

# Royce Brook Golf Club

201 Hamilton Road, Hillsborough, N.J. 08844 - Phone (908) 904-0499 – Fax (908) 281-0914

## The Deluxe Wedding Menu

### Cocktail Hour

Five-Hour Open Bar – Premium Liquors – Inclusive of Tableside Wine Service

### Butler Passed Hors D'oeuvres - Choice of Eight - for 60 Minutes

Charred Beef Tenderloin with Horseradish Cream on a Crostini  
Smoked Salmon Crepes Filled with Dill-Lime Cream Cheese  
Caponata Crostini  
Brie with Midori Crème Fraîche  
Seared Ahi Tuna with Wasabi Mayonnaise and Pickled Ginger  
Bruschetta with Fresh Mozzarella  
Goat Cheese and Sun-Dried Tomato on Parmesan Crouton  
Stuffed Mushrooms with Sausage and Pimento  
Fried Dim Sum with Hoisin Sauce  
Mini Crab Cakes with Remoulade Sauce  
Coconut Shrimp with Ginger Chutney  
Chicken and Cheese Quesadillas  
Spanakopita  
Scallops Wrapped in Bacon  
Beef Brochettes  
Beer-Battered Chicken with Sweet Chili Sauce  
Vegetable Spring Roll  
Smoked Salmon and Cucumber with Lemon Sour Cream  
Homemade Franks in Puffed Pastry with Dijon Mustard  
Raspberry Brie Phyllo Purses

### Displays

#### **Fruit & Cheese Display**

Selection of Imported & Domestic Cheeses and Fresh Seasonal Fruits  
Assorted Crackers, Flatbreads & Crostini

#### **Grilled Vegetable Display**

Grilled Artichoke Hearts, Eggplant, Zucchini, Leeks, Portobello Mushrooms,  
Roasted Red and Yellow Peppers  
Assorted Dipping Sauces  
Served with Pita Triangles & Seasoned Focaccia

### Pasta Station - Choose Two Pastas & Two Sauces

#### **Made Fresh to Order**

Station Garnished with Freshly Grated Cheese & Seasoned Focaccia

#### **Sauces:**

Fresh Pomodoro Sauce, Alfredo, Pink Vodka Cream, Tomato & Basil,  
Roasted Garlic, Spinach & Sun-Dried Tomato or Basil-Pesto with Garlic, Oil & Pine Nuts

#### **Pastas:**

Penne, Gemelli, Orecchiette, Farfalle, Tortellini, Cheese Ravioli, Spinach or Mushroom Ravioli

### **Carving Station - Choice of One**

Tenderloin of Beef with Garlic Crostini, Horseradish Cream & Mushroom Demi-Glace.  
Fresh Roasted Turkey with Classic Gravy & Cranberry Sauce.  
Honey-Glazed Ham with Whole-Grain Mustard & Rye Bread.  
Top Round of Beef with Natural Jus.  
Hoisin-Marinated Duck Breast with Toasted Semolina.  
Loin of Pork with Fresh Fruit Chutney & Natural Jus.

### **Salad - Choice of One**

Mixed Baby Greens, Shredded Carrot, Tomato and Cucumber with Royce Brook Dressing.  
Napoleon of Fresh Mozzarella with Red & Yellow Beefsteak Tomatoes with Basil Vinaigrette.  
Fresh Baby Spinach, Brie and Chopped Walnuts with Raspberry Dressing.  
Tri-Color Salad of Arugula, Endive & Radicchio, Oven-Roasted Tomatoes & Goat Cheese  
with a Toasted Focaccia Crisp with Roasted Garlic & Balsamic Vinaigrette.  
Tuscan Salad of Baby Greens, Fresh Pear, Gorgonzola, Chopped Walnuts & Balsamic Vinaigrette .

### **Dinner Entrees: Choice of Two - Taken Tableside**

Grilled 8 oz. Tenderloin of Beef with Shitake Mushrooms, Frizzled Onions & Demi-Glace.  
Petite Filet Mignon with Lobster Tail & Drawn Butter.  
Petite Filet Mignon with Jumbo Shrimp Stuffed with Crabmeat and Herb Beurre Blanc.  
Grilled Veal Chop with Apple-Chestnut Compote.  
Stuffed Breast of Chicken with Asparagus & Mozzarella in a Roasted Garlic Cream Sauce  
with Shiitake Mushrooms.  
Jumbo Shrimp Stuffed with Seasoned Crabmeat and Herb Beurre Blanc.  
Broiled Chilean Sea Bass with Cranberry Chutney & Chive-Lemon Butter.  
Roasted Rack of Lamb with Mint Demi-Glace.

### **Entrees are served with Fresh Seasonal Vegetables and Your Choice of:**

Twice-Baked Dauphine Potatoes  
Garlic Whipped Potatoes  
Whipped with Fresh Herbs & Butter  
Oven-Roasted Red Bliss Potatoes  
Long Grain & Wild Rice Pilaf

Fresh Dinner Rolls and Butter

### **Dessert**

Custom Tiered Wedding Cake  
Individual Plates of Butter Cookies Per Table  
Freshly Brewed Regular & Decaffeinated Coffees and a Selection of Imported & Herbal Teas

2006 \$124.00 Per Person  
2007 \$130.00 Per Person  
2008 \$136.00 Per Person  
20% Service Charge & 6% NJ Sales Tax Additional

Misc: White Floor Length Table Cloths - Choice of Top Cloth & Napkin Colors  
Chair Covers Additional - White & Cream Silk Centerpieces Available  
\$150.00 Dance Floor Set Up Fee  
\$250.00 Ceremony Set Up at the Pavilion  
\$500.00 Ceremony Set Up on the Golf Course