



2015

**EDGEWOOD**  
COUNTRY CLUB

*Wedding Package*

*2021*

## *Experience the Cutting Edge ... at Edgewood Country Club*

*Our beautiful brand new facility offers you the exceptional food and fine service that only a Private Country Club can offer in a relaxing, elegant atmosphere where the day is about you... and Only You!! That's our edge and our promise to deliver nothing short of impeccable.*

### *Your Celebration Includes:*

- ❖ *Five hours of top shelf Open Bar Service*
- ❖ *Elaborate Cocktail Hour*
- ❖ *Wine Service throughout Evening*
- ❖ *Formal Three Course Dinner*
- ❖ *Printed Menus*
- ❖ *Valet Parking*
- ❖ *Coat Room*
- ❖ *Ambient Up-Lighting and Video*
- ❖ *Bridal Attendant*

### *Cocktail Hour*

*Passed Signature Cocktails, Champagne, Red and White Wine as guests arrive. One hour of continuous service of butlered hors d'oeuvres, four stations, premium wines and top shelf liquors.*

### *Butler Service Hors d'oeuvres (Please select seven)*

#### *Hot Hors d'oeuvres*

- ❖ *Mini Beef Wellington*
- ❖ *Caramelized Onion & Porcini Mushroom Flatbread*
- ❖ *Tenderloin of Beef Crostini*
- ❖ *Scallops Wrapped in Bacon*
- ❖ *Mini Maryland Crab Cakes*
- ❖ *Edgewood Franks*
- ❖ *Butter Marinated Lobster Crostini*
- ❖ *Sesame Chicken Lollipops*
- ❖ *Teriyaki Beef Skewers*
- ❖ *Teriyaki Chicken & Grilled Pineapple Skewers*
- ❖ *Petite Corned Beef Reuben*
- ❖ *Mini Beef Sliders*
- ❖ *Gruyere & Artichoke Tart*
- ❖ *Lobster Mac-n-Cheese Spoon or Votive*
- ❖ *Mini Salmon Cakes with Dill Aioli*
- ❖ *Petite Gruyere Grilled Cheese & Tomato Soup*
- ❖ *Moroccan Apricot Chicken Satays*
- ❖ *Porcini Potato Pancake*
- ❖ *Mini Polenta Cake with Truffle Confit & Micro Greens*
- ❖ *Crispy Arancini Rice Balls*
- ❖ *Petite Shepherd's Pie Tarts*
- ❖ *Crispy Spanish Shrimp Pancakes with Salsa Verde*
- ❖ *Mini Open-Faced Kobe Cheese Steak*
- ❖ *Shrimp & Sundried Tomato in Phyllo*
- ❖ *Sweet Potato Tart*
- ❖ *Mini Lobster Cake with Basil Aioli*
- ❖ *Crispy Coconut Shrimp*
- ❖ *Vietnamese Vegetable Spring Rolls*
- ❖ *French Onion Tartlet*
- ❖ *Chicken Parm Slider*
- ❖ *Shrimp or Chicken Edamame Dumplings*
- ❖ *Mango Chicken on Crispy Plantain*
- ❖ *White Truffle Caramelized Onion and Potato Knish*
- ❖ *Chicken & Waffle Bites*
- ❖ *Shrimp Newburg Tartlet*
- ❖ *Rib Eye Spring Rolls with Peter Luger Aioli*
- ❖ *Pastrami Reuben Pot Stickers*
- ❖ *Pork Belly, Watermelon, & Jalapeno Skewers*

## *Cold Hors D'oeuvres*

- ❖ Duck "Brie" LT
- ❖ Prosciutto Wrapped Shrimp
- ❖ Smoked Salmon, Roasted Pepper & Arugula Roulades
- ❖ Spicy Chilled Beef Kabobs
- ❖ Crispy Mozzarella & Tomato Lollipop with Shaved Parmesan & Basil
- ❖ Fig with Roquefort & Balsamic Glaze
- ❖ Watermelon Gazpacho Shooters
- ❖ Tuna Tartare Spoons
- ❖ Polenta Cakes with Truffle Mushroom Caviar Micro Greens
- ❖ Tequila Lime Shrimp Ceviche Martini
- ❖ Cucumber Dill Smoked Salmon Purses
- ❖ Beef Tartar with Basil Oil & Goat Cheese Spoon
- ❖ Lobster Salad Votive
- ❖ Smoked Salmon Blinis
- ❖ Kalamata Hummus Stuffed Mushrooms
- ❖ Potato Pancake with Smoked Salmon
- ❖ Shrimp Scampi Bruschetta
- ❖ Teriyaki Tuna & Crispy Wonton
- ❖ Shrimp Cocktail Votive
- ❖ Purple Potato with Crème Fraîche
- ❖ Roasted Eggplant Bruschetta
- ❖ Stuffed Cherry Tomatoes with Burrata
- ❖ Beef Carpaccio Wrapped Asparagus
- ❖ Mini Tuna Poke Bowls
- ❖ Scallop or Shrimp Ceviche
- ❖ Deviled Crab over Dried Apple Chip
- ❖ Salmon Tartar Crisp
- ❖ Watermelon, Feta Skewers
- ❖ Chilled Ginger Salmon Spoons with Cucumber Relish
- ❖ Crostini Topped With Fava Bean Puree & Mushroom Truffle Caviar
- ❖ Nueske Applewood Smoked Bacon Shooter w/ Bourbon

## *Captain Stations*

*(Please select four stations from those listed below)*

### *Carving Station*

*(Please Select Two)*

- ❖ Korean Marinated Rib Eye Steak
- ❖ Honey Mustard Glazed Corned Beef
- ❖ Freshly Roasted Crisp Skin Turkey Breast
- ❖ Brooklyn Style Pastrami
- ❖ Texas Style Smoked Brisket of Beef
- ❖ Miso Glazed Salmon
- ❖ Vegetable Wellington
- ❖ Roasted Pork Roulade with Seasonal Stuffing
- ❖ Honey & Pineapple Glazed Ham

*All Items Served with Assorted Cocktail Breads and Appropriate Condiments*

## ***Grown-Up, “Kicked Up” Grilled Cheese Station***

*Our Versions of America’s Favorite Comfort Food with Rye, Five Grain and Sourdough Breads served with choice of Roasted Butternut Squash, Wild Mushroom Bisque or Tomato Basil Shooters*

*(Please Select 3)*

- ❖ *Country-Style Mac n’ Cheese, Bacon & Cheddar*
- ❖ *Buffalo Shredded Chicken & Monterey Jack*
- ❖ *Nueskije’s Thick Slab Bacon & Gruyere*
- ❖ *Pan Seared Foie Gras with Raspberry & Brie*
- ❖ *Pulled BBQ Brisket of Beef, Cheddar & Sweet Onions*
- ❖ *Butter Poached Lobster & Truffle Cheddar*
- ❖ *Prosciutto, Fresh Mozzarella and Apricot*

## ***Peking Duck and Dumpling Bar***

- ❖ *Steamed and Fried Chicken, Edamame and Shrimp Dumplings with Oriental Dipping Sauces*
- ❖ *Julienne of Duck, Moo Shoo Pancake, Scallion and Hoisin Sauce*

## ***Ahi Tuna Pizza Station***

- ❖ *Shaved Ahi Tuna prepared over a Crispy Scallion Pancake with Wakame Seaweed Salad, Wasabi Aioli, Tobiko Caviar and Toasted Sesame Seeds*

## ***Flavors of Italy***

*(Please Select 3 Pastas with 3 Sauces)*

- ❖ *Farfalle, Orecchiette, Penne, Fusilli, Agnolotti, Cheese or Mushroom Ravioli, Penne*
- ❖ *Vodka, Bolognese, Butter Sage, Pomodoro, Pesto, Shrimp and Sundried Tomato, Carbonara, Spinach & Tomato Sautéed to order*
- ❖ *Served with Parmesan Crostini and Freshly Grated Reggiano Parmigiano*

## ***Latkes and Vodka’s***

*Crispy Potato Latkes with Assorted Toppings to include: Smoked Salmon, Tuna Tartar, Crème Fraiche, Chopped Red Onion, Capers, Fresh Dill, Mushroom Truffle Caviar, Tobiko Caviar with an elegant display of Chilled Premium Vodka’s*

## ***Taco and Tequila Station***

- ❖ *Miniature Grilled Vegetable, Beef and Oriental Chicken Tacos*
- ❖ *Guacamole Bar with Fresh Avocado, Diced Tomato, Red Onion, Cilantro, Lime, Diced Mango, Shallots, Grilled Corn, Black Beans, Crispy Tortilla Chips, Nacho Cheese, Black Beans*
- ❖ *And of course.....Tequila!*

## ***Traditional Tuscan Table***

- |   |   |  |
|---|---|--|
| ❖ <i>Assorted Dry Cured Italian Salami's and Prosciutto</i>               | ❖ <i>Mozzarella, Tomato and Fresh Basil</i> | ❖ <i>Roasted Portobello Mushrooms</i>              |
| ❖ <i>Imported Cheeses, Parmesan Reggiano, Asiago, Pecorino, Provolone</i> | ❖ <i>Grilled Artichokes with Stems</i>      | ❖ <i>Assorted Stromboli's</i>                      |
| ❖ <i>Grilled Vegetables</i>   | ❖ <i>A variety of Marinated Olives</i>      | ❖ <i>Stuffed Cherry Peppers</i>                    |
| ❖ <i>Roasted Peppers</i>  | ❖ <i>Caponata Salad</i>                     | ❖ <i>Imported Olive Oil &amp; Balsamic</i>         |
|   | ❖ <i>Prosciutto &amp; Melon</i>             | ❖ <i>Focaccia, Crostini and Garlic Breadsticks</i> |

## ***Sushi Station or Raw Bar (additional \$20 per person)***

- ❖ *Traditional Chef-Attended Sushi and Sashimi Station*  
OR
- ❖ *Raw Bar with Colossal Shrimp, Seasonal Oysters, Little Neck Clams (Snow or Crab Claws at additional charge based on market pricing and availability)*

## ***Mozzarella Station – Fresh pulled Mozzarella prepared station side***

- |   |  |
|---|--|
| ❖ <i>Grilled Asparagus, Eggplant and Zucchini</i> | ❖ <i>Oven Roasted Plum Tomatoes</i>        |
| ❖ <i>Shaved Reggiano Parmigiano</i>               | ❖ <i>Fresh Figs/Sweet Melon (seasonal)</i> |
| ❖ <i>Freshly Roasted Red Peppers</i>              | ❖ <i>Shaved Prosciutto di Parma</i>        |

*Served with Crostini, Assorted Olive Oils, Balsamic and Pesto*

## ***Burgers and Brews —A selection of Small Sliders and Beer Displays***

*(Please Select 2)*

- |                                    |  |
|------------------------------------|--|
| ❖ <i>Small Beef Hamburgers</i>     | ❖ <i>Pulled BBQ Chicken</i>                |
| ❖ <i>Mini Crab Cake</i>            | ❖ <i>Pulled BBQ Pork</i>                   |
| ❖ <i>Sashimi Grade Seared Tuna</i> | ❖ <i>Shaved Beef "Philly Cheese Steak"</i> |

*Served with House-Made French Fry Cones, Tomato, Lettuce, Sliced Pickles and Cheeses*

## ***Mediterranean Tapas Station***

- ❖ *Lemon Chicken Skewers, Rosemary Lamb Skewers, and Grilled Vegetable Skewers,*
- ❖ *Hummus With Tahini, Baba Ghannoush, Marinated Imported Feta Cheese, Pita Chips and Crostini,*
- ❖ *Stuffed Grape Leaves, House Baked Spinach and Feta Pies*
- ❖ *Israeli Vegetable Couscous, Tabbouleh Salad, & Israeli Salad.*
- ❖ *Falafel, Chefs Special Tzatziki Sauce, & Greek Pita*

## ***Asian Style***

- ❖ *Mongolian Stir Fry (Beef, Chicken, Shrimp)*
  - ❖ *Boneless Spare Ribs*
  - ❖ *Lettuce Wraps / Steamed Bao Buns*
  - ❖ *Scallion Fried Rice*
- Served with Mini Chinese Containers and Chop Sticks*

## ***Poke Bowl Station***

*A Healthy Flavorful Hawaiian Dish Served in Small Bowls with Chop Sticks*

- ❖ **Proteins** (Please Select 2): *Ahi Tuna, Teriyaki Salmon, Teriyaki Chicken, Orange Beef, Shrimp, or Tofu*
- ❖ **Starches**: *Steamed Jasmine Rice, Soba Noodles, Glass Noodles*
- ❖ **Toppings**: *Avocado, Seaweed Salad, Mango, Pineapple, Red Cabbage, Kimchi, Carrots, Red Peppers, Scallions, Sweet Corn, Edamame, Kale, Cucumbers, Pickled Ginger, Bean Sprouts, Jalapenos, Bok Choy, Shiitake Mushrooms*
- ❖ **Crunch**: *Peanuts, Frizzled Onions, Wasabi Peas, Cashews, Crisp Vermicelli Noodles, Chow Mein Noodles, Nori Strips, Toasted Sesame Seeds*
- ❖ **Sauce**: *Ponzu, Teriyaki, Sweet Chili, Spicy Aioli, Sweet Soy, Yuzu*

## ***Miniature Meatball Bar***

*(Please Select 3)*

- ❖ *Jack Daniel's Texas Beef*
- ❖ *BBQ Smoked Chicken*
- ❖ *Traditional Veal and Ricotta*
- ❖ *Mediterranean Lamb*
- ❖ *Asian Turkey*
- ❖ *Edgewood Signature Beef*

*All served with Complimentary Sauces and Miniature Slider Rolls*

*Many other selections from our Chef are available.*

*We will be pleased to consult with you to customize your event.*

## Formal Dinner

Your dinner includes Salad Course, choice of Two Entrées, fully accompanied by Fresh Seasonal Sides, Dinner Rolls, Dessert, Coffee and Tea

### Salad Course

(Please Select One)

- ❖ The Edgewood Salad, Frisée, Red Endive, Mesclun Greens, Seasonal Berries, Toasted Almonds, Goat Cheese Fritter, Raspberry Vinaigrette
- ❖ Burrata and Spring Asparagus with Romaine, Frisee, Radish, Heirloom Tomato, Basil, Classic Vinaigrette
- ❖ Kale Caesar Salad with Shredded Apple, Herbed Croutons, Cranberries, Shaved Parmesan, Apple Cider Caesar Vinaigrette
- ❖ Wild Mushroom Strudel with Red and Green Baby Oak, Baby Spinach, Hearts of Palm, Frisee, Shaved Parmesan, Black Pepper Spiked White Truffle Vinaigrette in a Light Fluffy Crust
- ❖ Fork and Knife Caesar, Grilled Baby Romaine Spears, Reggiano Parmigiano Cheese, Caesar Dressing with Anchovy Garnish
- ❖ Tuscan Fresh Mozzarella and Prosciutto Salad with Fresh Figs, Wild Arugula, Fresh Basil, Extra Virgin Olive Oil
- ❖ Red and Yellow Beet Salad, Baby Arugula, Shaved Parmigiano Reggiano, Candied Walnuts, Champagne Vinaigrette
- ❖ Mediterranean Salad of Charred Asparagus, Artichokes, Grilled Portobello, Arugula, Dried Tomato, Extra Virgin Olive Oil
- ❖ Tuna Poke Bowl with Steamed Jasmine Rice, Grilled Pineapple, Ahi Tuna, Avocado, Soy Glace \* (additional charge)

### Entrée Selections – (please select two)

#### Meat

- ❖ Chateaubriand – Filet Mignon
- ❖ Roast Rack of Lamb; Parsley and Mustard Crust (additional charge may apply based on market pricing)
- ❖ Rack of Veal (additional charge may apply based on market price)
- ❖ Braised Boneless Short Ribs
- ❖ Slow-Roasted Beef Rib Eye
- ❖ French Cut Wing Tip Chicken Breast

#### Fish (Limited to Market Availability)

- ❖ Chilean Sea Bass—Plain or Miso Glaze
- ❖ Key West Grouper
- ❖ Halibut-Roasted or Broiled
- ❖ Atlantic Salmon -Grilled, Broiled or Cedar Plank
- ❖ Grilled Swordfish Steak -Plain or Grilled ala Fiorentina (Tuscan Herbs)
- ❖ Branzino -Grilled or Steam Roasted
- ❖ Dover Sole or Ahi Tuna (additional charge may apply based on market price)

Vegetarian Meals are always available on Request

*Our Executive Chef Anthony Villanueva is here to help you design a menu perfectly tailored to your vision. Chef Tony is available for consultation and will recommend a seasonal starch and vegetable to accompany your entrée selections*

## **Desserts**

*(Please Select One, Two as Alternating or Passed)*

- ❖ *Warm Chocolate Lava Cake with Raspberry Compote*
- ❖ *Oreo- Crusted White Chocolate Cheese Cake with Berry Compote*
- ❖ *Profiterole with Chocolate Sauce and Vanilla Ice Cream*
- ❖ *Fresh Berries in Stemless Martini Glass with Whipped Cream*
- ❖ *Signature Brownie Soufflé with Vanilla Ice Cream*
- ❖ *Trio Tasting Plate with Three Berry Tart, Chocolate Soufflé, Espresso Crème Brûlée*
- ❖ *White Chocolate Cheesecake Topped with Fresh Berry Compote*
- ❖ *Caramelized Banana Napoleon*

## **Passed Follies**

*(Please select five)*

- ❖ *Rice Pudding Shooters*
- ❖ *Crème Brûlée on a Spoon*
- ❖ *Petite Root Beer Floats*
- ❖ *Mini Gelato Cones*
- ❖ *Cookies and Milk (bite size cookies served with a shooter of milk)*
- ❖ *Mini Black & White Cookies*
- ❖ *Macaroons*
- ❖ *Red Velvet Cake Pops*
- ❖ *Mini Zeppoles*
- ❖ *Fried Oreos*
- ❖ *Mini S'mores*
- ❖ *Funfetti Cake Pops*
- ❖ *Brownies and Shakes (bite size brownies with a milkshake shooter)*
- ❖ *Warm Mini Pretzels*
- ❖ *Chocolate Chipwich Whoopie Pie*
- ❖ *Chocolate Dipped Fruit Skewers*
- ❖ *Lemon Meringue Martinis*
- ❖ *Chocolate Mouse tarts*
- ❖ *Chocolate Covered Oreos*
- ❖ *Tiramisu Bites*
- ❖ *Red Velvet Whoopie Pies*
- ❖ *Miniature Brownie Soufflé*
- ❖ *Petite Frozen Cappuccino*
- ❖ *Pretzel Crusted Chocolate Dipped Bacon*
- ❖ *Sweet Dream Mini Burger*
- ❖ *Zeppole Fries with Nutella*
- ❖ *Peppermint Patty Tart*
- ❖ *Chocolate Cup with Peanut Butter Mousse*
- ❖ *Mini Key Lime Pie Tarts*
- ❖ *Petite Creamsicle Floats*
- ❖ *Café Patron Shooter*
- ❖ *Strawberry Short Cake Martini's*
- ❖ *Oreo Crusted White Chocolate Cheese Cake Bites*
- ❖ *Miniature Fruit Tarts*
- ❖ *Lemon Curd Tart Meringue*
- ❖ *Mini Banana Splits*

## **Mignardise and Friandise**

- ❖ *Cookies and Fruit on tables..... Complimentary*



## *Special Items*

### Services:

- ❖ *Table Menu.....included*
- ❖ *Extra Bar Set Up.....over (2) \$5.00 per person*
- ❖ *Meals for Band, Photographer, etc. .... \$50.00 per person*
- ❖ *Beverages served prior to event ..... charged on consumption*
- ❖ *After Hours Party.....\$1500 per half hour, not inclusive of food or alcohol*
- ❖ *Bridal Suite Day-Of Pampering ..... included !*

### Food Items:

- ❖ *Additional Passed Follies (2)..... \$5.00 per person*
- ❖ *Vodka Ice Slide ..... \$400.00*
- ❖ *Custom Ice Carving per block..... TBD*
- ❖ *"To Go" Station.....TBD*

### *Ceremony Charge:*

- ❖ ..... \$1,800

### *Pricing:*

*Saturday (Or Holiday Weekend Sunday):*

*\$205.00 Per Adult*

*Friday or Sunday:*

*\$180.00 Per Adult*

*All food and beverage is subject to a 21% banquet charge and NJ sales tax,*

*Minimum revenues apply*