

Sample Menu

Cocktail Reception

Champagne Reception upon your Guest's Arrival

Champagne with Fresh Berries

Bellini's – Champagne with Peach Nectar

Kir Royale – Champagne and Chambord

Carbonated Water served with Lemon

Hot and Cold Hors d' oeuvres Presented Butler Style

Beef Satay with Spicy Peanut Sauce

Asparagus Tips & Asiago Cheese in a Puff Pastry

Sesame Chicken Tempura with Duck Sauce

Quilted Franks with Spicy Mustard

Steamed Shoumai Dumplings with Soy Ginger Sauce

Coconut Shrimp with Cranberry Sauce

Beef Sliders with Cheese, Pickle and Tomato

Mini Grilled Cheese with Tomato Soup Shots

Stuffed Button Mushrooms with Sweet Italian Sausage and Herbs

Scallops wrapped in Bacon

Samosas with Mint Yogurt Sauce

Pear Cups filled with Honey, Walnuts and Bleu Cheese

Beef Empanadas with Pico de Gallo

Cold Displays Presented in Decorative Mirrors and Platters

(Choice of (3) Three)

Caviar Display

Black and Red Caviar, Homemade Blinis, Chopped Sweet Red Onion, Egg Yolks, Egg Whites, Sour Cream, Chives, and Capers. Ice Carving Luge with Display of Chilled Flavor Vodkas

Exotic Fresh Fruit Display

Sliced Fresh Fruit to Include:

*Watermelon, Honeydew, Cantaloupe, Pineapple, Orange, Kiwi and Mango
Presented in Platters with Fresh Berries*

International and Domestic Cheese Display

A wonderful display of Assorted Cheese presented with Dried Fruits, Premium Nuts and an Array of Crispy Crackers

Whole Poached Norwegian Salmon

8 – 10 lbs. Salmon presented on a Decorative Platter

Deluxe Antipasto Platter

Thinly Sliced Cured Aged Prosciutto, Cappicola, Salami, Pepperoni and Provolone Cheese Imported Cured Black Olives, Marinated Green Olives, Pepperoncini and Cherry Peppers, Marinated Button Mushrooms and Grilled Fresh Vegetables, Fresh Tomato Bruschetta, Sundried Tomato Artichoke Dip and Hummus.

Selection of Artisan Breads, Fresh Baked Crostini's and Sliced Toasted Bagel Chips

From the Fiery Chafing Dishes

(Choice of (4) Four)

Baked Brie en croute with Apricot Glaze

Veal Medallions Scaloppini Marsala

Chicken Hawaiian

Eggplant Rôlatine

Seafood Fra Diavolo

Fried Calamari

Beef Bourguignone

Broccoli Rabe and Italian Sausage

Ginger Sesame Chicken

Oriental Beef and Broccoli

Oriental Chicken and Broccoli
International Dishes Prepared Before your Guests

Choice of (3) Three Stations

Crepe Station

Prepared and Served in front of your Guests by Uniformed Chef
This Delicious Savory Delicacy will be filled upon your Guest's request with:

*Chicken
Spinach
Mushroom*

Pasta Station

Prepared and Served by Uniformed Chef

Penne with Vodka Sauce

Tortellini with Alfredo Sauce

Petite Shells with Marinara Sauce

Complimented with

Garlic Bread, Grated Parmesano-Reggiano Cheese and Crushed Red Pepper Flakes

Flambé Steak au Poivre

Flambé in the Presence of your Guests by a Uniformed Chef

*Strip Steak coated with Tri-color Peppercorns and Flambé with Premium Cognac
Served on Garlic Bread and topped with a Marinated Grilled Portabella Mushroom*

Captain Carving Station

Fresh Mozzarella

*Sliced and served over a Baguette, topped with Sliced Fresh Tomato and Onion,
Roasted Peppers, Fresh Basil, Balsamic Vinegar and EVOO*

Captain Carving Station

(Choice of (1) One)

Fresh Roasted Turkey with Cranberry-Mandarin Sauce

Honey Glazed Corned Beef with Honey Mustard

Apricot Glazed Ham with Sweet and Sour Plum Sauce

Oak Hickory Smoked Pastrami with Deli Mustard

Grilled marinated Loin of Pork with Caribbean Salsa

Roasted Leg of lamb with Mint Jelly Sauce

Marinated Grilled Flank Steak with Mushroom Sauce

All Carvings are Complimented with Petite Marble Cocktail Bread

Carvings at an Additional Cost:

Loin of Yellow Fin Tuna with Scallion Ginger Sauce

Roasted Baby Suckling Pig with Caribbean Salsa

New Zealand Baby Rack of Lamb – Merlot Reduction

Mexican Station

Make your own Fajitas

Marinated Strips of Beef and Chicken

Sautéed Pepper and Onions

Condiments will include:

*Shredded Lettuce, Diced Tomatoes and Onions,
Shredded Cheddar Cheese, Guacamole, Sour Cream, Salsa
Warm Soft Tortillas and Tortilla Chips*

Polish Station

On the Carving Board Chef will carve

Kielbasa with Sauerkraut and Caraway placed on

Marble Rye Cocktail Bread topped with Honey Mustard

Complimented with:

Stuffed Cabbage – Light Tomato Sauce

Fried Pierogies with Sautéed Onions and Sour cream

Oriental Wok Station

In Sizzling Woks Chef prepares

Stir Fry Fresh Chinese Vegetables

Chinese Style Fried Rice

Complimented with

Vegetable Lo Mein Noodles

Chicken and Broccoli

Caribbean Station

Frozen Malibu Rum Display presented with an Ice Carving

Hot and Spicy Chicken Wings - Blue Cheese and Cool Ranch Dressings

Coconut Chicken with Fresh Mango Sauce

German Station

Carving Board with:

Roasted Loin of Pork, Grilled Bratwurst, Grilled Knockwurst

Condiments will include:

Red Cabbage, Sauerkraut, German Potato Salad

Honey Mustard, Ketchup Curry Sauce

Peking Duck

*A Duck cooked to perfection, then sliced and served in a wrap
with Julienne Cucumbers, Scallions and Hoisin Sauce*

Mac and Cheese Martini Bar

Presented in Martini Glasses

Choice of toppings will include:

*Shallot, Chives, Crumbled Bacon, Sour Cream, Diced Tomato,
Roasted Poblano Peppers, Sugared Pecan, Diced Ham, Diced Sausage, Diced Chicken*

Mashed Potato Martini Bar

Mashed Potatoes Presented in Martini Glasses

Choice of Toppings will include:

*Steamed Broccoli, Caramelized Onions, Sautéed Mushrooms, Crumbled Bacon,
Grated Cheese, Sour Cream, Roasted Garlic, Scallions, Roasted Bell Pepper Strips
Diced Ham, Sun-Dried Tomatoes, Whipped Butter, Gravy*

Sliders, Hot Dogs and Waffle Fries

A uniformed Chef will prepare Beef and Pulled Pork Sliders

Condiments will include:

*Shredded Lettuce, Sliced Plum Tomatoes, Sweet Red Onion, Sliced Pickles,
BBQ Sauce, Mayo, Mustard and Ketchup*

Mini Hot Dog Cart

Boiled Hot Dogs, Sauerkraut, Chili, Sweet Relish

Gyro Station

Chef will prepare

Grilled Gyro strips placed on Grilled Pita Bread

Condiments will include:

*Sliced Tomatoes, Sliced Cucumbers, Sliced Onions, Shredded Lettuce
Tzatziki Sauce*

Dinner Menu

Selection of Appetizer OR Salad

Fresh Carved Pineapple Ring filled with Fresh Fruit

Wild Mushroom Risotto

Lobster Ravioli

Fresh Mozzarella with Vine Ripe Tomato, Roasted Peppers and Fresh Basil

Rainbow Mesclun Salad

With Sundried Cranberries, Julienne Carrots and Cucumbers - Balsamic Vinaigrette

Caesar salad

Crisp Hearts of Romaine, Grated Pecorino Parmesan Cheese and Homemade Golden Croutons

Petite Dinner Rolls and Butter

Entrée

Chateaubriand - Cabernet Sauvignon Reduction

And

Chicken Franchise – Lemon Garnish

Both entrees presented as a “duet”

Or

Herb Crusted Tilapia – Lemon Wedge

All Entrees are Complimented with:

*Roasted Red Bliss Potatoes OR Twice Baked Potato and a
Bouquetiere of Fresh Julienne Vegetables*

Dessert

Painted Dessert Sampler Plate

Presentation of The Parisienne Table - (Additional Cost)

Traditional decorative Cake of your Occasion with your Choice of Filling

Freshly Brewed Coffee and Decaf; Selection of Fine Herb Teas

Bar Service

Unlimited Premium Brand Liquors

House Selection of Red, White and White Zinfandel Wines, House Selection of Champagne

Unlimited and Assorted Regular and Light Beers, Assorted Sodas and Juices

The Parisienne Table

Cakes

New York Style Cheese Cake

Homemade, Thick, Creamy and Smooth Style Cheese Cake with a Graham Cracker Crust

Carrot Cake

Moist carrot cake filled and iced with sweet cream cheese, finished with walnuts

Chocolate Truffle Torte

*Thick, Rich Chocolate filling separated by 3 Layers of Chocolate Cake;
Iced with Chocolate Ganache*

Cappuccino Cake

*Homemade Coffee Bavarian Cream separated by Chocolate Cake and topped
with a Cinnamon Glaze*

Tiramisu

*An Elegant Dessert with Creamy Mascarpone, Layer of Sponge Cake with Kahlua
Liqueur and Fresh Brewed Espresso*

Display of Assorted Miniature French Pastries

Display of Assorted Miniature Italian Pastries

Display of Freshly Baked Sfoyatelles

Homemade Chocolate Mousse presented in Flutes

Ice Cream Sundae Bar

French Vanilla and Chocolate Ice Cream

Toppings will Include:

*Crushed Oreo Cookies, Mini M&M's, Shredded Coconut, Rainbow Sprinkles, Granola,
Crushed Peanuts, Marshmallows, Chocolate, Caramel and Raspberry Syrups*

Chocolate Fondue Station

*Fresh Fruits (Strawberries, Pineapple, Cantaloupe, Honeydew),
Oreos, Marshmallows, Rice Crispies Treats and Pretzels*

Crepe station

Strawberry

Apple

Cherry

The Parisienne Table

Flambé Banana Foster

Fresh candied bananas flambéed with premium imported liqueurs and topped with fresh squeezed oranges and lemons

This delightful creation is presented over French Vanilla Ice Cream

International Coffees

Flambéed in the presence of your guests;

These pleasing delicacies are made with the Finest Premium Liqueurs.

Flambéed from a height into a Glass and topped with Fresh Whipped Cream

Irish coffee

Jamaican coffee

Cappuccino

Italian coffee

Mexican coffee

Espresso

Cordial table

Poured and presented to your guests in Pony Shot-glasses and Snifters

Amaretto Di Saronno

Courvoisier

Galliano

M.B. Anisette

Limoncello

Bailey's

Drambuie

Grand Marnier

Remy Martin

Port Wine

B & B

Frangelico

Irish Mist

Sambuca Romana

etc.....

Additional Stations

(All Additional Stations can be added to your menu for an Additional Charge)

*** Seafood Display ***

Presented with an Ice Carving on Crushed Ice

Jumbo Shrimp Cocktail

Blue Point Oysters in a Half Shell

Littleneck Clams in a Half Shell

Condiments will include:

Tangy Cocktail Sauce, Mignonette, Tabasco, Lemons

*** Deluxe Seafood Display ***

Presented with an Ice Carving on Crushed Ice

Jumbo Shrimp Cocktail

Blue Point Oysters in a Half Shell

Littleneck Clams in a Half Shell

Chilled ½ Chick Lobsters

Crab Meat Cocktail

Condiments will include:

Tangy Cocktail Sauce, Mignonette, Tabasco, Lemons

*** Sushi Bar ***

– Action Station –

A Sushi Chef will prepare Sushi and Sashimi before your guests

OR

Just a Display

Rainbow Roll – Tuna Spicy Roll – Shrimp Tempura Roll – Spider Roll

Tuna Roll – Salmon Roll – Philadelphia Roll – Eel, Avocado Roll – California Roll

Condiments will include:

Soy Sauce, Eel Sauce, Spicy Mayo, Pickled Ginger, Wasabi

*** Portuguese Station ***

A uniformed chef will prepare the food and serve your guests

Baby Shrimp in Garlic Wine Sauce

Pan Fried Chorizo (Portuguese Sausage)

Paella Valenciana

*** New Orleans Po'boy Station ***

A Uniformed Chef will prepared your Sandwich Request

Choice of:

Lobster

Fried Oysters

Fried Shrimp

Additional Services Included in the Price

- French Service*
- Valet Parking*
- Hostess*
- Champagne Toast*
- Bridal Suite*
- Framed Table Numbers*
- Coat Check Attendant (If needed)*
- Choice of Floor Length Linens (34 Colors)*
- Choice of Color Napkins (34 Colors)*
- Pin Lighting to Highlight your Dining Room Centerpieces*
- Votive Candles for Foyer & Cocktail Tables*
- White Chair Covers in the Cocktail Room (West Only)*

Additional Services if Desired

- Wedding Ceremony \$6.50 per Person*
- Chair Covers with Sash \$4.50 per Chair*
- Ice Carvings \$225.00 & Up*
- Overtime Charges:*
- \$6.00 per Person per One Half (½) Hour*
- \$10.00 per Person per One (1) Hour*
- Silk Centerpieces on a Pedestal for The Main Dining Room \$40.00 each*

*The above menu is ONLY a Sample Menu.
All Menus are customized and personalized to satisfy your every need.*

Thank you for giving us the opportunity to serve you.

*Knoll Country Club and
Catering*

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