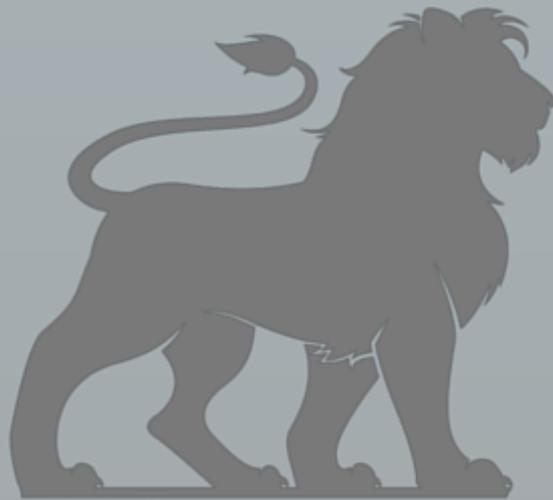


*Ron Jaworski's*  
RAMBLEWOOD  
COUNTRY CLUB



CATERING PACKAGES

200 COUNTRY CLUB PKWY  
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[www.ramblewoodcc.com](http://www.ramblewoodcc.com)

# GOURMET BREAKFAST

## *Buffet*

Farm to table scrambled eggs garnished with fresh chives

Applewood smoked bacon

Country sausage

Battered french toast with maple syrup

Home fried potatoes

A variety of bagels with cream cheese, butter and jelly

Freshly brewed coffee, decaf, assorted teas and a variety of juices

Bakery Stand

## *Suggested Enhancements*

### **Breakfast Sandwich**

Bacon, egg, and cheese, or sausage, egg, and cheese sandwiches

### **Omelet Station**

Chef to prepare a variety of omelets with your guests choice of traditional eggs or eggs whites with ham, peppers, onions, mushrooms, tomatoes and cheese

# GOURMET PLATED BREAKFAST

## **First Course (preset)**

Seasonal fresh fruits

## **Second Course**

Farm to table scrambled eggs garnished with fresh chives

Crisp applewood smoked bacon or country sausage

Home fried potatoes

## **Third Course**

Yogurt, granola, and angel food parfait

Freshly brewed coffee,

Assorted teas and fresh juices

## *Breakfast & Brunch Enhancements*

### Chef Attended Omelet Station

*Chef to prepare a variety of omelets with your guests choice of traditional eggs or egg whites with ham, peppers, onions, mushrooms, tomatoes and cheese*

Turkey Bacon and Turkey Sausage Substitute

Mimosa & Bloody Mary Bar or Mimosa & Bellini Bar

2 hours

## BRUNCH & BUBBLY

A complimentary glass of mimosa preset at each setting

### **Breakfast Bar**

Seasonal fresh fruit

French toast with powdered sugar & maple syrup

Farm to table scrambled eggs garnished with fresh chives

Bakery danishes

Mini bagels

Creamy butter, cream cheese & preserves

### **Lunch Entrees**

*Select two*

Champagne chicken with roasted mushroom

Cream sauce

Meatballs pomodoro

Chicken parmigiana

Flounder florentine with creamy mornay

Penne ala vodka

Herb crusted roast pork with natural au jus

### **Salads**

*Select one*

Caesar salad with garlic croutons

Marinated tomato basil salad

Baby greens with fresh tomato and carrots

Spinach salad with eggs, bacon, fresh tomato and bermuda onion

Fresh baked rolls and butter

Freshly brewed coffee

Assorted teas and fresh juices

*Suggested Enhancement*

**Mimosa and Bellini Station**

**Sangria Station**

## BROTHERLY LOVE LUNCHEON

### *Buffet*

Caesar salad

Italian pasta salad

Philadelphia cheesesteak with fried onions and Whiz on a fresh roll

Italian hoagies

Sausage and peppers **or** Meatballs on a fresh roll

Mini Philadelphia soft pretzels

Hydration station

*Lemonade, Iced Tea, Water*

### *Suggested Enhancements*

Chicken fingers and fries

Mac and Cheese

## SALADS, WRAPS AND SANDWICHES- OH MY!

### *Select Two Salads*

Tossed garden salad

Coleslaw

Potato salad

Caesar salad with shaved parmesan

Macaroni salad

Beef, turkey, tuna, and vegetable sandwiches  
on ciabatta, garlic herb wraps and Italian rolls with spreads

Assorted fresh fruits and a variety of sweets

# SPORTS BANQUET

*Buffet available Monday through Thursday*

## **Salads**

*Select two*

Caesar with garlic croutons

Spinach salad

Tossed green salad

## **Entrees**

*Select two*

Oven roasted chicken with roasted mushroom marsala sauce

Lemon thyme chicken with capers

Stuffed shells

Sliced herb pork in pork jus

Sausage scallopini

Chicken parmesan

Penne alla vodka sauce

Bacon mac and cheese

Sliced roast beef in au jus

## **Accompaniments**

*Select two*

Rice pilaf

Oven roasted potatoes

Steamed broccoli with garlic confit

Roasted garlic mashed potatoes

Seasonal vegetable medley

Green Bean with Smoked Bacon Pieces

## **iScream Bar**

A variety of toppings and sauces with guests choice of vanilla or chocolate ice cream

# CREATE YOUR OWN

*Buffet*

## **Salads**

*Select two*

Caesar salad with garlic croutons

Italian pasta salad

Arcadian lettuce with tomatoes, carrots and cucumbers

Spinach salad with bacon and red onion

## **Entrees**

*Select three*

Honey bourbon pork loin with bourbon jus

Chicken parmigiana

Tortellini ala vodka

Oven roasted chicken with roasted mushroom marsala sauce

Herb crusted Tilapia

Baked Ziti

Sole Florentine with creamy supreme sauce

## **Accompaniments**

*Select two*

Rice Pilaf

Oven roasted potatoes

Steamed broccoli with garlic confit

Roasted garlic mashed potatoes

Seasonal vegetable medley

Green bean almondine

## **A variety of Delicious Sweets**

All non alcoholic drinks included

# THE ITALIANO

*Buffet*

## **Salad**

Parmesan pasta salad  
Caesar salad

## **Entrees**

Homemade meatballs

*All beef meatballs seasoned with Italian herbs and parmesan cheese stewed in our housemade marinara*

Chicken parmigiana

*Italian breaded chicken cutlet with housemade marinara and an Italian cheese blend*

Stuffed shells

*Fresh shells stuffed with a four cheese Italian blend with fresh marinara sauce*

Garlic Bread

## **Desserts**

Mini Cannoli & cream puffs

Italian cookies

## **Hydration Station**

*Iced Tea, Lemonade, and Water*

## **DELUXE DINNER BUFFET**

*Buffet featuring all of the following*

### **Starters**

Crab bisque

Jersey tomato\* and cucumber salad

Classic Caesar salad

### **Entrees**

Chicken in a dijon cream sauce

Broiled salmon in a lemon basil sauce

### **Carving Station**

Prime rib drizzled with a horseradish demi glaze

Chef's choice of Jersey fresh\* local starch & vegetable to accompany your entree selections

Fresh artisan breads and butter

### **Dessert**

A variety of delicious sweets

### **Hydration Station**

*Iced Tea, Lemonade and Water*

Freshly made coffee and tea

\*Jersey Fresh in season

# CREATE YOUR OWN PLATED LUNCHEON OR DINNER

## **Salad**

*Select One*

- Baby Lettuce with Sun Dried Craisins, Grape Tomatoes and Blue Cheese
- Caesar with garlic croutons
- Garden salad with cucumber, carrots and grape tomato

## **Second Course**

*Select one*

- Tortellini with sherried thyme mushroom cream
- Penne with fresh tomatoes, basil, asparagus tips

## **Entrees**

*Select three*

- Oven roasted chicken with roasted mushroom marsala sauce
- Sole Florentine with creamy supreme sauce
- Chicken parmigiana
- Panko herb crusted tilapia with sun-dried tomato pesto
- Grilled salmon in a lemon caper sauce
- Cheese ravioli
- 7oz. Filet mignon with roasted shallot red wine au jus
- 6 oz. Top sirloin with leek straws and red wine au jus
- 8 oz. Top sirloin with leek straws and red wine au jus
- 10 oz. NY strip with roasted shallot red wine au jus
- Vegan and vegetarian meals

## **Accompaniments**

*Select two*

- Rice pilaf
- Oven roasted potatoes
- Steamed broccoli with garlic confit
- Roasted garlic mashed potatoes
- Seasonal vegetable medley
- Green beans almondine

## **A Variety of Delicious Sweets**

# COCKTAIL RECEPTION

## **Crudite Station**

An array of assorted domestic & imported cheeses

Seasonal fresh fruit

Assorted crackers

Farm to table vegetables with assorted dipping sauces

## **Gourmet Hot Dips or Bruschetta Station**

Two of Chef's homemade hot dips with toasted pita points and artisan breads

## **Butlered Hors D'oeuvres**

*Select five passed hors d'oeuvres*

Maine lobster puff

Spanikopita

Vegetable spring rolls

Mini Cuban sandwiches

Mini French onion soup boules

Chicken and lemon grass potstickers

Mini beef wellington

Pear, brie and toasted almond in phyllo

Coconut shrimp

Asparagus rolled in phyllo with asiago and blue cheese

Buffalo chicken spring roll

Scallops wrapped in bacon

Fried ravioli

Hawaiian shrimp spring roll

Fire roasted vegetable empanadas

Franks en croute

Sesame crusted chicken

Crab ragoon

Assortment of mini quiche

Cold Hors d'oeuvres

## ENHANCEMENT STATIONS

### **Roasted and Grilled Vegetables**

Marinated grilled and roasted seasonal vegetables along with assorted spreads and pita points

### **Seafood Station**

A chilled centerpiece display of fresh seafood including: shrimp cocktail, half shell clams, and oysters all served with cocktail sauce, lemon wedges and horseradish dijon

### **Gourmet Hot Dips**

Two of Chefs homemade hot dips with toasted pita points and artisan breads

### **Shrimp Station**

Jumbo shrimp chilled over ice and served with a lemon vodka cocktail sauce

### **Antipasto Station**

An assortment of sliced cured Italian meats along with cascading grilled, served with pita points and foccacia breads

### **Martini Mashed Potato Bar**

Display of garlic red bliss and mashed sweet potatoes complimented with an array of toppings

### **S'mores Bar**

Toasted marshmallows, graham crackers, and chocolate with additional toppings such as: toasted coconut, sprinkles or crushed nuts

## ENHANCEMENT STATIONS CONTINUED

### **Performance Stations**

*Chef attended*

*served with seasonal Jersey fresh vegetables and a starch*

### **Hot Pasta Station**

Chef's selections of two hot pastas to compliment your menu.

Pasta tossed with Alfredo or pesto sauce along with your choice of assorted toppings: parmesan cheese, grilled chicken, Italian sausage, roasted peppers and broccoli.

Accompanied with a variety of fresh artisan breads and butter

### **Create Your Own Taco Station**

Your choice of two taco styles: chicken, vegetable, beef; served in both hard and soft shells, topped with guests' choice of lettuce, cheese, sour cream, and pico de gallo

### **Gourmet Macaroni and Cheese Station**

Southern and grown up made with gourmet cheeses and guests' choice of toppings served in a martini glass

# BEVERAGE OPTIONS

## **Full open bar**

Four hour package  
Three hour package -

## **Open bar**

*Domestic beer and wine only*  
Four hour package  
Three hour package-

## **Tab Bar**

Your guests may order spirits for a selected amount of time and you will receive a bill for the spirits consumed at the end of the night

## **Cash Bar**

Your Guests may pay for their drinks

## **Sangria Wine Bar**

*2 hours*

Our special recipe of red and white wine sangrias refreshingly mixed with fresh fruits, juices, liquors, spices, and herbs.

## **Aqua Fresha**

An elaborate hydration station featuring two fruit infused waters, homemade iced tea infused with mint leaves and lemonade infused with lemon slices. A great addition to keep your guests cool during the summer!