

## **BAR/BAT MITZVAH PACKAGES**

### **Beverages**

Five Hour Open Bar Serving Premium Cocktails  
Domestic & Imported Beers  
House Wine

Assorted Mineral Waters and Soft Drinks

*\*Bar Package Does Not Include Frozen, Specialty or Cream Drinks*

Signature Drink Butler Passed Upon Arrival  
Wine Service with Entree

### **Displayed Together on the Buffet**

*Choice of 4*

Hot Artichoke and Spinach Dip  
Potato Pancakes, Apple Sauce  
Stuffed Shells  
Pierogies  
Eggplant Rollatini  
Herb Crusted Meatballs, Spicy Marinara  
Penne Pasta, Sauce Pomodoro, Alfredo or Vodka Sauce

### **Also Included:**

International and Domestic Cheese, French Breads and Crackers  
Garden Fresh Baskets of Crudités with Onion Dip

### **Butler Style Hors D'oeuvres:**

*Choice of 8*

Potato Knishes  
Miniature Pizza Bagels  
Smoked Salmon Canapés  
Mushroom Tart  
Spinach Quiche  
Grilled Zucchini Canapés

Smoked Salmon Napoleons  
Cocktail Franks in Blankets with Dijon Mustard  
Vegetable Egg roll with Plum Sauce  
Stuffed Mushroom Caps with Duxelle and Herbs  
Sesame Chicken with Peanut Dipping Sauce  
Spanakopita

### **Choice of One of the Following:**

#### **\*Ravioli Station**

*Choice of Two Raviolis & Two Sauces*

#### **Ravioli**

Cheese  
Mushroom  
Grilled Vegetable  
Chicken & Spinach  
Butternut Squash

#### **Sauce**

Sage Cream  
Pesto  
Vodka  
Marinara  
Pomodoro

#### **Mashed Potato Martini Bar**

Yukon Gold Potatoes, Garlic Red Bliss, Sweet  
Potato Served With Madeira Demi-Glace,  
Mushroom Sauce, Country Gravy, Sautéed  
Mushrooms, Chopped Chives, Cheddar Cheese,  
Sour Cream, Whipped Butter, Cinnamon and  
Brown Sugar and served in Martini Glasses

#### **\*Carving Station Choice of one**

Roast turkey with Gravy  
Pastrami  
Corned Beef

#### **Attractively Arranged Platters of:**

Smoked Salmon, Herring in Wine Sauce,  
Smoked Whitefish, Whitefish Salad,  
Traditional Condiments, Mini Bagels,  
Sliced Tomato, Shaved Onion, Chopped Egg  
White, Capers, Cream Cheese and Butter

**SIT-DOWN**

Challah

Champagne Toast

**Appetizers:**

*Choice of One*

Array of Seasonal Fruits and Berries with Coconut Dressing

Grilled Vegetables Tossed with Pasta, Herbed Olive Oil and Roasted Mushrooms

Spinach, Mushroom and Chicken en Croûte, Champagne Supreme Sauce

**Salad:**

*Choice of one*

Traditional Caesar Salad, Shaved Parmesan and Garlic Croutons

Green Salad with Asparagus, Oranges and Shaved Red Onions, Pepper Cream Dressing

Field Greens Salad, Red Onions and Carrots, Balsamic Vinaigrette

Arugula & Romaine Salad with Tomatoes, Olives & Croutons, Balsamic Vinaigrette

**Entrees:**

*Tablesides Choice of Two or a Gourmet Duet Plate*

*All Entrees Include Seasonal Fresh Vegetables and Freshly Baked Dinner Rolls and Butter*

Grilled Salmon Filet with Warm Cucumber Dill  
Beurre Blanc, Multi Grain Rice Pilaf

Medallion of Beef with Burgundy Mushrooms,  
Breast of Chicken on a Bed of Spinach with Potato  
Puree

Roast Breast of Chicken, Pecan Cornbread  
Stuffing Apricot Glaze, Shallot Sauce

Slow Roasted Prime Rib, Served Medium with  
Natural Au Jus

Penne Pasta with a Sauce of Roasted Mushrooms,  
Herbs and Tomato Topped with a Sautéed Chicken Breast

**Dessert:**

Custom Bar/Bat Mitzvah Cake

Trays of Assorted Italian Cookies, Pastries and Chocolate Dipped Strawberries  
Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

**Amenities:**

Valet Parking

*7% State Sales Tax and 20% Service Charge Additional*