

young adult buffet

for 25 to 120 children* \$39/per child



unlimited festive mock-tails

add \$3.00 per child

frozen non-alcoholic pina coladas
frozen non-alcoholic strawberry daiquiris
assorted soda selections
lemonade and iced tea
shirley temples

first taste (select 3)

mozzarella sticks with marinara
kosher pigs in blanket with honey mustard
mini chicken quesadilla
marinated teriyaki beef skewers
caribbean chicken bites

boneless buffalo tenders with blue cheese
southwest egg rolls
potato latkes with sour cream
nachos, salsa, guacamole, sour cream

dinner buffet (select 4)

chicken tenders with assorted dipping sauce
onion rings and french fries
assorted grilled pizzas
hamburger bar with lettuce, tomato, red onion, cheeses
taco bar with accompaniments

hot dogs with assorted toppings
homestyle macaroni and cheese
spaghetti and meatballs
caesar salad or **garden salad**
pasta station – primavera or bolognese

dessert

Make your own sundae bar including:

vanilla ice cream

assorted candies and toppings
hot fudge sauce
whipped cream

or:

custom specialty cake made by in-house pastry chef*

*Children only. Please see additional menus for adult choices and pricing.
Set up and break down fee are included in the price per person

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee
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adult mitzvah buffet menu

dinner buffet – \$49 per person



salads – select 2

caesar salad crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing

mixed greens salad roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

garden fresh salad tomatoes, shaved carrots, cucumbers, red onion, mixed greens, selection of dressings

specialties – select 3

chicken marsala sweet capicola, mushroom marsala sauce

chicken picatta lemon caper wine sauce

chicken parmesan lightly breaded cutlet, marinara, mozzarella

stuffed new england chicken breast cape cod cranberry and cornbread stuffed chicken breasts, creamy chicken gravy

beef tenderloin marsala tender filet mignon, sweet capicola, mushroom marsala sauce

vegetable pasta mushrooms, spinach, broccoli, eggplant, grilled zucchini, summer squash, house-made marinara sauce, mozzarella and rigatoni

rigatoni bolognese rigatoni, braised veal, beef and pork, mushrooms, tomato sauce and cream

lobster macaroni and cheese maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping (add 3)

pasta primavera julienne vegetables, pecorino romano cheese sauce, penne pasta

miso sake glazed salmon seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bok choy

new england baked scrod atlantic cod topped with cracker crumbs

jumbo lump crab-stuffed shrimp lemon beurre blanc (add 5 pp)

rosemary and garlic grilled swordfish lemon caper beurre blanc (add 6 pp)

**our executive chef will select a vegetable and potato or rice to complement your dinner buffet*

carving station – select 1 (add 15 pp)

black angus roast prime rib of beef slow roasted, shallot au jus (add 3pp)

black angus roast sirloin of beef whole roasted, herb merlot demi glaze

roast pork loin rack roasted bone-in pork loin, natural jus

black angus roast tenderloin of beef herb merlot demi glaze

desserts and coffee

our pastry chef presents an assortment of house made pastries and desserts

** Gluten free menu options can be made available upon request*

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adult mitzvah plated dinner menu

For groups of up to 40: 3 course sit down dinner \$49 per person, 4 course plated dinner \$56 per person



appetizers (select 2, 4 course only)

vegetable spring rolls baby bok choy, carrots and bean sprouts wrapped in pastry, sesame soy sauce

caribbean barbeque chicken skewers panko coated chicken, spicy caribbean barbeque sauce

sweet and sour scallops wrapped in bacon pineapple and ginger chutney

mini beef wellington pastry wrapped tenderloin, mushroom, horseradish cream sauce

salads – select 2

caesar salad crisp romaine, sour dough croutons, shaved pecorino, lemon garlic dressing

chopped greek salad mixed greens, diced olives, chick peas, tomatoes, cucumbers, feta cheese, citrus oregano vinaigrette

garden salad mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

mixed greens salad roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

specialties – select 3

chicken marsala sweet capicola, mushroom marsala sauce, parmesan risotto

chicken picatta lemon caper and wine sauce, artichokes, sundried tomatoes, angel hair with garlic and oil

chicken parmesan lightly breaded cutlet, marinara, mozzarella, penne with butter and cheese

chicken milanese lemon white wine sauce, parmesan risotto, green beans

jambalaya rock shrimp, chicken, andouille sausage, tasso ham, spicy vegetables, dirty rice

rigatoni bolognese rigatoni, braised veal, beef and pork, tomato sauce, mushrooms and cream

miso sake glazed salmon seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bok choy

rosemary and garlic grilled swordfish lemon caper butter, lobster risotto, grilled asparagus (add 6 pp)

scallop risotto parmesan risotto, green beans, tomato beurre blanc (add 3 pp)

lobster macaroni and cheese maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping (add 3 pp)

8 oz center cut filet mignon herb butter brushed, mashed potatoes, green beans (add 8 pp)

petite black angus filet mignon* with two jumbo lump crab-stuffed shrimp (add 12 pp)

petite black angus filet mignon* with lemon broiled lobster tail market price

desserts – select 2

warm apple blueberry crumble brown sugar oat topping, vanilla ice cream

vanilla bean crème brûlée chilled vanilla custard, brittle caramelized sugar topping

three layer chocolate cake rich devil's food cake, chocolate frosting, sweet black cherry compote, warm chocolate ganache

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adult mitzvah cocktail menu

Our cocktail menus are designed to create a less formal affair than a plated dinner or buffet, yet ensure your guests enjoy their experience.



cocktail reception 1 \$49/pp

- greeting station: international cheeses, crackers, crudites and antipasto
- choice of four passed hors d'oeuvres
- made to order pasta station with two salads
- elaborate dessert display *add 6pp*
- coffee and tea *add 3pp*

cocktail reception 2 \$58/pp

- greeting station: international cheeses, crackers, crudites and antipasto
- choice of four passed hors d'oeuvres
- made to order pasta station with two salads
- elaborate dessert display
- coffee and tea

cocktail reception 3

\$73/pp

- greeting station: international cheese, crackers, crudites and antipasto
- choice of five passed hors d'oeuvres
- made to order pasta station with two salads
- one chef's carving station
- elaborate dessert display
- coffee and tea

greeting stations

international cheeses, crackers, crudites and antipasto selection of cheeses, crackers, crudités, dips, spreads, marinated grilled vegetables and imported meats

complete new england raw bar* featuring jumbo shrimp, littleneck clams on the half shell, oysters on the half shell, sashimi tuna (*available with reception package 2 only*)

passed hors d'oeuvres

assorted grilled pizza artichoke crisps herbed boursin cheese, garlic toast

wild mushroom tartlet wild mushrooms, cheese, flaky pastry

vegetable spring rolls baby bok choy, carrots and bean sprouts, sesame soy sauce

white gulf shrimp cocktail house made horseradish cocktail sauce (add 2 pp)

caribbean barbeque chicken skewers panko coated chicken, spicy caribbean barbeque sauce

maryland lump crabmeat cakes cilantro cream, curry vinaigrette

sweet and sour scallops wrapped in bacon pineapple and ginger chutney

mini beef wellington pastry wrapped tenderloin, mushroom, horseradish cream sauce

mini steak and cheese egg rolls shaved steak, red bell peppers, vidalia onions, philly cheese sauce

pasta station

chef attended with 50 or more guests and made to order* cavatelle pasta primavera; pasta bolognese; and pecorina romano and parmigiano cheese

served with caesar salad and garlic bread

carving station

roasted turkey breast sage aioli, cranberry chutney

black angus roast sirloin of beef* with horseradish cream

black angus roast tenderloin of beef* with béarnaise sauce, horseradish cream

roast pork loin natural jus, apple compote

* *Gluten free menu options can be made available upon request*

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