

*Banquets*

**Marriott®**  
**BIRMINGHAM**



**BAR MITZVAH / BAT MITZVAH**

# BAR MITZVAH / BAT MITZVAH

*All Bar/Bat Mitzvahs include Cocktail Reception , 4 Hour Open Bar with Unlimited Name Brand Cocktails, Imported & Domestic Beer and Wine Selections, and a Seated Dinner.*

*As Adult Guests Arrive, our Servers will offer Crystal Glasses of Champagne, Sparkling Water and the Following Hors d'Oeuvres from passed Serving Trays*

## BUTLERED HORS D'OEUVRES

**Searced Sesame Tuna**  
*With Wasabi on a Potato Crisp*

**Beef Satay**  
*With a Sweet Papaya and Chile Dipping Sauce*

**Canapes**  
*Roasted Pear, Walnut and Roquefort*

**Warm Triple Crème Brie**  
*With a Sweet Grape Garnish, on a Toasted Garlic Crouton*

**Thai Chicken and Lemon Grass Sticks**  
*Sweet Cucumber Dipping Sauce*

**Artichoke Fritters**  
*Sauce Remoulade*

**Blue Corn Cups**  
*Filled with Black Bean and Fresh Corn Relish*

**Grilled Black Bean and Jack Cheese Quesadillas**  
*Sour Cream*

**Miniature Frankfurters**  
*In Puff Pastry with Mustard*

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## BUFFET STATIONS

*We will Present the Following Stations from Beautifully Decorated Buffets*

### PAN ASIAN

**A Deluxe Assortment of the Freshest Sushi and Sashimi including Vegetable and Tuna Rolls**  
*Wrapped in Seasoned Sweet Rice and Nori with Wasabi and Pickled Ginger*

**Pepper Crusted Duck Breast**  
*Thinly carved onto Scallion Pancakes, Hoisin Sauce*

**A Flavorful Variety of Dim Sum and Dumplings**  
*With Soy Sauce and Spicy Bean Sauce*

### SALMON AND CAVIAR

**The Finest North American Sturgeon Caviar**  
*Complete with all Appropriate Garnitures including Buckwheat Blinis*

**Flavored Salmons**  
*Presented on Granite Slabs*  
*Peppered, Tequila Cured and Orange Scented Salmon served with Chopped Onion, Lemon, Capers, Chopped Egg and Brown Bread*

*To Complement the Caviar and Salmon, a server will offer*  
**Iced Casks of Chilled Vodka**

### THE CARVERY

*Uniformed Chefs will Carve:*

**Herb Crusted Lamb\***  
*With Fig and Red Onion on Chutney*

**Marinated London Broil\***

*\*Chef / Attendant required at \$85.00 ea., One Per 50 Guests*

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## SEATED DINNER MENU

### APPETIZER

#### Bistro Plate

*An Appetizer Trio served on a White Plate:*

*Chilled Golden & Red Tomato Gazpacho in Demi Tasse • Wild Mushroom Beggars Purse  
Bouquet of Tender Field Greens with Chevre & Focaccia Spear drizzled with Olive Oil*

Servers will offer Crusty Warm Dinner Rolls with Whipped Butter Rosettes

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### ENTRÉE CHOICE

#### Roast Loin of Veal Florentine

*The Classic Preparation using Fresh Spinach and Veal as the Stuffing for this Elegant Roast, served with Natural Jus*

\$105.00 Per Person

– OR –

#### Seared Red Snapper

*On a Pineapple and Mango Salsa*

\$99.00 Per Person

#### Spring Vegetable Confetti

Fingerling Potatoes scented with Rosemary

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### DESSERTS

#### Bananatini

*Crisp Banana Spring Roll served with Vanilla Bean Ice Cream,  
presented in a Martini Glass, sprinkled with Toasted Coconut and Garnished with Fresh Strawberries*

Petit Fours, Assorted Truffles, Fresh Butter Cookies and Chocolate Dipped Fruits

French Roast Regular and Decaffeinated Coffee, Selection of Bigelow Teas

*All Banquet Functions will be charged a 20% Service Charge and 9% Sales Tax*

# YOUNG ADULT MENU

*The Kids will enjoy a Stationary Hors d'Oeuvres Reception, Assorted Sodas and Juice Bar*

## HORS D'OEUVRES

Hot Dog Station featuring Sabbrett Frankfurters

*With Onions and Sauerkraut*

Miniature Hamburgers

*Ketchup and Pickles*

Warm New York Soft Pretzels

*Mustard*

Potato Pancakes

*With Applesauce*

Potato Knishes

Thin Crust Pizza

*With Assorted Toppings*

Mozzarella Sticks

*Marinara Sauce*

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## SEATED DINNER MENU

### APPETIZER

Baked Manicotti

*Basket of Crusty Rolls*

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### ENTRÉE

Golden Chicken Tenders and French Fries

*Honey Mustard Sauce*

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### DESSERT

Bar or Bat Mitzvah Cake

*(Flavor and Style To Be Determined)*

Old Fashioned Ice Cream Bar

*Featuring an Assortment of Ben & Jerry's Ice Cream  
with Nuts, Sprinkles and a Wide Variety of Toppings*

Trays of Brownies, Smores and Chocolate Dipped Strawberries

\$10.95 Per Person

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