

## Young Adult Buffet

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



### festive mock-tails

*add \$4.00 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	boneless buffalo tenders with blue cheese
kosher pigs in blanket with honey mustard	loaded potato skins
mini chicken quesadilla	potato latkes with sour cream
marinated teriyaki beef skewers	nachos, salsa, guacamole, sour cream
caribbean chicken bites	

### dinner buffet (select 4)

chicken tenders with assorted dipping sauce	hot dogs with assorted toppings
onion rings and french fries	homestyle macaroni and cheese
assorted grilled pizzas	spaghetti and meatballs
hamburger bar with lettuce, tomato, red onion, cheeses	caesar salad or garden salad
taco bar with accompaniments	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.

*Most bar/bat mitzvah's require a detailed amount of break down and set up for the event. Fees may vary depending on event requirements.*

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$2pp room fee

## Adult Dinner Buffet

dinner buffet – \$54 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 mkt pp)

**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 mkt pp)

**rosemary and garlic grilled swordfish** lemon caper beurre blanc (add mkt 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

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 Plated Dinner

For groups of up to 40: 3 course plated dinner \$54 per person, 4 course plated dinner \$62 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 mkt pp)

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

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

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

**petite black angus filet mignon\*** with two jumbo lump crab-stuffed shrimp (add mkt 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 Cocktail Reception 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 \$54/pp

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

### cocktail reception 2 \$63/pp

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

### cocktail reception 3 \$75/pp

- greeting station: international cheese, crackers, crudites and antipasto
- choice of four passed hors d'oeuvres
- 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, crudites, 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

**vegetable spring rolls** baby bok choy, carrots and bean sprouts, 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

**wild mushroom tartlet** wild mushrooms, cheese, flaky pastry

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

**maryland lump crabmeat cakes** cilantro cream, curry vinaigrette

**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

cavatelle pasta primavera; pasta bolognese; and pecorina romano and parmigiano cheese

served with caesar salad, garden 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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