

Red Oak Grille @ New Jersey National Golf Club



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EVENT SERVICES General Information & Policies

We thank you for your interest in the Red Oak Grille and in order to assure a well-organized function for you and your guests, we respectfully ask that you comply with the following policies:

1. **MENU SELECTIONS** must be confirmed no less than 10 days prior to event date. All menus are subject to change and alteration as per availability, without notice. Custom menus can be created by our Chef to fit any level of sophistication.
2. **GUEST NUMBER CONFIRMATION** is due 5 days prior to the event. Final billing is based on the guaranteed count and is not subject to reduction. If attendance exceeds the guarantee, client will be charged the additional fees on your final bill.
3. **BUFFET FOOD** may only be consumed on premise and may not be taken off site.
4. **BANQUET PACKAGES** are for events of 25 or more guests. If event falls below 25, it will transition into a la carte. Costs depend on a la carte menu items the hosts choose for menu.
5. **EVENT DECORATIONS** must be manager approved, glitter and/or table confetti is prohibited.
6. **MUSIC** is provided by the facility, no outside speakers or anything amplified is prohibited, unless rental of the entire facility is booked.
7. **GUESTS** must remain on back terrace or inside restaurant. Access to the grounds and/or golf course is only permitted to Member events.
8. **LINEN** is provided for a one-time, flat rental charge of \$25 for ivory linen and black napkins. Napkin color can be changed for an additional charge and needs to be selected a week prior to event.
9. **A 25% NON-REFUNDABLE DEPOSIT** is required to book and guarantee the date of an event. A requested function date will not be held prior to receiving the deposit - Please be advised that in the event of cancellation your deposit will not be refunded.
10. **PAYMENT** in full is expected at the end of the function. All payments are made to NJN.
11. **TAX EXEMPT** organizations **MUST** fax or mail a copy of their ST-5 form, or other tax-exempt certificate prior to the event.

NATIONAL BUFFET

Minimum of 25 guests

Salads

Choose two

Caesar

Romaine, croutons and Parmesan cheese tossed with a traditional Caesar dressing

House V

Baby greens, grape tomatoes, shallots, cucumbers and carrots tossed in a honey balsamic dressing

Arugula VE

Arugula, red onion, toasted almonds, tomatoes, shaved fennel, Dijon mustard vinaigrette

Insalata di Parma

Baby greens, prosciutto, oven dried tomatoes, Granny Smith apples, almonds, fresh mozzarella, red wine-honey vinaigrette

*Add \$2 for this selection

Somerset

Spinach, strawberries, goat cheese, pine nuts, honey balsamic dressing

*Add \$2 for this selection

Pastas

Choose one

Waterloo VE

Rigatoni pasta tossed with sautéed heirloom tomatoes, extra virgin olive oil, lemon juice, basil

Chanterelle V

Farfalle with wild mushrooms & cream sauce

New Orleans

Sautéed blackened chicken, grape tomatoes, garlic and scallions with rigatoni pasta in a light cream sauce

*Add \$2 for this selection

Little Italy V

Rigatoni, garlic, butter, white wine, parsley, tomato, lemon

Rigatoni Bolognese

A traditional hearty beef, cream and marinara sauce

Penne alla Vodka V

A traditional vodka, cream, onions and marinara sauce

Penne Au Quatre Fromagi V

Medley of international four cheese and cream sauce

Genoa V

Tortellini in a pesto cream sauce

Farfalle Primavera VE

Crisp vegetables tossed with a light tomato broth

Entrees

Choose two

- Chicken Parmesan
- Herb Crusted Chicken with Shallot Jus
- Chicken Francaise
- Grilled Chicken, marinated in mustard, chilis, EVOO shallots, lemon juice, topped with shallot jus GF
- Chicken Marsala
- Sliced Flank Steak, Mushroom-Cabernet Sauce GF
- Sliced Tenderloin of Beef (add \$12 per person)
- Grilled Hanger Steak (add \$8 per person)
 - Choice of side- Chimichurri, Creamy Horseradish, Onion Jam
- Herb Crusted Pork Loin with Apple Chutney
- Panko Crusted Pork Tenderloin Cutlets with Thyme Lemon Beurre Blanc
- Stuffed Pork Loin with Mozzarella, Prosciutto, roasted red peppers & Spinach (add \$2 per person) GF
- Potato Crusted Salmon with Lemon Beurre Blanc GF
- Grilled Salmon, Teriyaki Glaze
- Grilled Salmon, Pineapple-Mango Salsa GF
- Blackened Mahi-Mahi, Pineapple-Mango Salsa (add \$2 per person)

All above served with roasted potato wedges with thyme & garlic, vegetable medley and bread & butter

Soft drinks, iced tea, lemonade, coffee and tea are included

Dessert

No dessert is included

Outside desserts may be brought in for no additional charge

They will be displayed, then cut and served if needed

****Assortment of Finger desserts may be added for \$6 per person****

Lunch - \$40 per person

Dinner - \$50 per person

Plus 6.625% sales tax and 22% gratuity

Children 4 and under - free / Children 5-12 - half price

Children may also choose to order from the a la carte children's menu

VE- Vegan V- Vegetarian GF- Gluten Free

Additions

- **Grilled Rustic Italian Bread Station -- \$11**
 - **Choose One:**
 - Chilled shrimp & salsa fresca
 - Giardiniera (Pickled vegetables)
 - Italian Medley (Salami, mortadella, pepperoni, ham, provolone, lettuce, tomato, hot peppers, Italian vinaigrette)
- **Meatball Station -- \$9**
 - Beef with Marinara
- **International & Domestic Cheese Board \$14**
- **Crudités: \$8 Seasonal Raw Vegetables with Ranch & Hummus**
- **Pasta Station \$14 ---** Choose two from the pasta selections located in dinner buffet
- **Raw Bar Market Price**

Shrimp, Clams, Oysters with Mignonette, cocktail and horseradish sauces
- **Antipasti Display \$19**

Prosciutto di Parma, mortadella, Genoa salami, pepperoni, Giardiniera (pickled vegetables) tomato & mozzarella salad, provolone cheese, extra virgin olive oil, variety of vinegars and breads
- **Grilled Vegetable Platter \$11 ---** Seasoned assorted grilled vegetables, aged balsamic glaze

Carving Stations

Roasted Whole Filet Mignon \$400 *per filet* (Creamy horseradish & onion jam)

- Will serve 10-12

Roasted Turkey Breast \$175 *per breast* (Cranberry relish)

- Will serve 20

Roasted Virginia Ham \$200 *per ham* (Assortment of mustards)

- Will serve 30

Optional Attendant Fee: \$90

Passed Hors d'oeuvres

Choose 8 of the following passed selections
\$18 per person for one hour

Available as an addition ONLY to a Lunch/Dinner package

Hot

- Franks in a Blanket
- Red Onion, Spinach and Goat Cheese in Phyllo V
- Kobe Beef Wellington Puffs*
- Mini Assorted Pizzas V
- Prosciutto, Roasted Pepper, Arugula and Provolone Panini
- Vegetable Spring Rolls with Soy Sauce VE
- Fried Avocados with chipotle aioli V
- Buffalo Chicken Spring Rolls GF
- Sliced Filet Mignon, Ficelle, Onion Jam* GF
- Beef Meatballs, Marinara GF
- Chicken Satay, Peanut Dipping Sauce
- Seared Sesame Tuna, Crostini, sweet soy, rice cracker* GF
- Seared Sea Scallops, Tortilla, Guacamole*
- Scallops Wrapped in Bacon, maple cream GF
- Mini Crab Cakes*

Cold

- Shrimp Cocktail* GF
- Tomato, Mozzarella, Basil Skewer, aged balsamic glaze V, GF
- Guacamole on corn tortilla GF, VE
- Lobster Salad on Brioche Toast Points*
- Smoked Salmon, Black Bread w/ capers in a creamy horseradish
- Salsa Fresca Shrimp on Endive GF
- Tuna Tartar on Endive* GF

*Additional \$2 for that selection

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Beverage Package Options

Open Bar Packages – Per Person

Shots are not included on open bar packages

Beer and Wine

- 1 Hour- \$19.00
- 2 Hours- \$23.00
- 3 Hours- \$29.50
- 4 Hours- \$33.50

Includes select house wines, bottled beers, and draft beer

House Open Bar

- 1 Hour- \$21.50
- 2 Hours- \$27.50
- 3 Hours- \$31.50
- 4 Hours- \$34.50

Includes the above items plus well and call liquors

Premium Open Bar

- 1 Hour- \$24.50
- 2 Hours- \$30.50
- 3 Hours- \$35.00
- 4 Hours- \$38.00

Includes the above items plus premium and ultra-premium liquors

Consumption Bar

By choosing a consumption bar, a tab will be run based on what is ordered.
We can also customize the bar to limit the availability of certain items.

Cash Bar

\$100 Bartender Fee

This fee only applies for Cash Bar