



Station Style Wedding Celebration



Three Golf Drive, Kenilworth, New Jersey 07033

Direct Phone (908) 884-5657 / Office Phone (908) 686-1556, Extension 309

www.GallopingHillGolfCourse.com

Jennifer Lynn Forshee, Director of Catering and Sales

JForshee@KemperSports.com

Services and Amenities

Event Manager



Valet Parking by experienced, uniformed and courteous staff



Doorman and Lobby Hostess to Welcome Your Guests



Coat Check, Weather Permitting



Maitre'd



Bridal Concierge



Private Bridal Suite



Restroom Attendants



Full Service Wait staff and Bartenders



White Glove Service



Place Cards



Direction Cards



Selection of Colored Linens



Votive Candles on Cocktail and Reception Tables

Station Style Wedding Celebration

Cocktail Hour followed by a Four Hour Reception

Upon Arrival

Champagne with Fresh Berries

Sparkling Water with a Lemon Wheel

Beverage Service

Five Hour Premium Open Bar

Champagne Toast

Wine Service

Tablesides Drink Service During Reception

Cocktail Hour

Cold Gourmet Displays

International and Domestic Cheese Display

A Fine Selection of Imported and Domestic Cheeses Surrounded by Grapes, Flatbreads and Water Crackers

Antipasto Display

Imported Premium Sliced Cured Meats Accompanied with Stuffed Cherry Peppers, Kalamata and Green Olives. Freshly Baked Italian Breads and Breadsticks.

Seasonal Crudité

Assortment of Seasonal Garden Vegetables with French Onion Dipping Cream

Fresh Fruit Cornucopia Display

Sliced Seasonal Fresh Fruit

Chef's Selection of Seasonal Gourmet Salads

Butler Served Hors d' Oeuvres

Select (12) TWELVE. Any Combination of Hot and Cold.

Hot Hors d' Oeuvre Selections

Coconut Shrimp with a Mango Rum Sauce	Steamed Wonton Shrimp, Hoisin Sauce
Spanakopita	Vegetable Springs Rolls, Soy Sauce
Assorted Mini Quiche Tartlets	Duck Wonton with Raspberry Sauce
Mini Beef Wellington	Cocktail Franks in Puff Pastry, Mustard
Maryland Crab Cakes, Chipotle Remoulade Sauce	BBQ Pulled Chicken Sliders
Chicken Skewers, Golden Pineapple, Teriyaki Glaze	Vegetable Pot Stickers, Soy Sauce
Beef Skewers, Honey Barbecue Sauce	Mini Bacon, Lettuce and Tomato Sandwiches
Mini Burger Sliders	Mini Philly Cheese Steaks
Roasted Garlic and Herbed Stuffed Mushrooms	Crab Rangoon, Soy Sauce
Asparagus Wrapped in Phyllo, Asiago Cheese	Pear and Brie Wrapped in Phyllo
Cheese Quesadilla with Salsa Dipping Sauce	Smoked Salmon and Spinach Phyllo Cups
Lobster Brie in Phyllo Pastry	Mini Grilled Cheese with Tomato Dipping Sauce
	Scallops Wrapped in Bacon

Cold Hors d' Oeuvre Selections

New Potato and Caviar with Sour Cream
Tomato and Onion Bruschetta on Herbed Toasted
Sundried Tomato Hummus on Toasted Pita
Tortilla Cups with Southwestern Chicken Salad
Smoked Salmon with Pastrami Spices on Pumpernickel Squares, Dill Sour Cream
Sesame Crusted Rare Tuna, Soy Ginger Sauce
Endive Petals Filled with Gorgonzola and Candied Walnuts
Gorgonzola Stuffed Baby Tomatoes, Fresh Herbs
Seafood Salad in Phyllo Cup



Station Style Dinner Reception

Champagne Toast

Plated First Course

Mixed Field Greens, Vinaigrette

Staff Attended Dinner Stations

(Select **Five** (5) Staff attended Dinner Stations, from our selections below)

Gourmet Pasta Table

Specially Prepared for Each Guest by Our Professional Staff
Choose 2 Styles of Pasta with 3 Sauces,
To Be Cooked Table Side with Kalamata Olives, Black Olives,
Green Olives, Grated Parmesan Cheese, Mixed Italian
Vegetables, Sliced Mushrooms, Capers, Broccoli and Italian
Plum Tomatoes

Whipped Potato Martini Bar

Yukon Gold Mashed and Sweet Potatoes Served in Martini
Glasses
Toppings to include: Shredded Cheese, Brown Gravy,
Scallions, Chopped Tomatoes, Bacon Bits, Broccoli, Black
Olives,
Sour Cream, Marshmallows Cinnamon, Candied Pecans,
Brown Sugar and Honey Butter

Seafood Station (Select two)

Fresh Salmon, White Wine and Butter Sauce
Filet of Sole or Tilapia Francese
Sautéed Shrimp Scampi
Baked Stuffed Clams
Sautéed Mussels in a White Wine, Butter and Garlic Sauce
Mussels Marinara
Broiled Scallops over House made Risotto

Southwestern Fajita Station

Seasoned Chicken, Beef, Shrimp and Sautéed Vegetables
served with Guacamole, Sour Cream, Shredded Cheese,
Refried Beans, Spanish Rice, Salsa and Chips

Carving Station (Select two)

Corned Beef
Roasted Turkey Breast with Gravy
Pork Loin with Apple Brandy Sauce
Honey Glazed Ham with Pineapple and Horseradish Sauce
New York Style Pastrami
Roasted Suckling Pig (\$ Market Price)
All the above served with mini rolls

Italian Sunday Dinner (Select Three)

Meatballs
Sausage
Baked Manicotti
Fried Calamari
Eggplant Rollatini
Chicken Picatta
Chicken Francese
Chicken Marsala
Chicken Parmagiana
served with Rice Balls and Italian Bread

Dim Sum Station (Select Three)

Served Steamed and Fried
Chicken Teriyaki Dumplings
Spinach Dumplings
Vegetable Spring Rolls
Shrimp Dumpling
Lemongrass Chicken
Served With a Variety of Dipping Sauces

Polish Station

Pieorogies – Sauerkraut, Potato and Cheese
Kielbasa with Sauerkraut
Stuffed Cabbage

Crepe Station – (Select Three)

Crepe's Made to order!
Black Forest Ham and Provolone Cheese
Creamy Chicken with Wild Mushroom Ragout
Assorted Seasonal Vegetables
Seafood Crepe, Normandy Sauce

Oktoberfest

Beer-Braised Sausages and Sauerkraut
Spatzle
Braised Red Cabbage
German Potato Salad with Bacon-Vinegar Dressing and Dill

Macaroni and Cheese Bar

Elbow Macaroni
Four Cheese Sauce and Gorgonzola Cheese Sauce
Toppings to include: Bread Crumbs,
Grated Cheese, Scallions, Chili Flakes, Chopped Tomatoes,
Bacon Bits, Assorted Vegetables

Chinese Take-Out (Select Three)

General Tso's Chicken
Beef and Broccoli
Shrimp LoMein
Beef LoMein
Vegetable LoMein
Sweet and Sour Chicken
Vegetable Dumplings
Shrimp Dumplings
Vegetable Fried Rice
Pork Fried Rice
Includes Fortune Cookies, Dipping Sauces and Chinese Food
Take-out Containers

A Taste of India (Select Three)

Vegetable Samosa's (v)
Vegetable Cutlet (v)
Potli Dal Samosa (v)
Paneer Chutney Pakora (v)
Paneer Tikka Kebab (v)
Tandoori Khazana (v)
Lamb Seekh Kabab
Chicken Reshmi Kebab
Chicken Tandoori
Chicken Tikka Marsala

A Taste of Spain (Select Two)

Paella Valenciana
Combination of boneless chicken and fresh
seafood (calamari, peeled and devained shrimp,
green shell mussels, & little-neck clams) elegantly
prepared with rice and vegetables.

Paella Negra

The "black paella" is given its dark color. This is
because squid ink is added to the seafood broth
used to make the rice, giving the dish an exquisite
flavor. Our Paella Negra includes calamari, plump
peeled and devained shrimp, green shell mussels &
littleneck clams). Garnished with lemon wedges.

Paella Vegetariana

Cooked rice and includes a variety of fresh
seasonal vegetables – green and red bell peppers,
carrots, onions, diced tomato, garlic, green beans,
cauliflower, broccoli, zucchini, squash, spinach,
chick peas, sweet peas & roasted piquillo peppers.

Paella Regional

Carefully prepared with boneless chicken, pork
tenderloin, chorizo (Spanish sausage), sweet
Virginia ham, and small pieces of Serrano ham
combined with perfectly cooked rice, and
vegetables (green and red bell peppers, onions,
garlic, green beans, sweet peas & roasted piquillo
peppers).

Chef's Selection of Seasonal Vegetables and Starch

Dessert



Wedding Cake

A Stunning Tiered Wedding.
Each Sliced Served with a Chocolate
Covered Strawberry.



Assorted Italian Cookie and Pastry Trays

For each table, an overflowing platter of Fresh Baked Italian Pastries and Italian Cookies



Coffee, Tea, Decaf, Cappuccino, Espresso

To-Go Station

A great way to send off your guests...

Coffee, Tea, Decaf with To-go cups and all the accompaniments
Bottled waters.

On-Site Wedding Ceremonies

For Outdoor Ceremonies, You and Your Guests will be chauffeured to and from the Lakeside Ceremony area. Upon Arrival to the Ceremony Area, Guests will be Greeted by our Tuxedo Clad Staff and an Elaborate Display of Champagne with Fresh Berries, Sparkling Water with a Lemon Wheel, Fresh Squeezed Lemonade and Iced Tea. For the Fall Season, Hot Apple Cider with Cinnamon Sticks.

Additional 60 minutes added onto your Reception, includes a rehearsal walk through, Power, White Folding Chairs with Padded Seats and Complete Coordination by Our Expert Event Staff.



