

Bar Selections

Open Bar

Choice of:

- Per person - \$14 per person for the first hour
\$7 per person for each additional hour
- Charge on consumption
- Cash bar

Prices

- Highball \$6
- Premium Highball \$7
- Rocks \$7
- Premium Rocks \$8
- Glass of Wine \$6
- Martini/Manhattan \$8
- Soda/Juice \$2
- Domestic Bottled Beer \$4
- Imported Bottled Beer \$5
- Cordial \$9
- Wine or Champagne by the bottle \$25

Copper Hill Country Club would like to make your special affair as enjoyable and memorable as possible. Due to New Jersey's strict drinking and driving laws, we want to advise you that in certain circumstances, we may have to stop a guest from consuming alcoholic drinks. We ensure that this will be done in a professional manner. Copper Hill Country Club wants you and your guests to have a good time and make it home safely.

A deposit is required at time of booking.

Please note that Copper Hill Country Club's dress code prohibits t-shirts, jeans, or any item made of blue jean material.

Hors d'oeuvres

The following selections may be passed or presented from chafing dishes

	<u>50 pieces</u>	<u>100 pieces</u>
Franks in a Blanket	\$ 55	\$110
Bruschetta	\$ 50	\$100
Assorted Mini Quiche	\$ 55	\$110
Crab-stuffed Mushrooms	\$ 75	\$150
Crabcakes	\$ 75	\$150
Scallops & Bacon	\$ 75	\$150
Coconut Shrimp	\$ 80	\$160
Spring Rolls	\$ 55	\$110
Chicken Quesadilla	\$ 60	\$120
Pear, Almond & Brie Wrapped in Phyllo	\$55	\$110
Buffalo Chicken Spring Roll	\$60	\$120
Oahu Chicken Pin Wheels	\$60	\$120
Rack of Lamb	\$100	\$200
Samosa with Mango Chutney	\$55	\$110
Lobster and Black Bean Empanadas	\$75	\$150
Stuffed Artichoke with Boursin Cheese	\$60	\$120
Chicken Satay with Peanut Sauce	\$60	\$120
Broccoli and Cheese Puff	\$50	\$100
Chicken Cordon Blue in Puff Pastry	\$60	\$120
Steak Crostini with Horseradish Cream	\$80	\$160

The following selections are served from chafing dishes

Pasta Selection

\$3 per person

Choice of pasta:

- Tortellini
- Penne
- Bow Tie

Choice of sauce:

- Vodka
- Marinara
- Garlic & Oil

Specialty Platters

Crudites	\$50
Cheese Platter	\$70
Fresh Fruit Platter	\$50
Antipasto Platter	\$8 per person
Smoked Salmon Platter	\$8 per person
Raw Bar	\$20 per person
Shrimp Cocktail	\$2.50 per piece
Cedar Plank Salmon	\$7 per person

Buffet Selections

\$30 per person

Price includes deluxe salad bar, rolls, butter, and:

Choice of Vegetable

- French Green and Yellow String Beans with Julienne Carrots
- A selection of Steamed or Roasted Seasonal Vegetable Medley
- Ratatouille
- Succotash

Choice of Starch

- Roasted New Potatoes
- Rice Pilaf
- Whipped White or Sweet Potatoes
- Scallop Potatoes
- Cheesy Grits

Choice of two Entrées

Chicken Selection

- Marsala...Pan Seared Chicken Breast with Marsala Wine & Mushroom Demi Glace
- Francese...Egg Battered Breast of Chicken with White Wine & Lemon Butter Sauce
- Herb Crusted...Pan Seared Breast of Chicken Brushed with Dijon Mustard and Topped with Herb Breadcrumbs
- Piccata...Pan Seared Chicken Breast finished with White Wine, Lemon & Caper Sauce
- Portobello...Grilled Chicken Topped with a Roasted Portobello Mushroom, Sautéed Spinach, Roasted Red Peppers, Fresh Mozzarella, and Balsamic Reduction

Fish Selection

- Salmon...Herb Crusted • Baked with Dijon Cream Sauce • Grilled with Balsamic Reduction
- Tilapia...Broiled with White Wine, Lemon & Caper sauce • Horseradish Crusted • Blackened • Coconut Crusted
- Cod, Mahi Mahi, Flounder and other Seasonal Fish are available

Beef and Pork Selection

- Grilled Sirloin Steak with Mushroom or Shallot Demi Glace
- Braised Boneless Short Rib with Natural Reduction
- Roast Pork Loin with Apple Brandy • Madeira • Grain Mustard Sauce

Vegetarian Selection

- Grilled Vegetable Lasagna
- Roasted Vegetable Risotto

Dessert

- Assorted Cakes
- Coffee, Tea & D-Caf

Buffet Enhancements

Create Your Own Pasta Station

Watch while one of our chefs cooks the pasta dish you created right before your very eyes using an array of pastas, sauces and toppings. \$8 per person

Pan Asian Noodle Bar

Steamed Dim Sum, an assortment of Noodles, Fresh Vegetables, Sauces, and Proteins to choose from – all made to order and created by you! \$10 per person

Carving Station

- Tenderloin of Beef \$12 per person
- Marinated Grilled Flank Steak \$8 per person
- Roast Turkey served with Gravy \$7 per person
- Caribbean Spiced Pork Loin With Grilled Pineapple Salsa \$7 per person

Dessert Table

- Assorted Sweet Table \$3 per person
- Chocolate Fountain \$10 per person

Sit-Down Dining

Price includes salad, vegetable, starch & dessert

Choice of Vegetable

- French Green and Yellow String Beans with Julienne Carrots
- A selection of Steamed or Roasted Seasonal Vegetable Medley
- Ratatouille
- Succotash

Choice of Starch

- Roasted New Potatoes
- Rice Pilaf
- Whipped White or Sweet Potatoes
- Scallop Potatoes
- Cheesy Grits

Choice of Entrée

- 8 oz Filet Mignon - With or without Shallot-crust with Demi Glace \$35 per person
- Grilled 12 oz NY Strip Steak \$32 per person
- Braised Boneless Short Rib of Beef \$27 per person
- Grilled Pork Medallions Topped with Roasted Apple Jack Brandy Reduction \$27 per person
- Chicken Breast Stuffed Florentine Style or Cranberry and Sage \$27 per person
- Herb Crusted and Finished with a Madera Demi Glace \$26 per person
- Salmon Fillet with Dijon Cream Sauce or Grilled with Balsamic Reduction \$27 per person
- Mahi-Mahi – Coconut Encrusted & Topped with Frangelico Sauce \$29 per person
- Tilapia Fillet - Topped with a Lemon-Caper Butter Sauce • Horseradish Crusted • Blackened \$26 per person
- Stuffed Flounder – Broiled Flounder Stuffed with Crabmeat or Spinach \$28 per person
- Grilled Vegetable Lasagna – Seasonal Vegetables Layered between Fresh Mozzarella, Parmesan Cheese, and Marinara Sauce \$16 per person

Choice of Dessert

- New York Cheesecake
- Decedent Chocolate Mousse
- Fresh Berry Tart
- Apple or Peach Cobbler
- Warm Brownie Sunday

Lunch Buffet Selections

Buffet #1

- Salad Bar
 - Assorted Breads
 - Assorted Cheese & Condiment Tray
 - Assorted Lunch Meat Tray
 - Assorted Salads
 - Fresh Baked Cookies
 - Coffee, D-Caf, Hot Tea, Iced Tea & Soda
- \$13 per person

Buffet #2

Buffet # 1 with the addition of:

- Hot Dogs
 - Hamburgers
- \$15 per person

Buffet #3

Buffet # 1 with the addition of:

Choice of Vegetable

- French Green and Yellow String Beans with Julienne Carrots
- A selection of Steamed or Roasted Seasonal Vegetable Medley
- Ratatouille
- Succotash

Choice of Starch

- Roasted Red Potatoes
- Rice

Choice of Chicken

- Marsala
 - Piccata
 - Plum Tomato Sauce
- \$18 per person

Buffet #4

Buffet #3 with the addition of:

- Assorted Wrap Sandwiches
- \$21 per person

Breakfast Buffet Selections

Buffet #1

- Assorted Juices
 - Fresh Fruit
 - Assorted Danish
 - Assorted Muffins
 - Assorted Bagels
 - Croissants
 - Coffee, D-Caf, Hot Tea
- \$7 per person

Buffet #2

Buffet # 1 with the addition of:

- Scrambled Eggs
 - Waffles
 - Bacon
 - Sausage
 - Home Fries
- \$13 per person

Buffet Enhancements

Omelette Station

Made to order omelettes. Toppings include:

- Peppers
 - Onion
 - Bacon
 - Ham
 - Tomato
 - Cheddar Cheese
 - Mushrooms
- \$7 per person

Smoked Salmon Display

Garnished with:

- Capers
 - Chopped Egg
 - Red Onion
 - Cream Cheese
- \$8 per person

Unless otherwise indicated, prices do not include
7% NJ Sales Tax or 20% Service Charge

Copper Hill Country Club

100 Copper Hill Road • Ringoes, NJ 08551

Thank you for considering
Copper Hill Country Club to
cater your special affair.

The following brochure contains
our most popular menu items but
I would be happy to discuss any
additional menus with you. We
will cater to your requests!

We welcome the opportunity to
be of service to you. If you have
any questions or if you wish to
make an appointment at your
convenience, please do not
hesitate to contact me at (908)
782-4455 ext. 205

Brian Rodenbeck
Food & Beverage Director