

# Knoll Country Club and Catering

*Exclusively Yours on your Special Day*

## Signature Menu

### Champagne Reception upon your Guest's Arrival

*Champagne with Fresh Berries*

*Bellini – Champagne with Peach Nectar*

*Kir Royale – Champagne and Chambord*

*Carbonated Water served with Lemon*

## Cocktail Reception

### Hot and Cold Hors d' oeuvres Presented Butler Style

*Beef Satay with Spicy Peanut Sauce*

*Baby Lamb Chops with Mint Jelly*

*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 Mustard Sauce*

*Mini Grilled Cheese with Tomato Soup Shots*

*Samosas with Mint Yogurt Sauce*

*Beef Empanadas with Pico de Gallo*

*Flaming Beef Shish Kebobs*

*Flaming Chicken Kebobs*

*Chicken Lemongrass Dumplings with Soy Scallion Sauce*

*Shrimp Tempura with Duck Sauce*

## Cold Displays Presented in Decorative Mirrors and Platters

\* All Included \*

### Ice Carving Vodka Luge and Caviar

*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*

### Sushi Display

*Beautiful presentation of Sushi Rolls will include:*

*Spicy Tuna, Salmon, Yellow Tail Spicy Crunchy Roll, California Roll, Philadelphia Roll, Shrimp Tempura, Rainbow Roll, Dragon Roll*

*Complimented with:*

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

### 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*

### Deluxe Antipasto Display

*Thinly Sliced Cured Aged Prosciutto, Spicy Capicola, Soppressata, Genoa Salami, Pepperoni and Provolone Cheese; Sliced Fresh Buffalo Mozzarella with Sliced Tomatoes, Sweet Red Onion and Fresh Basil; Grilled Vegetable Display with Yellow Squash, Zucchini, Eggplant, Green and Red Bell Peppers, Asparagus and Vidalia Onions; Imported Cured Black Olives, Marinated Green Olives, Pepperoncini and Cherry Peppers, Marinated Button Mushrooms; Beets Vinaigrette; Selection of Artisan Breads and Baked Crostinis*

# International Dishes Prepared Before your Guests

## Choice of (5) Five 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

(Choice of (2) Two)

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  
All Carvings are Complimented with Petite Marble Cocktail Bread

### 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

### Soul Food Station

Fried Chicken Biscuits Sliders with Gravy  
Shrimp and Grits  
Baked Beans  
Creamed Corn

### **Bruschetta Trio**

*Toasted Crostini Topped with your choice of Three Bruschettas;  
Spicy Crab Salad with Thai Chile & Mint,  
Peach, Ricotta & Prosciutto and  
Tomato, Basil & Mozzarella*

### **Taco Bar**

*Soft Tortillas with your choice of  
Baja Fish (Mild Tempura Battered Cod) and Sracha Shrimp  
Toppings to Include:  
Chipotle Slaw, Salsa Fresca, Sour Cream, Cilantro Lime Onions, Jalapeno,  
Shredded Cheese and Basil*

### **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,  
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*

### **Gyro Station**

*Chef will prepare  
Grilled Gyro strips placed in Grilled Pocket Pita  
Condiments will include:  
Tomatoes, Cucumbers, Onions, Shredded Lettuce and Tzatziki Sauce*

### **Gourmet Pizza Station**

*Your Choice of 3 different Pies*

<i>Plain Cheese Pizza</i>	<i>White Pizza</i>	<i>Sicilian Cheese Pizza</i>
<i>Vegetarian</i>	<i>Deep Dish Cheese Pizza</i>	<i>Marcherita</i>
<i>Mushrooms</i>	<i>Eggplant Parm</i>	<i>Buffalo Chicken</i>
<i>Pepperoni</i>	<i>Sausage</i>	<i>Meatballs</i>

### **Panini Station**

*Pressed and Grilled in front of your guests*

*To Include:*

*Italian Panini with Pesto*

*Vegetarian Panini with Humus Spread*

*Turkey and Swiss Panini with Lingon-berry Sauce*

*Ham and Manchego Panini*

### **Fry Station**

*Classic French Fries, Onion Rings, Waffle Fries, Sweet Potato Fries Presented in Paper Cones*

*Choice of Toppings will include:*

*Garlic Aioli, BBQ, Spicy Fry Sauce, Honey Mustard, Cheese Sauce, Buffalo,*

*Ranch and Ketchup*

### **Beef and Pulled Pork Sliders, Mini Hot Dogs and Curly 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*

*Grilled Mini Hot Dogs*

*Sauerkraut, Chili and Sweet Relish*

### **Gourmet Vegetarian Burger Bar**

*Miniature Vegetable & Portabella Mushroom Burgers – Brioche Rolls*

*Selections of Toppings and Condiments:*

*Apricot-onion jam, Sun-dried tomato mayonnaise, Caramelized Onions, Ketchup, Guacamole,*

*Chipotle Mayonnaise & Mustard*

### **The Fiery Chafing Dish Station**

*Choice of (3) Three*

*Baked Brie en croustille with Apricot Glaze*

*Veal Medallions Scaloppini Marsala*

*Chicken Hawaiian*

*Eggplant Rôlâtine*

*Seafood Fra Diavolo*

*Fried Calamari*

*Beef Bourguignon*

*Broccoli Rabe and Italian Sausage*

*Ginger Sesame Chicken*

*Oriental Beef and Broccoli*

*Oriental Chicken and Broccoli*

### **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 – Served with Sauerkraut 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 and Captain Morgan Rum Display presented with an Ice Carving*

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

*Coconut Chicken with Fresh Mango Sauce*

# Dinner Menu

## Selection of Salad

### Rainbow Mesclun Salad

*Tossed Mesclun Salad garnished with Belgium Endive in Balsamic Vinaigrette*

### Classic Caesar salad

*Crisp Hearts of Romaine, Shaved Parmesano, Homemade Golden Croutons – Caesar Dressing*

### Baby Arugula Salad

*With Belgian Endive, Radicchio topped with Shaved Parmesano – Lemon Vinaigrette*

## Petite Dinner Rolls and Butter

### Entrée

*Chateaubriand - Cabernet Sauvignon Reduction*

**Or**

*Chicken Francaise – Lemon Garnish*

**Or**

*Grilled Salmon – Creamy Pesto Sauce*

*All Entrees are Complimented with:*

*Roasted Red Bliss Potatoes **OR** Twice Baked Potato*

*Sautéed Fresh Seasonal Vegetables*

### Dessert

*Painted Dessert Sampler Plate - (For Afternoon Events)*

*Presentation of The Parisienne Table - (For Evening Events)*

*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 Assorted Miniature Fruit Tarts

### Homemade Chocolate Mousse presented in Chocolate covered Waffle Bowls

### 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 and Baby Gummy Bears; Chocolate, Caramel and Raspberry Syrups*

### Chocolate Fondue Station

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

### S'mores Station

*Offering your guests a fun way to enjoy making their own S'mores  
Graham crackers, chocolate bars and marshmallows with skewers and flame for toasting*



## *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*

*Italian coffee*

*Jamaican coffee*

*Mexican coffee*

*Cappuccino*

*Espresso*

### *Cordial table*

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

*Amaretto Di Saronno*

*Bailey's*

*B & B*

*Courvoisier*

*Drambuie*

*Frangelico*

*Galliano*

*Grand Marnier*

*Irish Mist*

*M.B. Anisette*

*Remy Martin*

*Sambuca Romana*

*Limoncello*

*Port Wine*

*etc.....*

## **Additional Stations**

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

### **\*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*

*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*

- Directional Maps*
- Place Cards*
- Valet Parking*
- Hostess / Bridal Attendant*
- Bridal Suite*
- Champagne Toast*
- 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*

*Additional Services if Desired*

- Wedding Ceremony \$6.50 per Person*
- Chair Covers with Sash \$4.50 per Chair*
- Ice Carvings \$250.00 & Up*
- Overtime Charges:*
- \$8.00 per Person per One Half (½) Hour*
- \$12.00 per Person per One (1) Hour*
- Silk Centerpieces on a Pedestal for The Main Dining Room \$40.00 each*

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*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.*

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