



## BAR/BATMITZVAH PACKAGES

2010

*Based on a 5 Hour Affaire*

### Bar Mitzvah Package 1

#### ADULT COCKTAIL HOUR

#### 5 Hour Standard Brand Open Bar (includes cocktail hour)

*Standard Brand Liquors, Domestic Beers,  
House Wine, Soft Drinks, Mineral Waters, Juices*

#### 5 Stationary Displays:

*Cheese and Fruit Display*

*Vegetable Crudités*

*Hummus and Babaganoush with Pitas*

*Pasta Station OR Asian Stir Fry Station (Attendant Optional \$100)*

*Smoked Salmon Display*

#### Choice of 6 Butler Passed Hors D' oeuvres

Braised Short Rib Tostada, Pineapple red pepper relish and aged NY Cheddar

Pecan Crusted Chicken and Buttermilk Waffle w/ Maple Butter

Mini Reuben with Swiss Cheese and Thousand Island Dressing

Crab and Corn Fritters with Roasted Poblano Aioli

Shrimp and Papaya Salad, Wonton Tuile, Mint and lime

Oven Dried Tomatoes, Garlic Crostini, Goat Cheese and Fresh Oregano

Mini BLTs w/Smoked Bacon, Roma tomato, Butter Lettuce, Brioche and Basil Aioli

All Beef Hot dog Sliders with Sweet and Sour Onions

Angus Beef Sliders with Spicy Homemade Ketchup and Smoked Gouda

Prosciutto Wrapped Asparagus, Grana Padano and White Truffle

OilSesame Crusted Tuna, Wonton Tuile, Teriyaki Glaze and Pickled Jalapeño

Almond Crusted Brie, Raspberry Balsamic Jam

Shrimp and Scallop Toast, Cheddar and Scallions

Crab Cakes with Chipotle Remoulade

Cajun Style Chicken, Blue Cheese Dipping Sauce

Tempura Shitake Mushrooms, Orange Ginger Sauce

Coconut Shrimp, Mango Rum Sauce

Caramelized Onion Focaccia, Gorgonzola Dolce, Basil

Roasted Vegetable Quesadilla, Cilantro Sour Cream

Cabrales, Almond and Grape Lollipops

Crispy Crab Spring Rolls

Crispy Vegetable Spring Rolls

Mini Potato Pancakes with Sour Cream and Apple Chutney

Bruschetta with Plum Tomato, Garlic, Basil

Italian Sausage Stuffed Mushrooms

#### Salad

*(Choice of one)*

Tossed Salad with Gorgonzola, Granny Smith Apples, Candied Pecans and Balsamic Dressing

Crisp Romaine Lettuce, Parmesan Croutons, Homemade Caesar Dressing and Shaved Padano Cheese with Whole Anchovy

Roasted Beets and Aged Goat Cheese, Orange Supreme, Toasted Hazelnuts, Micro Arugula with Sherry Wine Vinegar and Grain Mustard Vinaigrette

Cucumber Wrapped Greens with Sesame Lemon Dressing, Crushed Toasted Cashews, Asian Pear and Crispy Wonton

#### Plated Entrée

*(Choice of two)*

Roasted Beef Tenderloin, Port Wine Demi Glace served with Asparagus and Parmesan Marscarpone Polenta

French Spinach and Asiago Stuffed Chicken Breast in a Chasseur Sauce with a Risotto Croquette and Cassoulet of English Peas

*(Continued...)*

Roasted French Chicken Breast with Herb Crust, Brown Sugar Sweet Potato Puree,  
Demi Glace and Braised Lotus Root

Grilled Salmon Filet, Orange Soy-Mirin Glaze, Stir Fried Snow Peas, Shitake  
Mushrooms and Jasmine Rice

Pan Seared Flounder Filet, Lemon Butter Sauce, Traditional Rice Pilaf and Artichoke Fricassee

Black Olive Crust Halibut with Saffron Parisienne Potato, Ocean Caper Butter Sauce

### **Dessert**

Scroll cake for Candle Lighting Ceremony  
Fresh Cookie & Pastry Display for Adults  
Chocolate Dipped Strawberries  
Freshly Brewed Starbucks Coffee and Tea

### **Also Included:**

Newly renovated banquet space with modern décor  
Complimentary tasting to finalize menu  
Challah for Blessing  
White or Ivory floor length Linens  
Thorough and personalized event detailing  
Reduced guestroom rates for out of town guests at nearby hotels.  
Spacious dance floor arranged around your room layout  
Gift table & name card table  
Use of multiple flat screen display units for greetings, photo montages or video

**\$95 per adult**

*Prices are subject to change and do not reflect applicable fees and sales tax*

~~~~~

### **Bar Mitzvah Package 2**

#### **5 Hour Premium Brand Open Bar (includes cocktail hour)**

*Premium Brand Liquors, Imported and Domestic Beers,  
House Wine, Soft Drinks, Mineral Waters, Juices*

#### **ADULT COCKTAIL HOUR**

##### **5 Stationary Displays:**

*Cheese and Fruit Display  
Vegetable Crudite*

*Hummus and Baba Ghanoush with Pita Bread*

*Pasta Station OR Asian Stir Fry Station (Attendant Optional \$100)*

*Smoked Salmon Display, Capers, Chopped Egg, Red Onion, Parsley, Cream Cheese, Assorted Breads*

*(Continued...)*

## **Carving Station**

*(Please Choose One)*

Roasted NY Sirloin with a wild Mushroom Ragout  
Herb Crusted Prime Rib of Beef with a Horseradish Cream Sauce  
Whole Roasted Turkey Breast with Cranberry, Turkey Gravy and Herbed Stuffing  
Pastrami with Whole Grain Mustard Selections and Rye Bread  
Whiskey Glazed Smoked Ham with Grilled Pineapples and a Honey Mustard Sauce

## **Choice of 6 Butler Passed Hors d' oeuvres**

Braised Short Rib Tostada, Pineapple red pepper relish and aged  
NY Cheddar

Pecan Crusted Chicken and Buttermilk Waffle w/ Maple Butter

Mini Reuben with Swiss Cheese and Thousand Island Dressing

Crab and Corn Fritters with Roasted Poblano Aioli

Shrimp and Papaya Salad, Wonton Tuile, Mint and lime

Oven Dried Tomatoes, Garlic Crostini, Goat Cheese and Fresh  
Oregano

Mini BLTs w/Smoked Bacon, Roma tomato, Butter Lettuce,  
Brioche and Basil Aioli

All Beef Hot dog Sliders with Sweet and Sour Onions

Angus Beef Sliders with Spicy Homemade Ketchup and Smoked  
Gouda

Prosciutto Wrapped Asparagus, Grana Padano and White Truffle

Oil Sesame Crusted Tuna, Wonton Tuile, Teriyaki Glaze and  
Pickled Jalapeño

Lobster Shepards Pie, Vanilla Bean Parsnip  
Puree and Chives

Mini New England Lobster Rolls

Almond Crusted Brie, Raspberry Balsamic Jam  
Shrimp and Scallop Toast, Cheddar and Scallions

Crab Cakes with Chipotle Remoulade

Cajun Style Chicken, Blue Cheese Dipping Sauce  
Tempura Shitake Mushrooms, Orange Ginger Sauce

Coconut Shrimp, Mango Rum Sauce  
Caramelized Onion Focaccia, Gorgonzola Dolce, Basil

Roasted Vegetable Quesadilla, Cilantro Sour Cream  
Cabrales, Almond and Grape Lollipops

Crispy Crab Spring Rolls

Crispy Vegetable Spring Rolls

Mini Potato Pancakes with Sour Cream and Apple Chutney

Bruschetta with Plum Tomato, Garlic, Basil

Italian Sausage Stuffed Mushrooms

Lobster Bisque Sip, cream and Sherry Wine Foam

Black Pepper Tenderloin of Beef, Crispy Potato Wafer Avocado  
Cream

## **Salad Station**

*(Choice of one)*

Tossed Salad with Gorgonzola, Granny Smith Apples, Candied Pecans and Balsamic Dressing  
Crisp Romaine Lettuce, Parmesan Croutons, Homemade Caesar Dressing and Shaved Padano Cheese with  
Whole Anchovy

Roasted Beets and Aged Goat Cheese, Orange Supreme, Toasted Hazelnuts Micro Arugula with Sherry  
Wine Vinegar and Grain Mustard Vinaigrette

Cucumber Wrapped Greens with Sesame Lemon Dressing, Crushed Toasted Cashews, Asian Pears and  
Crispy Wonton

Jumbo Lump Crab and Avocado Salad with Hearts of Palm, Basil and Parsley Coulis

Lobster and Mango Salad with Baby Bok Choy and Mango Vegetable Coulis with Heirloom Tomato Petal

## **Entree Buffet**

*(Choice of four stations)*

Grilled Salmon Filet, Orange Soy-Mirin Glaze, Stir Fried Snow Peas, Shitake  
Mushrooms and Jasmine Rice

Seared Tilapia Filet with Tomatoes, Red Onions, Kalamata Olives, Basil and Lemon Butter Sauce

Asian Stir Fry Station

Assortment of Stir Fried Vegetables, Chicken or Beef, Served with Jasmine Rice

Risotto Station

Risotto Cooked to Order with Ingredients to Include:

Asparagus tips, Wild Mushrooms, Shrimp or Chicken, White Truffle Oil and Parmesan Cheese

Continued...

Carved Prime Rib or New York Strip loin  
Rubbed and Slow Roasted Served with Horseradish Cream and Au Jus

Mashed Potato Station  
Whipped Yukon Gold Potatoes or Sweet Potato Mash Griddled and Served with Choice of: Bacon,  
Scallions, Sour Cream, Blue Cheese, Cheddar Cheese and Horseradish

Made to Order Pasta Station  
Farfalle, Penne or Cheese Tortellini with Herb Garlic Tomato Sauce, Creamy Alfredo and Pesto  
Ingredients to include: Sun-dried Tomatoes, Portobello Mushrooms, Zucchini and Peppers

**Dessert**

Scroll cake  
Chocolate Dipped Strawberries  
Fresh Cookie & Pastry Display for Adults  
Freshly Brewed Starbucks Coffee and Tea

**Also Included:**

Newly renovated banquet space with modern décor  
Complimentary tasting to finalize menu  
Challah for Blessing  
White or Ivory floor length Linens  
Thorough and personalized event detailing  
Reduced guestroom rates for out of town guests at nearby hotels.  
Spacious dance floor arranged around your room layout  
Gift table & name card table  
Use of multiple flat screen display units for greetings, photo montages or video

**\$115 per adult**

*Prices are subject to change and do not reflect applicable fees and sales tax*

~~~~~

## **Bar Mitzvah Package for Youths**

### **5 HOUR NON-ALCOHOL BAR INCLUDED**

*Mocktails and beverages made to order, Soft Drinks, Mineral Waters, Juices*

#### **YOUTH COCKTAIL HOUR**

#### **Choice of 4 Stationary Hors' D'oeuvres**

Chicken Fingers with Sauces  
Mozzerella Sticks  
Buffalo Chicken Wings  
Mini Pizza Bagels  
Mini Franks in a Blanket  
Vegetable Spring Rolls  
Terryiaki Beef Satay  
Hamburger/Cheeseburger Sliders  
Mini Grilled Cheese Bites  
Vegetable Crudites

#### **Pasta Station with attendant**

Farfalle, Penne or Cheese Tortellini with Herb Garlic Tomato Sauce, Creamy Alfredo and Pesto  
Ingredients to include: Sun-dried Tomatoes, Portobello Mushrooms, Zucchini and Peppers

#### **Entrée**

##### **Salad**

*(Please Choose one)*

##### House Salad

Mixed Garden Greens, Plum Tomatoes, Gorgonzola, Spicy Walnuts and  
Golden Raisins Tossed in a Balsamic Vinaigrette

or

##### Caesar Salad

Classic Caesar Salad with Romaine Ribbons, Tomatoes, Shaved Parmesan  
Cheese and Herbed Croutons

#### **Choice of 4 Stationary dishes served with chef's choice of sides**

Country Fried Chicken  
Sliced Beef with Whole Grain Mustard Sauce  
Grandma's Mac 'N Cheese  
Grilled Hamburgers with all the Fixings  
All Beef Hot Dogs, Relish and Fixings  
Hand Tossed Penne A La Vodka  
NY Style Pizza with Choice of Toppings  
Taco Bar to Include Hard and Soft Shell Tacos, Guacamole, Pico de Gallo, Sour Cream, Cheddar Cheese

#### **Dessert:**

Scroll Cake for Candle Lighting Ceremony  
Sundae Bar with assorted toppings  
Chocolate Dipped Strawberries

#### **\$68 per Youth**

*Prices are subject to change and do not reflect applicable fees and sales tax*