

*Minebrook 2016*

*Wedding Menus*



MINEBROOK  
GOLF • CLUB

500 SCHOOLEY'S MT RD  
HACKETTSTOWN, NJ 07840  
908-979-0366  
WWW.MINEBROOKGC.COM

# Wedding Packages

Silver Package (Buffet Only)  
Plus 19% Service Charge & 7% Sales Tax  
Minimum 50 People  
5 Hour Event

Choose 4 Passed Hors d'oeuvres:

- Crostini with Black Bean & Avocado Salsa
- Crostini with Fresh Mozzarella & Tomato Bruschetta
- Triple Cream Brie on Focaccia Crisp with Blackberry Jam
- Falafel served with a Yogurt Sauce
- Toasted Baguette with Brie Cheese Topped with a Honey Pear Bruschetta
- Chicken & Vegetable Potstickers served with Soy Sauce
- Crispy Boneless Chicken Wings with Choice of Homemade BBQ, Buffalo, or Teriyaki Sauce
- Chicken & Apple Empanada's with Tarragon Dipping Sauce
- Pork & Vegetable Potstickers served with Soy Sauce
- Grilled Tequila Lime Shrimp Bruschetta Crostini
- Bacon Wrapped Scallops
- Mini Crab Cakes with Green Onion Remoulade
- Pigs in a Blanket
- Mini Chicken Cordon Bleu
- Potato Pancakes served with Apple Sauce
- Vegetable Wontons with Mango BBQ Dipping Sauce
- Sausage Stuffed Mushroom Caps
- Crostini with Sliced Flank Steak, Caramelized Onions, & Boursin Cheese
- Beef Tenderloin in Herb Profiteroles with Cherry Demi Glace

*Includes: Assorted Imported and Domestic Cheeses & Fresh Vegetable  
Crudité Platter and House Open Bar During Cocktail Hour*

# Reception

Includes House Open Bar & Champagne Toast

## Choice of 1 Salad

- **Garden Salad** Mesclun Greens, Cucumbers, Tomatoes, Red Onion Choice of 2 Dressings
- **Caesar Salad** Crisp Romaine, Parmesan Cheese, Croutons & Chef's Caesar Dressing

## Choice of 2 Sides

- Italian Style Green Beans
- Garlic Mashed Potatoes
- Herb Roasted Red Bliss Potatoes
- Broccoli Spears
- Long Grain Rice Pilaf
- Honey Glazed Carrots

## Choice of 3 Entrees

- **Penne a la Vodka**
- **Penne with Marinara** Topped with Fresh Mozzarella
- **Penne with A la Vodka Sauce** Shrimp & Peas
- **Italian Sausage Rigatoni** Creamy Alfredo Sauce & Sliced Sausage
- **Eggplant Rollatini** Ricotta Cheese, Mozzarella, & Marinara Sauce
- **Chicken Marsala** Wild Mushroom Sauce
- **Chicken Francaise** Lemon Butter Sauce
- **Parmesan Crusted Chicken** Bruschetta
- **Filet of Sole** Stuffed with Crabmeat, Beurre Blanc Sauce
- **Mussels Fra Diavolo** Pappardelle
- **Roasted Pork Loin** Whole Grain Mustard Sauce
- **Italian Sausage and Peppers** Marinara Sauce
- **Grilled Marinated Flank Steak** Wild Mushroom Demi Glace
- **Sliced Sirloin** Cabernet Reduction Sauce

*Custom Wedding Cake*

# Wedding Packages

Gold Package (Plated or Buffet)

\*\*\*Entrees Must be Pre Ordered for Plated Package\*\*\*

Plus 19% Service Charge & 7% Sales Tax

Minimum 50 People

5 Hour Event

Choose 6 Passed Hors d'oeuvres:

- Crostini with Black Bean & Avocado Salsa
- Crostini with Fresh Mozzarella & Tomato Bruschetta
- Triple Cream Brie on Focaccia Crisp with Blackberry Jam
- Falafel served with a Yogurt Sauce
- Toasted Baguette with Brie Cheese Topped with a Honey Pear Bruschetta
- Chicken & Vegetable Potstickers served with Soy Sauce
- Crispy Boneless Chicken Wings with Choice of Homemade BBQ, Buffalo, or Teriyaki Sauce
- Chicken & Apple Empanada's with Tarragon Dipping Sauce
- Pork & Vegetable Potstickers served with Soy Sauce
- Grilled Tequila Lime Shrimp Bruschetta Crostini
- Bacon Wrapped Scallops
- Mini Crab Cakes with Green Onion Remoulade
- Pigs in a Blanket
- Mini Chicken Cordon Bleu
- Potato Pancakes served with Apple Sauce
- Vegetable Wontons with Mango BBQ Dipping Sauce
- Sausage Stuffed Mushroom Caps
- Crostini with Sliced Flank Steak, Caramelized Onions, & Boursin Cheese
- Beef Tenderloin in Herb Profiteroles with Cherry Demi Glace

\*\*\**Includes an Inside or Outside Ceremony*\*\*\*

# *Choice of 2 Cold Displays*

Includes a Premium Open Bar During Cocktail Hour

- **Imported & Domestic Cheese Display**  
Selection of Imported & Domestic Cheeses
- **Garden Fresh Vegetable Crudité**  
Seasonal Display of Crisp Vegetables Served with Buttermilk Ranch Dressing
- **Fresh Seasonal Fruit & Berry Platter**  
Seasonal Display of Fresh Fruit & Berries
- **Mediterranean Platter**  
Hummus, Baba Ganoush, Served with Assorted Flat Breads, Garnished with Olives & Pickled Vegetables
- **Antipasto Platter**  
Assorted Cured Meats with Crackers
- **Spinach & Artichoke Dip**  
Served with Chips
- **Bruschetta Platter**  
Toasted Crostini's

# Reception

Includes Premium Open Bar & Champagne Toast

## Choice of 1 Salad

- **Garden Salad** Mesculin Greens, Cucumbers, Tomatoes, Red Onion Choice of 2 Dressings
- **Caesar Salad** Crisp Romaine, Parmesan Cheese, Croutons & Chef's Caesar Dressing
- **California Salad** Mesculin Greens, Feta, Sprouts, Tomatoes, Roasted Red Peppers Balsamic Dressing
- **Oriental Salad** Tossed Greens, Mandarin Oranges, Sliced Almonds, Crispy Wonton Strips Sesame Dressing

## Choice of 2 Sides

- Italian Style Green Beans
- Honey Glazed Carrots
- Roasted Squash
- Garlic Mashed Potatoes
- Herb Roasted Red Bliss Potatoes
- Broccoli Spears
- Long Grain Rice Pilaf

## Choice of 3 Entrees

- **Penne a la Vodka**
- **Penne with Marinara** Topped with Fresh Mozzarella
- **Penne with A la Vodka Sauce** Shrimp & Peas
- **Italian Sausage Rigatoni** Creamy Alfredo Sauce & Sliced Sausage
- **Eggplant Rollatini** Ricotta Cheese, Mozzarella, & Marinara Sauce
- **Chicken Marsala** Wild Mushroom Sauce
- **Chicken Francaise** Lemon Butter Sauce
- **Parmesan Crusted Chicken** Bruschetta
- **Chicken Cordon Bleu** Beurre Blanc Sauce
- **Poached Salmon** Lemon Dill Sauce
- **Roasted Mahi Mahi** Cherry Tomato Mango Chutney
- **Mussels Fra Diavolo** Pappardelle
- **Roasted Pork Loin** Whole Grain Mustard Sauce
- **Apple Stuffed Pork Loin** Apple Demi Glace
- **Italian Sausage and Peppers** Marinara Sauce
- **Grilled Marinated Flank Steak** Wild Mushrooms & a Cabernet Reduction Sauce
- **Herb Crusted Prime Rib** With Horseradish Crème Fraiche, Natural Au Jus

*Custom Wedding Cake*

# Wedding Packages

Platinum Package (Plated or Buffet)

\*\*\*Entrees Must be Pre Ordered for Plated Package\*\*\*

Plus 19% Service Charge & 7% Sales Tax

Minimum 50 People

5 Hour Event

Choose 8 Passed Hors d'oeuvres:

- Crostini with Black Bean & Avocado Salsa
- Crostini with Fresh Mozzarella & Tomato Bruschetta
- Triple Cream Brie on Focaccia Crisp with Blackberry Jam
- Falafel served with a Yogurt Sauce
- Toasted Baguette with Brie Cheese Topped with a Honey Pear Bruschetta
- Chicken & Vegetable Potstickers served with Soy Sauce
- Crispy Boneless Chicken Wings with Choice of Homemade BBQ, Buffalo, or Teriyaki Sauce
- Chicken & Apple Empanada's with Tarragon Dipping Sauce
- Pork & Vegetable Potstickers served with Soy Sauce
- Grilled Tequila Lime Shrimp Bruschetta Crostini
- Bacon Wrapped Scallops
- Mini Crab Cakes with Green Onion Remoulade
- Pigs in a Blanket
- Mini Chicken Cordon Bleu
- Potato Pancakes served with Apple Sauce
- Vegetable Wontons with Mango BBQ Dipping Sauce
- Sausage Stuffed Mushroom Caps
- Crostini with Sliced Flank Steak, Caramelized Onions, & Boursin Cheese
- Beef Tenderloin in Herb Profiteroles with Cherry Demi Glace

*\*\* Includes an Inside or Outside Ceremony \*\**

*\*\* Includes Chair Covers without Bows \*\**

*\*\* Included Lace and Light Decorations \*\**

# *Choice of 3 Cold Displays*

Includes a Top Shelf Open Bar During Cocktail Hour

- **Imported & Domestic Cheese Display**  
Selection of Imported & Domestic Cheeses
- **Garden Fresh Vegetable Crudité**  
Seasonal Display of Crisp Vegetables Served with Buttermilk Ranch Dressing
- **Fresh Seasonal Fruit & Berry Platter**  
Seasonal Display of Fresh Fruit & Berries
- **Mediterranean Platter**  
Hummus, Baba Ganoush, Served with Assorted Flat Breads, Garnished with Olives & Pickled Vegetables
- **Antipasto Platter**  
Assorted Cured Meats with Crackers
- **Spinach & Artichoke Dip**  
Served with Chips
- **Bruschetta Platter**  
Toasted Crostini's



# Reception

Includes Top Shelf Open Bar & Champagne Toast

## Choice of 1 Salad

- **Garden Salad** Mesculin Greens, Cucumbers, Tomatoes, Red Onion Choice of 2 Dressings
- **Caesar Salad** Crisp Romaine, Parmesan Cheese, Croutons & Chef's Caesar Dressing
- **California Salad** Mesculin Greens, Feta, Sprouts, Tomatoes, Roasted Red Peppers Balsamic Dressing
- **Oriental Salad** Tossed Greens, Mandarin Oranges, Sliced Almonds, Crispy Wonton Strips Sesame Dressing

## Choice of 2 Sides

- Italian Style Green Beans
- Honey Glazed Carrots
- Roasted Squash
- Garlic Mashed Potatoes
- Herb Roasted Red Bliss Potatoes
- Broccoli Spears
- Long Grain Rice Pilaf

## Choice of 3 Entrees

- **Penne a la Vodka**
- **Penne with Marinara** Topped with Fresh Mozzarella
- **Penne with A la Vodka Sauce** Shrimp & Peas
- **Italian Sausage Rigatoni** Creamy Alfredo Sauce & Sliced Sausage
- **Eggplant Rollatini** Ricotta Cheese, Mozzarella, & Marinara Sauce
- **Chicken Marsala** Wild Mushroom Sauce
- **Chicken Francaise** Lemon Butter Sauce
- **Parmesan Crusted Chicken** Bruschetta
- **Chicken Florentine** Spinach, Roasted Red Peppers, Mozzarella & Pesto
- **Chicken Cordon Bleu** Beurre Blanc Sauce
- **Poached Salmon** Lemon Dill Sauce
- **Roasted Mahi Mahi** Cherry Tomato Mango Chutney
- **Mussels Fra Diavolo** Pappardelle
- **Roasted Pork Loin** Whole Grain Mustard Sauce
- **Apple Stuffed Pork Loin** Apple Demi Glace
- **Italian Sausage and Peppers** Marinara Sauce
- **Grilled Marinated Flank Steak** Wild Mushrooms & a Cabernet Reduction Sauce
- **Herb Crusted Prime Rib** With Horseradish Crème Fraiche, Natural Au Jus

*Custom Wedding Cake*