



BATTLEGROUND
COUNTRY CLUB

1 Covenhoven Road, Manalapan, NJ 07726 732-462-7575 www.battlegroundcc.com

Premier Bar/Bat Mitzvah Package

Includes

Five-Hour Open Bar Serving Premium Brand Cocktails
Imported & Domestic Beer, Bottled Mineral Water, Assorted Soft Drinks
Merlot, Chardonnay, Cabernet Sauvignon, Pinot Grigio & White Zinfandel Wines

Cocktail Hour

Custom Ice Sculpture

Butler Passed Hors d'Oeuvres

Select 10 Hors D' Oeuvres

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| Black Olive Tapenade Crostini with Goat Cheese | Asparagus & Asiago in Phyllo Shrimp Chopstick |
| Mongolian Barbecue Lamb Chops with Chinese Mustard Sauce | Miniature Beef Wellington |
| Grilled Baby Lamb Chops | Coconut Shrimp |
| Fried Oysters with Remoulade | Smoked Salmon on Toast Points |
| Spicy Tuna Wontons with Wasabi Crème Fraîche | Franks in Puffed Pastry with Dijon Tomato Bruschetta |
| Fresh Mozzarella & Roasted Pepper Crostini | Chicken & Cheese Quesadilla |
| Lamb Brochette with Tzatziki | Miniature Cuban Sandwich |
| Skewered Sesame Chicken | Bella Flora Puff |
| Marinated Shrimp Wrapped in Bacon | Clams Oreganata |
| Crabmeat & Avocado on Toast Points | Shrimp Tempura with Hoisin Sauce |
| Thai Shrimp Toasts with Sweet Chili Glaze | Miniature Crab Cakes |
| Mini Open Faced Duck Sliders with Shitake Ketchup | Asparagus Wrapped in Prosciutto |
| Lobster Salad in Parmesan Cups | Beef Kabobs |
| Scallop Seviche Spoons | Lobster Cobbler |
| Strawberries with Brie | Miniature Monte Cristo Sandwich |
| | Cheese Blintzes |

Action Stations

Choice of 2 Station

Italian Station

Artisan Displays Featuring

Mediterranean Display to include Marinated and Grilled Eggplant, Roasted Red Peppers, Marinated Artichokes, Olives and Mushrooms, Italian Meats & Cheeses
Mozzarella & Tomato Salad with Basil Dressing
Focaccia & Assorted Italian Breads

Buffet Bar Featuring

Grilled Vegetables, Eggplant Rollatini, Fried Calamari

Pasta Bar

Choice of Two

Tortellini ala Vodka
Penne Pasta with Eggplant & Mint
Cavatelli with Broccoli Rabe & Sausage
Vegetable Ravioli with Sage Cream
Rigatoni with Wild Mushrooms & Thyme

Manned Station

Choice of One

Carved Loin of Veal with a Warm Tomato Vinaigrette
Porcini & Asparagus Risotto
Lobster Risotto

French Station

Artisan Displays Featuring

Domestic & French Cheeses served with Assorted Flatbreads & Crackers
American Sturgeon Caviar with Bellinis

Buffet Bar Featuring

Louisiana Chicken Creole
Mussels in White Wine Sauce
Beef Bourguignon

Manned Station

Choice of One

Whole Roasted Turkey with Cranberry Relish & Gravy
Fresh Smoked Ham with Whole Grain & Assorted Mustards
Sautéed Gulf Shrimp, Bay Scallops & Louisiana Crawfish, Garlic-Butter
& Grand Marnier Sauce with Rice Pilaf

Asian Station

Artisan Displays Featuring

Fresh Sushi and Sashimi Featuring:
Crabmeat, Avocado, California, Spicy Tuna, Salmon & Rainbow Rolls with Assorted Nigiri

Buffet Bar Featuring

Sesame Noodle Salad
Vegetable Salad with Lemongrass Dressing
Miniature Spring Rolls with Dipping Sauce

Manned Station

Choice of One

Stir Fry Beef, Chicken & Baby Shrimp with Asian Vegetables & Vegetable Fried Rice
Carved Loin of Tuna with Wasabi & Lemongrass-Ginger Sauce
Ramen Noodle Station

Dinner

Introduction of the Challah
Candle Lighting Ceremony

Adult Fare

Salad

Choice of One

Caesar Salad with Croutons and Classic Caesar Dressing
Baby Organic Greens with Tomato, Cucumber and Shaved Red Onions, Citrus Vinaigrette
Bibb lettuce, Radicchio & Endive, Balsamic Vinaigrette

Fresh Rolls & Butter

Entrees

Choice of Three Tableside

Filet Mignon, *Port Wine Glaze*
Sliced Tenderloin of Beef, *Cabernet Reduction*
Prime Rib, *Natural Jus*
Stuffed Chicken Breast, *Filled with Mozzarella Cheese, Spinach Pesto Cream Sauce*
Pan-Roasted Breast of Chicken, *Julienne Carrots & Pea Greens*
Shitake Mushroom Sauce
Sautéed Breast of Chicken *with Tasso Ham Ragout*
Stuffed Breast of Chicken, *Filled with Spinach, Artichoke Hearts, Roasted Peppers*
& Goat Cheese, Lemon-Basil Natural Jus
Porcini-Dusted Chicken, *Wild Mushroom Sauce*
Potato & Horseradish-Crusted Salmon Fillet, *Chive Beurre Blanc*
Five-Spice Seared Salmon Fillet, *Ginger-Hoisin Sauce & Fried Jasmine Rice*
Grilled Marinated Swordfish Steak, *Tomato, Feta & Olive Tapenade*
Almond Crusted Sea Bass, *Three Pepper Coulis*
Grilled Norwegian Salmon, *Lobster Sauce*

Starch

Choice of One

Roasted Garlic Mashed Potatoes
Maple Bourbon Whipped Sweet Potatoes
Roasted Red Bliss Potatoes
Pan-Seared Potato Cake
Herbed Orzo
Crispy Risotto Cake
Fried Jasmine Rice
Wild Rice Pilaf

Entrees served with fresh seasonal vegetables

Young Adult Cuisine

Shirley Temple Fountain

Entrees

Choice of Four

Mini Burger Sliders with Pickles & Ketchup (cheese optional)

Penne Pasta w/Vodka or Marinara

Sliced London Broil

Fried Chicken Tenders

Full Size Pizza Bagels

Chicken Parmesan

Kosher Hot Dog

Baked Ziti

French Fries

Onion Rings

Dessert

Custom Decorated Torah Cake

Parisian Dessert Displays

Espresso Bar Featuring Assorted Premium Cordials & Assorted Biscotti

Miniature Italian Pastries including: Napoleons, Éclairs, Cannolis, Cream Puffs

Sliced Fresh Fruit Display

Rice Pudding

Chocolate Mousse

Assorted Cakes including: Chocolate Layer Cake, Tiramisu Cake, & Cheese Cakes

Home Made Assorted Cookies & Brownies

Bananas Foster Flambé

Ice Cream Sundae Bar

Chocolate Fountain with Assorted Dippables

Confection Station

Choice of One

Ice Cream Sundae Bar

Candy Buffet

S'mores Station

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Tea

Complimentary Amenities

Event Coordinator

Maitre' D

Valet Parking

Coat Check

Gold Chiavari Chairs

Table Linens and Choice of Napkin Color

Ambiance Lighting

Direction Cards

Mandatory – 2 Security Guards- Additional Cost