



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 you and your guests will bring to the occasion.

Our 5 hour package includes open bar, room set-up, house linens and napkins, your personalized menu, a beautiful custom 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

*973.724.2582
usarmy.theclubpica@mail.mil*

Gold Package

\$92 Per person

Cotton Tablecloth, Napkins & Table Numbers

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

Champagne Toast for All Guests

5 Butlered Hors d'Oeuvres & 2 Stationed Hors d'Oeuvres

Appetizer, Salad, Warm Baked Breads & Rolls

2 Pre-Selected Entrées

Chef's Choice Vegetable & Starch

Custom Wedding Cake

Fresh Brewed Coffee & Tea Service

Butlered Hors d'Oeuvres

Elegantly Displayed & Butlered to Guests
***COUNTS AS TWO SELECTIONS**

Cold Selections

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

Hot Selections

Toasted Four Cheese Ravioli with Marinara Dip
Cocktail Swedish-Style Meatballs
Sesame Chicken
Beef Satay
Chinese Spring Roll with Sweet & Sour Dip
*Shrimp Tempura
Toasted Jalapeño Peppers Stuffed with Cream Cheese
*Mini Maryland Crab Cake with Remoulade Sauce
Spinach & Feta Spanakopita
Chicken Sate with Honey Mustard Sauce
*Coconut Shrimp with Sweet & Sour Dip
Spinach & Cheese Stuffed Mushroom Cap
Vegetable Dumplings
Chicken Quesadilla Cornucopias
*Filet Tips on French Baguette with Creamy Horseradish
Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
Spedini with Prosciutto & Mozzarella
Breaded Chicken Tenderloin with Honey Mustard Dip

Stationed Hors d'Oeuvres

Total Selection of 2

Cold Selections

SEASONAL RAW VEGETABLE CRUDITÉ

Served with Assorted House Made Dips
Tricolor Peppers • Cauliflower • Broccoli • Squash
Zucchini • Tomatoes • Seasonal Favorites

INTERNATIONAL CHEESES

Imported & Domestic Cheese
Crackers • Breads • Flatbreads

FRESH MOZZARELLA DI REGGIO

Fresh Smoked & Stuffed Mozzarella
Beef Steak, Yellow, Orange & Plum Tomatoes
Fresh Basil, Oregano & Extra Virgin Olive Oil

FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit
Mint Yogurt Dipping Sauce

ENGLISH TEA SANDWICHES

Egg Salad & Watercress • Fresh Mozzarella & Tomato
Honey Baked Ham & Brie

Stationed Hors d'Oeuvres Continued

Total Selection of 2

Hot Selections

PASTA STATION - Selection of 2

Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Assorted Breads

Penne à la Vodka • Tri-color Cheese Tortellini w/Plum Tomato & Basil Sauce

Orecchiette: Broccoli di Rabi & Sausage • Rigatoni Bolognese

Gemelli: Sundried Tomato, Sweet Sausage, Garlic & Oil • Fusilli di Pomodoro

Cavatelli & Florets of Broccoli in Garlic & Oil • Farfalle in Creamy Pesto Sauce

FRIED POTATO STATION - Selection of 2

Original Fries, Shoe string fries, Steak Fries, Waffle Fries, Sweet Potato Fries

Hash Browns, Tater Tots

Served with Cheese Sauce, Chili & Brown Gravy

HOUSEMADE FLATBREAD PIZZAS

Served on Heated Italian Tiles with Assorted Toppings

HOMEMADE MAC & CHEESE - Select 3 Toppings

Mini Pasta Shells w/Cheddar & White Cheddar Sauce

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

KABOB STATION - Select 1 Skewer

Chicken, Beef, Roasted Vegetable Assortment

Served w/Vegetable Rice Pilaf & Assorted Dipping Sauces

Shrimp Skewer Add \$2.00 Per Person

WHIPPED MASHED POTATO BAR - Select 3 Toppings

Yukon Gold Mashed Potatoes OR Sweet Potatoes

Ratatouille • Wild Mushrooms & White Truffle Oil • Sautéed Shallots & Garlic

Scallions • Frizzled or Caramelized Onions • Cheddar Cheese • Sour Cream

Crumbled Bacon • Horseradish Cream • Mini Marshmallows w/Brown Sugar & Butter

TEX-MEX BAR - Selection of 2

House Made Guacamole • Fresh Tortilla Chips • Chicken Taquitos

Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos

Fish Tacos - \$2.00pp

Additional Station Options

ASSORTED SLIDER STATION - Selection of 2 - \$7 Per Person

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

GARDEN FRESH GRILL \$5 Per Person

Served with Assorted House made Dips

Grilled & Marinated Zucchini • Eggplant • Peppers • Other Seasonal Vegetables

SAVORY CREPE STATION - Selection of 2 - \$6 Per Person

Ham & Gruyere Cheese • Ratatouille • Smoked Salmon* • Brie & Apples • Wild Mushrooms
Tomato & Goat Cheese • Spinach & Feta

A TASTE OF ITALY - Selection of 2 - \$8 Per Person

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage & Peppers • Chicken Saltimbocca
Prosciutto & Mozzarella Spiedini • Chicken Piccata • Baked Penne Parmigiana
Housemade Manicotti • Housemade Stuffed Shells

SAUTÉ STATION - Selection of 2 - \$8 Per Person

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

WOK STATION - Selection of 2 - \$8 Per Person

Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks
Chicken & Cashews • Beef & Broccoli • Stir-Fry Vegetables • Chicken & 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 - Selection of 2 - \$12 Per Person

Served with Appropriate Garnishes

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

LATINO STATION - Selection of 2 - \$10 Per Person

Served with Yucca Root Fries & Tostones

Bacon & Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce
Ropa -Shredded Beef Sautéed Onions & Adobo • Fried Pork Ribslets in Sweet Chili Sauce
Picadillo - Seasoned Ground Beef w/White Rice
Churrasco Steak: Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri

A BIT OF GERMANY - Selection of 3 - \$10 Per Person

Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad
Weisswurst • Bratwurst • Knockwurst • Pork Weiner Schnitzel • Sauerbraten
Beef Roulade Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

SEAFOOD & RAW BAR - Market Price

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

SUSHI BAR - Market Price

Our Master Chef will Hand Roll a Variety of Sushi
Tuna • Salmon • Spicy Tuna & Salmon • Tuna & Mango California • Vegetable Rolls

ANTIPASTO ITALIANO - \$10 Per Person

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

ITALIAN SEAFOOD SALAD - \$10 Per Person

Shrimp • Calamari • Scungilli • Octopus



Appetizers

TOMATO & FRESH MOZZARELLA

Garden fresh tomato w/ Buffalo Mozzarella

Rigatoni Vodka

w/ Prosciutto & Peas

EGGPLANT ROLLANTINI

Served w/ fresh tomato, basil and garlic sauce

PENNE PASTA PRIMAVERA

w/ Traditional Garnish

Salads

TRADITIONAL CAESAR SALAD

CHOPPED SALAD, TOMATO, CUCUMBER

Creamy Garlic & Herb Dressing

HEART OF ICEBERG

Crumbled Bleu Cheese Dressing

Entrees

**Selection of 2 • Some items can be made Gluten Free upon request
Additional Dinner Entree Choice - \$9 Per Person**

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

HERB CRUSTED CHICKEN BREAST
Lemon and Roasted Garlic Beurre Blanc

CHICKEN FRANCAISE
Battered Chicken sautéed in Lemon Butter Sauce

PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN
Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

ROULADE OF SOLE
Baby Spinach

FRESH HERB & MUSTARD ENCRUSTED SALMON

HERB CRUSTED ATLANTIC SALMON
Sun-Dried Pesto Cream Sauce

OVEN ROASTED FLOUNDER
Pineapple & Mango Salsa

Platinum Package

\$101 Per person

Cotton Colored Tablecloth, Napkins & Table Numbers

Welcome Station with Lemonade & Iced Tea

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

Champagne Toast for All Guests

7 Butlered Hors d'Oeuvres & 2 Stationed Hors d'Oeuvres

Appetizer, Salad, Warm Baked Breads & Rolls

3 Pre-Selected Entrées

Chef's Choice Vegetable & Starch

Custom Wedding Cake

Fresh Brewed Coffee & Tea Service

Butlered Hors d'Oeuvres

Elegantly Displayed & Butlered to Guests
***COUNTS AS TWO SELECTIONS**

Cold Selections

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

Hot Selections

Toasted Four Cheese Ravioli with Marinara Dip
Mac & Cheese Bites with Applewood Smoked Bacon Crumbles
Mini Chicken Cordon Bleu
Cocktail Swedish-Style Meatballs
Sesame Chicken
Beef Satay
Chinese Spring Roll with Sweet & Sour Dip
*Shrimp Tempura
Toasted Jalapeño Peppers Stuffed with Cream Cheese
*Mini Maryland Crab Cake with Remoulade Sauce
Buffalo Chicken Crostini with Crumbled Blue Cheese
Spinach & Feta Spanakopita
Sausage Stuffed Mushroom Cap
Potato Pancake with Applesauce
Chicken Sate with Honey Mustard Sauce
*Coconut Shrimp with Sweet & Sour Dip
*Bacon Wrapped Scallops with Maple Sauce
Spinach & Cheese Stuffed Mushroom Cap
Spicy Shrimp Spring Roll
Vegetable Dumplings
Fried Pork Pot Stickers
Clams Casino w/Applewood Smoked Bacon
*Baby Lamb Chops with Mint Jelly
Mozzarella in Carroza
Chicken Quesadilla Cornucopias
*Filet Tips on French Baguette with Creamy Horseradish
Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
Spedini with Prosciutto & Mozzarella
Breaded Chicken Tenderloin with Honey Mustard Dip

Stationed Hors d'Oeuvres

Total Selection of 2 Stationed Items

Cold Selections

SEASONAL RAW VEGETABLE CRUDITÉ

Served with Assorted House Made Dips
Tricolor Peppers • Cauliflower • Broccoli • Squash
Zucchini • Tomatoes • Seasonal Favorites

INTERNATIONAL CHEESES

Imported & Domestic Cheese
Crackers • Breads • Flatbreads

FRESH MOZZARELLA DI REGGIO

Fresh Smoked & Stuffed Mozzarella
Beef Steak, Yellow, Orange & Plum Tomatoes
Fresh Basil, Oregano & Extra Virgin Olive Oil

FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit
Mint Yogurt Dipping Sauce

GARDEN FRESH GRILL

\$2pp additional

Served with Assorted House Made Dips
Grilled & Marinated: Zucchini • Eggplant • Peppers
Other Seasonal Vegetables

ENGLISH TEA SANDWICHES

Egg Salad & Watercress • Fresh Mozzarella & Tomato
Honey Baked Ham & Brie

Stationed Hors d'Oeuvres Continued

Total Selection of 2 Stationed Items

Hot Selections

PASTA STATION - Selection of 2

Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Assorted Breads
Penne à la Vodka • Tri-color Cheese Tortellini w/Plum Tomato & Basil Sauce
Orecchiette: Broccoli di Rabi & Sausage • Rigatoni Bolognese
Gemelli: Sundried Tomato, Sweet Sausage, Garlic & Oil • Fusilli di Pomodoro
Cavatelli & Florets of Broccoli in Garlic & Oil • Farfalle in Creamy Pesto Sauce

ASSORTED SLIDER STATION - Selection of 2

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

FRIED POTATO STATION - Selection of 2

Original Fries, Shoestring fries, Steak Fries, Waffle Fries, Sweet Potato Fries
Hash Browns, Tater Tots
Served with Cheese Sauce, Chili & Brown Gravy

HOUSEMADE FLATBREAD PIZZAS

Served on Heated Italian Tiles with Assorted Toppings

HOMEMADE MAC & CHEESE - Select 3 Toppings

Mini Pasta Shells w/Cheddar & White Cheddar Sauce
Buffalo Sauce • Broccoli • Tomatoes • Mushrooms • Bacon Bits • Fizzled Onions

KABOB STATION - Select 1 Skewer

Chicken, Beef, Roasted Vegetable Assortment
Served w/Vegetable Rice Pilaf & Assorted Dipping Sauces
Shrimp Skewer Add \$1.00 Per Person

WHIPPED MASHED POTATO BAR - Select 3 Toppings

Yukon Gold Mashed Potatoes OR Sweet Potatoes
Ratatouille • Wild Mushrooms & White Truffle Oil • Sautéed Shallots & Garlic
Scallions • Fizzled or Caramelized Onions • Cheddar Cheese • Sour Cream
Crumbled Bacon • Horseradish Cream • Mini Marshmallows w/Brown Sugar & Butter

TEX-MEX BAR - Selection of 2

House Made Guacamole • Fresh Tortilla Chips • Chicken Taquitos
Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos

SAVORY CREPE STATION - Selection of 2

Ham & Gruyere Cheese • Ratatouille • Smoked Salmon
Brie & Apples • Wild Mushrooms • Tomato & Goat Cheese Spinach & Feta

Additional Station Options

A TASTE OF ITALY - Selection of 2 - \$8 Per Person

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage & Peppers • Chicken Saltimbocca
Prosciutto & Mozzarella Spiedini • Chicken Piccata • Baked Penne Parmagiana
Housemade Manicotti • Housemade Stuffed Shells

SAUTÉ STATION - Selection of 2 - \$8 Per Person

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

WOK STATION - Selection of 2 - \$8 Per Person

Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks
Chicken & Cashews • Beef & Broccoli • Stir-Fry Vegetables • Chicken & 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 - Selection of 2 - \$12 Per Person

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

LATINO STATION - Selection of 2 - \$10 Per Person

Served with Yucca Root Fries & Tostones
Bacon & Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce
Ropa -Shredded Beef Sautéed Onions & Adobo • Fried Pork Riblets in Sweet Chili Sauce
Picadillo - Seasoned Ground Beef w/White Rice
Churrasco Steak: Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri

A BIT OF GERMANY - Selection of 3 - \$10 Per Person

Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad
Weisswurst • Bratwurst • Knockwurst • Pork Weiner Schnitzel • Sauerbraten
Beef Roulade Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

SEAFOOD & RAW BAR - Market Price

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

SUSHI BAR - Market Price

Our Master Chef will Hand Roll a Variety of Sushi
Tuna • Salmon • Spicy Tuna & Salmon • Tuna & Mango California • Vegetable Rolls

ANTIPASTO ITALIANO - \$10 Per Person

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

ITALIAN SEAFOOD SALAD - \$10 Per Person

Shrimp • Calamari • Scungilli • Octopus

Appetizers

Rigatoni Vodka
w/Prosciutto & Peas

PENNE PASTA PRIMAVERA
w/Traditional Garnish

CAVATELLI & BROCCOLI
Garlic & Oil

SPINACH RISOTTO
Parmesan Crisp

EGGPLANT ROLLANTINI
Served w/fresh tomato, basil and garlic sauce

TOMATO & FRESH MOZZARELLA
Garden fresh tomato w/Buffalo Mozzarella

Salads

MIXED BABY GREENS
Walnuts & Gorgonzola
Raspberry Vinaigrette

BABY ARUGULA
Lemon Herb Vinaigrette

TRADITIONAL CAESAR SALAD

CHOPPED SALAD, TOMATO, CUCUMBER
Creamy Garlic & Herb Dressing

HEART OF ICEBERG
Crumbled Bleu Cheese Dressing

Entrees

Selection of 3 • Some items can be made Gluten Free upon request

***COUNTS AS TWO SELECTIONS**

GRILLED FILET MIGNON

Zinfandel Reduction

***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

CHICKEN BREAST SORRENTINO

Prosciutto, Eggplant, & Provolone, Red Pepper Coulis

CHICKEN SALTIMBOCCA

Prosciutto, Fresh Mozzarella, Spinach, Marsala Reduction

HERB CRUSTED CHICKEN BREAST

Lemon and Roasted Garlic Beurre Blanc

CHICKEN FRANCAISE

Battered Chicken sautéed in Lemon Butter Sauce

PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

GARLIC MARINATED SHRIMP SCAMPI

Linguine

***SEARED TUNA STEAK AU POIVRE**

ROULADE OF SOLE

Baby Spinach

***STUFFED ROULADE OF SOLE**

Crabmeat

HERB CRUSTED ATLANTIC SALMON

Sun-Dried Pesto Cream Sauce

OVEN ROASTED FLOUNDER

Pineapple & Mango Salsa

Hors d'Oeuvres Package

\$95 Per person

Cotton Colored Tablecloth, Napkins & Table Numbers

Welcome Station with Lemonade & Iced Tea

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

Champagne Toast for All Guests

10 Butlered Hors d'Oeuvres

2 Cold Hors d'Oeuvre Displays

3 Hot Hors d'Oeuvres Stations

Custom Wedding Cake

Fresh Brewed Coffee & Tea Service

Butlered Hors d'Oeuvres

Elegantly Displayed & Butlered to Guests

***COUNTS AS TWO SELECTIONS**

Initial Selection of 10

Cold Selections

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

Hot Selections

Toasted Four Cheese Ravioli with Marinara Dip
Mac & Cheese Bites with Applewood Smoked Bacon Crumbles
Mini Chicken Cordon Bleu
Cocktail Swedish-Style Meatballs
Sesame Chicken
Beef Satay
Chinese Spring Roll with Sweet & Sour Dip
*Shrimp Tempura
Toasted Jalapeño Peppers Stuffed with Cream Cheese
*Mini Maryland Crab Cake with Remoulade Sauce
Buffalo Chicken Crostini with Crumbled Blue Cheese
Spinach & Feta Spanakopita
Sausage Stuffed Mushroom Cap
Potato Pancake with Applesauce
Chicken Sate with Honey Mustard Sauce
*Coconut Shrimp with Sweet & Sour Dip
*Bacon Wrapped Scallops with Maple Sauce
Spinach & Cheese Stuffed Mushroom Cap
Spicy Shrimp Spring Roll
Vegetable Dumplings
Fried Pork Pot Stickers
Clams Casino w/Applewood Smoked Bacon
*Baby Lamb Chops with Mint Jelly
Mozzarella in Carroza
Chicken Quesadilla Cornucopias
*Filet Tips on French Baguette with Creamy Horseradish
Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
Spedini with Prosciutto & Mozzarella
Breaded Chicken Tenderloin with Honey Mustard Dip

Stationed Hors d'Oeuvres

Total Selection of 2 Cold Station Items

Cold Selections

SEASONAL RAW VEGETABLE CRUDITÉ

Served with Assorted House Made Dips
Tricolor Peppers • Cauliflower • Broccoli • Squash
Zucchini • Tomatoes • Seasonal Favorites

INTERNATIONAL CHEESES

Imported & Domestic Cheese
Crackers • Breads • Flatbreads

FRESH MOZZARELLA DI REGGIO

Fresh Smoked & Stuffed Mozzarella
Beef Steak, Yellow, Orange & Plum Tomatoes
Fresh Basil, Oregano & Extra Virgin Olive Oil

FRESH SEASONAL FRUIT

Assorted Sliced & Skewered Fruit
Mint Yogurt Dipping Sauce

GARDEN FRESH GRILL

Served with Assorted House Made Dips
Grilled & Marinated: Zucchini • Eggplant • Peppers
Other Seasonal Vegetables

ENGLISH TEA SANDWICHES

Egg Salad & Watercress • Fresh Mozzarella & Tomato
Honey Baked Ham & Brie

ANTIPASTO ITALIANO

\$2pp additional

Plump Roasted Peppers • Fresh Mozzarella
Mediterranean Olives • Marinated Mushrooms
Artichoke Hearts • Assortment of Smoked & Cured Meats
Select Cheeses • Garlic Toasted Baguette Rounds

Stationed Hors d'Oeuvres Continued

Total Selection of 3 Hot Station Items

Hot Selections

PASTA STATION - Selection of 2

Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Assorted Breads

Penne à la Vodka • Tri-color Cheese Tortellini w/Plum Tomato & Basil Sauce

Orecchiette: Broccoli di Rabi & Sausage • Rigatoni Bolognese

Gemelli: Sundried Tomato, Sweet Sausage, Garlic & Oil • Fusilli di Pomodoro

Cavatelli & Florets of Broccoli in Garlic & Oil • Farfalle in Creamy Pesto Sauce

ASSORTED SLIDER STATION - Selection of 2

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

FRIED POTATO STATION - Selection of 2

Original Fries, Shoe string fries, Steak Fries, Waffle Fries, Sweet Potato Fries

Hash Browns, Tater Tots • Served with Cheese Sauce, Chili & Brown Gravy

HOUSEMADE FLATBREAD PIZZAS

Served on Heated Italian Tiles with Assorted Toppings

HOMEMADE MAC & CHEESE - Select 3 Toppings

Mini Pasta Shells w/Cheddar & White Cheddar Sauce

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

KABOB STATION - Select 1 Skewer

Chicken, Beef, Roasted Vegetable Assortment

Served w/Vegetable Rice Pilaf & Assorted Dipping Sauces

Shrimp Skewer Add \$1.00 Per Person

WHIPPED MASHED POTATO BAR - Select 3 Toppings

Yukon Gold Mashed Potatoes OR Sweet Potatoes

Ratatouille • Wild Mushrooms & White Truffle Oil • Sautéed Shallots & Garlic

Scallions • Frizzled or Caramelized Onions • Cheddar Cheese • Sour Cream

Crumbled Bacon • Horseradish Cream • Mini Marshmallows w/Brown Sugar & Butter

TEX-MEX BAR - Selection of 2

House Made Guacamole • Fresh Tortilla Chips • Chicken Taquitos

Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos

SAVORY CREPE STATION - Selection of 2

Ham & Gruyere Cheese • Ratatouille • Smoked Salmon

Brie & Apples • Wild Mushrooms • Tomato & Goat Cheese Spinach & Feta

A TASTE OF ITALY - Selection of 2

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage & Peppers

Chicken Saltimbocca • Prosciutto & Mozzarella Spiedini • Chicken Piccata

Baked Penne Parmigiana • Housemade Manicotti • Housemade Stuffed Shells

WOK STATION - Selection of 2

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

Chicken & Cashews • Beef & Broccoli • Stir-Fry Vegetables • Chicken & 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

SAUTÉ STATION - Selection of 2 - \$8 Per Person

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

CARVING STATION - Selection of 2 - \$12 Per Person

Served with Appropriate Garnishes

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

LATINO STATION - Selection of 2 - \$9 Per Person

Served with Yucca Root Fries & Tostones

Bacon & Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce
Ropa -Shredded Beef Sautéed Onions & Adobo • Fried Pork Ribs in Sweet Chili Sauce
Picadillo - Seasoned Ground Beef w/White Rice
Churrasco Steak: Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri

A BIT OF GERMANY - Selection of 3 - \$10 Per Person

Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad
Weisswurst • Bratwurst • Knockwurst • Pork Weiner Schnitzel • Sauerbraten
Beef Roulade Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

SEAFOOD & RAW BAR - Market Price

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

SUSHI BAR - Market Price

Our Master Chef will Hand Roll a Variety of Sushi
Tuna • Salmon • Spicy Tuna & Salmon • Tuna & Mango California • Vegetable Rolls

ITALIAN SEAFOOD SALAD - \$10 Per Person

Shrimp • Calamari • Scungilli • Octopus

Special Accommodations, Dessert, & More

Vegetarian Entrees

PENNE RIGATE

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

FARFALLE PRIMAVERA VELOUTÉ

THREE CHEESE TORTELLINI

Roasted Plum Tomato Sauce

STUFFED PORTOBELLO MUSHROOM

Grilled Summer Vegetables & Melted Fontina

VEGETABLE CREPE

NAPOLEON OF GRILLED VEGETABLES

Combination Entree Plates

ADDITIONAL CHARGE VARIES BY ENTREE CHOICES

CHOOSE ANY TWO ENTRÉES

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

New Jersey Boardwalk

Served for 30 Minutes Prior to the End of the Evening

Selection of 2 • \$10 Per Person

Mini Pizza • Mini Cheese Steaks • Mini Sausage & Peppers • Mini Warm Pretzels
Nachos & Cheese • Mini Taylor Ham & 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 & Round Combination Tiers
Vanilla Mousse & Raspberry Filling • Fresh Fruit • Raspberry Mousse • Strawberry Mousse
Lemon Mousse • Tiramisu • Cannoli Cream

Dessert

DONUT BOARD - \$6 Per Person

Colorful and delicious, fresh baked varieties of gourmet donuts

AUTUMN ORCHARD - \$6 Per Person

Apple Cider & Pumpkin Donuts • Hot Apple Cider • Spiced Rum

ICE CREAM SUNDAE BAR - \$7 Per Person

Vanilla Bean • Chocolate • Strawberry
Wet Walnuts • Sprinkles • Chopped M&M • Chocolate Sauce • Chopped Oreos
Fresh Whipped Cream • Maraschino Cherries

THE CHOCOLATE FOUNTAIN - \$10 Per Person

Surrounded by an Array of Fresh Fruit & Pastries
Strawberries • Pineapple • Pretzels • Marshmallows Cookies

ULTIMATE COFFEE BAR - \$8.50 Per Person

2 Attendants Included - 125 Person Minimum

Espresso • Cappuccino • Latte • Mocha • Macchiato • Americanos • Organic Hot Teas • Chai Lattes
Steamers Hot Cider • Hot Chocolate • Flavored Syrups • Dark/White Chocolate Sauce
Toppings • Assorted Milk Products

VIENNESE TABLE - \$12 Per Person

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

CANDY TABLE - \$7 Per Person - Selection of 10

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

THEME COLORED CANDY BAR - Market Price

Additional Fees

Station Attendant Fee	\$100
Rehearsal and Ceremony	\$475
Bridal Suite	\$450
Early arrival	\$100 Per Hour
Gaming Package	\$150
Firepit Package	\$350
Valet Parking	Pricing Available
Upgraded Linen	Pricing Available
Additional Reception Time	\$1000 Per Hour

All menus are subject to a 20% Service Charge.& 3% Administrative Fee



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

The Club At Picatinny

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Notes