

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

Including

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

<u>Cocktail Flour</u> <u>Artisan Displays</u>

International and Domestic Cheeses with Assorted Flatbreads and Crackers Garden Fresh Crudités with Assorted Dips Chopped Liver & Whitefish Salad, with Fresh Tomatoes, Onions and Capers

Butler Passed Hors d Oeuvres

Skewered Sesame Chicken Potato Pancakes Assorted Miniature Quiche Cocktail Franks with Mustard Tomato Bruschetta Chicken & Cheese Quesadilla Asparagus Tips in Filo Pastry Select 10 Hors D' Oeuvres Spanikopita

Miniature Egg Rolls Vegetable Tempura Chicken Sate Beef Kabobs

Miniature Cuban Sandwich Stuffed Mushrooms

Clams Oreganata Monte Cristo Sandwich Seafood Puffs Fried Wontons Cheese Blintzes Raspberry & Brie Puffs Bella Flora Puffs

Buffet Station

Select 6 Chafing Dishes

Chicken Française Hawaiian Chicken with Pineapple Chicken with Plum Sauce Chicken with Broccoli Beef with Broccoli

Chicken Teriyaki Chicken Marsala Beef Bourguignon Swedish Meatballs

Chicken Parmesan Chicken with Garlic Sauce Eggplant Rollatini Stuffed Cabbage Paella Valencia

<u>Carving Station</u>

Whole Roasted Turkey with Cranberry Relish and Giblet Gravy Pastrami with Assorted Mustards Corned Beef with Assorted Mustards Roast Top Sirloin of Beef Au Jus Beef Wellington (additional \$9.50 per person)

Pasta Station

Penne Pasta With guest choice of Fresh Pomodoro Sauce, Vodka Sauce, White Clam Sauce

Dinner

Introduction of the Challah Candle Lighting Ceremony

<u>Adult Fare</u> <u>Salad</u>

Choice of One

Caesar Salad with Croutons and Traditional Dressing Mixed Greens with Tomato, Cucumber, Red Shaved Onions and Balsamic Vinaigrette

<u>Entrees</u>

Choice of Three Tableside

Carved Chateaubriand topped with a Cabernet Reduction

Sautéed Chicken Breast served with a Champagne Mushroom Cream Sauce

Grilled Norwegian Salmon covered with a Citrus Beurre Blanc Sauce

Almond Encrusted Tilapia with Spanish Olive Sauce

All Entrees served with Seasonal Fresh Vegetables, Roasted Red Bliss Potatoes and Fresh Baked Dinner Rolls

Young Adult Cuisine

Shirley Temple Fountain

<u>Entrees</u>

Choice of Four
Chicken Parmesan
Mini Burger Sliders with Pickles & Ketchup (cheese optional)
Fried Chicken Tenders
Kosher Hot Dogs
Full Size Pizza Bagels
Penne Pasta w/Vodka or Marinara
Baked Ziti

<u>Dessert</u>

Custom Decorated Torah Cake Miniature Pastries & Cookies

Confection Station

<u>Choice of One</u>

Ice Cream Sundae Bar
Candy Buffet
S'mores Station

Freshly Brewed 100% 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