



Glen Ridge Country Club

Served Dinner Options

Soup & Salad

Roasted Mushroom & Truffle Bisque served in an Espresso Cup

Watercress Salad, Julienne Green Apples, Goat Cheese, Candied Walnuts, Herb Vinaigrette
Additional soup selections listed on following page

English Cucumber Wrapped Organic Petite Greens

Roasted Heirloom Tomatoes, Pecorino Cheese Crisp, Shallot Vinaigrette

Asian Poached Pear & Arugula Salad

Candied Walnuts, Maytag Blue Cheese, Parmesan Crisp, Balsamic Vinaigrette

Tomato & Mozzarella Skewers

Proscuttio de Parma, Micro Arugula, Parmesan Crostini

Tuscany Salad

Arugula, Baby Spinach, Endive, Italian Radicchio, Candied Walnuts, Crumbled Gorgonzola
Bartlet Pears, Port Wine Balsamic Vinaigrette

Baby Spinach & Arugula Leaves

Toasted Goat Cheese, Sweet Paprika Bread Stick, Wild Raspberry Vinaigrette

Prices are per person except where noted or upgraded and are subject to a 20% service charge and 7% NJ state sales tax.
A guaranteed head count must be communicated to the club office seven days prior to day of function.

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973.744.7800 ext. 223



Nouveau Caesar

Romaine Hearts, Brioche Crouton, Heirloom Tomato, Black Olive Emulsion

Blue Pear Salad

Hydroponic Bibb Greens, Bleu Cheese, Anjou Pears, Candied Walnuts, Balsamic Vinaigrette

Mixed Baby Organic Greens

Roasted Beets, Orange Slices, Toasted Pine Nuts, Local Goat Cheese, Mustard Vinaigrette

Compressed Watermelon

Baby Arugula, Micro Flowers, Feta Cheese, Heirloom Tomatoes, Aged Balsamic

Appetizer Course

Seasonal Soups

Butternut Squash, Cream of Six Root Vegetables
Roasted Mushroom & Truffle Bisque, Potato Leek, Chilled Melon & Mint

Baby Arugula & Carpaccio of Beef

Cracked Pepper, Shaved Asiago Cheese, Balsamic Glaze

Wild Mushroom Vol-au Vent

Three Onions, Baby Spinach, and Chablis Concassée

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Seared Scallops

Saffron Celery Root Puree, Organic Mushroom Sauté

Lobster Cannelloni

Tomato Beurre Blanc

Tuna Tartar

Avocado, Heirloom Tomatoes, Petite Frisée, Cilantro Dressing

Seasonal Risotto

Spring: Pea & Fava Bean

Summer: Summer Corn & Crab

Fall: Butternut Squash & Sage

Winter: Chestnut & Cranberry

Seafood Trio Platter

Baked Crab Cake, Sautéed Jumbo Shrimp, Seared Sea Scallop

White Truffle Raviolis

Peas, Bacon, White Wine Reduction

Julienne Spring Vegetable Strudel

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Entrée Course

Please select two from the following options below:

Fish

Pan Roasted Wild Pacific Salmon, Citrus Coulis, Orange & Parsley Gremolata

Butter Poached Lobster Tails (+\$15), Cognac Cream

East Coast Halibut, Parsnip Lobster Sauce

Seared Chilean Sea Bass, Chive Beurre Blanc

Beef

Center Cut Filet Mignon, Green Peppercorn Sauce

Maple Glazed Short Ribs

Prime Dry Aged Strip Steak, Bordelaise Sauce

Prime Center Cut Tenderloin En Croute (+\$ 5), Bordelaise Sauce

Center Cut Veal Chop, Herb **Maitre d'Hôtel** Butter

Sliced Chateaubriand, Au Poivre

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Vegetarian

Eggplant & Roasted Vegetable Lattice Tarte

Roasted Tomatoes, Baby Arugula, Balsamic Vinaigrette

Whole Wheat Raviolis

Sun-Dried Tomato Pesto, Cappellini of Vegetables, Pine Nuts

Farmer's Sheppard Pie

Local Seasonal Vegetables, Whipped Yellow & Purple Potato Puree

Roasted Vegetable Risotto, Crispy Leeks

Chicken

Herbed & Seared French Breast of Chicken, Lemon Scented Chicken Jus

Bacon Wrapped Stuffed Organic Chicken Breast

Chicken Jus Filled with Mascarpone, Asiago, Garlic, Chives & Roasted Organic Tomatoes

Please select two Starches and Two Vegetables
to be served with your entrées:

Starch

Potato Gratin
Roasted Peanut Potatoes
Truffled Fingerling Potatoes
Garlic Mashed Potatoes
Truffled Potato Puree
Celery Root Purée
Jasmine Rice
Basmati Rice
Risotto Milanese

Vegetables

Roasted Root Vegetables
English Peas
Balsamic Glazed Roasted Mixed Vegetables
Roasted Wild Mushrooms & Onions
Petite Asparagus or Asparagus Tips
Tied Baby Vegetables
Glazed Baby Carrots
Tourne Vegetables
Mixed Petite Baby Vegetable

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Dessert Course

Please select two from the following options below:

Classic Crème Brulée

Seasonal Berries, Marsala Sabayon

Warm Chocolate Soufflé, Fresh Whipped Cream & Raspberries

New York Cheesecake, Raspberry Coulis

Maine Blueberry Cobbler, Vanilla Ice Cream

Apple Galette, Cinnamon Ice Cream

Carrot Cake, Cream Cheese Icing

Chocolate Peanut Butter Mousse Cake, Fresh Whipped, Peanut Brittle

GRCC Chocolate Chip Cookie

Tahitian Vanilla Ice Cream, Chocolate & Caramel Sauces

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