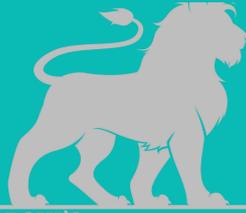


EXPERIENCE THE CELEBRATION OF A LIFETIME



RON JAWORSKI'S
RAMBLEWOOD
COUNTRY CLUB

MITZVAH PACKAGE



UNFORGETTABLE MOMENTS AWAIT YOU

200 Country Club Parkway
Mount Laurel, NJ 08054

MITZVAH CELEBRATION PACKAGES

Celebrate your Bar or Bat Mitzvah at the **magnificent Ramblewood Country Club**, where every moment is a cherished memory. Choose from our vibrant packages designed to delight guests of all ages. Every dish can be tailored by our culinary team to meet your taste



~YOUNG ADULT PACKAGE~

Our Young Adult Mitzvah Package has it all! Tasty hors d'oeuvres, a delicious kid-friendly buffet, a fun soda station, and sweet desserts to keep the party going!

Four Hour Affair
\$70 per person

Five Hour Affair
\$85 per person

~ADULT PACKAGE~

Our Adult Mitzvah Package includes a sophisticated cocktail hour, a beautifully presented plated or buffet-style lunch or dinner, and decadent desserts, creating an unforgettable celebration for your guests.

Four Hour Affair
\$100 per person

Five Hour Affair
\$115 per person

~YOUNG ADULT MENU~

Hors d'oeuvre Station

(select three)

Mozzarella Sticks with Marinara
Buffalo Chicken Spring Rolls
Potato Knish
Pigs in a Blanket
Macaroni and Cheese Bites
Popcorn Chicken
Latkes with Applesauce
Pizza Bites

Slider Bar

Mini Burgers accompanied by Assorted Toppings
and Slider Rolls



Lunch or Dinner Buffet

(featuring all of the following)

Tossed Garden Salad or Caesar Salad
Baked Macaroni and Cheese
Chicken Fingers
Tater Tots
Focaccia Pizza
Pretzel Bites

Ice Cream Sundae Bar

Ice Cream Sundae Bar with Assorted Toppings

PERSONALIZED CELEBRATION CAKE

Soda Bar & Hydration Station

Shirley Temples, Lemonade, Assorted Soft Drinks and Waters

~ADULT COCKTAIL HOUR~

~Cocktail Hour Stations~

(select two)

Harvest Station

An Elaborate Display of Imported and Domestic Cheeses garnished with an Array of Fresh Seasonal Fruits. A Selection of Hand-Cut Jersey Fresh Vegetables. Served with Gourmet Crackers and Assorted Dipping Sauces

Hot Pasta Station

Two Pasta Selections tossed with Chef's Homemade Sauce Along with your Choice of Assorted Toppings to Include:
Parmesan Cheese, Grilled Chicken, Italian Sauces,
Roasted Peppers & Broccoli.
Accompanied with a variety of Fresh Artisan Breads & Butter

Mashed Potato Bar

Garlic Red Bliss Smashed Potatoes and Velvety Mashed Sweet Potatoes Served in Martini Glasses.
An Array of toppings including:
Cheddar Cheese, Sour Cream, Brown Sugar, and
Marshmallows

~HORS D'OEUVRES~

(select five)

Spanakopita
Pigs in a Blanket
Fried Ravioli
Potato Knish
Mini Beef Wellington
Assortment of Mini Quiche
Vegetable Spring Rolls
Lamb Samosa Triangle
Goat Cheese and Honey Phyllo
Chicken Cashew Spring Roll
Pear, Brie and Toasted Almond in Phyllo
Malibu Coconut Shrimp with Rum Batter
Asparagus Rolled in Phyllo with Asiago cheese
Potato Latkes with Sour Cream and Apple Sauce
Mini Stuffed Potato Skin with White Truffle Oil
Spinach and Artichoke Wonton Crisps

~ADULT BUFFET MENU~

OPENING ACT

(select one)

Hearts of Romaine Tossed with Parmesan, Croutons, and Caesar Dressing
Baby Lettuce with Assorted Toppings and Dressings
Ramblewood House Salad with Spring Lettuce,
Chopped Bacon, and Onions served with Creamy Ranch and/or Bleu Cheese

MAIN ATTRACTION

(select two)

Eggplant Rollettes perched on Marinara garnished with Shaved Parmesan
Rolled Chicken with Spinach, Almonds and Brie Glazed with Creamy Ricotta
Crab Imperial Stuffed Shrimp with Roasted Meyer Lemon
Penne Pasta tossed in a Rich Vodka & Cream Sauce with Parmesan
Wild Salmon with Mango Salsa or Thyme Cream Sauce
Tuscan Chicken with Oven Roasted Mushrooms,
Tomatoes and Fresh Basil in a Champagne Sauce

CHEF ATTENDED CARVERY

(select one)

Block-Cut Herbed Ribeye of Beef Served with Roasted Garlic Jus & Horseradish
Honey Ginger Glazed Turkey Breast Served with Sherried Gravy
Salmon Wellington with Mushroom Duxelle served with Mornay Sauce

*All Entrees served with seasonal farm to table vegetables and starch

SWEET ENDING

Chocolate and Vanilla Mousse served in a Chilled Champagne Glass

Coffee and Hot Tea Station

ALL INCLUSIVE PREMIUM OPEN BAR

CHALLAH AND WINE FAMILY BLESSING

~ADULT PLATED MENU~

OPENING ACT

(Select One)

Heart of Romaine tossed with Parmesan, Croutons, and Caesar Dressing
Couscous Salad

Baby Lettuce with Assorted Toppings and Dressings

Caprese Salad with Sliced Tomatoes and Fresh Mozzarella Drizzled with Garlic
Infused Olive Oil and a Balsamic Glaze

MAIN ATTRACTION

(Select Two)

Traditional Chicken Bruschetta with Provolone Cheese

Wild Salmon with Mango Salsa or Thyme Cream Sauce

Sirloin au Poivre with Bordelaise Sauce

Maryland Chesapeake Chicken (stuff with Crabmeat +\$2)

Pecan Crusted Tilapia with Golden Rum Butter Sauce

Filet Mignon with Chianti Mushroom Glaze (add Jumbo Lump Crab +\$5)

*All Entrees served with seasonal farm to table vegetables and starch

Make it a Duet +\$5 / P

Simplify your planning while elevating your guests experience
with choice of Two Entrees

SWEET ENDING

Chocolate and Vanilla Mousse served in a Chilled Champagne Glass

Coffee and Hot Tea Station

ALL INCLUSIVE PREMIUM OPEN BAR

CHALLAH AND WINE FAMILY BLESSING

~ENHANCEMENTS~

THE CHOCOLATE INDULGENCE ROOM

Hershey Kisses, Rich Chocolate Brownie Shots topped with Whipped cream,
Gourmet Mini Cupcakes, Macaroons and Cannolis
\$8.00 per person

TACO BAR

Choice of Two:
Chicken, Vegetable, Beef or Shrimp
served in Hard and Soft Shells.
Served with a Variety of Toppings
\$8.00 per person

CHILLED RAW BAR - MP

SUSHI STATION - MP

Chef's Choice of an Assortment of Sushi Rolls

PHILLY PHILLY STATION

Mini Philadelphia Soft Pretzels, Mini Hot Dogs, Mini Cheesesteaks
\$8.00 per person

PERSONALIZED ICE SCULPTURE

(pricing for personalized ice sculptures varies based on design)

MARTINI BAR ADD ON

\$5.00 per person

On Site Service - \$1,500

(available for 1 hour)

Can be held in our Grande Ballroom or Outside at our Pergola

MAKE YOUR CHILD'S MILESTONE
UNFORGETTABLE AT RAMBLEWOOD
COUNTRY CLUB

CONTACT: GABRIELLE PINTO —
GABRIELLE@RAMBLEWOODCC.COM

DIETARY NOTES: VEGETARIAN, VEGAN &
GLUTEN-FREE OPTIONS AVAILABLE
UPON REQUEST

KOSHER MEALS CAN BE ARRANGED FOR
YOUR GUESTS WHO REQUIRE THEM

ALL PRICES ARE SUBJECT TO 23% SERVICE CHARGE AND NJ STATE SALES TAX.