The Club At Picatinny

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 - $15 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



3 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 - $15 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 - $15 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	$2,700
Bridal Suite and Groom's Quarters	$700
Maître d' Fee	$750 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
Upgraded 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