Skillet with Vanilla Ice Cream, Whipped Cream,

Chocolate Syrup, and Chocolate Croquant

**Chipwich Station**

Peanut Butter Cookie and Chocolate Ice Cream

Chocolate Chip Cookie and Chocolate Chip Mint Ice Cream

Oatmeal Cookie and Vanilla Ice Cream

**GRCC Chocolate Fountain**

Sliced Fresh Fruit, Baby Bananas, Mini Biscotti, Marshmallows, Pound Cake, and Angel Food Cake

**Deluxe Dessert Buffet**

Assorted French Pastries Display of Truffles and Chocolate Dipped Strawberries,

Chocolate Gateau, Red Velvet Cake, Carrot Cake, Cannoli’s, Eclairs, Cheese Cake,

Mini Fruit Tarts, Vanilla Sponge

**Deluxe Sundae Bar**

Served By An Attendant

Vanilla and Chocolate Ice Creams (Additional Flavors Available Upon Request)

A Variety of Candy and Cookie Toppings, Fruits, Syrups, Whipped Creams, and Sprinkles

**Zeppole Display**

Fresh Italian Fried Pastry Tossed with Powdered Sugar and Displayed in Petite Brown Bags

**Nitro Station**

Decadent Desserts Instantly Frozen by Liquid Nitrogen…

Chocolate Truffle, Cake Batter Fritter, Peanut Butter and Jelly, Smokin’ Cracker Jacks

(+5 per person supplement / 50 person minimum)

**Milk Shake & Cookie Station**

Mini Milk Shakes

Vanilla, Chocolate, Strawberry

House Made Chocolate Chip Cookies

**One Hour of Passed Desserts (+5)**

Please Select Four:

Mini Ice Cream Sandwiches

Ice Cream Truffle Pops

Mini Sorbet Cones

Cuervo Milkshakes in Shot Glasses

Seasonal Fruit Skewers

S’mores on a Clothespin

Mini Cheese Cakes