



Prom Package

One Hour Cocktail Hour Service

~Butler Passed Hors d'oeuvres~

One-Hour Service

Please Select Six (6)

Pigs-In-A-Blanket with Boardwalk Mustard
Sesame Chicken Morsels, Sweet Chili Sauce
Fried Mac-n-Cheese Fritters
Mini Pizza Bagels
Mini Cheeseburger Slider with American Cheese
Coconut Crusted Jumbo Shrimp, Apricot Dipping Sauce
Chinese Style Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Crispy Potato Pancakes, Apple Dipping Sauce
Mozzarella Sticks with Marinara Dipping Sauce
Mini Loaded Potato Skins with Aged Cheddar and Bacon

~The Market Table~

Imported and Domestic Cheeses and Italian Cured Meats

Cheddar, Swiss, Provolone, and Smoked Gouda, Garnished with Dried Fruits and Nuts
Sliced Sopressata, Prosciutto di Parma, Dry Aged Salami and Capicola
Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers
Served with Assorted Crackers, Freshly Baked Focaccia Crisps and Herbed Bread Sticks

Grilled Seasonally Ripe Vegetables

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with
Extra Virgin Italian Olive Oil and Cracked Black Pepper
Raw Garden State Vegetables with Two Hand-Blended Dips
Chickpea Hummus and Toasted Pita

Heirloom Salads

Tomatoes with Garden Basil and Fresh Mozzarella
Cannellini Bean Salad
Sweet Jersey Corn Salad with Crumbled Feta Cheese



Plated Dinner and Dancing

First Course

(Please Select One)

- Traditional Field Green Salad**, Carrot, Cucumber and Grape Tomatoes, Balsamic Vinaigrette
Hearts of Romaine Caesar Salad, Dry Aged Jack Cheese and Extra Virgin Olive Oil
Rigatoni Pasta, Bolognese Sauce
Cavatelli and Broccoli, Virgin Olive Oil and Toasted Garlic
3-Cheese Tortellini, Pancetta Bacon, English Peas and Creamy Alfredo Sauce
Penne a la Vodka, Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce
“Arancini” Rice Ball, Pecorino Blended with Plum Tomato Sauce

Entrees

(Please Select Two)

- Red Wine Braised Boneless Short Rib**, Natural Reduction
Slow Roasted Prime Rib, Natural Jus
Chicken Française, Lemon, Chardonnay Butter
Traditional Chicken Parmesan, Mozzarella Cheese and Marinara Sauce
Sesame Breaded Chicken Breast, Sweet Chili and Honey Dipping Sauce
Sesame Crusted Salmon, Orange Soy Glaze
Pacific Dover Sole, Sicilian Butter Sauce
Eggplant Rollatini, Ricotta Cheese and Fresh Tomato and Basil Sauce

Dessert

- Delicate Mini Desserts**, with Freshly Baked Brownies and Cookies
Or
A Special Occasion Cake (Supplemental Fee May Apply)

Freshly Brewed Bridgewater Manor Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping

Attended Soda Station

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax



Additional Details

All Proms not providing a Uniformed Police Officer(s) are subject to an \$800.00 Security Fee.

Proms are Offered Weekdays Only

Ballroom Accommodations

Hunterdon Ballroom – 50 Guests to 100 Guests

Somerset Ballroom – 100 Guests to 150 Guests

Imperial Ballroom – 150 Guests to 250 Guests