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All packages include a food, three hour rental of our new indoor/outdoor rustic banquet facility (time slots 12pm-3pm and 6-9pm), tables/chairs, wine glasses for all guests, and the appropriate staff based on number of guests.

All prices based on a minimum of 25 paid guests

6.625% NJ State Sales Tax and 10% gratuity not included in listed price

Party Package

Package #1: \$35.95 per guest

One selection from Group A - One selection from Group B
One selection from Group C - One Appetizer selection
One Salad selection

Package #2: \$39.95 per guest

Two selections from Group A - One selection from Group B
One selection from Group C - Two Appetizer selections
One Salad selection

Package #3: \$43.95 per guest

Two selections from Group A - Three selections from Group B or C
Three Appetizer selections - Two Salad selections

All packages include:

Dinner rolls, cookie and brownie platter all necessary condiments,
high grade clear disposable dinner products

Group A

Roast Breast of Turkey
Chicken Marsala or Francaise
Grilled BBQ Chicken
Grilled Pineapple Chicken
Chicken Cordon Bleu
Herb Roasted Chicken

Chicken Picatta
Teriyaki Chicken Stir Fry
Chicken Portobello Balsamico
Chicken Giambotta
Chicken Parmigiana
Keilbasa and Kraut

Roast Pork Loin w/ Rosemary Demi
QCrew Pulled Pork (Slider Buns)
Honey Baked Ham
QCrew Style Brisket (*add \$2 pp*)
St. Louis Ribs (*add \$1 pp*)
Stuffed Sole/Flounder (*add \$3 pp*)

Group B

Baked Ziti
Eggplant Rollatini
Penne Pink Vodka
Rigatoni Bolognese
Lasagna Bolognese
Penne Primavera
Tortellini Bacon Cream

Stuffed Shells Manicotti
Vegetable Lasagna
Sausage and Peppers
Ravioli Marinara
Penne Putanesca
Cavatelli and Broccoli

Tortellini Pesto w/ Sun Dried Tomato
Rigatoni Chicken Bruschetta
Butternut Squash Ravioli (sage)
Fusilli w/ Roasted Garlic Cream
QCrew Mac and Cheese (Cajun)
Meatballs (Swedish Polynesian or
Marinara)

Group C

Wild Rice, Rice Pilaf, or Spanish Rice
Spanish Rice w/ Beans
Roasted Garlic Mashed Potatoes
Cowboy Beans w/ Bacon
German Potato Salad (warm)
Southwestern Pasta Salad

Rosemary Roasted Potatoes
Fingerling Potatoes
Candied Yams
Classic Seasonal Stuffing
Cauliflower Au Gratin
Scalloped Potatoes Au Gratin
Teriyaki Sesame Noodles

Carrots and Broccoli
Corn and Sweet Peas
Vegetable Medley
French Cut String Beans
Green Beans Almondine
Basil Butter Cut Corn

Appetizers

Vegetable Crudite
Cheese and Crackers with Fruit
w/ Homemade Crostinis
Creamy Queso Dip
w/ Homemade Nacho Chips
Red Pepper Hummus
w/ Homemade Pita Chips

Polynesian Meatballs (mini)
Swedish Meatballs
Italian Sausage Stuffed Mushrooms
Crabmeat Stuffed Mushrooms
Cap'n Crunch Chicken Tenders
Marinated Tomato Bruschetta
Shrimp - Cocktail Style (*add \$2 pp*)
Coconut Shrimp (*add \$2 pp*)

Cocktail Franks
Spinach Dip
Cajun Crab Dip
Quesadillas
Pulled Pork Sliders
Wings (Your Choice)
Pot Stickers

Salads

Classic Caesar

Strawberry Autumn

Spinach

Garden Salad

Brunch & Luncheon Package

Brunch: \$39.95 per guest

Choose One From Each Group

Group A

Homemade French Toast Casserole
Egg Frittata (broccoli and cheddar or meat lovers)

Group B

Potato Au Gratin
Hash Brown Casserole (Sausage or Veggie)

Group C

Baked Spiral Ham
Roast Pork Loin
Chicken Breast (*Francais, Marsala, Parmagiana*)
Herb Roasted Chicken (*on the bone*)
Oven Roasted Salmon Display w/ a Soba Noodle
Salad w/ Mushrooms and Snow Peas (add \$2.95pp)
Stuffed Seafood Flounder in a Roasted Garlic
Cream w/ Roasted Peppers (add \$3.95pp)

Group D

Tortellini in a Roasted Garlic Cream
Stuffed Shells
Penne Pink Vodka
Lasagna (meat or veggie)
Mac and Cheese

Salads

Autumn Salad - Crumbled Blue Cheese, candied walnuts, crazins, red onions, raspberry vinaigrette
Classic Caesar Salad
Tossed Garden Salad W/ Two Dressings
Kale and Quinoa Salad

Desserts

Butter Cookies
Mini Cannolis

Luncheon: \$35.95 per guest

Choose one from Group A, two from Salads, and one from desserts

Sandwiches and Wraps

Can include: Tuna Salad, Chicken Salad, Grilled Veggie, Grilled Chicken Avocado, and Deli Meats

Gourmet Potato Chips

Group A

Tortellini in a Roasted Garlic Cream
Stuffed Shells
Penne Pink Vodka
Lasagna (meat or veggie)
Mac and Cheese

Salads (choose two)

Grandma's Potato Salad
Vegetable Pasta Salad
Sesame Noodle Salad
Tossed Garden Salad
Classic Caesar Salad
Autumn Salad - Crumbled Blue Cheese, candied walnuts, crazins, red onions, and raspberry vinaigrette

Desserts

Fresh Baked Cookies and Brownies
Mini Cannolis

Additional Add-ons

Sodas assorted iced teas and water - add \$2.50pp

Fresh brewed coffee hot teas and all the fixings - add \$2.00pp

Sternos/Full Stainless Steel Chafing Trays (for additional food) -\$10/setup

Real flatware, glasses, and utensils - \$5/person

Slushie Machine (one flavor) - \$250/bucket approximately 45 glasses (\$315 retail value)

Linens - Quotes to be provided upon request (Brook Hollow Winery will setup)

Bar Options

Wine

Open Bar option to be billed to client at the end of event based on a selection of no more than 4 different wines. (10% discount on 6 bottles and 20% discount on 12 bottles, can be mixed bottles)

OR

Cash bar option charges each guest by the glass or bottle throughout the event

Additional Alcohol

Beer and hard alcohol is permitted once a Liquor Liability Insurance Policy listing Brook Hollow Winery as Additional Insured (www.theeventhelper.com) and licensed bartender is provided (staffed at \$75/three hour event).

Beer, hard alcohol, mixers, and cups must be provided by client.

'Save the Date' Deposit

In order to save the date a \$200 non-refundable deposit must be placed, which will come off your final bill.

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