

Mitzvah Package

(Based on a Minimum of 60 Adults)

For Your Reception

Cocktail Hour includes:
Selection of Hors d'oeuvres

Young Adult Reception:
Unlimited Soft Drink Bar
Selection of Hors d'oeuvres

For Your Dinner

Challah for the Motzi

Kosher Wine for the Kiddish

Elegant Three-Course Dinner, prepared by our Executive Chef
Plated or Buffet Dinner for the Young Adults with a Sundae Bar
Luxurious Custom Designed Bar or Bat Mitzvah Cake with Taper Candles

Your Special Enhancements

An On-Site Event Planner will assist with
Your Special Arrangements and Coordinate Your Complimentary Taste Meal

Complimentary Use of our Mirrors and Votive Candles

Complimentary Accommodations for the Family of the Guest of Honor (one overnight room)

Special Overnight Room Rates for Your Guests (upon request)

Complimentary Bartender with 60 Adults



Mitzvah Reception Hors d'Oeuvres Selection:

Choice of Two of the Following:

International and Domestic Cheese Display
Fresh Garden Vegetable Display
Seasonal Sliced Fruit Display

Choice of Four of the Following:

Seafood

Crab Rangoon
Mini Crab Cakes served with Rémooulade Sauce
Smoked Salmon Phyllo

Chicken

Chicken Dijonnaise in a Puff Pastry
Chicken Spring Rolls
Chicken Sesame

Beef

Beef Teriyaki Skewers
Mini Beef Wellington in a Puff Pastry
Beef Spring Rolls
Mini Beef Knishes

Vegetarian

Spanakopita
Herbed Bread and Boursin Cheese Stuffed
Mushroom Caps
Assorted Mini Vegetable Knishes (Potato or
Vegetable)
Sun Dried Tomato and Feta in Phyllo
Vegetable Spring Rolls

Additional Enhancements to Your Cocktail Reception...

Pasta Station

Penne Pasta with Asparagus, Garlic, Tomatoes, Mushrooms, Onions, Virgin Olive Oil
and Spinach Tortellini with Choice of Alfredo or Pomodoro Sauce
\$9.00 per person

Antipasto Display

Prosciutto, Tuna, Salami, Pepperoni, Mozzarella, Provolone, Marinated Mushrooms, Eggplant,
Artichoke Hearts, Sweet Peppers and Olives
\$12.00 per person

Smoked Salmon Platter

Thinly Sliced Smoked Salmon served with Assorted Bagels, Capers, Chopped Eggs,
Diced Red Onions and Cream Cheese
\$16.00 per person



Mitzvah Dinner

Salad

Choice of One of the Following:

Garden Salad

Garden Fresh Greens with Tomatoes, Shredded Carrots, Sliced Cucumber served with a Choice of Two Dressings

Caesar Salad

Romaine Lettuce Freshly Prepared with Homemade Croutons, Shaved Parmesan Cheese and Caesar Dressing

Additional Salad Enhancements:

Mediterranean Salad

Mixed Greens Tossed with Feta Cheese, Tomatoes, Kalamata Olives, Red Onions and Balsamic Vinaigrette Dressing
Add \$2.00 per person

Individual Antipasto Salad

Prosciutto, Tuna, Salami, Pepperoni, Mozzarella, Provolone, Marinated Mushrooms, Eggplant, Artichoke Hearts, Sweet Peppers and Olives
Add \$5.00 per person

Additional Course Enhancement

Sorbet Intermezzo
Add \$4.00 per person



Mitzvah Entrée Selections:

A charge of \$2.00 will be added to each entrée price, when more than one selection is chosen.

Penne Pasta Pomodoro \$57.00 per person
Served with a Tomato Basil Sauce

Vegetable Lasagna \$57.00 per person
Seasonal Vegetables with Ricotta and Mozzarella Cheese

Herb Crusted Chicken \$66.00 per person
Boneless Breast of Chicken Marinated with Fresh Herbs and Topped with a Sherry Cream Sauce

Chicken Basilico \$66.00 per person
Boneless Breast of Chicken Topped with Fresh Basil, Lemon and Prosciutto Cream Sauce

Chicken Boursin \$69.00 per person
Boneless Breast of Chicken Stuffed with Fresh Broccoli and Boursin Cheese,
Topped with Velouté Sauce

Swordfish Parmesan \$70.00 per person
Dusted with Parmesan Cheese and Topped with a Lemon Butter Sauce

New England Baked Scrod \$70.00 per person
Prepared Traditionally with Bread Crumbs and Lemon Butter

Broiled Atlantic Salmon \$70.00 per person
Topped with a Creamy Dill Sauce

Broiled New York Sirloin \$72.00 per person
10oz. New York Sirloin served with a Port Demi Glace Sauce

Broiled Filet Mignon \$75.00 per Person
An 8oz. Filet Topped with Bordelaise Sauce

Surf and Turf \$85.00
Baked Stuffed Shrimp with Broiled Petit Filet Mignon Topped with Bordelaise Sauce

All above Entrees are Accompanied by our Chef's Selection of Seasonal Vegetables and Starch, Rolls and Butter, and 100% Arabia Gourmet Bean Coffee, Decaffeinated Coffee and Premium Herbal Tea Selection Soft Drinks and Mineral Water



Young Adult Menu Selections

Young Adult Hors d'oeuvres:

Choice of Two of the Following:

- Popcorn
- Nachos with Salsa
- Bowls of Peanuts, Pretzels & Chips
- Mozzarella Sticks

Young Adult Entrée Selection:

Each Meal includes French Fries (excluding pasta) and Soft Drinks throughout the function

Entrée can be Served Buffet Style or Individually Plated

Choice of One of the Following:

- Assorted Pizza
- Chicken Fingers
- Coconut Chicken Fingers
- Hamburger or Cheeseburger
- Penné Pasta Pomodoro

Young Adult Sundae Bar

Vanilla & Chocolate Ice Cream, Assorted Candy Toppings, Cherries & Nuts, Strawberry Sauce, Hot Fudge & Whipped Cream
\$32.00 per young adult

Enhancements to your Dessert Selections:

Continental Coffee Station

100% Arabia Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee and Premium Herbal Tea Selection served with Whipped Cream, Chocolate Shavings Cinnamon Sticks, Citrus Rinds and Sugar Cubes
\$5.95 per person

Viennese Pastry Table

Chef's Selection of Assorted Cakes and Pastries
100% Arabica Gourmet Bean Coffee Decaffeinated Coffee.
and Premium Herbal Tea Selection
\$11.00 per person



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