Glen Ridge Country Club

Mitzvah Buffet Package

**Cocktail Hour**

**One Hour Butler Passed Hors d’ oeuvres**

(Select 6)

**Hot Hors d’oeuvres**

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 On 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

**Stationary Displays**

(Select 2 from below)

**Mediterranean Antipasto**

Gourmet Italian Cheeses

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

**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

**Gourmet Cheese and Fruit**

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

Gourmet Mustards and Chutneys

**Traditional Smoked Salmon Display**

Served with Capers, Red Onions, Egg, and Lemon

**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

**Buffet Dinner**

**Ceremonial Challah**

**Signature Salad Table**

(Please Choose 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

**Entrées**

(Please Choose Two Entrees)

**Seared Organic French Chicken**

Roasted Peppers, Prosciutto, Wild Mushrooms, Garlic, Marsala Wine Demi Glace

**Market Fish (Seasonal Selection)**

Heirloom Tomatoes, Capers, Shallots, Fresh Herb & Lemon Sauce

**Honey Mustard Glazed Salmon**

Sautéed Leeks, Fresh Lemon & Herbs

**French Breast of Chicken**

Baby Spinach, Heirloom Tomatoes, Roasted Cipollini Onions, Balsamic Glaze

**Sides**

(Please Choose Two Sides)

Sautéed Broccoli and Garlic

Steamed Mixed Vegetables with Sea Salt & Extra Virgin Olive Oil

Asparagus with Roasted Peppers and Maîtred ‘Hôtel Butter

Steamed Green Beans with Shallots and Almonds

Truffled Baby Potatoes with Fresh Herbs and Cracked Black Pepper

Potatoes Lyonnaise

Garlic Mashed Potatoes with Fresh Chives

Basmati Rice Blend with Herbs and Lemon Oil

**Live Action Pasta Station**

**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

**Bistro Carving Station**

(Please Choose Two Proteins)

Herb Roasted Turkey Breast

Roasted Tenderloin of Beef

Grilled Marinated Sirloin

Chicken Stuffed with Cranberry and Sage, Chicken Jus Lie

Herb Crusted Prime Rib, Au Jus

Sauces: Horseradish Cream, Red Wine Demi Glace, Sauce au Poivre, Cranberry Relish

**Youth Buffet**

(Please Choose Five Entrees)

Chicken Tenders with Honey Mustard

Homemade Macaroni and Cheese

Crispy Chicken with Lettuce, Pickles, and Honey Mustard Sliders

Best’s Hot Dogs with Mustard and Sauerkraut

Black Angus Burger Sliders

Penne a la Vodka

Gourmet Flatbread Pizzas

Chicken and Vegetable Stir Fry

Vegetable Fried Rice

French Fries

Battered Onion Rings

**Youth Bar**

Non- Alcoholic Beverages

Soda, Juices, Milk, and Shirley Temples,

**Choice of Two Signature Cocktails**

Strawberry Daiquiri

Pina Colada

Mojito

Cider Sangria

**Dessert Station**

**Ice Cream Sundae Bar**

Served By An Attendant

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

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

**Chipwich Station**

Peanut Butter Cookie and Chocolate Ice Cream

Chocolate Chip Cookie and Chocolate Chip Mint Ice Cream

Oatmeal Cookie and Vanilla Ice Cream

**Fresh Fruit and Berries Platter**

Milk Shake & Cookie Station

Mini Milk Shakes

Vanilla, Chocolate, Strawberry

House Made Chocolate Chip Cookies

**Coffee and Tea**

**Pricing Break Down:**

Adult: $100pp \*\*\*\*bar package separate pricing

Child: $60pp \*\*\*\* unlimited soft drinks included

6 to 11: $25pp

5 and under: Gratis