

The background features several large, stylized, overlapping swirls in shades of purple, green, and blue. Scattered throughout are numerous small, yellow, triangular shapes that resemble confetti or starbursts.

*Trenton Marriott
at Lafayette Yard*

*1 W. Lafayette Avenue Trenton, NJ 08608
609-421-4000*

*Bar and Bat Mitzvah Celebrations
2009*



Bar and Bat Mitzvah Celebration ...for the Cocktail Hour

Option 1

5 hour Deluxe Package Bar

*Smirnoff, Beefeater, Barcardi Silver, J&B, Canadian Club, Jim Beam
Budweiser, Miller Lite, Michelob Ultra, Sam Adams, Sharps
Heineken, Amstel Light, Bass Ale
Arden Woods Chardonnay, Cabernet Sauvignon and White Zinfandel*

Elegant Culinary Display

*Imported and Domestic Cheese Display
With Berries and Dried Fruits
Sliced Baguettes and Lavosh Crackers*

~

*Grilled and Roasted Vegetables
With Lemon Scented Hummus and Tapenade
Seasoned Pita Chips and Sliced Baguettes*



Bar and Bat Mitzvah Celebration
...for the Cocktail Hour *continued*

Hot and Cold Hors d'Oeuvres Butler Passed

Please Select Four (4)

Tomato Basil Brushetta

California Vegetable Rolls w/Wasabi Soy Sauce

Asparagus wrapped with Prosciutto and Boursin Cheese

Smoked Salmon, Dill Cream on Crostini

Vegetable Provencal on Garlic Toast

Beef Tenderloin and Red Onion Jam on Crostini

Grilled Chicken with Cilantro Pesto and Roasted Tomato on Brioche

Lobster Newberg

Pear and Almond Brie Puff

Scallops Wrapped in Bacon

Chicken Samosa

Franks en Croute

Smoked Gouda and Chorizo Puff

Ratatouille and Goat Cheese in Phyllo

Vegetable Spring Rolls



Dinner Service

Champagne Toast

Salad

Please Select One (1)

Classic Caesar with a Parmesan Crisp

~

Field Greens, Grape Tomatoes, Julienne Cucumbers and Shaved Romano Cheese with Balsamic Vinaigrette

~

*Mozzarella and Tomato
Basil Oil and Balsamic Drizzle*



Entrée Options

Tableside selection of two (2)

*Herb Crusted Prime Rib
Natural Au Jus*

~

*Grilled Atlantic Salmon
Citrus Buerre Blanc*

~

*Panko Crusted Halibut
Red Pepper Ragout*

~

*Herb Roasted Chicken
French Cut Chicken, Thyme Chicken Jus*

~

*Reggiano Crusted Chicken
Red Pepper Cream*

~

*Pistachio Crusted Chicken
Marsala Wine Demi*

~

*Vegetarian Polenta Napoleon
Roasted Vegetables, Spinach and Feta Cheese*

~

*Vegetarian Pasta
Mushroom and Sun-dried Tomatoes
Freshly Baked Rolls and Butter*



Dessert

Torah Cake

Please Select One (1)

Chocolate Layer Cake

Tiramisu

New York Cheesecake

Carrot Layer Cake

Coffee, Decaf and Assorted Herbal Teas

\$80 per person

Add wine service to dinner for additional \$7.50 per person



Bar and Bat Mitzvah Celebration ...for the Cocktail Hour Option 2

5 hour Premium Package Bar

*Absolut, Tanqueray, Bacardi Silver, Captain Morgan, Dewars, Canadian Club, Jack Daniels
Budweiser, Miller Lite, Michelob Ultra, Sam Adams, Sharps, Heineken, Amstel Light, Bass Ale,
Arden Woods Chardonnay, Cabernet Sauvignon and White Zinfandel*

Elegant Culinary Display

Please Select Two (2) of the Following:

Tuscan Display

Marinated Artichokes, Grilled Vegetables and Roasted Peppers

*Sliced Beefsteak Tomatoes and Mozzarella with Basil and Olive Oil, Aged Provolone, Variety
of Olives and Country Bread*

~

Imported Baked Brie Stuffed with Raspberry

Baked in Flaky Puff Pastry

French Baguette and Crackers

~

Pad Thai

*Tender Wok Seared Chicken, Garlic, Ginger, Sesame, Soy Sauce, Bean Sprouts, Eggs and
Crushed Peanuts, Thai Rice Noodles*

~

Dim Sum

Variety of Steamed and Fried Oriental Dumplings, Soy Sauce, Hoisin Sauce

~

Exotic Mushroom Station

*Four Different Mushroom Varieties, Sautéed in Olive Oil, Garlic, Herbs, Champagne and
Butter, Served in a Puff Pastry, Cognac Cream Sauce*



Bar and Bat Mitzvah Celebration ...for the Cocktail Hour continued

Pasta Bar

Select Two (2) of the Following:

Penne with Tomato Basil Sauce

Cavatelli Primavera, Fresh Herbs and Olive Oil

Cheese Tortellini with a Pesto Cream Sauce

Gemellini with Lemon Basil Pesto

Rigatoni with Ala Vodka Sauce

Cheese Ravioli with Roasted Red Pepper Cream

Farfalle Puttanesca

Sliced Herb Garlic Bread, Parmesan Cheese

~

Mashed Potato Bar

Yukon Gold & Sweet Potatoes:

Bleu Cheese, Butter, Cheddar Cheese, Broccoli, Chopped Bacon, Sautéed Onions and Mushrooms, Brown Sugar, Marshmallows, Sour Cream



Hot and Cold Hors d'Oeuvres

Butler Passed

cocktail reception continued

Please Select Four (4)

Tomato Basil Brushetta

California Vegetable Rolls w/Wasabi Soy Sauce

Asparagus wrapped with Prosciutto and Boursin Cheese

Smoked Salmon, Dill Cream on Crostini

Vegetable Provencal on Garlic Toast

Beef Tenderloin and Red Onion Jam on Crostini

Grilled Chicken with Cilantro Pesto and Roasted Tomato on Brioche

Lobster Newberg

Pear and Almond Brie Puff

Scallops Wrapped in Bacon

Chicken Samosa

Franks en Croute

Smoked Gouda and Chorizo Puff

Ratatouille and Goat Cheese in Phylo

Vegetable Spring Rolls



Dinner Service

Champagne Toast

Salad

Please Select One (1)

Classic Caesar with a Parmesan Crisp

~

Field Greens, Grape Tomatoes, Julienne Cucumbers and Shaved Romano Cheese with Balsamic Vinaigrette

~

*Mozzarella and Tomato
Basil Oil and Balsamic Drizzle*

~

*Spinach Salad with Strawberries, Toasted Pine Nuts
Champagne Vinaigrette*

~

*Iceberg Wedge, Crumbled Blue Cheese, Bacon, Grape Tomatoes
Blue Cheese Dressing*



Entrée

Tableside Selection of two (2)

Grilled Filet
Portobello Pedestal, Cabernet Sauce

~
Herb Crusted Prime Rib
Natural Au Jus

~
Classic Beef Wellington
Port Wine Demi

~
Grouper "Oscar"
Béarnaise Sauce

~
Grilled Atlantic Salmon
Citrus Buerre Blanc

~
Panko Crusted Halibut
Red Pepper Ragout

~
Herb Roasted Chicken
French Cut Chicken, Thyme Chicken Jus

~
Reggiano Crusted Chicken
Red Pepper Cream

~
Pistachio Crusted Chicken
Marsala Wine Demi

~
Stuffed Chicken
Prosciutto and Asparagus, Tomato Buerre Blanc

~
Classic Chicken Wellington
Port Wine Demi

~
Vegetarian Polenta Napoleon
Roasted Vegetables, Spinach and Feta Cheese

~
Vegetarian Pasta
Mushroom and Sun-dried Tomatoes

~
Vegetarian Wellington
Tomato Ragout

Freshly Baked Rolls and Butter



Dessert

Torah Cake

Please Select One (1)

Chocolate Layer Cake

Tiramisu

New York Cheesecake

Carrot Layer Cake

Apple Tart

Key Lime Pie

Coffee, Decaf and Assorted Herbal Teas

\$95 per person

Add wine service to dinner for additional \$7.50 per person

Young Adult Cocktail Reception

Selections will be served in Elegant Chafing Dishes Buffet Stations

Reception Buffet *(Select Three)*

Miniature Egg Rolls

Cheese Quesadillas

Buffalo Wings

Chicken Fingers

Spanikopita

Mozzarella Sticks

Pizza Bagels

Cocktail Franks En Crouete

Mini Philadelphia Soft Pretzels with Yellow Mustard

Corn Tortilla Chips

With Salsa and Chili Con Queso Dipping Sauce

Open Soda Bar

(5 Hours)



Young Adults Luncheon or Dinner Buffet

Assorted Seasonal Fresh Fruit

Tossed Green Salad

With Cherry Tomatoes, Shredded Carrots, Sliced Cucumbers and Croutons

Served with Choice of Two Dressings

Entrees

(Choice of Three)

Batter-dipped Chicken Tenders

Hamburgers with all the Fixings

Assorted Pizzas

All-beef, Foot-long Franks

Penne Pasta with Marinara Sauce

Baked Mac and Cheese

Tempura Battered Fish

Meat Lasagna

Vegetable Lasagna

Served with:

French Fries

Chef's Own Choice of Seasonal Vegetables



Dessert

Make Your Own Sundae Bar...

Choice of two of the following Ice Cream flavors:

*Vanilla, Chocolate, Strawberry, Cookie Dough,
Chocolate Chip Mint*

Toppings to include:

*M&Ms, Reese's Pieces, Crushed Oreo Cookies,
Chopped Nuts, Toasted Coconut, Maraschino
Cherries, Chocolate Syrup, Strawberry Sauce and
Freshly Whipped Cream*

Torah Cake

\$39.00 per young adult

Please add 21% Service Charge and 7% NJ State Sales Tax