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All packages include a food, three hour rental of our new indoor/outdoor rustic banquet facility, tables/chairs, wine glasses for all guests, and the appropriate staff based on number of guests. In order to save the date a \$200 deposit must be placed, which will come off your final bill.

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](http://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.