



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

Our 5 hour package includes open bar, room setup, premium linens, 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 . 2582

usarmy.theclubpica@army.mil

Gold Package

\$93 Per Person

Cotton Tablecloths, 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

5 Butlered Hors d'Oeuvres & 2 Stationed Hors d'Oeuvres

Appetizer, Salad, Warm Baked Breads, & Rolls

2 Pre-Selected Entrées

Chef's Choice of Vegetable & Starch

Custom Wedding Cake

Fresh Brewed Coffee & Tea Service

Butlered Hors d'Oeuvres

Elegantly Displayed & Butlered to Guests

***COUNTS AS TWO SELECTIONS**

Selection of 5

Cold Selections

- Tomato & Basil Bruschetta
- Prosciutto-Wrapped Asparagus with Balsamic Glaze
- *Seared Tuna on Toasted Points with Wasabi Mayonnaise
- *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 Rolls with Sweet & Sour Dip
- *Shrimp Tempura
- Toasted Jalapeño Peppers Stuffed with Cream Cheese
- *Mini Maryland Crab Cakes with Remoulade
- Spinach & Feta Spanakopita
- Chicken Satay with Teriyaki Dip
- *Coconut Shrimp with Sweet & Sour Dip
- Spinach & Cheese Stuffed Mushroom Caps
- Vegetable Dumplings
- Chicken Quesadilla Cornucopias
- *Filet Tips on French Baguette with Creamy Horseradish Sauce
- Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
- Spiedini with Prosciutto & Mozzarella
- Breaded Chicken Tenderloins 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

ENGLISH TEA SANDWICHES

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

Stationed Hors d'Oeuvres

Total Selection of 2 Stationed Items

Hot Selections

PASTA STATION - Selection of 2

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

FRIED POTATO STATION - Selection of 2

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

HOUSE-MADE FLATBREAD PIZZAS

Served on Wooden Boards with Assorted Toppings

HOUSE-MADE MAC & CHEESE - Select 3 Toppings

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

KABOB STATION - Select 1 Skewer

Chicken • Beef • Roasted Vegetable Assortment
Served with Vegetable Rice Pilaf & Assorted Dipping Sauces
Shrimp Skewer Add \$2 Per Person

WHIPPED MASHED POTATO BAR - Select 3 Toppings

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

TEX-MEX BAR - Selection of 2

House-Made Guacamole • Buffalo Chicken Quesadillas • Chicken Taquitos
Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos
House-Made Tortilla Chips, Salsa, and Sour Cream Included
Fish Tacos Add \$1 Per Person

Additional Station Options

ASSORTED SLIDER STATION - Selection of 2 - \$8 Per Person

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

GARDEN FRESH GRILL \$6 Per Person

Served with Assorted House-Made Dips

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

SAVORY CREPE STATION - Selection of 2 - \$9 Per Person

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

A TASTE OF ITALY - Selection of 2 - \$9 Per Person

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

SAUTÉ STATION - Selection of 2 - \$9 Per Person

Chicken Breast in Sherry Cream Sauce with 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 - \$9 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 - \$11 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
Shredded Beef Sautéed with Onions & Adobo • Fried Pork Riblets in Sweet Chili Sauce
Picadillo: Seasoned Ground Beef with White Rice
Churrasco: 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 - \$10 Per Person

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

ITALIAN SEAFOOD SALAD - Market Price

Shrimp • Calamari • Scungilli • Octopus



Appetizers

TOMATO & FRESH MOZZARELLA

Garden Fresh Tomatoes • Buffalo Mozzarella

RIGATONI ALLA VODKA

Prosciutto • Peas

PASTA PRIMAVERA

Traditional Garnish

EGGPLANT ROLLATINI

Fresh Tomato, Basil, and Garlic Sauce

Salads

TRADITIONAL CAESAR SALAD

House-Made Dressing • Garlic Croutons

CHOPPED SALAD

Tomato, Cucumber, Creamy Garlic & Herb Dressing

HEART OF ICEBERG

Crumbled Bleu Cheese Dressing

Entrees

**Selection of 2 • Items can be made Gluten Free upon request
Additional Dinner Entree Choice - \$9 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 FRANÇAISE
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

\$102 Per Person

Cotton Tablecloths, 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

7 Butlered Hors d'Oeuvres & 2 Stationed Hors d'Oeuvres

Appetizer, Salad, Warm Baked Breads & Rolls

3 Pre-Selected Entrées

Chef's Choice of Vegetable & Starch

Custom Wedding Cake

Fresh Brewed Coffee & Tea Service

Butlered Hors d'Oeuvres

Elegantly Displayed & Butlered to Guests

***COUNTS AS TWO SELECTIONS**

Selection of 7

Cold Selections

- Tomato & Basil Bruschetta
- Prosciutto-Wrapped Asparagus with Balsamic Glaze
- *Seared Tuna on Toasted Points with Wasabi Mayonnaise
- *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 Rolls with Sweet & Sour Dip
- *Shrimp Tempura
- Toasted Jalapeño Peppers Stuffed with Cream Cheese
- *Mini Maryland Crab Cakes with Remoulade Sauce
- Buffalo Chicken Crostini with Crumbled Blue Cheese
- Spinach & Feta Spanakopita
- Sausage-Stuffed Mushroom Caps
- Potato Pancakes with Applesauce
- Chicken Satay with Teriyaki Dip
- *Coconut Shrimp with Sweet & Sour Dip
- *Bacon Wrapped Scallops with Maple Glaze
- Spinach & Cheese Stuffed Mushroom Caps
- Spicy Shrimp Spring Rolls
- Vegetable Dumplings
- Fried Pork Pot Stickers
- Clams Casino with Applewood Smoked Bacon
- *Baby Lamb Chops with Mint Jelly
- Mozzarella in Carroza
- Chicken Quesadilla Cornucopias
- *Filet Tips on French Baguette with Creamy Horseradish Sauce
- Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
- Spiedini with Prosciutto & Mozzarella
- Breaded Chicken Tenderloins 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
Add \$2 Per Person

ENGLISH TEA SANDWICHES

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

Stationed Hors d'Oeuvres

Total Selection of 2 Stationed Items

Hot Selections

PASTA STATION - Selection of 2

Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Assorted Breads
Penne alla Vodka • Tri-color Cheese Tortellini with Plum Tomato & Basil Sauce
Orecchiette with Broccoli di Rabe & Sausage • Rigatoni Bolognese
Gemelli with 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 French Fries • Shoe String Fries • Steak Fries • Waffle Fries
Sweet Potato Fries • Hash Browns • Tater Tots
Served with Cheese Sauce, Chili, & Brown Gravy

HOUSE-MADE FLATBREAD PIZZAS

Served on Wooden Boards with Assorted Toppings

HOUSE-MADE MAC & CHEESE - Select 3 Toppings

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

KABOB STATION - Select 1 Skewer

Chicken • Beef • Roasted Vegetable Assortment
Served with Vegetable Rice Pilaf & Assorted Dipping Sauces
Shrimp Skewer Add \$2 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 • Marshmallows with Brown Sugar & Butter

TEX-MEX BAR - Selection of 2

House Made Guacamole • Buffalo Chicken Quesadillas • Chicken Taquitos
Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos
House Made Tortilla Chips, Salsa, and Sour Cream Included
Fish Tacos Add \$1 Per Person

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 - \$9 Per Person

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

SAUTÉ STATION - Selection of 2 - \$9 Per Person

Chicken Breast in Sherry Cream Sauce with 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 - \$9 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 - \$11 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
Shredded Beef Sautéed with Onions & Adobo • Fried Pork Riblets in Sweet Chili Sauce
Picadillo: Seasoned Ground Beef with White Rice
Churrasco: 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 - \$10 Per Person

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

ITALIAN SEAFOOD SALAD - Market Price

Shrimp • Calamari • Scungilli • Octopus

Appetizers

RIGATONI ALLA VODKA

Prosciutto • Peas

PASTA PRIMAVERA

Traditional Garnish

CAVATELLI & BROCCOLI

Garlic • Olive Oil

SPINACH RISOTTO

Parmesan Crisp

EGGPLANT ROLLATINI

Fresh Tomato, Basil, and Garlic Sauce

TOMATO & FRESH MOZZARELLA

Garden Fresh Tomato • Buffalo Mozzarella

Salads

MIXED BABY GREENS

Candied Walnuts • Gorgonzola Cheese
Raspberry Vinaigrette

BABY ARUGULA

Lemon Herb Vinaigrette

TRADITIONAL CAESAR SALAD

House-Made Dressing • Garlic Croutons

CHOPPED SALAD, TOMATO, CUCUMBER

Tomato, Cucumber, Creamy Garlic & Herb Dressing

HEART OF ICEBERG

Crumbled Bleu Cheese Dressing

Entrees

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

GRILLED FILET MIGNON

Zinfandel Reduction • Frizzled Onions

***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

CHICKEN BREAST SORRENTINO

Prosciutto • Eggplant • Provolone Cheese • Red Pepper Coulis

CHICKEN SALTIMBOCCA

Prosciutto • Fresh Mozzarella • Spinach • Marsala Reduction

HERB CRUSTED CHICKEN BREAST

Lemon • Roasted Garlic Beurre Blanc

CHICKEN FRANÇAISE

Battered Chicken sautéed in Lemon Butter Sauce

PENNE RIGATE & LEMON PEPPER GRILLED CHICKEN

Sun-Dried Tomatoes • Roasted Garlic • Baby Spinach

GARLIC MARINATED SHRIMP SCAMPI

Farfalle

***SEARED TUNA STEAK AU POIVRE**

ROULADE OF SOLE

Baby Spinach

***ROULADE OF SOLE**

Crabmeat

HERB-CRUSTED ATLANTIC SALMON

Sun-Dried Pesto Cream Sauce

OVEN ROASTED FLOUNDER

Pineapple & Mango Salsa

Hors d'Oeuvres Package

\$96 Per Person

Cotton Tablecloths, 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

10 Butlered Hors d'Oeuvres

2 Cold Hors d'Oeuvres Displays

3 Hot Hors d'Oeuvres Stations

Custom Wedding Cake

Fresh Brewed Coffee & Tea Service

Butlered Hors d'Oeuvres

Elegantly Displayed & Butlered to Guests

***COUNTS AS TWO SELECTIONS**

Selection of 10

Cold Selections

- Tomato & Basil Bruschetta
- Prosciutto-Wrapped Asparagus with Balsamic Glaze
- *Seared Tuna on Toasted Points with Wasabi Mayonnaise
- *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 Rolls with Sweet & Sour Dip
- *Shrimp Tempura
- Toasted Jalapeño Peppers Stuffed with Cream Cheese
- *Mini Maryland Crab Cakes with Remoulade Sauce
- Buffalo Chicken Crostini with Crumbled Blue Cheese
- Spinach & Feta Spanakopita
- Sausage-Stuffed Mushroom Caps
- Potato Pancakes with Applesauce
- Chicken Satay with Teriyaki Dip
- *Coconut Shrimp with Sweet & Sour Dip
- *Bacon Wrapped Scallops with Maple Glaze
- Spinach & Cheese Stuffed Mushroom Caps
- Spicy Shrimp Spring Rolls
- Vegetable Dumplings
- Fried Pork Pot Stickers
- Clams Casino with Applewood Smoked Bacon
- *Baby Lamb Chops with Mint Jelly
- Mozzarella in Carroza
- Chicken Quesadilla Cornucopias
- *Filet Tips on French Baguette with Creamy Horseradish Sauce
- Gourmet Cocktail Franks in Puff Pastry with Dijon Mustard
- Spiedini with Prosciutto & Mozzarella
- Breaded Chicken Tenderloins 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
Add \$2 Per Person

ENGLISH TEA SANDWICHES

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

Stationed Hors d'Oeuvres

Total Selection of 3 Hot Stations

Hot Selections

PASTA STATION - Selection of 2

Served with Fresh Grated Parmigiano Reggiano Cheese & Hearty Assorted Breads
Penne alla Vodka • Tri-color Cheese Tortellini with Plum Tomato & Basil Sauce
Orecchiette with Broccoli di Rabe & Sausage • Rigatoni Bolognese
Gemelli with 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 French Fries • Shoe String Fries • Steak Fries • Waffle Fries
Sweet Potato Fries • Hash Browns • Tater Tots
Served with Cheese Sauce, Chili, & Brown Gravy

HOUSE-MADE FLATBREAD PIZZAS

Served on Wooden Boards with Assorted Toppings

HOUSE-MADE MAC & CHEESE - Select 3 Toppings

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

KABOB STATION - Select 1 Skewer

Chicken • Beef • Roasted Vegetable Assortment
Served with Vegetable Rice Pilaf & Assorted Dipping Sauces
Shrimp Skewer Add \$2 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 • Marshmallows with Brown Sugar & Butter

TEX-MEX BAR - Selection of 2

House-Made Guacamole • Buffalo Chicken Quesadillas • Chicken Taquitos
Spicy Beef Quesadillas • Cheese Enchiladas • Soft Shell Chicken Tacos
House-Made Tortilla Chips, Salsa, and Sour Cream Included
Fish Tacos Add \$1 per person

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 • House-Made Manicotti • House-Made 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 - \$9 Per Person

Chicken Breast in Sherry Cream Sauce with 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 - \$11 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
Shredded Beef Sautéed with Onions & Adobo • Fried Pork Riblets in Sweet Chili Sauce
Picadillo: Seasoned Ground Beef with White Rice
Churrasco: 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

ITALIAN SEAFOOD SALAD - Market Price

Shrimp • Calamari • Scungilli • Octopus

Special Accommodations, Dessert, & More

Vegetarian Entrees

PENNE RIGATE

Sun-Dried Tomatoes • Roasted Garlic • Baby Spinach

FARFALLE PRIMAVERA VELOUTÉ

Traditional Garnish

THREE CHEESE TORTELLINI

Roasted Plum Tomato Sauce

STUFFED PORTOBELLO MUSHROOM

Grilled Summer Vegetables & Melted Fontina

EGGPLANT ROLLATINI

Pomodoro Sauce

NAPOLEON OF GRILLED VEGETABLES

Balsamic Glaze

Combination Entree Plates

**ADDITIONAL CHARGE VARIES BY ENTRÉE 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 Reception
Selection of 3 • \$10 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 DISPLAY - \$7 Per Person

Colorful and delicious, fresh baked varieties of gourmet donuts

AUTUMN ORCHARD - \$7 Per Person

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

ICE CREAM SUNDAE BAR - \$8 Per Person

Vanilla Bean • Chocolate • Strawberry
Chocolate Chips • Sprinkles • Crushed M&M • Chopped Oreos • Chocolate Sauce
Caramel Sauce • Fresh Whipped Cream • Maraschino Cherries

THE CHOCOLATE FOUNTAIN - \$10 Per Person

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

ULTIMATE COFFEE BAR - \$12 Per Person

2 Attendants Included - 125 Person Minimum

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

VIENNESE TABLE - \$12 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 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 Fees

Non-Refundable Deposit	\$2,600
Rehearsal and Ceremony	\$475
Bridal Suite	\$450
Early Arrival	\$100 Per Hour
Station Attendant Fee	\$100
Gaming Package	\$150
Firepit Package	\$350
Maître d' Fee	\$400 Minimum
Valet Parking	Pricing Available
Upgrade Linen	Pricing Available
Additional Reception Time	\$1000 Per Hour

*All menu items are subject to a 20% Service Charge & 3% Administration Fee
The Club at Picatinny does not charge NJ Sales Tax*



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

The Club At Picatinny
**121 BUFFINGTON ROAD
PICATINNY ARSENAL, NJ 07806**

**973 - 724 - 2582
USARMY.THECLUBPICA@ARMY.MIL**



Notes