



**bar/bat mitzvah packages**

**let our team of exceptional catering and culinary professionals exceed your expectations with one of our select bar/bat mitzvah packages tailored for your family**

**packages include:**

hors d'oeuvre reception

viennese dessert display

custom ice sculpture

challah

complimentary hospitality suite

special group suite rates

custom website



**teen bar/bat mitzvah package**

**one hour unlimited hors d'oeuvres**

**~ select two ~**

fried mozzarella sticks, marinara sauce  
beef franks in puff pastry, spicy mustard sauce  
mini meatballs in marinara  
carrots and celery sticks, ranch dip

assorted chips and dips  
potato chips, pretzels and tortilla chips  
salsa, french onion dip

non-alcoholic pina coladas and strawberry daiquiris

**dinner buffet**

**~ select three ~**

garden green salad  
baked ziti  
three cheese macaroni  
hamburgers/cheeseburgers  
chicken fajita station  
beef or chicken stir fry, white rice

assorted pizzas  
chicken tenders  
seasoned french fries

**~ select one ~**

**ice cream sundae station**

vanilla and chocolate ice cream with sprinkles, nuts, coconut, crushed heath bars,  
hot fudge, caramel and strawberry toppings whipped cream

**or**

**assorted novelty ice cream bars**

ice cream sandwiches, baby ruth, butterfinger,  
crunch, snickers, tollhouse and twix bars

**unlimited soda bar**

25

prices are subject to a 22% service charge and state sales tax



### **adult bar/bat mitzvah package**

#### **cocktail reception**

included in plated and buffet packages

#### **butler passed canapés**

~select four- one piece per person ~

~smoked trout, herb infused cheese, chives ~ herb cheese, vegetable pinwheel ~  
seared tenderloin of beef, horseradish aioli, cornichon ~ curried chicken tartlet ~  
clemson blue cheese mousse, spicy georgia pecans ~ duck confit, blueberry compote  
~ tapenade, sun-dried tomato crostini ~ smoked salmon roulade, fresh dill & capers

#### **displays around a custom ice sculpture**

international and domestic gourmet cheeses and fruits, french bread, crostini  
farmers market crudité with sun-dried tomato pepper cream  
smoked salmon display, cream cheese, capers, chopped egg, red onions, cocktail bread

#### **one hour unlimited hors d'oeuvres**

~ select four ~

potato pancakes, apple compote ~ beef franks, puffed pastry, spicy mustard sauce ~  
sesame crusted chicken ~ chicken, pineapple kabobs ~ spinach and cheese triangles  
~ vegetable wontons, ginger soy ~ california rolls ~ beef wellington, mushroom duxelle ~  
pear compote, swiss cheese crostini ~ dijon chicken, puffed pastry ~ beef satay, thai peanut  
~ lemon chicken salad, butter lettuce ~ fig goat cheese crostini ~ wild mushroom profiterole  
~ mini salmon cakes, dill beurre blanc ~ roasted eggplant phyllo flower



### **plated dinner package**

#### **~ select one salad ~**

mixed greens, julienne carrots, zucchini, cherry tomatoes  
caesar salad, parmesan curls, toasted garlic croutons  
bibb lettuce, fresh citrus slices, walnuts, orange blossom vinaigrette  
field greens, parmesan cheese, hearts of palm, tomatoes, toasted pignolis

#### **select one**

roulade of chicken, sun-dried tomatoes,  
garlic, asiago cheese  
herb risotto  
69

baby bello, shiitake mushroom stuffed chicken roulade  
fresh herb vin blanc  
artichoke bread pudding  
69

tourando of salmon, capers, fresh dill, lemon  
couscous  
74

horseradish encrusted red snapper, citrus beurre blanc  
smashed yukon gold potatoes  
76

seared grouper, artichokes,  
sautéed baby spinach, lemon leek butter  
jasmine rice  
78

sliced peppercorn crusted tenderloin  
portobello mushrooms, port wine jus lie  
smoked potato gateau  
82



**plated dinner package**  
(continued)

rosemary, garlic and black peppercorn  
encrusted prime rib of beef, horseradish cream  
twice baked potato  
80

grilled filet mignon, potato onion pancake  
maytag bleu cheese, morel mushroom  
84

**combination specialties**

tenderloin of beef, madeira wine sauce  
atlantic salmon fillet, tomato basil relish  
duchess potatoes  
84

grilled petite filet, port wine glaze  
roulade of chicken, goat cheese, sun-dried tomatoes  
potato galette  
82

seasonal fresh vegetables  
freshly baked breads

**viennese dessert display**

individual petite fours, french and italian pastries, mousse,  
layer cakes, cheesecakes, fresh fruit, chocolate ganache

pricing per person  
prices are subject to a 22% service charge and state sales tax



## **bar/bat mitzvah buffet package**

### **fresh salads**

exotic greens, julienne carrots, zucchini, cherry tomatoes  
orzo pasta, sun-dried tomatoes, artichokes, feta  
grilled zucchini, yellow squash, eggplant, grilled mushrooms a la grecque  
roasted fingerling potato and red onion salad

### **~ select two ~**

parmesan encrusted chicken, sauce allemande  
bronzed norwegian salmon, saffron beurre blanc  
seared breast of chicken, artichoke ragout  
pistachio crusted halibut, basil vin blanc  
beer braised brisket of beef, baby carrots, fingerling potatoes  
radiatore pasta, mushroom medley, petite peas, tomato vodka sauce  
sliced tenderloin, morel, shiitake mushrooms, port wine glaze

chef's selection of pasta, potato, or rice  
seasonal fresh vegetables  
freshly baked dinner breads

### **viennese dessert display**

individual petite fours, french and italian pastries, mousse,  
layer cakes, cheesecakes, fresh fruit, chocolate ganache

75 two entrees/ 78 three entrees

pricing per person

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## **reception enhancements**

### **steak Diane station**

beef tenderloin sautéed to order, brandy,  
dijon mustard, wild mushrooms.

16

### **risotto station**

arborio rice served with a selection of accompaniments  
in martini glasses  
artichokes, spinach, caramelized onions, wild mushrooms, tomatoes

10

### **gourmet pasta station**

bowtie pasta, grilled chicken, sun-dried tomato sauce  
penne, artichoke hearts, plum tomatoes, pine nuts,  
pesto & tomato compote  
cheese tortellini, parmesan vin blanc  
gratin garlic bread

11

### **martini mash**

yukon gold and sweet potato mash served in martini glasses with traditional and sweet  
garnishes  
clemson blue cheese, sautéed mushrooms, wisconsin cheddar, brown sugar, marshmallow,  
cinnamon, crumbled goat cheese, caramelized onions and candied pecans

8

### **carolina crabcake station**

cooked to order lump crabcakes  
smoked pepper aioli, tomato basil relish

12

### **sushi station**

california rolls, cucumber rolls, smoked salmon rolls,  
spicy mushroom rolls  
wasabi, ginger, soy sauce

10

stations priced per person, attendant fee of 100 per station  
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## **plated entrée enhancements**

### **starters**

three cheese ravioli, sun-dried tomato pesto ~ 8  
wild mushrooms, fresh basil, tomato, puffed pastry ~ 7

### **soups**

tomato basil bisque, goat cheese crostini ~ 5  
saffron scented wild mushroom en croute ~ 6

### **salad upgrades**

summer tomato and vidalia onion salad, champagne vinaigrette ~ 3  
baby arugula, strawberries, fresh goat cheese, balsamic vinaigrette ~ 3  
baby greens, wine poached pears, candied pecans, clemson blue cheese, sherry walnut  
vinaigrette ~ 3  
baby greens, grapes, sliced apples, toasted walnuts, miso honey vinaigrette ~ 3

### **dinner buffet carving enhancements**

all items are served with silver dollar rolls and appropriate condiments

cracked peppercorn roast beef tenderloin, sauce béarnaise  
10

garlic and rosemary rubbed new york strip  
8

herb crusted slow roasted prime rib, horseradish cream  
8

salmon rockefeller en croute, creamed spinach  
8

lemon pepper & sage roasted breast of turkey  
8

carving fee 100 per carver  
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## **beverage service**

### **super premium brands**

absolute 80 vodka  
captain morgan spiced rum  
bacardi superior rum  
johnnie walker red label  
jack daniel's tennessee whiskey  
canadian club whisky  
1800 silver tequila  
tanqueray gin

### **premium well brands**

gordon's vodka  
cruzan aged light rum  
grants family reserve scotch  
jim beam bourbon  
canadian club whiskey  
jose cuervo especial gold tequila  
gordon's gin

### **beer**

budweiser  
bud light  
carolina blonde  
heineken  
sam adams  
o'doul's

### **wine**

stone cellars by beringer  
chardonnay, pinot grigio  
merlot, cabernet sauvignon



**package beverage service  
by the hour – priced per person  
unlimited consumption of beverages**

**full selection**

**super premium**

first hour 18.00 per person  
each additional hour 12.00 per person

**premium well**

first hour 15.00 per person  
each additional hour 10.00 per person

**limited selection- beer, wine, soft drinks**

first hour of 11.00 per person  
each additional hour 8.00 per person

**host bar on consumption  
priced per drink**

super premium	7.50
premium well	6.50
domestic beer	4.50
imported beer	5.00
house wine	6.00

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