BAR/BAT MITZVAH RECEPTION

Your Five Hour Event Includes a One Hour Cocktail Hour and a Four Hour Reception



INCLUDES THE FOLLOWING

Five Hours of Premium Open Bar

Maître D'

White Glove Service

Votive Candles on all Guest Tables and Cocktail Tables

Ivory Linens and Napkins

Place Cards

Direction Cards for your Invitations

Coat Check (Seasonal)

SECURITY REQUIRED (1) guard for every 25 guests *under 21* @ \$270.00 per guard++

BANQUET ADMINISTRATIVE FEES TERMS

COCKTAIL HOUR

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Your guests will be greeted with

PREMIUM OPEN BAR

Premium Brand Liquor

Tito's Vodka, Beefeater Gin, Bacardi, Captain Morgan & Malibu Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Dewar's Scotch, Jack Daniels Bourbon, Vermouth, Amaretto, Bailey's, Kahlua, & Southern Comfort

Premium Wine Selection

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, & Cabernet Sauvignon

Premium Beer Selection

Budweiser, Bud Light, Corona, & Blue Point Toasted Lager

BANQUET ADMINISTRATIVE FEES TERMS

COLD DISPLAYS



ANTIPASTO DISPLAY

Marinated Olives & Pickled Vegetables, Sliced Air-Dried Beef & Salami, Grilled Artichokes in Extra Virgin Olive Oil, Selection of Italian Cheeses & Sun-Dried Tomatoes with Roasted Red Peppers

SLICED FRUIT DISPLAY

Assorted Fresh Seasonal Fruits & Melons

INTERNATIONAL CHEESE BOARD

Domestic & Imported Cheeses with Sliced, Crusty Fresh Breads & Crackers

VEGETABLE CRUDITE PLATTER

Assorted Vegetables with Buttermilk Chive & Blue Cheese Dip

BUTTLER PASSED HOR D'OEUVRES



Selection of 5

Boneless Buffalo Wings with a Blue Cheese Dip

Chicken Satay with Thai Peanut Sauce

Vegetable Spring Rolls

Apple Chutney & Brie Phyllo Dough

Cheese Empanada with Serrano Chile & Green Olives Spanakopita with Tzatziki Dipping Sauce

Franks in a Blanket

Petite Meatballs in Marinara

Turkey Club Roulade

Potato Pancakes Served with Chive Cream Brie, Caramelized Pear with walnut on Crostini

Bruschetta with Air-Dried Tomato, Fresh Mozzarella & Basil

> Strip Steak Crostini with Red Onion Marmalade

Potato, Bacon & Cheese Croquette

BANQUET ADMINISTRATIVE FEES TERMS

COCKTAIL HOUR STATIONS

Selection of 4

PASTA STATION

Uniformed Attendant Select 2

Penne a la Vodka Farfalle Pesto Alfredo Rigatoni *with Classic Bolognese* Manicotti Baked Eggplant Parmesan Chicken Margarita Cheese Ravioli *with Marinara* Stuffed Shells

Shaved Parmesan Cheese and Red Pepper Flakes

MARKET SALAD STATION

Uniformed Attendant Select 2

Chinese Chicken Salad

Napa Cabbage, Ponzu Roasted

Chicken & Crispy Noodles

with a Lime Peanut Dressing

Spinach & Prosciutto Salad Baby Spinach Leaves & Prisee, Crispy Prosciutto, Pine Nuts, Mushrooms & Roasted Peppers with Champagne Dressing

BRUSCHETTA STATION

Uniformed Attendant

Fresh Mozzarella with Extra Virgin Olive Oil Grilled Artichokes in Extra Virgin Olive Oil Grilled & Marinated Portobello Mushrooms Roma Tomatoes with Toasted Pine Nuts & Basil Balsamic-Roasted Red Pepper & Marinated Olives

Accompanied by Ciabatta Crostini

ORIENTAL WOK STATION

Uniformed Attendant Select 2 From One Section Served with White Rice & Traditional Condiments

THAI STYLE Shrimp Pad Thai Chicken Panang Spicy Thai-Basil Pork Stir Fry

CANTONESE STYLE Beef and Broccoli Chicken Chow Mein Sweet & Hot Pepper Shrimp

MAC 'N CHEESE MARTINI STATION

Uniformed Attendant

Our Chef's Traditional Mac 'n Cheese served in Martini Glasses

Crisp Bacon, Cheddar Cheese, Sour Cream & Chives, Sweet Corn Pepper Succotash

Chicken Caesar Salad Romaine Lettuce, Grilled Chicken, Herbed-Garlic Croutons & Shaved Parmesan with Creamy Caesar Dressing

CARVING STATION

Uniformed Attendant Herb Encrusted NY Strip and

Apple-Cider Brined Breast of Turkey

Rolls and Butter

SOUTH OF THE BORDER

Uniformed Attendant

Adobe-Grilled Flank Steak Chipotle-Marinated Breast of Chicken

Rolled in Warm Flour Tortillas with BBQ Black Beans, Saffron Rice, Fresh Cilantro, Pico de Gallo, Guacamole & Sour Cream, Grated Cheddar & Cheeses, Selection of Salsas & Hot Sauces

BANQUET ADMINISTRATIVE FEES TERMS

All food, beverages, audio-visuals, room rental/set-up fees and meeting room internet fees are subject to a 23% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio-visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room rental/set-up fees without a food function are not subject to tax. Banquet Administrative fees and taxes are subject to change without notice.

MASHED POTATO

MARTINI STATION

Uniformed Attendant

Mashed Yukon Potatoes and Mashed Sweet Potatoes served in Martini Glasses

Crisp Bacon, Cheddar Cheese, Sour Cream & Chives, Sweet Corn Pepper Succotash

PLATED DINNER



CHALLA BREAD BLESSING

CANDLE LIGHTING CEREMONY

APPETIZER COURSE

Select One

Cheese Ravioli Roasted Eggplant, Fresh Mozzarella & Tomato Cream

Penne a la Vodka Roasted Tomato, Shaved Parmesan & Fresh Basil

Pappardelle with Braised Beef Sauce with a Balsamic Drizzle

Mac & Cheese with Gruyere Cheese, Roasted Mushrooms & Tomatoes

SALAD COURSE

Select One

House Salad Baby Greens, Cherry Tomatoes, Cucumber & Shaved Fennel with a Sherry Dressing

Classic Caesar Salad Shaved Parmesan, Herbed Croutons, Creamy Caesar Dressing

> Tomato-Mozzarella Caprese Salad A bouquet of Baby Greens with a Balsamic Pesto

Hearts of Romaine Salad Teardrop Tomatoes & Crumbles Goat Cheese with a Creamy Champagne Dressing

Adult Entrée Course

Select Three

Veal Chop

Rack of Lamb

Signature-Cut Filet Mignon Sauce Perigourdine

New York Strip Steak Red Wine Reduction, Roasted Shallots Onion- Crusted Chicken Breast in a natural jus with a "Bone-In" Presentation

Chicken Francaise Boneless Chicken Breast in a Lemon Butter Sauce

Chicken Marsala Boneless Chicken Breast in a Brown Butter Sauce with Mushrooms

Chicken Piccata Boneless Chicken Breast in a Lemon Butter Sauce with Capers

All Entrees Accompanied By Potato, Vegetable du jour, Rolls & Butter Coconut-Glazed Mahi Mahi with a Pineapple-Jalapeno Salsa

> Crab Stuffed Sole Parsley-Lemon Jus

Herb-Crusted Salmon

BANQUET ADMINISTRATIVE FEES TERMS

TEEN ENTRÉE COURSE

Select Two

Grilled Angus Burger with French Fries

> Chicken Fingers with French Fries

Pizza Bagels with Tomato Sauce & Mozzarella Cheese

All Beef Hot Dog with French Fries

Dessert Course



OPEN BOOK OR SCROLL TORAH CAKE

With Your Choice of Design & Fillings Ordered With Dortoni Bakery

VIENNESE PLATTERS

On Each Adult Table French and Italian Pastries, Cookies & Petit Fours

ICE CREAM SUNDAE BAR

On Each Teen Table

Vanilla and Chocolate Ice Cream Oreo Chunks, M&M's, Chocolate Chips, Rainbow & Chocolate Sprinkles, Hot Fudge, Strawberry Sauce & Whipped Cream

BLEND COFFEE, DECAFFEINATED COFFEE AND DELUXE TEA

AFTERNOON

\$125.00++ per adult \$99.00++ per teen **EVENING**

\$145.00++ per adult \$119.00++ per teen

BANQUET ADMINISTRATIVE FEES TERMS