



*The Club at Picatinny requests the honor of your presence at  
the Wedding of Your Dreams  
with personalized menus, customizable space, and more than enough room for the  
happiness, love, and laughter that you and your guests will bring to the occasion.*

*Our 5-hour package includes open bar, table setup, premium linens,  
your personalized menu, a custom tiered wedding cake, and a champagne  
or sparkling cider toast for your entire reception. Take advantage of  
our scenic greens for photographs as well as our outdoor pavilion,  
overlooking our professionally maintained golf course.*

*121 Buffington Road  
Picatinny Arsenal, NJ 07806  
usarmy.theclubpica@army.mil*

*973 . 724 . 2582*



# *Gold Package*

*\$96 per Person*

*Table Numbers, Linen Tablecloths and Napkins*

*Welcome Station with Lemonade, Iced Tea, and Water*

*5-Hour Open Bar with Full Selection of Luxury Brand Liquors*

*Champagne Toast for All Guests*

*5 Butlered Hors d'Oeuvres and 2 Stationed Hors d'Oeuvres*

*Appetizer, Salad, and Warm Baked Rolls*

*2 Pre-Selected Entrées*

*Chef's Choice of Vegetable and Starch*

*Custom Tiered Wedding Cake*

*Fresh Brewed Coffee and Tea Service*



# *Butlered Hors d'Oeuvres*

*Elegantly Displayed and Butlered to Guests*  
Total Selection of 5 Butlered Hors d'Oeuvres  
\* COUNTS AS TWO SELECTIONS

## *Cold Selections*

- Tomato and Basil Bruschetta
- Prosciutto-Wrapped Asparagus with Balsamic Glaze
- \* Seared Sesame Tuna on Toasted Points with Wasabi Mayonnaise
  - \* Assorted Sushi with Wasabi and Soy Sauce
  - \* Beef Carpaccio on Toast Points
  - Fig and Goat Cheese Crostini
  - Tuna and Apple Salad Crostini
- Garlic and Roasted Pepper Hummus With Pita Chips
  - \* Maine Lobster Tail with Lemon Butter Sauce
  - Prosciutto and Fresh Melon
  - Waldorf Chicken Salad on Celery
  - Portobello and Brie Crostini
  - Smoked Salmon with Dill
  - Prosciutto and Heirloom Tomatoes

## *Hot Selections*

- Toasted Four Cheese Ravioli with Marinara Dip
- Cocktail Swedish-Style Meatballs
  - Sesame Chicken
  - \* Filet Mignon Satay
- Chinese Spring Rolls with Sweet and Sour Dip
  - \* Shrimp Tempura
- Toasted Jalapeño Peppers Stuffed with Cream Cheese
  - \* Mini Maryland Crab Cakes with Remoulade
  - Spinach and Feta Spanakopita
  - Chicken Satay with Teriyaki Dip
  - \* Coconut Shrimp with Sweet and Sour Dip
- Spinach and Cheese Stuffed Mushroom Caps
- Vegetable Dumplings
- Mini Potato and Cheese Pierogis
- Chicken Quesadilla Cornucopias
- \* Filet Tips on French Baguette with Creamy Horseradish Sauce
- Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
- Spiedini with Prosciutto and Mozzarella
- Breaded Chicken Tenderloins with Honey Mustard Dip
- Mini Grilled Cheese Sandwiches with Creamy Tomato Soup Shooters

# Stationed Hors d'Oeuvres

Total Selection of 2 Hot or Cold Stationed Hors d'Oeuvres

## Cold Selections

### SEASONAL RAW VEGETABLE CRUDITÉ

*Served with Assorted House-Made Dips*

Broccoli • Cauliflower • Squash • Tricolor Peppers • Zucchini • Tomatoes • Seasonal Favorites

### INTERNATIONAL CHEESES

Imported and Domestic Cheese

Crackers • Breads • Flatbreads • Crostini

### FRESH MOZZARELLA DI REGGIO

Fresh Smoked and Stuffed Mozzarella

Beef Steak, Yellow, Orange, and Plum Tomatoes

Fresh Basil, Oregano, and Extra Virgin Olive Oil

### FRESH SEASONAL FRUIT

Assorted Sliced and Skewered Fruit

Mint Yogurt Dipping Sauce

### ENGLISH TEA SANDWICHES

Egg Salad and Watercress • Waldorf Chicken Salad • Fresh Mozzarella and Tomato • Honey Baked Ham and Brie

### SALAD STATION

*Choice of 2 Greens:* Arugula • Iceberg • Mixed Greens • Romaine

*Choice of 2 Dressings:* Balsamic • Caesar • Golden Italian • Creamy Italian • Ranch • Raspberry Vinaigrette • Oil and Vinegar

*Choice of 6 Toppings:* Tomatoes • Cucumbers • Onions • Chick Peas • Olives • Carrots • Broccoli • Edamame • Croutons • Crispy Noodles • Dried Cranberries • Beets • Shredded Jack and Cheddar Cheese • Shaved Parmesan Cheese

### FARM FRESH STATION

Domestic Cheeses • Artisan Crackers • Assorted Seasonal Vegetables • House-Made Ranch Dip

Add \$1 per Person



# Stationed Hors d'Oeuvres

Total Selection of 2 Hot or Cold Stationed Hors d'Oeuvres

## Hot Selections

### **PASTA STATION (Selection of 2)**

Served with Fresh Grated Parmigiano Reggiano Cheese and Hearty Assorted Breads  
Penne alla Vodka • Tri-Color Cheese Tortellini with Plum Tomato and Basil Sauce • Orecchiette with Broccoli di Rabe and Sausage • Gemelli with Sundried Tomato, Sweet Sausage, Garlic, and Oil • Fusilli di Pomodoro • Cavatelli and Florets of Broccoli in Garlic and Oil • Rigatoni Bolognese • Farfalle in Creamy Pesto Sauce

### **FRIED POTATO STATION (Selection of 2)**

Served with Cheese Sauce, Chili, and Brown Gravy  
Original French Fries • Shoe String Fries • Steak Fries • Waffle Fries • Sweet Potato Fries • Hash Browns • Tater Tots

### **HOUSE-MADE FLATBREAD PIZZA**

Served on Wooden Boards with Assorted Toppings

### **HOUSE-MADE MAC AND CHEESE (Selection of 3)**

Served with Mini Pasta Shells with Cheddar and White Cheddar Sauce  
Buffalo Sauce • Broccoli • Tomatoes • Mushrooms • Bacon Bits • Frizzled Onions

### **KABOB STATION (Selection of 1)**

Served with Vegetable Rice Pilaf and Assorted Dipping Sauces  
Chicken • Beef • Roasted Vegetable Assortment  
Shrimp Skewer Add \$2 per Person

### **WHIPPED MASHED POTATO BAR (Selection of 3)**

Choice of Yukon Gold Mashed Potatoes or Mashed Sweet Potatoes  
Crumbled Bacon • Cheddar Cheese • Sour Cream • Ratatouille • Sautéed Shallots and Garlic • Scallions • Frizzled Onions • Caramelized Onions • Wild Mushrooms and White Truffle Oil • Horseradish Cream • Marshmallows with Brown Sugar and Butter

### **TEX-MEX BAR (Selection of 2)**

Served with House-Made Tortilla Chips, Salsa, and Sour Cream  
House-Made Guacamole • Buffalo Chicken Quesadillas • Chicken Taquitos  
Spicy Beef Quesadillas • Cheese Enchiladas • Mini Chicken Tacos  
Fish Tacos Add \$1 per Person



## Additional Station Options

### **GARDEN FRESH GRILL - \$9 per Person**

*Served with Assorted House-Made Dips*

Marinated and Grilled Seasonal Vegetables • Squash • Eggplant • Peppers • Red Onion

### **ASSORTED SLIDER STATION - \$10 per Person (Selection of 2)**

Kobe Beef, Cheese, and Pickles • Pulled Pork • Buffalo Chicken • All Beef Hot Dog • Grilled Cheese

### **A TASTE OF ITALY - \$11 per Person (Selection of 2)**

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage and Peppers • Chicken Saltimbocca • Prosciutto and Mozzarella Spiedini • Chicken Piccata • Cheese Ravioli in Tomato Basil Sauce • Baked Rigatoni Parmigiana • House-Made Manicotti • House-Made Stuffed Shells

### **SAUTÉ STATION - \$11 per Person (Selection of 2)**

Chicken Breast in Brandy Cream Sauce with Wild Mushrooms • Sautéed Filet Mignon Tips in Brandy Demi-Glaze • Sausage, Peppers, and Onions in Garlic and Oil • Bruschetta Chicken • Chicken Française • Chicken Marsala • Swedish-Style Meatballs

### **WOK STATION - \$11 per Person (Selection of 2)**

*Served with Soy, Duck, Hoisin, & Hot Mustard Sauces, Fortune Cookies, and Chopsticks*  
Chicken and Cashews • Beef and Broccoli • Stir-Fry Vegetables • Chicken and String Beans • Chicken, Pork, or Vegetable Fried Rice • General Tso's Chicken • Beef, Chicken, Pork, or Vegetable Lo Mein • Steamed Pork Dumplings in Zesty Orange Ginger Sauce

### **CARVING STATION - \$13 per Person (Selection of 2)**

*Served with Appropriate Garnishes*

Roast Prime Rib of Beef au Jus • Honey Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin • Herb-Roasted Turkey Breast • Corned Beef Colorado High Country Leg of Lamb • Grilled Beef Tenderloin • Teriyaki-Glazed Flank Steak • Pastrami

### **LATINO STATION - \$12 per Person (Selection of 2)**

*Served with Yucca Root Fries and Tostones*

Bacon and Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce • Shredded Beef Sautéed with Onions and Adobo • Arroz con Pollo • Fried Pork Riblets in Sweet Chili Sauce  
Picadillo: Seasoned Ground Beef with White Rice  
Churrasco: Flank Steak, Black Beans, Garlic, Red Pepper, and Chimichurri

### **A BIT OF GERMANY - \$12 per Person (Selection of 3)**

*Served with Grain Mustard, Red Cabbage, Sauerkraut, and German Potato Salad*

Weisswurst • Bratwurst • Knockwurst • Sauerbraten • Pork Weiner  
Schnitzel • Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

### **ANTIPASTO ITALIANO - \$11 per Person**

Plump Roasted Peppers • Fresh Mozzarella • Assorted Smoked and Cured Meats • Mediterranean Olives • Marinated Mushrooms • Artichoke Hearts • Select Cheeses • Garlic Toasted Baguette

### **SEAFOOD AND RAW BAR - Market Price**

*Served with Lemon Wedges, House-Made Cocktail Sauce, Mignonette Sauce, and Garnishes*

East and West Coast Oysters • Jumbo Shrimp Cocktail • Whole Poached Salmon • Little Neck Clams on the Half Shell • Scottish Smoked Salmon • Smoked Trout and Bluefish • Scungilli Salad • Caviar

### **SUSHI BAR - Market Price**

*A Variety of Fresh Sushi Hand-Rolled by our Master Chef*

Tuna • Spicy Tuna • Salmon • Spicy Salmon • Cucumber Rolls • California Rolls • Vegetable Rolls

### **ITALIAN SEAFOOD SALAD - Market Price**

Shrimp • Calamari • Scungilli • Octopus

### **SHRIMP COCKTAIL - Market Price**

Jumbo Shrimp Cocktail with Appropriate Sauces and Garnishes



## *Appetizers*

### **TOMATO AND FRESH MOZZARELLA**

Garden Fresh Tomatoes • Buffalo Mozzarella

### **RIGATONI ALLA VODKA**

Prosciutto • Peas

### **FARFALLE PRIMAVERA**

Fresh Seasonal Vegetables • Parmesan Cheese

### **EGGPLANT ROLLATINI**

Pomodoro Sauce

## *Salads*

### **TRADITIONAL CAESAR SALAD**


House-Made Dressing • Garlic Croutons

### **CHOPPED SALAD**

Tomato • Cucumber • Creamy Garlic and Herb Dressing

### **HEART OF ICEBERG**

Crumbled Blue Cheese Dressing



## Entrées

Selection of 2 Entrées • Additional Entrée Choice - \$9 per Person  
Certain items can be made gluten free upon request  
\* COUNTS AS TWO SELECTIONS

**HERB-CRUSTED PRIME RIB OF BEEF**  
Horseradish Sauce

**ROAST PORK TENDERLOIN**  
Coarse Mustard Cream Sauce

**ROAST LOIN OF PORK**  
Apple Cider Reduction

**CHICKEN MARSALA**  
Sweet Marsala Reduction • Mushrooms

**HERB-CRUSTED CHICKEN BREAST**  
Lemon • Roasted Garlic Beurre Blanc

**CHICKEN FRANÇAISE**  
Battered Chicken • Lemon • Butter • White Wine

**CHICKEN MILANESE**  
Arugula • Tomatoes • Mozzarella • Balsamic Drizzle

**PENNE RIGATE WITH BLACKENED LEMON PEPPER CHICKEN**  
Sun-Dried Tomatoes • Roasted Garlic • Baby Spinach • Cheese

**\* ROULADE OF SOLE**  
Crabmeat • Baby Spinach • White Wine Beurre Blanc

**HERB-CRUSTED ATLANTIC SALMON**  
*Choice of Sauce:* Sun-Dried Pesto Cream, Lemon Cream, or Dill Cream

**OVEN ROASTED FLOUNDER**  
Pineapple and Mango Salsa



# *Platinum Package*

*\$106 per Person*

*Table Numbers, Linen Tablecloths and Napkins*

*Welcome Station with Lemonade, Iced Tea, and Water*

*5-Hour Open Bar with Full Selection of Luxury Brand Liquors*

*Champagne Toast for All Guests*

*8 Butlered Hors d'Oeuvres and 2 Stationed Hors d'Oeuvres*

*Appetizer, Salad, and Warm Baked Rolls*

*2 Pre-Selected Entrées*

*Chef's Choice of Vegetable and Starch*

*Custom Tiered Wedding Cake*

*Fresh Brewed Coffee and Tea Service*



# *Butlered Hors d'Oeuvres*

*Elegantly Displayed and Butlered to Guests*  
Total Selection of 8 Butlered Hors d'Oeuvres  
\* COUNTS AS TWO SELECTIONS

## *Cold Selections*

- Tomato and Basil Bruschetta
- Prosciutto-Wrapped Asparagus with Balsamic Glaze
- \* Seared Sesame Tuna on Toasted Points with Wasabi Mayonnaise
  - \* Assorted Sushi with Wasabi and Soy Sauce
  - \* Beef Carpaccio on Toast Points
  - Fig and Goat Cheese Crostini
  - Tuna and Apple Salad Crostini
- Garlic and Roasted Pepper Hummus with Pita Chips
- \* Maine Lobster Tail with Lemon Butter Sauce
  - Prosciutto and Fresh Melon
  - Waldorf Chicken Salad on Celery
  - Portobello and Brie Crostini
  - Smoked Salmon with Dill
- Prosciutto and Heirloom Tomatoes

## *Hot Selections*

- Toasted Four Cheese Ravioli with Marinara Dip
- Mac and Cheese Bites with Applewood Smoked Bacon Crumbles
  - Mini Chicken Cordon Bleu
  - Cocktail Swedish-Style Meatballs
  - Sesame Chicken
  - \* Filet Mignon Satay
- Chinese Spring Rolls with Sweet and Sour Dip
  - \* Shrimp Tempura
- Toasted Jalapeño Peppers Stuffed with Cream Cheese
  - \* Mini Maryland Crab Cakes with Remoulade
- Buffalo Chicken Crostini with Crumbled Blue Cheese
  - Spinach and Feta Spanakopita
  - Sausage-Stuffed Mushroom Caps
  - Potato Pancakes with Applesauce
  - Chicken Satay with Teriyaki Dip
  - \* Coconut Shrimp with Sweet and Sour Dip
  - \* Bacon-Wrapped Scallops with Maple Glaze
- Spinach and Cheese Stuffed Mushroom Caps
  - Spicy Shrimp Spring Rolls
  - Vegetable Dumplings
  - Mini Potato and Cheese Pierogis
  - Fried Pork Pot Stickers
- \* Clams Casino with Applewood Smoked Bacon
  - \* Baby Lamb Chops with Mint Jelly
  - Mozzarella in Carrozza
  - Chicken Quesadilla Cornucopias
- \* Filet Tips on French Baguette with Creamy Horseradish Sauce
- Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
  - Spiedini with Prosciutto and Mozzarella
- Breaded Chicken Tenderloins with Honey Mustard Dip
- Mini Grilled Cheese Sandwiches with Creamy Tomato Soup Shooters

# Stationed Hors d'Oeuvres

Total Selection of 2 Hot or Cold Stationed Hors d'Oeuvres

## Cold Selections

### SEASONAL RAW VEGETABLE CRUDITÉ

*Served with Assorted House-Made Dips*

Broccoli • Cauliflower • Squash • Tricolor Peppers • Zucchini • Tomatoes • Seasonal Favorites

### INTERNATIONAL CHEESES

Imported and Domestic Cheese

Crackers • Breads • Flatbreads • Crostini

### FRESH MOZZARELLA DI REGGIO

Fresh Smoked and Stuffed Mozzarella

Beef Steak, Yellow, Orange, and Plum Tomatoes

Fresh Basil, Oregano, and Extra Virgin Olive Oil

### FRESH SEASONAL FRUIT

Assorted Sliced and Skewered Fruit

Mint Yogurt Dipping Sauce

### GARDEN FRESH GRILL

*Served with Assorted House Made Dips*

Marinated and Grilled Zucchini • Eggplant • Peppers

Add \$2 per Person for Other Seasonal Vegetables

### ENGLISH TEA SANDWICHES

Egg Salad and Watercress • Waldorf Chicken Salad • Fresh

Mozzarella and Tomato • Honey Baked Ham and Brie

### SALAD STATION

*Choice of 2 Greens:* Arugula • Iceberg • Mixed Greens • Romaine

*Choice of 2 Dressings:* Balsamic • Caesar • Golden Italian • Creamy

Italian • Ranch • Raspberry Vinaigrette • Oil and Vinegar

*Choice of 6 Toppings:* Tomatoes • Cucumbers • Onions • Chick Peas • Olives • Carrots • Broccoli • Edamame • Croutons • Crispy Noodles • Dried Cranberries • Beets • Shredded Jack and Cheddar Cheese • Shaved Parmesan Cheese

### FARM FRESH STATION

Domestic Cheeses • Artisan Crackers • Assorted

Seasonal Vegetables • House-Made Ranch Dip



# Stationed Hors d'Oeuvres

Total Selection of 2 Hot or Cold Stationed Hors d'Oeuvres

## Hot Selections

### **PASTA STATION (Selection of 2)**

*Served with Fresh Grated Parmigiano Reggiano Cheese and Hearty Assorted Breads*  
Penne alla Vodka • Tri-Color Cheese Tortellini with Plum Tomato and Basil Sauce • Orecchiette with Broccoli di Rabe and Sausage • Gemelli with Sundried Tomato, Sweet Sausage, Garlic, and Oil • Fusilli di Pomodoro • Cavatelli and Florets of Broccoli in Garlic and Oil • Rigatoni Bolognese • Farfalle in Creamy Pesto Sauce

### **ASSORTED SLIDER STATION (Selection of 2)**

Kobe Beef, Cheese, and Pickles • Pulled Pork • Buffalo Chicken • Grilled Chicken • All Beef Hot Dog • Grilled Cheese

### **FRIED POTATO STATION (Selection of 2)**

*Served with Cheese Sauce, Chili, and Brown Gravy*  
Original French Fries • Shoe String Fries • Steak Fries • Waffle Fries • Sweet Potato Fries • Hash Browns • Tater Tots

### **HOUSE-MADE FLATBREAD PIZZA**

*Served on Wooden Boards with Assorted Toppings*

### **HOUSE-MADE MAC AND CHEESE (Selection of 3)**

*Served with Mini Pasta Shells with Cheddar and White Cheddar Sauce*  
Buffalo Sauce • Broccoli • Tomatoes • Mushrooms • Bacon Bits • Frizzled Onions

### **KABOB STATION (Selection of 1)**

*Served with Vegetable Rice Pilaf and Assorted Dipping Sauces*  
Chicken • Beef • Roasted Vegetable Assortment  
Shrimp Skewer Add \$2 per Person

### **WHIPPED MASHED POTATO BAR (Selection of 3)**

*Choice of Yukon Gold Mashed Potatoes or Mashed Sweet Potatoes*  
Crumbled Bacon • Cheddar Cheese • Sour Cream • Ratatouille • Sautéed Shallots and Garlic • Scallions • Frizzled Onions • Caramelized Onions • Wild Mushrooms and White Truffle Oil • Horseradish Cream • Marshmallows with Brown Sugar and Butter

### **TEX-MEX BAR (Selection of 2)**

*Served with House-Made Tortilla Chips, Salsa, and Sour Cream*  
House-Made Guacamole • Buffalo Chicken Quesadillas • Chicken Taquitos  
Spicy Beef Quesadillas • Cheese Enchiladas • Mini Chicken Tacos  
Fish Tacos Add \$1 per Person

### **GRILLED CHEESE STATION**

*Served with Creamy Tomato Soup*  
*Choice of 2 Cheeses:* American • Cheddar • Mozzarella • Provolone • Swiss  
*Choice of 2 Breads:* White • Wheat • Rye • Multi-Grain  
*Choice of 2 Fillings:* Tomato • Ham • Bacon • Roasted Peppers • Avocado

## *Additional Station Options*

### **A TASTE OF ITALY - \$11 per Person (Selection of 2)**

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage and Peppers • Chicken Saltimbocca • Prosciutto and Mozzarella Spiedini • Chicken Piccata • Cheese Ravioli in Tomato Basil Sauce • Baked Rigatoni Parmigiana • House-Made Manicotti • House-Made Stuffed Shells

### **SAUTÉ STATION - \$11 per Person (Selection of 2)**

Chicken Breast in Brandy Cream Sauce with Wild Mushrooms • Sautéed Filet Mignon Tips in Brandy Demi-Glaze • Sausage, Peppers, and Onions in Garlic and Oil • Bruschetta Chicken • Chicken Française • Chicken Marsala • Swedish-Style Meatballs

### **WOK STATION - \$11 per Person (Selection of 2)**

*Served with Soy, Duck, Hoisin, & Hot Mustard Sauces, Fortune Cookies, and Chopsticks*  
Chicken and Cashews • Beef and Broccoli • Stir-Fry Vegetables • Chicken and String Beans • Chicken, Pork, or Vegetable Fried Rice • General Tso's Chicken • Beef, Chicken, Pork, or Vegetable Lo Mein • Steamed Pork Dumplings in Zesty Orange Ginger Sauce

### **CARVING STATION - \$13 per Person (Selection of 2)**

*Served with Appropriate Garnishes*

Roast Prime Rib of Beef au Jus • Honey Glazed Smoke House Ham • Rosemary-Roasted Boneless Pork Loin • Herb-Roasted Turkey Breast • Corned Beef Colorado High Country Leg of Lamb • Grilled Beef Tenderloin • Teriyaki-Glazed Flank Steak • Pastrami

### **LATINO STATION - \$12 per Person (Selection of 2)**

*Served with Yucca Root Fries and Tostones*

Bacon and Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce • Shredded Beef Sautéed with Onions and Adobo • Arroz con Pollo • Fried Pork Riblets in Sweet Chili Sauce  
Picadillo: Seasoned Ground Beef with White Rice  
Churrasco: Flank Steak, Black Beans, Garlic, Red Pepper, and Chimichurri

### **A BIT OF GERMANY - \$12 per Person (Selection of 3)**

*Served with Grain Mustard, Red Cabbage, Sauerkraut, and German Potato Salad*

Weisswurst • Bratwurst • Knockwurst • Sauerbraten • Pork Weiner  
Schnitzel • Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

### **ANTIPASTO ITALIANO - \$11 per Person**

Plump Roasted Peppers • Fresh Mozzarella • Assorted Smoked and Cured Meats • Mediterranean Olives • Marinated Mushrooms • Artichoke Hearts • Select Cheeses • Garlic Toasted Baguette

### **SEAFOOD AND RAW BAR - Market Price**

*Served with Lemon Wedges, House-Made Cocktail Sauce, Mignonette Sauce, and Garnishes*  
East and West Coast Oysters • Jumbo Shrimp Cocktail • Whole Poached Salmon • Little Neck Clams on the Half Shell • Scottish Smoked Salmon • Smoked Trout and Bluefish • Scungilli Salad • Caviar

### **SUSHI BAR - Market Price**

*A Variety of Fresh Sushi Hand-Rolled by our Master Chef*

Tuna • Spicy Tuna • Salmon • Spicy Salmon • Cucumber Rolls • California Rolls • Vegetable Rolls

### **ITALIAN SEAFOOD SALAD - Market Price**

Shrimp • Calamari • Scungilli • Octopus

### **SHRIMP COCKTAIL - Market Price**

Jumbo Shrimp Cocktail with Appropriate Sauces and Garnishes



## *Appetizers*

### **RIGATONI ALLA VODKA**

Prosciutto • Peas

### **FARFALLE PRIMAVERA**

Fresh Seasonal Vegetables • Parmesan Cheese

### **CAVATELLI AND BROCCOLI**

Garlic • Olive Oil • Parmesan Cheese

### **SPINACH RISOTTO**

Parmesan Crisp

### **EGGPLANT ROLLATINI**

Pomodoro Sauce

### **TOMATO AND FRESH MOZZARELLA**

Garden Fresh Tomatoes • Buffalo Mozzarella



## *Salads*

### **MIXED BABY GREENS**

Candied Walnuts • Gorgonzola Cheese • Raspberry Vinaigrette

### **BABY ARUGULA**

Lemon and Herb Vinaigrette

### **TRADITIONAL CAESAR SALAD**

House-Made Caesar Dressing • Garlic Croutons

### **CHOPPED SALAD**

Tomato • Cucumber • Creamy Garlic and Herb Dressing

### **HEART OF ICEBERG**

Crumbled Blue Cheese Dressing

## Entrées

Selection of 3 Entrées • Additional Entrée Choice - \$9 per Person  
Certain items can be made gluten free upon request  
\* COUNTS AS TWO SELECTIONS

### GRILLED FILET MIGNON

Zinfandel Reduction • Frizzled Onions

### \* BRAISED SHORT RIBS

Porcini • Port Wine Sauce

### HERB-CRUSTED PRIME RIB OF BEEF

Horseradish Sauce

### GRILLED PORK CHOPS

Apple Sherry Glaze

### ROAST PORK TENDERLOIN

Coarse Mustard Cream Sauce

### ROAST LOIN OF PORK

Apple Cider Reduction

### CHICKEN MARSALA

Sweet Marsala Reduction • Mushrooms

### CHICKEN BREAST SORRENTINO

Prosciutto • Eggplant • Provolone Cheese • Red Pepper Coulis

### CHICKEN SALTIMBOCCA

Prosciutto • Fresh Mozzarella • Spinach • Marsala Reduction

### HERB-CRUSTED CHICKEN BREAST

Lemon • Roasted Garlic Beurre Blanc

### CHICKEN FRANÇAISE

Battered Chicken • Lemon • Butter • White Wine

### CHICKEN MILANESE

Arugula • Tomatoes • Mozzarella • Balsamic Drizzle

### PENNE RIGATE WITH BLACKENED LEMON PEPPER CHICKEN

Sun-Dried Tomatoes • Roasted Garlic • Baby Spinach • Cheese

### GARLIC-MARINATED SHRIMP SCAMPI

Farfalle

### \* SEARED TUNA STEAK AU POIVRE

Wasabi Mayo

### \* ROULADE OF SOLE

Crabmeat • Baby Spinach • White Wine Beurre Blanc

### HERB-CRUSTED ATLANTIC SALMON

*Choice of Sauce:* Sun-Dried Pesto Cream, Lemon Cream, or Dill Cream

### OVEN ROASTED FLOUNDER

Pineapple and Mango Salsa

# *Hors d'Oeuvres Package*

*\$98 per Person*

*Table Numbers, Linen Tablecloths and Napkins*

*Welcome Station with Lemonade, Iced Tea, and Water*

*5-Hour Open Bar with Full Selection of Luxury Brand Liquors*

*Champagne Toast for All Guests*

*10 Butlered Hors d'Oeuvres*

*2 Cold Stationed Hors d'Oeuvres*

*3 Hot Stationed Hors d'Oeuvres*

*Custom Tiered Wedding Cake*

*Fresh Brewed Coffee and Tea Service*



# Butlered Hors d'Oeuvres

*Elegantly Displayed and Butlered to Guests*  
Total Selection of 10 Butlered Hors d'Oeuvres  
\* COUNTS AS TWO SELECTIONS

## Cold Selections

- Tomato and Basil Bruschetta
- Prosciutto-Wrapped Asparagus with Balsamic Glaze
- \* Seared Sesame Tuna on Toasted Points with Wasabi Mayonnaise
  - \* Assorted Sushi with Wasabi and Soy Sauce
  - \* Beef Carpaccio on Toast Points
  - Fig and Goat Cheese Crostini
  - Tuna and Apple Salad Crostini
- Garlic and Roasted Pepper Hummus with Pita Chips
- \* Maine Lobster Tail with Lemon Butter Sauce
  - Prosciutto and Fresh Melon
  - Waldorf Chicken Salad on Celery
  - Portobello and Brie Crostini
  - Smoked Salmon with Dill
- Prosciutto and Heirloom Tomatoes

## Hot Selections

- Toasted Four Cheese Ravioli with Marinara Dip
- Mac and Cheese Bites with Applewood Smoked Bacon Crumbles
  - Mini Chicken Cordon Bleu
  - Cocktail Swedish-Style Meatballs
  - Sesame Chicken
  - \* Filet Mignon Satay
- Chinese Spring Rolls with Sweet and Sour Dip
  - \* Shrimp Tempura
- Toasted Jalapeño Peppers Stuffed with Cream Cheese
  - \* Mini Maryland Crab Cakes with Remoulade
- Buffalo Chicken Crostini with Crumbled Blue Cheese
  - Spinach and Feta Spanakopita
  - Sausage-Stuffed Mushroom Caps
  - Potato Pancakes with Applesauce
  - Chicken Satay with Teriyaki Dip
  - \* Coconut Shrimp with Sweet and Sour Dip
  - \* Bacon-Wrapped Scallops with Maple Glaze
- Spinach and Cheese Stuffed Mushroom Caps
  - Spicy Shrimp Spring Rolls
  - Vegetable Dumplings
  - Mini Potato and Cheese Pierogis
  - Fried Pork Pot Stickers
- \* Clams Casino with Applewood Smoked Bacon
  - \* Baby Lamb Chops with Mint Jelly
  - Mozzarella in Carrozza
  - Chicken Quesadilla Cornucopias
- \* Filet Tips on French Baguette with Creamy Horseradish Sauce
- Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
  - Spiedini with Prosciutto and Mozzarella
- Breaded Chicken Tenderloins with Honey Mustard Dip
- Mini Grilled Cheese Sandwiches with Creamy Tomato Soup Shooters

# Stationed Hors d'Oeuvres

Total Selection of 2 Cold Stationed Hors d'Oeuvres

## Cold Selections

### SEASONAL RAW VEGETABLE CRUDITÉ

*Served with Assorted House-Made Dips*

Broccoli • Cauliflower • Squash • Tricolor Peppers • Zucchini • Tomatoes • Seasonal Favorites

### INTERNATIONAL CHEESES

Imported and Domestic Cheese

Crackers • Breads • Flatbreads • Crostini

### FRESH MOZZARELLA DI REGGIO

Fresh Smoked and Stuffed Mozzarella

Beef Steak, Yellow, Orange, and Plum Tomatoes

Fresh Basil, Oregano, and Extra Virgin Olive Oil

### FRESH SEASONAL FRUIT

Assorted Sliced and Skewered Fruit

Mint Yogurt Dipping Sauce

### GARDEN FRESH GRILL

*Served with Assorted House Made Dips*

Marinated and Grilled Zucchini • Eggplant • Peppers

Add \$2 per Person for Other Seasonal Vegetables

### ENGLISH TEA SANDWICHES

Egg Salad and Watercress • Waldorf Chicken Salad • Fresh

Mozzarella and Tomato • Honey Baked Ham and Brie

### SALAD STATION

*Choice of 2 Greens:* Arugula • Iceberg • Mixed Greens • Romaine

*Choice of 2 Dressings:* Balsamic • Caesar • Golden Italian • Creamy

Italian • Ranch • Raspberry Vinaigrette • Oil and Vinegar

*Choice of 6 Toppings:* Tomatoes • Cucumbers • Onions • Chick Peas • Olives • Carrots • Broccoli • Edamame • Croutons • Crispy Noodles • Dried Cranberries • Beets • Shredded Jack and Cheddar Cheese • Shaved Parmesan Cheese

### FARM FRESH STATION

Domestic Cheeses • Artisan Crackers • Assorted

Seasonal Vegetables • House-Made Ranch Dip

### ANTIPASTO ITALIANO

Plump Roasted Peppers • Fresh Mozzarella

Mediterranean Olives • Marinated Mushrooms

Artichoke Hearts • Assortment of Smoked & Cured Meats

Select Cheeses • Garlic Toasted Baguette

# Stationed Hors d'Oeuvres

Total Selection of 3 Hot Stationed Hors d'Oeuvres

## Hot Selections

### PASTA STATION (Selection of 2)

*Served with Fresh Grated Parmigiano Reggiano Cheese and Hearty Assorted Breads*

Penne alla Vodka • Rigatoni Bolognese • Tri-Color Cheese Tortellini with Plum Tomato and Basil Sauce • Orecchiette with Broccoli di Rabe and Sausage • Gemelli with Sundried Tomato, Sweet Sausage, Garlic, and Oil • Fusilli di Pomodoro • Farfalle in Creamy Pesto Sauce • Cavatelli and Florets of Broccoli in Garlic and Oil

### ASSORTED SLIDER STATION (Selection of 2)

Kobe Beef, Cheese, and Pickles • Pulled Pork • Grilled or Buffalo Chicken • All Beef Hot Dog • Grilled Cheese

### FRIED POTATO STATION (Selection of 2)

*Served with Cheese Sauce, Chili, and Brown Gravy*

French Fries • Shoe String Fries • Steak Fries • Waffle Fries • Sweet Potato Fries • Hash Browns • Tater Tots

### HOUSE-MADE FLATBREAD PIZZA

*Served on Wooden Boards with Assorted Toppings*

### HOUSE-MADE MAC AND CHEESE (Selection of 3)

*Served with Mini Pasta Shells with Cheddar and White Cheddar Sauce*

Buffalo Sauce • Broccoli • Tomatoes • Mushrooms • Bacon Bits • Frizzled Onions

### KABOB STATION (Selection of 1)

*Served with Vegetable Rice Pilaf and Assorted Dipping Sauces*

Chicken • Beef • Roasted Vegetable Assortment  
Shrimp Skewer Add \$2 per Person

### WHIPPED MASHED POTATO BAR (Selection of 3)

*Choice of Yukon Gold Mashed Potatoes or Mashed Sweet Potatoes*

Crumbled Bacon • Cheddar Cheese • Sour Cream • Ratatouille • Sautéed Shallots and Garlic • Scallions • Frizzled Onions • Caramelized Onions • Wild Mushrooms and White Truffle Oil • Horseradish Cream • Marshmallows with Brown Sugar and Butter

### TEX-MEX BAR (Selection of 2)

*Served with House-Made Tortilla Chips, Salsa, and Sour Cream*

House-Made Guacamole • Buffalo Chicken Quesadillas • Chicken Taquitos  
Spicy Beef Quesadillas • Cheese Enchiladas • Mini Chicken Tacos  
Fish Tacos Add \$1 per Person

### A TASTE OF ITALY (Selection of 2)

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage and Peppers • Chicken Saltimbocca • Prosciutto and Mozzarella Spiedini • Chicken Piccata • Cheese Ravioli in Tomato Basil Sauce • Baked Rigatoni Parmigiana • House-Made Manicotti • House-Made Stuffed Shells

### WOK STATION (Selection of 2)

*Served with Soy, Duck, Hoisin, & Hot Mustard Sauces, Fortune Cookies, and Chopsticks*

Chicken and Cashews • Beef and Broccoli • Stir-Fry Vegetables • Chicken and String Beans • Chicken, Pork, or Vegetable Fried Rice • General Tso's Chicken • Beef, Chicken, Pork, or Vegetable Lo Mein • Steamed Pork Dumplings in Zesty Orange Ginger Sauce

## *Additional Station Options*

### **GRILLED CHEESE STATION - \$10 per Person**

*Served with Creamy Tomato Soup*

*Choice of 2 Cheeses:* American • Cheddar • Mozzarella • Provolone • Swiss

*Choice of 2 Breads:* White • Wheat • Rye • Multi-Grain

*Choice of 2 Fillings:* Tomato • Ham • Bacon • Roasted Peppers • Avocado

### **SAUTÉ STATION - \$11 per Person (Selection of 2)**

Chicken Breast in Brandy Cream Sauce with Wild Mushrooms • Sautéed Filet Mignon  
Tips in Brandy Demi-Glaze • Sausage, Peppers, and Onions in Garlic and Oil • Bruschetta  
Chicken • Chicken Française • Chicken Marsala • Swedish-Style Meatballs

### **CARVING STATION - \$13 per Person (Selection of 2)**

*Served with Appropriate Garnishes*

Roast Prime Rib of Beef au Jus • Honey Glazed Smoke House Ham • Rosemary-Roasted  
Boneless Pork Loin • Herb-Roasted Turkey Breast • Corned Beef Colorado High Country Leg  
of Lamb • Grilled Beef Tenderloin • Teriyaki-Glazed Flank Steak • Pastrami

### **LATINO STATION - \$12 per Person (Selection of 2)**

*Served with Yucca Root Fries and Tostones*

Bacon and Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce • Shredded Beef Sautéed  
with Onions and Adobo • Arroz con Pollo • Fried Pork Riblets in Sweet Chili Sauce  
Picadillo: Seasoned Ground Beef with White Rice  
Churrasco: Flank Steak, Black Beans, Garlic, Red Pepper, and Chimichurri

### **A BIT OF GERMANY - \$12 per Person (Selection of 3)**

*Served with Grain Mustard, Red Cabbage, Sauerkraut, and German Potato Salad*

Weisswurst • Bratwurst • Knockwurst • Sauerbraten • Pork Weiner  
Schnitzel • Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

### **SEAFOOD AND RAW BAR - Market Price**

*Served with Lemon Wedges, House-Made Cocktail Sauce, Mignonette Sauce, and Garnishes*

East and West Coast Oysters • Jumbo Shrimp Cocktail • Whole Poached Salmon • Little Neck Clams  
on the Half Shell • Scottish Smoked Salmon • Smoked Trout and Bluefish • Scungilli Salad • Caviar

### **SUSHI BAR - Market Price**

*A Variety of Fresh Sushi Hand-Rolled by our Master Chef*

Tuna • Spicy Tuna • Salmon • Spicy Salmon • Cucumber Rolls • California Rolls • Vegetable Rolls

### **ITALIAN SEAFOOD SALAD - Market Price**

Shrimp • Calamari • Scungilli • Octopus

### **SHRIMP COCKTAIL - Market Price**

Jumbo Shrimp Cocktail with Appropriate Sauces and Garnishes

## *Special Accommodations, Dessert, and More*

### *Vegetarian and Vegan Entrées*

Up to 10 Chef's Choice Vegetarian or Vegan Entrées are included in your package.

#### **PENNE RIGATE**

Sun-Dried Tomatoes • Roasted Garlic • Baby Spinach

#### **FARFALLE PRIMAVERA VELOUTÉ**

Seasonal Vegetables • Parmesan Cheese

#### **THREE CHEESE TORTELLINI**

Roasted Plum Tomato Sauce

#### **STUFFED PORTOBELLO MUSHROOM**

Grilled Summer Vegetables • Melted Fontina

#### **EGGPLANT ROLLATINI**

Pomodoro Sauce

#### **NAPOLEON OF GRILLED VEGETABLES**

Balsamic Glaze



### *Combination Entrée Plates*

#### **CHOOSE ANY TWO ENTRÉES**

#### **ADDITIONAL CHARGE VARIES BY ENTRÉE CHOICES**

All entrees are accompanied by the Chef's choice of vegetable and starch.

*Gluten Free Options can be made with  
existing packages upon request.*

### *New Jersey Boardwalk*

*Served for 30 Minutes Prior to the End of the Reception*  
**Selection of 3 • \$12 per Person**

Mini Pizza • Mini Cheese Steaks • Mini Sausage and Peppers • Mini Warm Pretzels • Nachos and Cheese • Mini Taylor Ham and Cheese • Chili Cheese Hot Dogs • Buffalo Chicken Fingers

# Wedding Cake

A lovely display with your custom cake from our menu - options are limitless!  
Bring a photo and our experts can bring your vision to life!  
Cupcakes also available.

## CAKE CHOICES

White • Chocolate • Red Velvet

## FILLING CHOICES

Vanilla Mousse • Chocolate Mousse

## ADDITIONAL OPTIONS – Pricing Available

Rolled Fondant • Fresh Fruit • Square and Round Combination Tiers  
Vanilla Mousse with Raspberry Filling • Fresh Fruit • Raspberry  
Mousse • Strawberry Mousse • Lemon Mousse • Tiramisu • Cannoli Cream

# Dessert

## DONUT DISPLAY - \$9 per Person

Freshly baked varieties of gourmet donuts

## AUTUMN ORCHARD - \$10 per Person

Apple Cider Donuts • Hot Apple Cider • Spiced Rum

## ICE CREAM SUNDAE BAR - \$11 per Person

Vanilla Bean • Chocolate • Strawberry Ice Cream  
Chocolate Chips • Sprinkles • Crushed M&Ms • Chopped Oreos • Chocolate  
Sauce • Caramel Sauce • Fresh Whipped Cream • Maraschino Cherries

## THE CHOCOLATE FOUNTAIN - \$12 per Person

*Surrounded by an Array of Fresh Fruit and Pastries*  
Strawberries • Pineapple • Pretzels • Marshmallows • Cookies • Pound Cake

## "THEY TIED THE KNOT" PRETZEL STATION - \$8 per Person

*Choice of:* Warm German Bavarian Pretzels or Warm German Bavarian Pretzels Sticks  
Beer Cheese Sauce • Coarse Mustard • Ranch Dipping Sauce • Cinnamon Sugar Dipping Sauce

## VIENNESE TABLE - \$14 per Person

Mini Pastries • Fresh Fruit Tarts • Apricot Tarts • Lemon Tarts • Chocolate Hazelnut  
Torte • Raspberry Ribbon Cake • Cheesecake • Black Forest Cake • Lemon Chiffon  
Cakes • Mini Éclairs • Cream Puffs • Cannolis • Napoleons • Cookies

## CANDY TABLE - \$8 per Person (Selection of 10)

Snickers • Milky Way • Crunch Bars • M&Ms • Peanut M&Ms • Butterfinger • Starburst • Sour Patch  
Kids • Jolly Ranchers • Air Heads • Twizzlers • Kit Kat • Reese's Pieces • Jelly Beans • Tootsie  
Rolls • Skittles • Blow Pops • Gummy Bears • Gummy Worms • Smarties • Rock Candy Lollipops

## S'MORES PACKAGE - \$7 per Person (Firepit Package must also be added)

Marshmallows • Graham Crackers • Chocolate Bars

## DO IT YOURSELF DESSERT STATION - \$350

Bring in up to ten baked desserts for your guests to enjoy

## THEME COLORED CANDY BAR - Market Price



## Required Fees

Non-Refundable Deposit	\$2,600
Bridal Suite and Groom's Quarters	\$700
Maitre d' Fee	\$500 Minimum

## Optional Fees

On-Site Ceremony with Rehearsal	\$800
Early Arrival	\$100 per Hour
Station Attendant Fee	\$100
Additional Bartender	\$250
Yard Game Package	\$175
Firepit Package	\$375
Heater Package	\$500
Pet Fee	\$200 per Hour
Valet Parking	Pricing Available
Upgrade Linen	Pricing Available
Additional Reception Time	\$1000 per Hour

*All menu items are subject to a 20% Service Charge & 3% Administrative Fee.  
The Club at Picatinny does not charge NJ Sales Tax.*



**LOOKING FOR SOMETHING SPECIFIC?  
GIVE US A CALL!  
YOUR SPECIAL DAY IS COMPLETELY CUSTOMIZABLE.**

The *Club* At Picatinny

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# Notes