



ORANGE LAWN
TENNIS CLUB
FOUNDED 1880



YOUR DAY, YOUR WAY | CELEBRATE AT OLTC

Prepared by Chef Ivan Villanueva

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Our beautifully renovated facility offers you the exceptional food and service that only a private country club can give in a relaxing, boutique atmosphere where the day is all about you.

CELEBRATION INCLUDES

Cocktail Hour

Five hours top-shelf open bar service
Butler-style passed hors d'oeuvres (six)
Three signature stations (one display, two action)

Dinner

Three-course dinner
Custom-printed menus
Champagne Toast

Dessert

Butler-passed creative delights (six)
Coffee & Tea Service



COCKTAIL HOUR

Butler Service Hors d'oeuvres (choose six)

Have more than six favorites? Select additional passed hors d'oeuvres (per person/price increase)

Cold Hors d'oeuvres (choose 3)

- ☐ Fig w/Roquefort & balsamic glaze ☼
- ☐ Watermelon & gazpacho shooters
- ☐ Watermelon & feta skewers
- ☐ Roasted eggplant bruschetta
- ☐ Stuffed cherry tomatoes w/burrata ☼
- ☐ Deviled eggs w/microgreens
- ☐ Tuna tartare spoons
- ☐ Tequila lime shrimp ceviche martini ☼
- ☐ Lobster salad votive
- ☐ Smoked salmon blinis
- ☐ Potato pancake w/smoked salmon
- ☐ Shrimp scampi bruschetta
- ☐ Teriyaki tuna w/crispy wonton
- ☐ Shrimp cocktail
- ☐ Prosciutto wrapped shrimp
- ☐ Mini tuna poke bowls ☼
- ☐ Deviled crab over dried apple chip
- ☐ Salmon tartare crisp
- ☐ Beef tartare w/basil oil & goat cheese
- ☐ Beef carpaccio wrapped asparagus

Hot Hors d'oeuvres (choose 3)

- ☐ Vietnamese vegetable spring rolls
- ☐ Gruyere & artichoke tart ☼
- ☐ Petite Gruyere grilled cheese & tomato soup
- ☐ Porcini potato pancake
- ☐ Crispy arancini rice balls
- ☐ Mini polenta cake w/truffle confit & microgreens
- ☐ White truffle mac & cheese
- ☐ Mini lobster cake w/basil aioli
- ☐ Crispy coconut shrimp
- ☐ Scallops wrapped in bacon
- ☐ Mini Maryland crabcakes
- ☐ Shrimp or chicken edamame dumplings
- ☐ Mini chicken & waffles w/ honey drizzle
- ☐ Chicken parmesan slider
- ☐ Sesame chicken lollipops
- ☐ Teriyaki skewers (chicken or beef) ☼
- ☐ Petite corned beef reuben
- ☐ Mini beef sliders
- ☐ Mini Kobe open-faced cheesesteak
- ☐ Ribeye spring rolls w/Peter Luger aioli
- ☐ Beef tenderloin crostini
- ☐ Mini tacos (chicken | fish | beef) ☼
- ☐ OLTC cocktail franks in puff pastry w/deli mustard ☼

☼ *Chef Ivan's Recommendation*



DISPLAY STATIONS

Choose One

Traditional Tuscan Table ☁

An artfully-designed display featuring a rustic assortment of dry-cured Italian salami and prosciutto.

The cheese board includes an imported assortment asiago, pecorino, parmigiano reggiano and provolone.

The antipasto features a delightful mix of grilled vegetables including roasted peppers, grilled artichokes, stuffed cherry peppers, roasted portobello mushrooms, a variety of marinated olives, and Caponata salad.

The table also showcases assorted strombolis, artisan bread (including focaccia, crostini, and garlic breadsticks) accompanied by fresh tomato, mozzarella and basil, as well as fresh melon wrapped in prosciutto.

Mediterranean Mezze Station

An abundantly impressive offering that always gets rave reviews.

This station features a variety of skewers (lemon chicken, rosemary lamb, and grilled vegetable) accompanied with a variety of dips including hummus, baba ghanoush, marinated imported feta cheese, pita chips, and crostini.

Also included are our house-baked spanakopita pies, stuffed grape leaves, Israeli vegetable couscous, tabbouleh salad, and Israeli salad along with our mouthwatering falafels featuring our Chef's special tzatziki sauce and Greek pita.

Poke Station

A crowd favorite featuring ahi tuna, shrimp or salmon, brown rice, edamame, carrots, pickled ginger, seaweed salad, avocado, scallions, and tobiko caviar

OLTC Deli Station

Inspired by neighboring old-world Jewish delicatessens, this station features corned beef, pastrami, rye bread, pickles, slaws, and a variety of mustards

"A Taste of Home" Station

Comfort food at it's finest featuring Southern-style BBQ beef, buffalo chicken wings, Grandma's traditional veal & ricotta, and Mediterranean lamb. All served with a variety of sauces and miniature slider rolls.

☁ *Chef Ivan's Recommendation*



ACTION STATIONS: CHEF & ATTENDANT

Choose Two

Asian Stir Fry Station

Featuring Mongolian-style stir fry (beef, chicken, shrimp), lettuce wraps, steamed bao buns, boneless spare ribs, and scallion fried rice. Served with mini Chinese containers and chopsticks.

Home Comfort Food

Our take on America's favorite comfort food featuring a variety of breads (rye, 5-grain, and sourdough) served with a choice of soup shooters (roasted butternut squash, wild mushroom bisque, or tomato basil). Assorted grilled cheese including Buffalo shredded chicken & Monterey Jack, five-cheese, pulled BBQ beef brisket, cheddar & sweet onion, and prosciutto, fresh mozzarella & apricot.

☁ A Taste of Mexico

Chef Ivan's Specialty!
A variety of mini tacos (grilled vegetables, beef, and oriental chicken) with a homemade guacamole bar, crispy tortilla chips, nacho cheese, black beans and, of course...tequila!

☐ **Add Mexican Street Corn**
(Additional \$5/person)

Roasted corn on the cob, cotija cheese, tajin seasoning, scallions, crema, onions, jalapenos, and limes.

Peking Duck & Dumpling Bar

A taste of Asia featuring steamed & fried chicken dumplings, edamame & shrimp dumplings with oriental dipping sauces. Moo Shu pancakes with duck, scallion, and hoisin sauce.

Pasta Station (Sauteed To-Order)

Pastas (choose 3)

- ☐ Farfalle
- ☐ Orecchiette
- ☐ Penne
- ☐ Fusilli
- ☐ Agnolotti
- ☐ Cheese Ravioli
- ☐ Mushroom Ravioli

Sauces (choose 2)

- ☐ Vodka
- ☐ Bolognese
- ☐ Butter Sage
- ☐ Pomodoro
- ☐ Pesto
- ☐ Shrimp & Sun Dried Tomato
- ☐ Carbonara
- ☐ Spinach & Tomato

☁ *Chef Ivan's Recommendation*



ACTION STATIONS: CHEF & ATTENDANT

Carving Station

Served with assorted artisan breads & condiments
(choose one)

- ☐ Everything Crusted Ahi Tuna
- ☐ Miso Glazed Atlantic Salmon
- ☐ Freshly roasted Crisp Skin Turkey Breast
- ☐ Pork Tenderloin w/Apricot Chutney
- ☐ **Add Another Carving Option**
(Additional \$10/person)
- ☐ Brooklyn Style Pastrami
- ☐ Texas Style Smoked Beef Brisket
- ☐ Skirt Steak w/Chimichurri Sauce
- ☐ Tomahawk Steak (additional charge based on market pricing)

ACTION STATION ENHANCEMENTS

*Sushi Station**

Traditional chef-attended sushi & sashimi station

*Pho Station**

A taste of the most popular Vietnamese food featuring a variety of noodles (lo mein, soba & cellophane), broths (vegetable ginger, chicken & beef) and an assortment of toppings including chicken, beef, shrimp, tofu, peppers, edamame, broccoli, bok choy, carrots, bean sprouts, scallions, shiitake mushrooms & mustard greens.

*Raw Bar**

Designed over iced platters featuring raw bar with colossal shrimp, seasonal oysters, and little neck clams. Snow or crab claws at additional charge based on availability and market pricing.

**Subject to market pricing*



CELEBRATION DINNER

Your dinner includes a champagne toast, salad course, and choice of two entrees accompanied by fresh seasonal sides, dinner rolls, dessert, coffee & tea

Salad Course (choose one)

- ☐ Baby spinach & roasted pear salad with candied pecans, frisee, radicchio, Maytag blue cheese, and balsamic pear vinaigrette
- ☐ Baby kale & radicchio salad with grilled mango, avocado, strawberries, roasted pistachios, tomatoes, and agave citrus vinaigrette
- ☐ Signature Caesar with grilled baby romaine spears, Parmigiano Reggiano cheese, Caesar dressing & anchovy garnish
- ☐ Burrata & asparagus with romaine, frisee, radish, heirloom tomato, basil, and classic vinaigrette
- ☐ Mixed green salad with roasted beets, crumbled goat cheese, asparagus tips, orange segments, carrots, and white balsamic basil vinaigrette



Entree Selections

(guests choice of two)

Chef's Picks

- ☐ Branzino with tomato, capers, kalamata olives, tri-colored fingerling potatoes, and roasted asparagus
- ☐ Filet Mignon with coffee rub or Montreal Seasoning served with bourbon-whipped sweet potato and sweet stem caulilini

Fish

- ☐ Atlantic Salmon | grilled, broiled or cedar plank
- ☐ Chilean Sea Bass | plain or miso glaze
- ☐ Halibut | roasted or broiled
- ☐ Branzino

Meat

- ☐ Wood Fire Chicken
- ☐ Braised Boneless Short Ribs
- ☐ Filet Mignon
- ☐ Lamb Chops*
- ☐ NY Sirloin*

*Enhancement | Market pricing increase per person.

Silent vegetarian meal available upon request.



DESSERTS

Life's too sweet to have just one

Dessert Station (choose one)

Traditional

Bananas Foster & mini pickups

Carnival

Cotton candy, popcorn, hot pretzel bites, funnel cake, and assorted candy

Ice Cream Bar

OLTC Signature Chipwich with assorted toppings, mini waffles, brownies & sweet sauces

Carousel of Cakes

Five whole cakes, sliced to order

Coffee & Tea Bar

Served with cordials, pastries, and cookies

Gluten-Free & Sugar-Free
Desserts Available Upon
Request

Passed Desserts (choose six)

- ☐ Mini crème brulee
- ☐ Petite root beer floats
- ☐ Petite creamsicle floats
- ☐ Mini gelato or sorbet cones
- ☐ Cookies & Milk (bite-size cookies served with a shooter of milk)
- ☐ Mini black & white cookies
- ☐ Assorted macarons
- ☐ Cake pops (red velvet, funfetti & chocolate)
- ☐ Mini zeppoles
- ☐ Fried or chocolate-covered Oreos
- ☐ Mini s'mores
- ☐ Warm mini pretzels with beer cheese sauce
- ☐ Mini Chipwiches
- ☐ Fruit Skewers (fresh & chocolate-dipped)
- ☐ Lemon Meringue or Key Lime bites
- ☐ Chocolate mousse tarts
- ☐ Churros
- ☐ Tiramisu bites
- ☐ Chocolate cup with peanut butter mousse
- ☐ Cafe Patron or Coconut Tequila Shooter

Best of Both Worlds

Six passed desserts + One Station (add \$12/person)





PRICING

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
NON-HOLIDAYS \$150/person				\$185/ person	\$205/ person*	\$165/ person

All food & beverage is subject to a 23% banquet charge and NJ sales tax

*Minimum guarantee of 125 adults

Preferred pricing for Orange Lawn Tennis Club members (10% discount)

PARTY ENHANCEMENTS

The After Party in the 1880 Lounge

1 Hour | \$1,800

Includes wine, beer, soft drinks, and signature after-party cocktail (to be selected)

Get Ready with us

\$2,500 | Starting at 10:00 am

Includes use of bridal suites, continental breakfast & lunch, beverages throughout the day, and personal attendants for bride & groom

Additional Services

- ☐ **Extra Bar Setup** | Over (2) \$6/person
- ☐ **Vendor Meals** | Half-price/person
- ☐ **Valet Fee** | \$750 (up to 100 guests)
- ☐ **Beverages Served Prior to Event** are charged on consumption
- ☐ **Party Extension** | \$1,500/half hour
- ☐ **Ceremony Charge** | \$2,000

For questions or more information, contact Stefanie Peters at
stefanie@orangelawn.com





MITZVAH CELEBRATION



\$205 PER ADULT
\$90 PER CHILD

Pricing does not include tax or gratuity

Hors d'oeuvres (choose five)

- ☐ Mini slider burgers
- ☐ Beef cocktail franks in puff pastry
- ☐ Spring rolls
- ☐ Mozzarella sticks
- ☐ Chips & guacamole
- ☐ Vegetable potstickers
- ☐ Chicken potstickers
- ☐ Pizzas (plain or w/toppings)
- ☐ Latkes
- ☐ Hot salted pretzels
- ☐ Mac & Cheese bites
- ☐ Cheese quesadillas
- ☐ Chicken quesadillas
- ☐ Nachos w/salsa & guacamole

Dessert

Make Your Own Sundae Bar

Choice of ice creams with a variety of toppings, served with chocolate chip cookies, brownies & fresh fruit

Dinner (Traditional or Asian-Inspired)

Traditional (choose five)

- ☐ Garden salad
- ☐ Caesar salad
- ☐ Mini beef sliders
- ☐ Petite Philly cheesesteak
- ☐ Shoe string fries
- ☐ Sweet potato fries
- ☐ Chicken fingers
- ☐ Sweet corn dogs
- ☐ Mac & Cheese
- ☐ Penne alla vodka
- ☐ Vegetable du jour

Asian-Inspired

Served in Chinese food containers

- ☐ Ramen noodle bar
- ☐ Vegetable lo mein
- ☐ Sesame chicken
- ☐ Chicken & vegetable dumplings
- ☐ Beef & vegetable stir fry

Rice (choose one)

- ☐ Fried rice
- ☐ White rice

Many other selections are available and we are happy to design the buffet with your child's favorites