



# The Bedens Brook Club

## BANQUET MENUS AND POLICIES



The Bedens Brook Club welcomes your interest in holding your event with us. Our staff will work with you on every detail to ensure that your event is a success for you and your guests.

The Banquet Packet that you have received is developed to provide you with a guide for menus and policies.

Our Chef and culinary staff will be most happy to prepare almost any type of function to fit your needs.

We thank you for choosing The Bedens Brook Club.

***Prices, Menus and Policies Subject to Change  
Effective 1/1/2021***



# **MENUS**

## ***BREAKFAST BUFFET***

*Scrambled Eggs*  
*Pancakes or French Toast*  
*Bacon and Sausage*  
*Fried Potatoes*  
*Fruit Salad*  
*Bagels*  
*Breakfast Pastries*  
*Cream Cheese, Butter, Jam*  
*Assorted Juices*  
*Coffee (decaf and regular) and Tea (decaf, regular and herbal)*

*(Other Items Available Upon Request)*

## ***CONTINENTAL BREAKFAST***

*Bagels*  
*Breakfast Pastries*  
*Fresh Fruit Salad*  
*Orange Juice*  
*Coffee and Tea*

## ***LIMITED CONTINENTAL BREAKFAST***

*Breakfast Pastries*  
*Orange Juice*  
*Coffee and Tea*

## **HORS D'OEUVRE MENU**

### **HOT**

Chicken Satay with Asian Peanut Sauce  
Franks in a Blanket  
Sesame Chicken Tenders with Tangy dipping sauce  
Mini Crab Cakes with Remoulade  
Herb roasted baby Lamb Chops  
Mushrooms, Stuffed with Crabmeat, Sausage or Spinach  
Brie and Raspberry en Phyllo  
Chicken-Cilantro Dumplings  
Kale/Vegetable Dumplings  
Mini Chicken Quesadillas  
Maui Shrimp rolls  
Stuffed Mushrooms (crabmeat, Sausage and Spinach)  
Scallops Wrapped in Bacon  
Mini Philly Cheesesteaks  
Chicken Samosa Spring Rolls  
Coconut Shrimp with sweet-chili sauce  
Spanakopita  
Mini Vegetable Spring Rolls

### **Cold**

Grilled Beef Tenderloin, Baguette with Horseradish Sauce  
Bruschetta with Tomatoes & Basil  
Crab and Avocado Crostini  
Deviled Eggs  
Lobster Salad in Phyllo cup  
Tuna Tartar on a Wonton Chip with Wasabi Mayo  
Smoked Salmon Canapés  
Jumbo Shrimp Cocktail  
Roasted Red Pepper Hummus in a Cucumber cup  
Belgium Endive stuffed with Boursin cheese  
Watermelon and Feta skewers  
Butternut Squash, Cranberry and Goat Cheese Crostini

# **CHEFS STATIONS**

## **Cold Stations-**

- **Small (10 to 20 people)**
- **Medium (20-50 people)**
- **Large (50+ people)**
  - Fresh Vegetable Crudités with savory dip
  - Fresh Seasonal Fruit Display with Yogurt Dipping sauce
  - Assorted Cheese & Fruit Display –
  - Chef's Selection of Imported and Domestic cheeses with crackers
  - Roasted Red Pepper, Portabella Mushrooms and Mozzarella Tray
  - Mediterranean Platter – Hummus & Baba ganoush with Olives and Pita chips

## **Chef's Carving Table**

Roast Tenderloin of Beef/Baked Maple Glazed Ham  
Roasted Breast of Turkey/Roasted Prime Sirloin of Beef  
Served with fresh rolls and condiments

## **Taco Bar**

Make your own Soft tacos with Spicy Roast Pork or Chicken Fillings  
with guacamole, fresh salsa, cheese, lettuce and sour cream

## **Chef's Selection of Assorted Sushi and Sashimi-market price**

Fresh market Wasabi, Ginger, Soy Sauces

## **Raw Bar -market price**

Fresh selection of clams, oysters, shrimp and crab claws  
Served with cocktail & mignonette sauces

# **CHEFS STATIONS**

## **Pasta Station**

A Selection of one to two Pasta Dishes, Choice of Caesar or Mixed Green Salad & Garlic Bread  
Marinara, Alfredo, Vodka or Primavera sauces

## **Macaroni and Cheese Bar**

An elegant twist on a home-style classic. Guests can customize this All-American comfort food on the spot. Toppings include regular & white cheddar, sautéed wild mushrooms, green peas, fried onions, Applewood-smoked bacon bits, green onions, & white truffle oil.

## **Slider Bar**

Choice of two from Burgers, Turkey Burger, Pulled Pork or BBQ Chicken on fresh Mini-Buns

## **Mashed Potato Bar**

Guests can customize this All-American comfort food on the spot. Toppings include regular & white cheddar, sautéed wild mushrooms, green peas, fried onions, Applewood-smoked bacon bits, green onions, & white truffle oil.

# **PLATED**

## **Salads**

House Salad – mixed greens with cucumbers, carrots,  
And tomatoes

Bedens Brook Caesar Salad

Assorted Greens with sliced pears and goat cheese tossed in a  
Toasted walnut vinaigrette

Mixed Field greens with gorgonzola, toasted pecans and Mandarin Oranges

The Wedge -Crispy Iceberg lettuce with Bacon crumbles and Bleu Cheese-  
Chive Dressing

Caprese - Tomato, Basil, and Fresh Mozzarella (Seasonal)

Spinach Salad -with Mushrooms, Bacon and Chopped Egg

Mixed Greens with citrus/berries, toasted almonds & goat cheese

## **Soups**

A Complete List of Our Other Homemade Soups Available

## **Entree Specialties**

Charbroiled Filet Mignon (8 oz.) or Petite (6 oz.)

Pan Seared Tournedos of Beef –Gorgonzola, Mushrooms, Demi-Glace

Carved Roasted Tenderloin of Beef

Medallions of Veal – Asiago Cheese, Mushrooms, Garlic, Demi-

GlaceSautéed Breast of Chicken Madeira

Sautéed Lemon Herb Chicken

Fillet of Sole Francaise

Pan-Seared Honey Bourbon Glazed Atlantic

SalmonHerb Roasted Atlantic salmon

Grilled Swordfish – Pineapple Mango Relish

## **Combination Plates**

Filet Mignon and Atlantic salmon

Filet Mignon and Crabmeat Stuffed Jumbo Shrimp

Filet Mignon and a Chesapeake Jumbo Lump Crab cakes

## **Side Dishes**

Maple-Glazed Carrots with Dill

Fresh Seasonal Asparagus

Chef's Selection of Seasonal Vegetable Medley

Sesame Sugar Snap peas

Haricots Vert

Fresh Green Beans with toasted Almonds

Dauphinoise Potatoes

(Creamy Scalloped Potatoes)

Potatoes Gratin

Parslied New Potatoes

Mashed Yukon Gold Potatoes

White & Wild Rice Pilaf with Dried Cranberries

Lemon-Parmesan Orzo

Rice Pilaf

Additional Items are priced extra per person

Dinner Prices Include Entrée Selection, Two Side Dishes, Rolls and Butter,  
Coffee, Tea or Decaf

Vegetable and Potato Selections May Not be Split on Entrees.

## **BUFFET IDEAS**

### Entrees

Roast Turkey  
Roast Sirloin of Beef  
Roast Tenderloin of Beef  
Roast Pork Loin  
Smoked Glazed Ham  
Roast Leg of Lamb  
Chef's Marinated Grilled Chicken Breast  
Sautéed Lemon Herb Chicken  
Sautéed Breast of Chicken  
    – Wild Mushroom Sauce  
Chilled Poached Salmon  
Grilled Atlantic Salmon  
Stuffed Flounder

### **Desserts**

Assorted Berries with fresh cream & a tulle cookie  
Chocolate or Lemon Mousse  
Key Lime Pie  
Carrot Cake  
Warm Apple Pies with vanilla ice cream

Flourless Chocolate  
Torte  
Raspberry-Almond tart  
New York style Cheese Cake with raspberry sauce or berries  
Southern Pecan Pie  
Fresh Fruit Crisp (in season)  
Trays of Assorted Mini Pastries, Dessert Bars, Lemon Squares, Brownies

### **Hot Beverage Station**

Set up as a Self-Serve Station -Freshly Brewed Decaffeinated and Regular Coffee, along with selection of assorted flavored Herbal Teas.

## **Buffet Includes:**

- Choice of Salad-#
- Entrée Selection(s)
- Choice of Two Side Dishes  
(1 vegetable & 1 starch)
- Rolls/Breads
- Coffee/Teas/Decaf

*Luncheon and Dinner Buffets  
(priced per event)*



## **BAR SERVICE**

### **Banquet Consumption Bar Based on a per drink consumption**

House Rocks House Cocktail  
Premium Rocks Premium Cocktail  
Ultra-Premium Cocktail  
Ultra-Premium Rocks  
Domestic Beer  
Imported Beer  
Craft Beer  
Wine by Glass  
Premium Wine by Glass  
Soda Juice Sparkling Water

### **Wine Service During Dinner**

House Merlot, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc  
(choice of 2 poured with dinner)  
Premium Wine Service is Available by Request  
Special Order Wines- Based on Availability

### **Champagne Toast**

Domaine Chandon Korbel

# Golf Outing Menu

## **BBQ Lunch Buffet**

- Char-Broiled Hamburgers
- Hot Dogs with toppings
- Grilled Chicken
- Veggie Burgers

## **Chef's Deli Board**

- Assorted Sliced Thurmann's Meats and Cheeses
- Bakery fresh Rolls

Both packages include:

- Sliced Tomatoes, Sliced Red Onions, lettuce & condiments
- Pasta Salad
- Potato Salad
- Assorted Mixed Greens
- Fresh Fruit
- Dessert
- Soft Drinks, Iced Tea, Lemonade

Other Buffet Items Ideas:

Grilled Bratwurst

BBQ Pulled Pork

Cole Slaw

Cous Cous Salad with Grilled Vegetables Quinoa Salad

# NOTES

