

children's bar/bat mitzvah menu

for 25 to 120 children* \$45/per child



festive mocktails

frozen non-alcoholic pina coladas
frozen non-alcoholic strawberry daiquiris
soda
shirley temples

first taste (select 3)

mozzarella sticks with marinara
kosher pigs in blanket
mini chicken quesadillas
teriyaki beef skewers
chicken skewers

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 dipping sauce
french fries
onion rings
cheese pizza
hamburgers

hot dogs
macaroni and cheese
spaghetti and meatballs
caesar salad

dessert

Make your own sundae bar including:

vanilla ice cream
assorted toppings
hot fudge sauce
whipped cream

*Children only. Please see additional menus for adult choices and pricing.

Most bar/bat mitzvahs require a detailed amount of break down and set up for the event.
Fees will vary depending on event requirements.

If cleaning crew is not provided, a \$250.00 fee will be added to the final bill.
Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$2pp room fee

young adult buffet

for 25 to 120 children* \$45/per child



unlimited festive mock-tails

add \$6 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.

adult mitzvah buffet menu

dinner buffet – \$48 per person

See bottled wine list for available passed red and white wine selections



salads – select 2

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

garden fresh salad mixed greens, tomatoes, shaved carrots, cucumbers, sourdough croutons, 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

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

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

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

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

baked haddock atlantic haddock topped with cracker crumbs, chopped marinated tomatoes, capers, lemon herb beurre blanc

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

rosemary and garlic grilled swordfish medallions lobster risotto, grilled asparagus, lemon caper butter (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)

jumbo lump crab-stuffed shrimp lemon beurre blanc (add 10pp)

**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

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** 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 dinner \$54 per person, 4 course \$63 per person

See bottled wine list for available passed red and white wine selections



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

coconut shrimp honey citrus dipping sauce

thai chicken skewers chili spiced chicken, thai peanut sauce

sweet and sour bacon wrapped scallops pineapple and ginger chutney (add 3pp)

crabmeat stuffed mushrooms jumbo lump meat crab filled cremini mushrooms (add 3pp)

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

wedge salad sliced tomatoes, red onions, fried onion strings, blue cheese crumbles, blue cheese dressing

specialties – select 3

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

veggie bowl quinoa, spinach, bell peppers, zucchini, bean sprouts, spicy sesame dressing
(gluten free, vegan and vegetarian)

eggplant neopolitan herb breaded eggplant, spinach, red peppers, portabello mushrooms, provolone, marinara (vegetarian)

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 medallions lobster risotto, grilled asparagus, lemon caper butter (add 6 pp) (gluten free)

lobster macaroni and cheese maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping (add 5 pp)

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

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

desserts – select 2

key lime pie graham cracker crust, toasted meringue

3 layer chocolate cake rich devil's food cake, chocolate frosting, warm chocolate ganache

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

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adult mitzvah cocktail menu



cocktail reception 1 \$54/pp

- greeting station: international cheeses, crackers, crudités and antipasto
- choice of four passed hors d'oeuvres (1½ hours)
- caesar salad and fresh garden salad
- pasta station (choose two)
- elaborate dessert display *add 8pp*
- coffee and tea *add 3pp*

cocktail reception 2 \$63/pp

- greeting station: international cheeses, crackers, crudités and antipasto
- choice of four passed hors d'oeuvres
- caesar salad and fresh garden salad
- pasta station (choose two)
- 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
- caesar salad and fresh garden salad
- pasta station (choose two)
- one chef's carving station
- elaborate dessert display
- coffee and tea

passed hors d'oeuvres (one hour)

assorted grilled pizza

artichoke crisps herbed boursin cheese, garlic toast

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

baked ziti with italian sausage and meatballs

penne with seasonal vegetables and garden fresh pesto

ziti with a spicy arrabiata sauce

cheese tortellini light, pomodoro sauce

cavatelle chicken, mushrooms, spinach, white wine garlic butter sauce

penne with seasonal vegetables and alfredo sauce

fresh seafood risotto

lobster and shrimp ravioli house made (add 3pp)

carving station

roasted turkey sage aioli, cranberry chutney

maple glazed baked ham

roast pork loin natural jus, apple compote

black angus roast sirloin of beef* with horseradish cream

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

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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your

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