



*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 you and your guests will bring to the occasion.*

*Our 5 hour package includes open bar, room set-up, house linens and napkins, your personalized menu, a beautiful custom 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*

*973.724.club (2582)  
usarmy.theclubpica@mail.mil*

# *Gold Package*

*\$88 Per person*

*Cotton Colored Tablecloth, Napkins & Table Numbers*

*Welcome Station with Lemonade & Iced Tea*

*5-Hour Open Bar with Full Selection of Luxury Brand Liquors & Mixers*

*Champagne Toast for All Guests*

*6 Butlered Hors d'Oeuvres & 2 Stationed Hors d'Oeuvres*

*Appetizer, Salad, Warm Baked Breads & Rolls*

*2 Pre-Selected Entrées*

*Chef's Choice Vegetable & Starch*

*Custom Wedding Cake*

*Fresh Brewed Coffee & Tea Service*

# *Butlered Hors d'Oeuvres*

**Elegantly Displayed & Butlered to Guests**

**\*COUNTS AS TWO SELECTIONS**

**Initial Selection of 6**

## *Cold Selections*

Tomato & Basil Bruschetta

Prosciutto Wrapped Asparagus with Balsamic Glaze

\*Seared Tuna on Toasted Points with Wasabi Mayo

\*Assorted Sushi with Wasabi & Soy Sauce

\*Beef Carpaccio on Toast Points

Fig & Goat Cheese Crostini

Tuna & Apple Salad Crostini

Hummus on Pita Chips

\*Maine Lobster Tail with Lemon Butter Sauce

Prosciutto & Fresh Melon

Waldorf Chicken Salad on Celery

Portobello & Brie Crostini

Smoked Salmon with Dill

Prosciutto & Heirloom Tomatoes

## *Hot Selections*

Toasted Four Cheese Ravioli with Marinara Dip

Cocktail Swedish-Style Meatballs

Sesame Chicken

Beef Satay

Chinese Spring Roll with Sweet & Sour Dip

\*Shrimp Tempura

Toasted Jalapeño Peppers Stuffed with Cream Cheese

\*Mini Maryland Crab Cake with Remoulade Sauce

Spinach & Feta Spanakopita

Chicken Sate with Peanut Sauce

\*Coconut Shrimp with Sweet & Sour Dip

Spinach & Cheese Stuffed Mushroom Cap

Vegetable Dumplings

Mini Deep Dish Pizza

Chicken Quesadilla Cornucopias

\*Filet Tips on French Baguette with Creamy Horseradish

Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard

Spedini with Prosciutto & Mozzarella

Breaded Chicken Tenderloin with Honey Mustard Dip

# *Stationed Hors d'Oeuvres*

**Total Selection of 2**

## *Cold Selections*

### **SEASONAL RAW VEGETABLE CRUDITÉ**

Served with Assorted House Made Dips  
Tricolor Peppers • Cauliflower • Broccoli • Squash  
Zucchini • Tomatoes • Seasonal Favorites

### **INTERNATIONAL CHEESES**

Imported & Domestic Cheese  
Crackers • Breads • Flatbreads

### **FRESH MOZZARELLA DI REGGIO**

Fresh Smoked & Stuffed Mozzarella  
Beef Steak, Yellow, Orange & Plum Tomatoes  
Fresh Basil, Oregano & Extra Virgin Olive Oil

### **FRESH SEASONAL FRUIT**

Assorted Sliced & Skewered Fruit  
Mint Yogurt Dipping Sauce

### **ENGLISH TEA SANDWICHES - Sample Selection**

Egg Salad & Watercress • Fresh Mozzarella & Tomato  
Honey Baked Ham & Brie

# Stationed Hors d'Oeuvres Continued

Total Selection of 2

## Hot Selections

### **PASTA STATION - Selection of 2**

Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Assorted Breads  
Penne à la Vodka • Tri-color Cheese Tortellini w/Plum Tomato & Basil Sauce  
Orecchiette: Broccoli di Rabi & Sausage • Rigatoni Bolognese  
Gemelli: Sundried Tomatato, Sweet Sausage, Garlic & Oil • Fussili di Pomodoro  
Cavatelli & Florets of Broccoli in Garlic & Oil • Farfalle in Creamy Pesto Sauce

### **FRIED POTATO STATION - Selection of 2**

Original Fries, Shoe string fries, Steak Fries, Waffle Fries, Sweet Potato Fries  
Hash Browns, Tater Tots  
Served with Cheese Sauce, Chili & Brown Gravy

### **HOUSEMADE FLATBREAD PIZZAS**

Served on Heated Italian Tiles with Assorted Toppings

### **HOMEMADE MAC & CHEESE - Select 3 Toppings**

**Mixed to Order - Attendant Fee \$75**

Mini Pasta Shells w/Cheddar & White Cheddar Sauce  
Buffalo Sauce • Broccoli • Tomatoes • Mushrooms • Bacon Bits • Frizzled Onions

### **KABOB STATION - Select 1 Skewer**

Chicken, Beef, Roasted Vegetable Assortment  
Served w/Vegetable Rice Pilaf & Assorted Dipping Sauces  
*Shrimp Skewer Add \$1.00 Per Person*

### **WHIPPED MASHED POTATO BAR - Select 3 Toppings**

Yukon Gold Mashed Potatoes OR Sweet Potatoes  
Ratatouille • Wild Mushrooms & White Truffle Oil • Sautéed Shallots & Garlic  
Scallions • Frizzled or Caramelized Onions • Cheddar Cheese • Sour Cream  
Crumbled Bacon • Horseradish Cream • Mini Marshmallows w/Brown Sugar & Butter

### **TEX-MEX BAR - Selection of 2**

House Made Guacamole • Fresh Tortilla Chips • Chicken Taquitos  
Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos

## *Additional Station Options*

### **ASSORTED SLIDER STATION - Selection of 2 - \$7 Per Person**

Kobe Beef, Cheese & Pickles • Pulled Pork • Buffalo Chicken • All Beef Hot Dog • Grilled Cheese

### **GARDEN FRESH GRILL \$5 Per Person**

Served with Assorted House made Dips

Grilled & Marinated Zucchini • Eggplant • Peppers • Other Seasonal Vegetables

### **SAVORY CREPE STATION - Selection of 2 - \$6 Per Person**

Ham & Gruyere Cheese • Ratatouille • Smoked Salmon\* • Brie & Apples • Wild Mushrooms  
Tomato & Goat Cheese • Spinach & Feta

### **A TASTE OF ITALY - Selection of 2 - \$8 Per Person**

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage & Peppers • Chicken Saltimbocca  
Prosciutto & Mozzarella Spiedini • Chicken Piccata • Baked Penne Parmigiana  
Housemade Manicotti • Housemade Stuffed Shells

### **SAUTÉ STATION - Selection of 2 - \$8 Per Person**

Chicken Breast — Sherry Cream Sauce & Wild Mushrooms • Sautéed Filet Mignon Tips in Brandy  
Demi-Glaze, Basil & Parmesan • Sausage, Peppers, Onions in Garlic & Oil • Bruschetta Chicken  
Chicken Française • Chicken Marsala • Swedish Style Meatballs

### **WOK STATION - Selection of 2 - \$8 Per Person**

Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks  
Chicken & Cashews • Beef & Broccoli • Stir-Fry Vegetables • Chicken & 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 - Selection of 2 - \$10 Per Person**

Served with Appropriate Garnishes

Roast Prime Rib of Beef au Jus • Honey Glazed Smoke House Ham • Pastrami  
Rosemary Roasted Boneless Pork Loin • Herb Roasted Turkey Breast • Corned Beef  
Colorado High Country Leg of Lamb • Grilled Beef Tenderloin • Teriyaki Glazed Flank Steak

### **LATINO STATION - Selection of 2 - \$10 Per Person**

Served with Yucca Root Fries & Tostones

Bacon & Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce  
Ropa - Shredded Beef Sautéed Onions & Adobo • Fried Pork Riblets in Sweet Chili Sauce  
Picadillo - Seasoned Ground Beef w/White Rice  
Churrasco Steak: Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri

### **A BIT OF GERMANY - Selection of 3 - \$10 Per Person**

Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad  
Weisswurst • Bratwurst • Knockwurst • Pork Weiner Schnitzel • Sauerbraten  
Beef Roulade Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

### **SEAFOOD & RAW BAR - Market Price**

Served with Lemon Wedges, House Made Cocktail, Mignonette Sauce & Garnishes  
East & West Coast Oysters • Jumbo Shrimp Cocktail • Little Neck Clams on the Half Shell  
Whole Poached Salmon • Scottish Smoked Salmon • Smoked Trout & Bluefish  
Scungilli Salad • Caviar Displays

### **SUSHI BAR - Market Price**

Our Master Chef will Hand Roll a Variety of Sushi

Tuna • Salmon • Spicy Tuna & Salmon • Tuna & Mango California • Vegetable Rolls

### **ANTIPASTO ITALIANO - \$8 Per Person**

Plump Roasted Peppers • Fresh Mozzarella Mediterranean Olives • Marinated Mushrooms  
Artichoke Hearts • Assorted Smoked & Cured Meats • Select Cheeses  
Garlic Toasted Baguette Rounds

### **ITALIAN SEAFOOD SALAD - \$10 Per Person**

Shrimp • Calamari • Scungilli • Octopus



## *Appetizers*

**SPINACH AND ARTICHOKE TART**  
Feta Cheese

**PENNE PASTA PRIMAVERA**  
w/Traditional Garnish

**EGGPLANT ROLLANTINI**  
Served w/fresh tomato, basil and garlic sauce

## *Salads*

**TRADITIONAL CAESAR SALAD**

**CHOPPED SALAD, TOMATO, CUCUMBER**  
Creamy Garlic & Herb Dressing

**HEART OF ICEBERG**  
Crumbled Bleu Cheese Dressing



## *Entrees*

**Selection of 2 • Some items can be made Gluten Free upon request  
Additional Dinner Entree Choice - \$5 Per Person**

**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

**HERB CRUSTED CHICKEN BREAST**

Lemon and Roasted Garlic Beurre Blanc

**CHICKEN FRANCAISE**

Battered Chicken sautéed in Lemon Butter Sauce

**PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN**

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

**ROULADE OF SOLE**

Baby Spinach

**FRESH HERB & MUSTARD ENCRUSTED SALMON**

**HERB CRUSTED ATLANTIC SALMON**

Sun-Dried Pesto Cream Sauce

**OVEN ROASTED FLOUNDER**

Pineapple & Mango Salsa



# *Platinum Package*

*\$99 Per person*

*Cotton Colored Tablecloth, Napkins & Table Numbers*

*Welcome Station with Champagne, Lemonade & Iced Tea*

*5-Hour Open Bar with Full Selection of Luxury Brand Liquors & Mixers*

*Champagne Toast for All Guests*

*8 Butlered Hors d'Oeuvres & 2 Stationed Hors d'Oeuvres*

*Appetizer, Salad, Warm Baked Breads & Rolls*

*3 Pre-Selected Entrées*

*Chef's Choice Vegetable & Starch*

*Custom Wedding Cake*

*Fresh Brewed Coffee & Tea Service*

# *Butlered Hors d'Oeuvres*

**Elegantly Displayed & Butlered to Guests**

**\*COUNTS AS TWO SELECTIONS**

**Initial Selection of 8**

## *Cold Selections*

Tomato & Basil Bruschetta  
Prosciutto Wrapped Asparagus with Balsamic Glaze  
\*Seared Tuna on Toasted Points with Wasabi Mayo  
\*Assorted Sushi with Wasabi & Soy Sauce  
\*Beef Carpaccio on Toast Points  
Fig & Goat Cheese Crostini  
Tuna & Apple Salad Crostini  
Hummus on Pita Chips  
\*Maine Lobster Tail with Lemon Butter Sauce  
Prosciutto & Fresh Melon  
Waldorf Chicken Salad on Celery  
Portobello & Brie Crostini  
Smoked Salmon with Dill  
Prosciutto & Heirloom Tomatoes

## *Hot Selections*

Toasted Four Cheese Ravioli with Marinara Dip  
Mac & Cheese Bites with Applewood Smoked Bacon Crumbles  
Mini Chicken Cordon Bleu  
Cocktail Swedish-Style Meatballs  
Sesame Chicken  
Beef Satay  
Chinese Spring Roll with Sweet & Sour Dip  
\*Shrimp Tempura  
Toasted Jalapeño Peppers Stuffed with Cream Cheese  
\*Mini Maryland Crab Cake with Remoulade Sauce  
Buffalo Chicken Crostini with Crumbled Blue Cheese  
Spinach & Feta Spanakopita  
Sausage Stuffed Mushroom Cap  
Potato Pancake with Applesauce  
Chicken Sate with Peanut Sauce  
\*Coconut Shrimp with Sweet & Sour Dip  
\*Bacon Wrapped Scallops with Maple Sauce  
Spinach & Cheese Stuffed Mushroom Cap  
Spicy Shrimp Spring Roll  
Vegetable Dumplings  
Fried Pork Pot Stickers  
Clams Casino w/Applewood Smoked Bacon  
Mini Deep Dish Pizza  
\*Baby Lamb Chops with Mint Jelly  
Mozzarella in Carroza  
Chicken Quesadilla Cornucopias  
\*Filet Tips on French Baguette with Creamy Horseradish  
Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard  
Spedini with Prosciutto & Mozzarella  
Breaded Chicken Tenderloin with Honey Mustard Dip

# *Stationed Hors d'Oeuvres*

**Total Selection of 2 Stationed Items**

## *Cold Selections*

### **SEASONAL RAW VEGETABLE CRUDITÉ**

Served with Assorted House Made Dips  
Tricolor Peppers • Cauliflower • Broccoli • Squash  
Zucchini • Tomatoes • Seasonal Favorites

### **INTERNATIONAL CHEESES**

Imported & Domestic Cheese  
Crackers • Breads • Flatbreads

### **FRESH MOZZARELLA DI REGGIO**

Fresh Smoked & Stuffed Mozzarella  
Beef Steak, Yellow, Orange & Plum Tomatoes  
Fresh Basil, Oregano & Extra Virgin Olive Oil

### **FRESH SEASONAL FRUIT**

Assorted Sliced & Skewered Fruit  
Mint Yogurt Dipping Sauce

### **GARDEN FRESH GRILL**

Served with Assorted House Made Dips  
Grilled & Marinated: Zucchini • Eggplant • Peppers  
Other Seasonal Vegetables

### **ENGLISH TEA SANDWICHES - Sample Selection**

Egg Salad & Watercress • Fresh Mozzarella & Tomato  
Honey Baked Ham & Brie

# Stationed Hors d'Oeuvres Continued

**Total Selection of 2 Stationed Items**

## Hot Selections

### **PASTA STATION - Selection of 2**

Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Assorted Breads  
Penne à la Vodka • Tri-color Cheese Tortellini w/Plum Tomato & Basil Sauce  
Orecchiette: Broccoli di Rabi & Sausage • Rigatoni Bolognese  
Gemelli: Sundried Tomato, Sweet Sausage, Garlic & Oil • Fussili di Pomodoro  
Cavatelli & Florets of Broccoli in Garlic & Oil • Farfalle in Creamy Pesto Sauce

### **ASSORTED SLIDER STATION - Selection of 2**

Kobe Beef, Cheese & Pickles • Pulled Pork • Buffalo Chicken • All Beef Hot Dog •  
Grilled Cheese

### **FRIED POTATO STATION - Selection of 2**

Original Fries, Shoe string fries, Steak Fries, Waffle Fries, Sweet Potato Fries  
Hash Browns, Tater Tots  
Served with Cheese Sauce, Chili & Brown Gravy

### **HOUSEMADE FLATBREAD PIZZAS**

Served on Heated Italian Tiles with Assorted Toppings

### **HOMEMADE MAC & CHEESE - Select 3 Toppings**

**Mixed to Order - Attendant Fee \$75**

Mini Pasta Shells w/Cheddar & White Cheddar Sauce  
Buffalo Sauce • Broccoli • Tomatoes • Mushrooms • Bacon Bits • Frizzled Onions

### **KABOB STATION - Select 1 Skewer**

Chicken, Beef, Roasted Vegetable Assortment  
Served w/Vegetable Rice Pilaf & Assorted Dipping Sauces  
*Shrimp Skewer Add \$1.00 Per Person*

### **WHIPPED MASHED POTATO BAR - Select 3 Toppings**

Yukon Gold Mashed Potatoes OR Sweet Potatoes  
Ratatouille • Wild Mushrooms & White Truffle Oil • Sautéed Shallots & Garlic  
Scallions • Frizzled or Caramelized Onions • Cheddar Cheese • Sour Cream  
Crumbled Bacon • Horseradish Cream • Mini Marshmallows w/Brown Sugar & Butter

### **TEX-MEX BAR - Selection of 2**

House Made Guacamole • Fresh Tortilla Chips • Chicken Taquitos  
Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos

### **SAVORY CREPE STATION - Selection of 2**

Ham & Gruyere Cheese • Ratatouille • Smoked Salmon  
Brie & Apples • Wild Mushrooms • Tomato & Goat Cheese Spinach & Feta

## *Additional Station Options*

### **A TASTE OF ITALY - Selection of 2 - \$8 Per Person**

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage & Peppers • Chicken Saltimbocca  
Prosciutto & Mozzarella Spiedini • Chicken Piccata • Baked Penne Parmagiana  
Housemade Manicotti • Housemade Stuffed Shells

### **SAUTÉ STATION - Selection of 2 - \$8 Per Person**

Chicken Breast — Sherry Cream Sauce & Wild Mushrooms • Sautéed Filet Mignon Tips in Brandy  
Demi-Glaze, Basil & Parmesan • Sausage, Peppers, Onions in Garlic & Oil • Bruschetta Chicken  
Chicken Française • Chicken Marsala • Swedish Style Meatballs

### **WOK STATION - Selection of 2 - \$8 Per Person**

Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks  
Chicken & Cashews • Beef & Broccoli • Stir-Fry Vegetables • Chicken & 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 - Selection of 2 - \$10 Per Person**

Served with Appropriate Garnishes  
Roast Prime Rib of Beef au Jus • Honey Glazed Smoke House Ham • Pastrami  
Rosemary Roasted Boneless Pork Loin • Herb Roasted Turkey Breast • Corned Beef  
Colorado High Country Leg of Lamb • Grilled Beef Tenderloin • Teriyaki Glazed Flank Steak

### **LATINO STATION - Selection of 2 - \$10 Per Person**

Served with Yucca Root Fries & Tostones  
Bacon & Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce  
Ropa -Shredded Beef Sautéed Onions & Adobo • Fried Pork Riblets in Sweet Chili Sauce  
Picadillo - Seasoned Ground Beef w/White Rice  
Churrasco Steak: Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri

### **A BIT OF GERMANY - Selection of 3 - \$10 Per Person**

Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad  
Weisswurst • Bratwurst • Knockwurst • Pork Weiner Schnitzel • Sauerbraten  
Beef Roulade Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

### **SEAFOOD & RAW BAR - Market Price**

Served with Lemon Wedges, House Made Cocktail, Mignonette Sauce & Garnishes  
East & West Coast Oysters • Jumbo Shrimp Cocktail • Little Neck Clams on the Half Shell  
Whole Poached Salmon • Scottish Smoked Salmon • Smoked Trout & Bluefish  
Scungilli Salad • Caviar Displays

### **SUSHI BAR - Market Price**

Our Master Chef will Hand Roll a Variety of Sushi  
Tuna • Salmon • Spicy Tuna & Salmon • Tuna & Mango California • Vegetable Rolls

### **ANTIPASTO ITALIANO - \$8 Per Person**

Plump Roasted Peppers • Fresh Mozzarella Mediterranean Olives • Marinated Mushrooms  
Artichoke Hearts • Assorted Smoked & Cured Meats • Select Cheeses  
Garlic Toasted Baguette Rounds

### **ITALIAN SEAFOOD SALAD - \$10 Per Person**

Shrimp • Calamari • Scungilli • Octopus

## *Appetizers*

**SPINACH AND ARTICHOKE TART**  
Feta Cheese

**GREEN & WHITE ASPARAGUS**  
w/Prosciutto, Balsamic Reduction

**PENNE PASTA PRIMAVERA**  
w/Traditional Garnish

**CAVATELLI & BROCCOLI**  
Garlic & Oil

**SPINACH RISOTTO**  
Parmesan Crisp

**EGGPLANT ROLLANTINI**  
Served w/fresh tomato, basil and garlic sauce

**TOMATO & FRESH MOZZARELLA SALAD**

## *Salads*

**MIXED BABY GREENS**  
Candied Walnuts, Bosc Pears & Gorgonzola

**BABY ARUGULA**  
Lemon Herb Vinaigrette

**TRADITIONAL CAESAR SALAD**

**CHOPPED SALAD, TOMATO, CUCUMBER**  
Creamy Garlic & Herb Dressing

**HEART OF ICEBERG**  
Crumbled Bleu Cheese Dressing

# Entrees

Selection of 3 • Some items can be made Gluten Free upon request  
\*COUNTS AS TWO SELECTIONS

**GRILLED FILET MIGNON**  
Zinfandel Reduction

**\*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

**SPINACH & RICOTTA STUFFED CHICKEN BREAST**  
Red Pepper Coulis

**ROULADE OF CHICKEN**  
Prosciutto, Fresh Mozzarella & Sage Hollandaise

**HERB CRUSTED CHICKEN BREAST**  
Lemon and Roasted Garlic Beurre Blanc

**CHICKEN FRANCAISE**  
Battered Chicken sautéed in Lemon Butter Sauce

**PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN**  
Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

**GARLIC MARINATED SHRIMP SCAMPI**  
Linguine

**\*SEARED TUNA STEAK AU POIVRE**

**ROULADE OF SOLE**  
Baby Spinach

**\*ROULADE OF SOLE**  
Crabmeat

**FRESH HERB & MUSTARD ENCRUSTED SALMON**

**HERB CRUSTED ATLANTIC SALMON**  
Sun-Dried Pesto Cream Sauce

**OVEN ROASTED FLOUNDER**  
Pineapple & Mango Salsa

# *Hors d'Oeuvres Package*

*\$83 Per person*

*Cotton Colored Tablecloth, Napkins & Table Numbers*

*Welcome Station with Champagne, Lemonade & Iced Tea*

*5-Hour Open Bar with Full Selection of Luxury Brand Liquors & Mixers*

*Champagne Toast for All Guests*

*10 Butlered Hors d'Oeuvres*

*2 Cold Hors d'Oeuvre Displays*

*3 Hot Hors d'Oeuvres Stations*

*Custom Wedding Cake*

*Chocolate Fountain*

*Fresh Brewed Coffee & Tea Service*



# *Butlered Hors d'Oeuvres*

**Elegantly Displayed & Butlered to Guests**

**\*COUNTS AS TWO SELECTIONS**

**Initial Selection of 10**

## *Cold Selections*

Tomato & Basil Bruschetta  
Prosciutto Wrapped Asparagus with Balsamic Glaze  
\*Seared Tuna on Toasted Points with Wasabi Mayo  
\*Assorted Sushi with Wasabi & Soy Sauce  
\*Beef Carpaccio on Toast Points  
Fig & Goat Cheese Crostini  
Tuna & Apple Salad Crostini  
Hummus on Pita Chips  
\*Maine Lobster Tail with Lemon Butter Sauce  
Prosciutto & Fresh Melon  
Waldorf Chicken Salad on Celery  
Portobello & Brie Crostini  
Smoked Salmon with Dill  
Prosciutto & Heirloom Tomatoes

## *Hot Selections*

Toasted Four Cheese Ravioli with Marinara Dip  
Mac & Cheese Bites with Applewood Smoked Bacon Crumbles  
Mini Chicken Cordon Bleu  
Cocktail Swedish-Style Meatballs  
Sesame Chicken  
Beef Satay  
Chinese Spring Roll with Sweet & Sour Dip  
\*Shrimp Tempura  
Toasted Jalapeño Peppers Stuffed with Cream Cheese  
\*Mini Maryland Crab Cake with Remoulade Sauce  
Buffalo Chicken Crostini with Crumbled Blue Cheese  
Spinach & Feta Spanakopita  
Sausage Stuffed Mushroom Cap  
Potato Pancake with Applesauce  
Chicken Sate with Peanut Sauce  
\*Coconut Shrimp with Sweet & Sour Dip  
\*Bacon Wrapped Scallops with Maple Sauce  
Spinach & Cheese Stuffed Mushroom Cap  
Spicy Shrimp Spring Roll  
Vegetable Dumplings  
Fried Pork Pot Stickers  
Clams Casino w/Applewood Smoked Bacon  
Mini Deep Dish Pizza  
\*Baby Lamb Chops with Mint Jelly  
Mozzarella in Carroza  
Chicken Quesadilla Cornucopias  
\*Filet Tips on French Baguette with Creamy Horseradish  
Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard  
Spedini with Prosciutto & Mozzarella  
Breaded Chicken Tenderloin with Honey Mustard Dip

# *Stationed Hors d'Oeuvres*

**Total Selection of 2 Cold Station Items**

## *Cold Selections*

### **SEASONAL RAW VEGETABLE CRUDITÉ**

Served with Assorted House Made Dips  
Tricolor Peppers • Cauliflower • Broccoli • Squash  
Zucchini • Tomatoes • Seasonal Favorites

### **INTERNATIONAL CHEESES**

Imported & Domestic Cheese  
Crackers • Breads • Flatbreads

### **FRESH MOZZARELLA DI REGGIO**

Fresh Smoked & Stuffed Mozzarella  
Beef Steak, Yellow, Orange & Plum Tomatoes  
Fresh Basil, Oregano & Extra Virgin Olive Oil

### **FRESH SEASONAL FRUIT**

Assorted Sliced & Skewered Fruit  
Mint Yogurt Dipping Sauce

### **GARDEN FRESH GRILL**

Served with Assorted House Made Dips  
Grilled & Marinated: Zucchini • Eggplant • Peppers  
Other Seasonal Vegetables

### **ENGLISH TEA SANDWICHES - Sample Selection**

Egg Salad & Watercress • Fresh Mozzarella & Tomato  
Honey Baked Ham & Brie

### **ANTIPASTO ITALIANO**

Plump Roasted Peppers • Fresh Mozzarella  
Mediterranean Olives • Marinated Mushrooms  
Artichoke Hearts • Assortment of Smoked & Cured Meats  
Select Cheeses • Garlic Toasted Baguette Rounds

# Stationed Hors d'Oeuvres Continued

Total Selection of 3 Hot Station Items

## Hot Selections

### **PASTA STATION - Selection of 2**

Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Assorted Breads  
Penne à la Vodka • Tri-color Cheese Tortellini w/Plum Tomato & Basil Sauce  
Orecchiette: Broccoli di Rabi & Sausage • Rigatoni Bolognese  
Gemelli: Sundried Tomato, Sweet Sausage, Garlic & Oil • Fusilli di Pomodoro  
Cavatelli & Florets of Broccoli in Garlic & Oil • Farfalle in Creamy Pesto Sauce

### **ASSORTED SLIDER STATION - Selection of 2**

Kobe Beef, Cheese & Pickles • Pulled Pork • Buffalo Chicken • All Beef Hot Dog • Grilled Cheese

### **FRIED POTATO STATION - Selection of 2**

Original Fries, Shoe string fries, Steak Fries, Waffle Fries, Sweet Potato Fries  
Hash Browns, Tater Tots • Served with Cheese Sauce, Chili & Brown Gravy

### **HOUSEMADE FLATBREAD PIZZAS**

Served on Heated Italian Tiles with Assorted Toppings

### **HOMEMADE MAC & CHEESE - Select 3 Toppings**

#### **Mixed to Order - Attendant Fee \$75**

Mini Pasta Shells w/Cheddar & White Cheddar Sauce  
Buffalo Sauce • Broccoli • Tomatoes • Mushrooms • Bacon Bits • Frizzled Onions

### **KABOB STATION - Select 1 Skewer**

Chicken, Beef, Roasted Vegetable Assortment  
Served w/Vegetable Rice Pilaf & Assorted Dipping Sauces  
*Shrimp Skewer Add \$1.00 Per Person*

### **WHIPPED MASHED POTATO BAR - Select 3 Toppings**

Yukon Gold Mashed Potatoes OR Sweet Potatoes  
Ratatouille • Wild Mushrooms & White Truffle Oil • Sautéed Shallots & Garlic  
Scallions • Frizzled or Caramelized Onions • Cheddar Cheese • Sour Cream  
Crumbled Bacon • Horseradish Cream • Mini Marshmallows w/Brown Sugar & Butter

### **TEX-MEX BAR - Selection of 2**

House Made Guacamole • Fresh Tortilla Chips • Chicken Taquitos  
Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos

### **SAVORY CREPE STATION - Selection of 2**

Ham & Gruyere Cheese • Ratatouille • Smoked Salmon  
Brie & Apples • Wild Mushrooms • Tomato & Goat Cheese Spinach & Feta

### **A TASTE OF ITALY - Selection of 2**

Crispy Calamari in Tomato Marinara • Eggplant Rollatini • Sausage & Peppers  
Chicken Saltimbocca • Prosciutto & Mozzarella Spiedini • Chicken Piccata  
Baked Penne Parmigiana • Housemade Manicotti • Housemade Stuffed Shells

### **WOK STATION - Selection of 2**

Served with Soy, Duck, Hoisin & Hot Mustard Sauces, Fortune Cookies & Chopsticks  
Chicken & Cashews • Beef & Broccoli • Stir-Fry Vegetables • Chicken & 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*

### **SAUTÉ STATION - Selection of 2 - \$8 Per Person**

Chicken Breast — Sherry Cream Sauce & Wild Mushrooms • Sautéed Filet Mignon Tips in Brandy Demi-Glaze, Basil & Parmesan • Sausage, Peppers, Onions in Garlic & Oil • Bruschetta Chicken  
Chicken Française • Chicken Marsala • Swedish Style Meatballs

### **CARVING STATION - Selection of 2 - \$10 Per Person**

Served with Appropriate Garnishes  
Roast Prime Rib of Beef au Jus • Honey Glazed Smoke House Ham • Pastrami  
Rosemary Roasted Boneless Pork Loin • Herb Roasted Turkey Breast • Corned Beef  
Colorado High Country Leg of Lamb • Grilled Beef Tenderloin • Teriyaki Glazed Flank Steak

### **LATINO STATION - Selection of 2 - \$9 Per Person**

Served with Yucca Root Fries & Tostones  
Bacon & Sweet Plantain Stuffed Chicken • Shrimp in Garlic Sauce  
Ropa - Shredded Beef Sautéed Onions & Adobo • Fried Pork Riblets in Sweet Chili Sauce  
Picadillo - Seasoned Ground Beef w/White Rice  
Churrasco Steak: Flank Steak, Black Beans, Garlic, Red Pepper & Chimichurri

### **A BIT OF GERMANY - Selection of 3 - \$10 Per Person**

Served with Grain Mustard, Red Cabbage, Sauerkraut & German Potato Salad  
Weisswurst • Bratwurst • Knockwurst • Pork Weiner Schnitzel • Sauerbraten  
Beef Roulade Bavarian Pork Roast • Old Fashion Goulash • Potato Pancakes

### **SEAFOOD & RAW BAR - Market Price**

Served with Lemon Wedges, House Made Cocktail, Mignonette Sauce & Garnishes  
East & West Coast Oysters • Jumbo Shrimp Cocktail • Little Neck Clams on the Half Shell  
Whole Poached Salmon • Scottish Smoked Salmon • Smoked Trout & Bluefish  
Scungilli Salad • Caviar Displays

### **SUSHI BAR - Market Price**

Our Master Chef will Hand Roll a Variety of Sushi  
Tuna • Salmon • Spicy Tuna & Salmon • Tuna & Mango California • Vegetable Rolls

### **ANTIPASTO ITALIANO - \$8 Per Person**

Plump Roasted Peppers • Fresh Mozzarella Mediterranean Olives • Marinated Mushrooms  
Artichoke Hearts • Assorted Smoked & Cured Meats • Select Cheeses  
Garlic Toasted Baguette Rounds

### **ITALIAN SEAFOOD SALAD - \$10 Per Person**

Shrimp • Calamari • Scungilli • Octopus

## *Special Accommodations, Dessert, & More*

### *Vegetarian Entrees*

**PENNE RIGATE**

Sun-Dried Tomatoes, Roasted Garlic & Baby Spinach

**FARFALLE PRIMAVERA VELOUTÉ**

**THREE CHEESE TORTELLINI**

Roasted Plum Tomato Sauce

**STUFFED PORTOBELLO MUSHROOM**

Grilled Summer Vegetables & Melted Fontina

**VEGETABLE CREPE**

**NAPOLEON OF GRILLED VEGETABLES**

### *Combination Entree Plates*

**ADDITIONAL CHARGE VARIES BY ENTREE CHOICES  
CHOOSE ANY TWO ENTRÉES**

All entrees are accompanied by the Chef's choice of vegetable and starch.

### *New Jersey Boardwalk*

**Served for 30 Minutes Prior to the End of the Evening  
Selection of 3 • \$12 Per Person**

Mini Pizza • Mini Cheese Steaks • Mini Sausage & Peppers • Mini Warm Pretzels  
Nachos & Cheese • Mini Taylor Ham & 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 & Round Combination Tiers  
Vanilla Mousse & Raspberry Filling • Fresh Fruit • Raspberry Mousse • Strawberry Mousse  
Lemon Mousse • Tiramisu • Cannoli Cream

# Dessert

## DONUT BOARD - \$5 Per Person

Colorful and delicious, fresh baked varieties of gourmet donuts

## AUTUMN ORCHARD - \$5 Per Person

Apple Cider & Pumpkin Donuts • Hot Apple Cider • Spiced Rum

## ICE CREAM SUNDAE BAR - \$6 Per Person

Vanilla Bean • Chocolate • Strawberry  
Wet Walnuts • Sprinkles • Chopped Peanuts • Chocolate Sauce • Hot Fudge • Butterscotch Syrup  
Fresh Whipped Cream • Maraschino Cherries

## THE CHOCOLATE FOUNTAIN - \$8 Per Person

Surrounded by an Array of Fresh Fruit & Pastries  
Strawberries • Pineapple • Pretzels • Marshmallows • Cookies • Pound Cake

## ULTIMATE COFFEE BAR - \$8.50 Per Person

### 2 Attendants Included - 100 Person Minimum

Espresso • Cappuccino • Latte • Mocha • Macchiato • Americanos • Organic Hot Teas • Chai Lattes  
Steamers Hot Cider • Hot Chocolate • Flavored Syrups • Dark/White Chocolate Sauce  
Toppings • Assorted Milk Products

## VIENNESE TABLE - \$10 Per Person

Mini Pastries & Fresh Berry Tarts • Apricot Tarts • Chocolate Hazelnut Torte • Raspberry Ribbon Cake  
Cheesecake • Black Forest Cake • Lemon Chiffon Cakes • Mini Éclairs • Cream Puffs  
Napoleons • Cookies • Lemon Curd Tarts • Fresh Fruit Tarts

## CANDY TABLE - \$7 Per Person - Selection of 10

Snickers • Milky Way • Crunch Bars • M&M • Peanut M&M • Butterfingers • Starburst Skittles  
Sour Patch Kids • Jolly Ranchers • Air Heads • Twizzlers • Kit Kat • Reese's Pieces • Jelly Beans  
Tootsie Rolls • Blow Pops • Gummy Bears • Gummy Worms • Smarties • Rock Candy Lollipops

## THEME COLORED CANDY BAR - Market Price

## *Additional Ceremony Fees*

Station Attendant Fee	\$75
Room Fee	\$325
Ceremony Fee	\$325
Additional Hour	\$300 Per Hour
Chair Cover	\$2.50 Per Chair
Valet Parking	Pricing Available
Upgraded Linen	Pricing Available
Uplighting Package	Pricing Available
Children's Menu	Pricing Available

*All menus are subject to a 20% Service Charge.*



**LOOKING FOR SOMETHING SPECIFIC?  
GIVE US A CALL  
YOUR SPECIAL DAY IS COMPLETELY CUSTOMIZABLE!**

The *Club* At Picatinny

**121 BUFFINGTON ROAD  
PICATINNY ARSENAL  
DOVER, NJ 07806**

**973 - 724 - CLUB (2582)  
USARMY.THECLUBPICA@MAIL.MIL**



*Notes*