

Royce Brook Golf Club

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

The Premier Wedding

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
Steamed 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
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

Champagne Toast

Tableside Wine Service

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

Sliced Tenderloin of Beef with Frizzled Onions & Mushroom Demi-Glace.
Stuffed Breast of Chicken with Asparagus & Mozzarella in a Roasted Garlic Cream Sauce
with Shiitake Mushrooms.
Egg-Battered Breast of Chicken Sautéed with Chardonnay Wine, Chives and Artichoke Hearts.
Oven-Roasted Game Hen Stuffed with Apples, Nuts, Herbs & Wild Rice.
Sole Piccata, Fillet Sautéed with Lemon, Butter, Chardonnay & Capers.
Broiled Chilean Sea Bass with Cranberry Chutney & Chive-Lemon Butter.
Baked Fillet of Norwegian Salmon with Dill-Cream Sauce.

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 Coffee and a Selection of Imported & Herbal Teas

2006 \$107.00 Per Person
2007 \$112.00 Per Person
2008 \$117.00 Per Person
20% Service Charge and 6% NJ Sales Tax Additional

Misc:

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