



HORS D'OEUVRES, ENHANCEMENTS AND STATIONS



PERFECT CATERED AFFAIRS
for on & off-site events

PRICES INCLUDE SERVICE CHARGE, BUT EXCLUDE SALES TAX
SUBJECT TO CHANGE

123 MONMOUTH ROAD (RT. 71N), WEST LONG BRANCH, NJ 07764
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*A COLLECTION OF UNIQUE OFF-SITE VENUES
...CATERED BY BRANCHES!*

SANDY HOOK

Waterfront Special Events at the Historic Fort at Sandy Hook

PARLOR GALLERY & ART629

*Eclectic art galleries on Cookman in Asbury Park.
Events for up to 150 people.*

TWO RIVER THEATER

*Very special events take on a dramatic quality
when held at Red Bank's Two River Theater Company*

CHATEAU INN - SPRING LAKE

*Warm dining room accommodates up to 60 guests.
Guest rooms available*

SICA - LONG BRANCH

SHORE INSTITUTE FOR CONTEMPORARY ART

*Modern Interior complemented by revolving artwork
Accommodates 100-150*

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Guest Comments & Awards

THE SITE IS BEAUTIFUL. EVERYONE THAT WORKS THERE IS VERY HELPFUL AND ATTENTIVE. IT HAS BEEN FOUR MONTHS AND PEOPLE ARE STILL TELLING US HOW GREAT THE FOOD WAS AT OUR WEDDING. WE WENT WITH THE COCKTAIL RECEPTION...THIS OPTION ALLOWED OUR GUESTS TO GET AS MUCH OR AS LITTLE FOOD AS THEY WANTED AND MADE GREAT FOR MINGLING. ALSO, THE ROOMS ARE BEAUTIFUL AND NEUTRAL SO THE COLORS YOU ARE USING WILL LOOK GREAT!

*DAYNA
WEDDING WIRE REVIEW*

WE JUST WANTED TO DROP YOU A LETTER TO SAY THANK YOU FOR SUCH A WONDERFUL JOB...YOU WERE SO VERY HELPFUL DURING A STRESSFUL TIME. EVERYBODY RAVED ABOUT OUR WEDDING. WHAT A PERFECT DAY, WHAT A BEAUTIFUL COCKTAIL HOUR, THE FOOD WAS GREAT, AND THE VIENNESE TABLE WAS OVER THE TOP... WE CANNOT THANK YOU ENOUGH...IT WAS REALLY THE BEST NIGHT OF OUR LIVES.

DANA & ANTHONY PRATOLA

THANK YOU SO VERY MUCH FOR ALL OF THE TIME AND HARD WORK THAT YOU DEDICATED TO US. WE HAD A PERFECT WEDDING DAY. OUR GUESTS RAVED OVER THE FOOD AND SERVICE. WE ARE SO HAPPY THAT WE SELECTED YOUR VENUE AS THE BANQUET HALL. WE WILL NEVER FORGET OUR EVENT AND ALWAYS RECOMMEND YOUR VENUE AND CATERING TO ALL OF OUR FAMILY, FIRENDS AND COLLEAGUES!

JENN & TOM HARRIS

THIS EVENT EXCEEDED OUR EXPECTATIONS. OUR GUESTS HAVE SAID THINGS LIKE "IT WAS THE BEST DINNER PARTY I EVER ATTENDED". PLANNING, DETAILS AND CLEAN-UP WERE PERFECT. THE FOOD WAS DELICIOUS.

*KIM WIDENER
OFF-SITE EVENT
RUMSON, NJ*

Hors d'oeuvres Packages

BRANCHES IS KNOWN FOR THE QUALITY OF OUR HAND-MADE HORS D'OEUVRES

STATIONARY COLD HORS D'OEUVRES

VEGETABLE CRUDITÉ ARTFULLY DISPLAYED
Served with dipping Sauce

IMPORTED AND DOMESTIC CHEESE DISPLAY

FRESH SEASONAL ARRAY OF FRUIT IN GRAND MARTINI GLASSES

FOR ONE HOUR

TWO SELECTIONS...\$6 PER PERSON

ALL THREE SELECTIONS...\$8 PER PERSON

\$2.50 PER ADDITIONAL HALF HOUR



BUTLER-PASSED HORS D'OEUVRES

A SELECTION OF EIGHT HOMEMADE BUTLER- PASSED HORS D'OEUVRES
PLUS TWO COMPLIMENTARY CHEF'S SELECTIONS
SERVED CONTINUOUSLY AND UNLIMITED FOR A FULL HOUR

\$13 PER PERSON

\$7 EACH ADDITIONAL HALF-HOUR



COMBINATION PACKAGE

STATIONARY AND BUTLER- PASSED HORS D'OEUVRES FOR ONE HOUR

\$19 PER PERSON

\$7 EACH ADDITIONAL HALF-HOUR

Hors d'oeuvres Menu

≈ MEAT ≈

SPICY CAJUN CHICKEN SKEWERS

STEAMED CHICKEN DUMPLINGS ~ HOISIN

CHICKEN TERIYAKI SKEWERS

CRISPY CHICKEN WONTONS

BEEF AND TRUFFLE TARTS

SEA SCALLOPS WRAPPED IN BACON

MINI BEEF WELLINGTON

COCKTAIL FRANKS

CRISPY BEEF EMPANADAS

SESAME BEEF SATAY

MINI BURGERS (CHEDDAR, BLEU CHEESE ETC.)

MINI CORN DOGS ON-A-STICK

DELI ROLLS (TURKEY, PASTRAMI, CORNED BEEF)
WRAPPED IN PUFF PASTRY,
WITH MUSTARD-HORSERADISH DIP

CHICKEN CORDON BLUE CRISPS

COCONUT CHICKEN

MINI SHEPARD'S PIE

COCKTAIL MEATBALLS IN BBQ OR MARINARA

MINI CHICKEN DUMPLINGS

SESAME BEEF SATAY

ASIAN HOT & SOUR CHICKEN BALLS

BACON, BRIE AND ONION TARTE

TENDERLOIN & BLUE CHEESE BRUSCHETTA

BEEF TENDERLOIN CROSTINI WITH
MUSHROOM PESTO

CRISPY CHICKEN AND GOAT CHEESE
DUMPLING WITH HERBED OIL

LAMB CHOPS (ADD \$4 PER PERSON)

≈ VEGETARIAN AND DAIRY ≈

BAKED BRIE WITH RASPBERRY

BRUSCHETTA WITH MOZZARELLA & BASIL

MINI QUESADILLAS

FILLO & ARTICHOKE TARTLETTES
WITH GOAT CHEESE

PORCINI MUSHROOM TARTS TOPPED
WITH GOAT CHEESE & FONDUE

SWEET POTATO FRIES (IN CONES) WITH
LEMONGRASS AND PESTO DIPPING CONDIMENTS

TOASTED CHEESE RAVIOLI WITH MARINARA

VEGETABLE SPRING ROLLS WITH PLUM SAUCE

BOCCONCINI MOZZARELLA SKEWERS
WITH TOMATO & BASIL

BRUSCHETTA ON GARLIC CROSTINI

GORGONZOLA, SUN-DRIED TOMATO
AND BLACK PEPPER CROUSTADE

~ SEAFOOD ~

SHRIMP SHOOTERS

LOBSTER BISQUE DEMI-TASSE

MINI CRAB CAKES

TEQUILA LIME SHRIMP MINI TACOS

SCALLOPS WITH LOBSTER-TRUFFLE SAUCE

SHRIMP TEMPURA

SHRIMP AND CORN CAKES

GOURMET POTATO SKINS WITH
SMOKED SALMON AND GOAT CHEESE
OR...CRAB AND SPINACH

SCALLOPS TASTING SPOON WITH
CORN~TRUFFLE COMPOTE

SWEET & SOUR SHRIMP

SEA SCALLOPS WRAPPED IN BACON

SPICY SHRIMP TOSTITOS

WASABI SALMON TARTARE

STUFFED MUSHROOMS (CRABMEAT)

SHRIMP & SCALLOP CEVICHE (SPOONS)

CRAB QUESADILLAS

SEA SCALLOPS STUFFED WITH LOBSTER MOUSSE

BABY SHRIMP WITH TOMATO JAM
ON A HOMEMADE TORTILLA CRISP

SHRIMP SHUMAI (OPEN-FACED DUMPLING)

“We actually have guests thanking us for inviting them to the wedding because the food was so great! I have to say that the service we received exceeded our expectations in every way.” ~Christine & Mark



“Our daughter’s wedding reception on September 30th was above our expectations! The presentation, the staff, the food were first class in every way. We thank you for making one of the most important days of our lives perfect.” ~Donna & Lew (parents of the bride)

CHEF'S TABLE ~ SILVER CHAFING DISHES

MINIMUM 75 GUESTS

PENNE PASTA PREPARATIONS...CHOOSE FROM:

PRIMAVERA WITH VEGETABLES, GARLIC, HERBS, WHITE WINE AND ROMANO CHEESE

CLASSIC PENNE ALLA VODKA SAUCE

MUSHROOMS, ROASTED RED PEPPERS, GARLIC, WHITE WINE AND AROMATICS

BROCCOLI ALFREDO (RICH CREAM SAUCE WITH CHEESE)

TOASTED RAVIOLI WITH MARINARA

MEATBALLS IN MARINARA SAUCE OR SWEDISH STYLE

GINGERED BEEF STIR-FRY, ASIAN STYLE

ITALIAN SAUSAGE WITH ROASTED PEPPERS

MINI TACOS & MINI QUESADILLAS

CHINESE VEGETABLE & CHICKEN STIR-FRY

MEDALLIONS OF CHICKEN MARSALA OR PICCATA

SEAFOOD, CHICKEN OR BROCCOLI CREPES

CALAMARI FRA DIAVOLO

SHRIMP SCAMPI-STYLE

SHRIMP POACHED IN COCONUT MILK WITH LEMONGRASS

TEMPURA VEGETABLES

SWEET POTATO FRIES WITH ASSORTED DIPPING SAUCES

GRILLED PORTABELLO MUSHROOMS WITH LEMON AND FRESH HERBS

SPRING ROLLS WITH PONZU (CITRUS-SOY) SAUCE

COUSCOUS WITH RAISINS, OLIVES AND LEMON ZEST

STEAMED VEGETABLES WITH TARRAGON AIOLI



ONE SELECTION FROM ABOVE FOR ONE-HOUR COCKTAIL HOUR

TWO SELECTIONS FROM ABOVE

\$9.50 for one hour

THREE SELECTIONS FROM ABOVE

\$12.50 for one hour

FOUR SELECTIONS FROM ABOVE

\$15.00 one hour

FIVE SELECTIONS FROM ABOVE

\$17.00 one hour

\$5.00 per person ~ \$3.50 per person, for each additional half-hour

Attended Stations ~ One Hour

\$135 PER ATTENDANT FEE ADDITIONAL

75 GUEST MINIMUM



CARVING STATION

SIRLOIN OF BEEF ~ ROAST TURKEY ~ LEG OF LAMB ~ BONE-IN HAM ~ RIB-EYE OF BEEF

WHOLE BEEF TENDERLOIN ~ \$2.00 ADDITIONAL

~ \$5 PER PERSON FOR ONE SELECTION

~ \$7 PER PERSON FOR TWO SELECTIONS

~ \$9.50 PER PERSON FOR THREE SELECTIONS

MASHED POTATO BAR

RICH, HOMEMADE BLEND OF YUKON GOLD POTATOES AND SWEET POTATOES

CONDIMENTS INCLUDE SOUR CREAM, BUTTER, CRUMBLIED BACON, DICED SCALLIONS,

SAUTÉED MUSHROOMS, BLEU CHEESE, SALSA

~ \$5.50 PER PERSON

WOK STATION

BOK CHOY, WATER CHESTNUTS, MUSHROOMS, CABBAGE, CARROTS. CHICKEN AND BEEF SAUTÉED IN A GINGER-TERIYAKI SAUCE AND SERVED OVER LO MEIN IN CHINESE TO-GO BOXES WITH CHOP STICKS

~ \$6 PER PERSON WITH BEEF AND CHICKEN

~ \$4 PER PERSON VEGETABLES AND TOFU

DIM SUM STATION

AN ARRAY OF CRISPY AND STEAMED CHICKEN, SHRIMP AND BEEF DUMPLINGS, PRESENTED IN BAMBOO STEAMER BASKETS WITH SHUMAI AND PONZU DIPPING SAUCES

~ \$6 PER PERSON

SATAY STATION

SKEWERED BEEF, SHRIMP AND LYCHEE NUTS, CHICKEN AND PINEAPPLE, SCALLOPS.

BRUSHED WITH SWEET AND SOUR GARLIC GLAZE AND SERVED ON SESAME-SCENTED RICE WITH CHILI

~ \$7 PER PERSON

MOO SHU PANCAKE STATION

THIN ORIENTAL PANCAKE FILLED WITH CHICKEN, BEEF, ASIAN VEGETABLES.

COOKED ON A SKILLET AND SERVED WITH AN ORANGE-HOISON SAUCE

~ \$6 PER PERSON

NEW YORK DELI STATION

HOT CORNED BEEF, PASTRAMI AND TURKEY WITH ON RYE, COLE SLAW

WHOLE GRAIN MUSTARD, HORSERADISH-MUSTARD, THOUSAND ISLAND DRESSING. WARM SAUERKRAUT.

~ \$6 PER PERSON

SCALLOP AND SHRIMP STATION

SEA SCALLOPS AND SHRIMP, SAUTÉED TO ORDER WITH GARLIC,
TOPPED WITH LOBSTER-CREAM AND SERVED WITH RISOTTO
~ \$7 PER PERSON

THEMED MAKI ROLL STATION

AN ASSORTMENT MAKI (LONG ROLLS IN SEAWEEED WRAPPER),
~ \$6 PER PERSON (3 PIECES PER PERSON)
~ \$8 PER PERSON (4 PIECES PER PERSON)
~ INDIVIDUAL SUSHI \$4/PIECE

SALAD STATION

CAESAR: CRISP ROMAINE TOSSED WITH HOMEMADE DRESSING,
CROUTONS AND SHAVED ROMANO CHEESE
FLORIDA: ROMAINE, GRAPEFRUIT AND ORANGE SEGMENTS, SUGAR-TOASTED PECANS,
HONEY-POMEGRANATE DRESSING
APPLE WALNUT: FIELD GREENS TOSSED WITH ROASTED WALNUTS
AND SLICED GRANNY SMITH APPLES WITH RASPBERRY VINAIGRETTE
~ \$5 PER PERSON

PASTA STATION

PENNE PASTA TOSSED WITH INGREDIENTS SAUTÉED IN OLIVE OIL
(GARLIC, MUSHROOMS, TOMATOES, ONION, PEPPERS, ARTICHOKE HEARTS),
THEN FINISHED WITH YOUR CHOICE OF SAUCE AND TOPPED WITH
FRESHLY-GRATED PECORINO-ROMANO OR BOLOGNESE.

SELECT TWO SAUCES:

MARINARA, ALFREDO, OR VODKA SAUCE
~ \$5.50 PER PERSON

RISOTTO STATION

RISOTTO MADE TO ORDER WITH BABY SHRIMP, SCALLOPS, PEAS, CHEF'S VEGETABLES AND WILD MUSHROOMS,
GRATED PECORINO-ROMANO GORGONZOLA, AND ASIAGO CHEESE.
~ \$5 PER PERSON

TUSCAN TAVOLA ITALIA ANTIPASTO

ROASTED GARLIC BULBS, IMPORTED SHARP PROVOLONE, FRESH BOCCONCINI MOZZARELLA, SOFT PECORINO,
PROSCIUTTO, SPICED CAPICOLA HAM, GREEN & BLACK OLIVES, MARINATED MUSHROOMS,
MARINATED ARTICHOKE HEARTS, ROASTED RED PEPPERS, GRILLED MARINATED VEGETABLES AND PORTOBELLO,
TUSCAN BREADS WITH HERB-INFUSED EXTRA-VIRGIN OLIVE OIL AND ASSORTED DIPPING SPREADS;
~ \$ 7,50 PER PERSON

CALIFORNIA GRILLE STATION

SPLIT HOT DOGS ON SOFT POTATO ROLLS, HAMBURGER "SLIDERS"
WITH CHEDDAR, SWISS AND GORGONZOLA CHEESE, SERVED WITH KETTLE CHIPS.
BARBEQUE, PESTO AND HONEY-MUSTARD DIPS/CONDIMENTS.
~ \$6 PER PERSON

Other Enhancements

(NO ATTENDANT FEE)

ICE CARVINGS

DESIGNED ESPECIALLY FOR YOU

~ \$450 PER SINGLE BLOCK

MARTINI OR COSMOPOLITAN LUGE

YOUR FAVORITE LIBATION,

POURED THROUGH AN ICE CARVING AND INTO CHILLED GLASSES

~ \$4.50 PER GUEST OVER 21 (PLUS ICE SCULPTURE - \$450 PER STANDARD BLOCK)

CHILLED SEAFOOD BAR ~ THE OCEAN FEST

DUE TO FLUCTUATION IN SEASONAL MARKET PRICES, WE WILL QUOTE YOUR PRICE BASED ON THE DATE OF YOUR EVENT, WITHIN THE FOLLOWING PRICE RANGES.

AN UNLIMITED ARRAY OF SEAFOOD... RAW OYSTERS AND CLAMS ON THE HALF SHELL, PEELED SHRIMP, CRAB CLAWS, ALASKAN KING CRAB LEGS, AND SMOKED DELICACIES INCLUDING WHITING, SABLE AND SALMON. STEAMING TUREEN OF NEW ENGLAND OR MANHATTAN CLAM CHOWDER.

Dipping Sauces include Mignonette, Vodka Crème Fraiche, Horseradish-Cocktail, Dill Mustard

\$19 TO \$29 PER PERSON FOR ONE HOUR (SEASONALLY ADJUSTED)

\$8 - \$12 ADDITIONAL PER EXTRA HALF-HOUR

OR, ORDER BY THE PIECE

RAW OYSTERS ON THE HALF SHELL.....	\$2 TO \$3
RAW MIDDLE NECK CLAMS ON THE HALF SHELL.....	\$1.50 TO \$2
CHILLED SHRIMP MEDIUM.....	\$2.25 TO \$3
CHILLED SHRIMP COLOSSAL.....	\$4 TO \$5.50
SNOW CRAB CLAWS.....	\$3 TO \$5
HALF CHILLED LOBSTER.....	\$10 TO \$15

BREW-PUB SAMPLER

Five assorted handcrafted beer and ale, served in sampler glasses

\$5 per guest over 21

ATTENDED GELATO AND SORBET BAR

MANGO AND RASPBERRY SORBET PLUS VANILLA BEAN AND CHOCOLATE GELATO.

~ \$3.50 PER PERSON

ATTENDED ICE CREAM SUNDAE BAR

VANILLA AND CHOCOLATE ICE CREAM WITH CHOCOLATE AND BUTTERSCOTCH SAUCES, M & M's, GUMMY BARS, SPRINKLES, CHOCOLATE SHAVINGS, WHIPPED CREAM

~ \$5 PER PERSON

TABLESIDE MINI VIENNESE

AN ASSORTMENT OF ELEGANT BITE-SIZED DESSERTS

~ \$5 PER PERSON

DESSERT BUFFET

A DELICIOUS VARIETY OF TEN PICK-UP DESSERTS SELECTED BY OUR CHEF.

SOME CHOICES INCLUDE GOURMET DESSERT BARS (LEMON, HEATH BAR, CHOCOLATE-COCONUT)

MACAROONS ~ MINI CANNOLIS ~ CHEESECAKE

FRESH CHOCOLATE CHIP AND MACADAMIA ~ WHITE CHOCOLATE CHIP COOKIES

CARROT CAKE ~ CHOCOLATE MOUSSE ~ ASSORTED CAKES, TORTES

~ \$7 PER PERSON

ATTENDED VIENNESE TABLE

~ \$9.00 PER PERSON (NO ATTENDANT FEE)

FOR THE ULTIMATE IN SWEET PLEASURE

A DELICIOUS VARIETY SELECTED BY OUR CHEF. SOME CHOICES INCLUDE:

NEW YORK STYLE CHEESECAKE ~ CARROT CAKE WITH CREAM CHEESE FROSTING

CHOCOLATE TRILOGY (FUDGE SOAKED IN COFFEE LIQUEUR, BUTTER CREME FROSTING)

FRENCH APPLE TART WITH A LIGHT APRICOT GLAZE ~ TIRAMISU ~ CHOCOLATE MOUSSE CAKE

GOURMET DESSERT BARS (LEMON, HEATH BAR, CHOCOLATE-COCONUT)

COCONUT MACAROONS ~ MINI CANNOLIS ~ CHEESECAKE

CHOCOLATE-DIPPED MACADAMIA WHITE CHOCOLATE CHIP AND DARK CHOCOLATE CHIP COOKIES

CHOCOLATE MOUSSE

CHOCOLATE-COVERED STRAWBERRIES ~ CHOCOLATE TRUFFLES

ATTENDED BANANAS FOSTER STATION

SLICED BANANAS SAUTÉED WITH BUTTER AND BROWN SUGAR,

FLAMED WITH RUM AND BANANA LIQUEUR AND SERVED OVER VANILLA ICE CREAM

~ \$5 PER PERSON

ATTENDED CORDIAL CART

A DISPLAY OF LIQUEUR, BRANDY AND AFTER-DINNER CORDIALS PRESENTED TO YOUR GUESTS

~ \$4 PER PERSON

FLAVORED COFFEE BAR (ATTENDED)

OFFERING REGULAR AND DOUBLE-STRENGTH COFFEES

ELEGANTLY ENHANCED WITH TAHITIAN-VANILLA WHIPPED CREAM,

SHAVED CHOCOLATE, CINNAMON AND AN ASSORTMENT OF FLAVORED NON-ALCOHOLIC SYRUPS

~ \$3 PER PERSON

INTERNATIONAL COFFEE BAR WITH FLAVORED SYRUPS & AFTER DINNER LIQUEURS

~ \$4.50 PER PERSON WITH BRANDY AND LIQUEURS

CHOCOLATE-COVERED STRAWBERRIES (IN SEASON)

...DIPPED IN BELGIAN DARK OR MILK CHOCOLATE

~ \$3 EACH

CAPPUCCINO AND ESPRESSO BAR

REGULAR AND DECAFFEINATED ESPRESSO. MONACHELLAS (ESPRESSO TOPPED WITH WHIPPED CREAM)
AND CAPPUCINO (FROTHED MILK)

INCLUDES ATTENDANT

~ \$4.50 PER PERSON

CHOCOLATE FOUNTAIN

CASCADING FOUNTAIN OF WARM CHOCOLATE WITH DIPPING ITEMS: FRESH PINEAPPLE, STRAWBERRIES
(IN SEASON), PRETZELS, CHOCOLATE CHIP COOKIES, AND MARSHMALLOWS.

~ \$5.50 FOR 100 PEOPLE - \$2.00 PER PERSON ADDITIONAL.

CANDY TABLE

PERSONALIZED SELECTION OF TRADITIONAL HARD AND SOFT CANDY ARRANGED IN A COLORFUL,
THEME-ORIENTED DISPLAY USING GLASS CYLINDERS, BOWLS AND VASES TO CREATE A SWEET BUFFET.

~\$395 FOR UP TO 50 PEOPLE

~ \$2.50 PER PERSON ADDITIONAL FOR GUEST COUNT OVER 50

COTTON CANDY

~ \$275 FOR UP TO 125 PEOPLE THEN \$2.00 PER PERSON ADDITIONAL.

POPCORN CART. MADE TO-ORDER

~ \$275 FOR UP TO 125 PEOPLE THEN \$2.00 PER PERSON ADDITIONAL.

HOT PRETZELS

~ \$275 FOR UP TO 125 PEOPLE THEN \$2.00 PER PERSON ADDITIONAL.

SNO CONES

~ \$275 FOR UP TO 125 PEOPLE THEN \$2.00 PER PERSON ADDITIONAL.

INTERMEZZO COURSE ~ LEMON SORBET

(SERVED IN A FLARED GLASS, OR TRAY-PASSED ON A FROZEN SPOON)

~ \$3.00 PER PERSON





WINE SERVICE

WE OFFER A VARIETY OF WINES THAT ARE OF EXCEPTIONAL VALUE AND HAVE RECEIVED ABOVE AVERAGE RATINGS FROM NATIONAL REVIEWS AND PERSONAL TASTING OF OUR OWN. IN ADDITION TO OUR WINE LIST, PLEASE ALLOW US TO MAKE OTHER MENU-COMPLEMENTING SUGGESTIONS. MANY WINERIES AND VINTAGES ARE AVAILABLE. PLEASE INQUIRE.

WINE CORKAGE

\$8 PER BOTTLE

PREMIUM BAR ENHANCEMENTS

ADD ALL PREMIUM BRANDS LISTED BELOW TO YOUR PACKAGE FOR \$8.00 PER PERSON OR

KETEL ONE & CAPTAIN MORGAN ON CONSUMPTION FOR \$3.50 PER COCKTAIL

GREY GOOSE, BOMBAY SAPPHIRE, JOHNNY WALKER BLACK ON CONSUMPTION FOR \$5.00 PER COCKTAIL

CHIVAS REGAL, GRAND MARNIER, REMY MARTIN, COURVOISIER V.S.O.P. ON CONSUMPTION FOR \$6.50 PER COCKTAIL

UNLIMITED SODA

\$4.50 PER PERSON PLUS TAX

VALET PARKING

\$175 PER VALET ATTENDANT (5 HOURS). A GENERAL AVERAGE IS \$3 - \$3.50 PER GUEST.

LINENS

SOLID COLOR

1	WHITE	13	BURNT ORANGE (NAPKINS ONLY)
2	IVORY	14	RED
3	SANDALWOOD	15	BURGUNDY
4	MAIZE (NAPKINS ONLY)	16	ORANGE (NAPKINS ONLY)
5	GOLD	17	LAVENDER (NAPKINS ONLY)
6	PEACH	18	PURPLE
7	PINK	19	SEA FOAM GREEN
8	DUSTY ROSE	20	TEAL (NAPKINS ONLY)
9	LIGHT BLUE	21	FOREST GREEN
10	ROYAL BLUE	22	CHOCOLATE BROWN
11	NAVY BLUE	23	GREY (NAPKINS ONLY)
12	RUST (NAPKINS ONLY)	24	BLACK

\$8.00 PER COLORED TABLECLOTH

\$0.50 PER NAPKIN

BRANCHES CHAIR COVERS

\$5.00 – PER IVORY CHAIR COVERS AND GOLD SHIMMER SASH

\$3.00 PER SASH FOR COLORED SASHES ON IVORY CHAIR COVERS

PLEASE INQUIRE ABOUT OTHER CHAIR COVERS OR SASHES IN DIFFERENT COLORS.



Guest Testimonials

OUR WEDDING DAY WAS PERFECT, NOT ONE DETAIL WAS OVERLOOKED! YOU WERE AMAZING THROUGH THE WHOLE PROCESS. WE ARE STILL GETTING COMPLIMENTS FROM OUR GUESTS. I WOULD HIGHLY RECOMMEND BRANCHES TO ANYONE LOOKING FOR A PERFECT PLACE TO CELEBRATE THEIR WEDDING DAY!

NICOLE JANEIRA
WEDDING AT BRANCHES
CLARK, NJ

MY FATHER-IN-LAW (MR. IMPOSSIBLE TO PLEASE) WAS SO HAPPY ON HOW EVERYTHING WENT THAT NIGHT, THAT HE ACTUALLY TOLD ME THAT HE WOULD NEVER WANT TO DO ANOTHER PARTY ANYWHERE ELSE BESIDES BRANCHES!

MY BEST ALWAYS,
TOM RAFAEL

MY HUSBAND AND I WOULD LIKE TO THANK YOU FOR MAKING OUR DAUGHTER'S WEDDING DAY EVERYTHING WE HAD HOPED FOR...IF IT WAS AT ALL POSSIBLE TO BE BEYOND EXCELLENT, IT WAS...WE WOULDN'T HESITATE TO RECOMMEND BRANCHES TO ANYONE SEARCHING FOR AN EVENT SITE. THANK YOU AGAIN FOR MAKING THE DAY MEMORABLE AND FANTASTIC FOR US.

SINCERELY,
MRS. ELAINE MAC FEE

OUR GUESTS WERE "WOW'D" BY THE ATTENTIVENESS AND POSITIVE ATTITUDE OF THE STAFF AND OF COURSE RAVED ABOUT THE FOOD. THE FACILITY AND THE WATERFALL GARDEN ARE ABSOLUTELY BEAUTIFUL...THANK YOU FOR HELPING US CELEBRATE ONE OF THE MOST WONDERFUL DAYS OF OUR LIVES.

VICKIE JACOBS
MOTHER OF THE BRIDE



ASBURY PARK PRESS
READERS' POLL AWARD
2006 ~ 2007 ~ 2008 ~ 2009
BEST OF THE BEST
2010
ONE OF THE BEST

123 MONMOUTH ROAD (RT. 71N), WEST LONG BRANCH, NJ 07764
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