



# Mazel Tov Moments

*Celebrate one of young adult's most important life moments in true style with The Event Center. Place the care of your very special family and friends in the hands of our expert Events Team and experience our warm brand of unique hospitality that ensures you can enjoy the occasion just as much as your guests!*

- \* Our Event Specialist to assist with the planning of your vision
  - \* Personal Maître D to assist throughout your special day
- \* One Complimentary Overnight Hotel Room for the night of the event
- \* Special Hotel Room Rate Group Rates for Guests Attending the Event
- \* Available Menu Enhancements that create a Spectacular Event

LET US EXCEED YOUR EXPECTATIONS!



## MITZVAH NACHES CELEBRATION PACKAGE

Four Hour Event in Private Space

### INCLUDED BEVERAGES

Assorted Soft Drinks, Juice and Water

### ON ARRIVAL

Vegetable Crudité Shooters  
Mediterranean Display

### DINNER

Full Course Plated Dinner for Adults to Include:

#### CHOICE OF STARTER

Entrée (Choice of Two)  
Accompanied by Chef Selected Starch and Seasonally Prepared Vegetable

#### SPECIAL TEEN BUFFET

#### DESSERT FOR ALL

Specialty Scroll Cake with Inscription  
Coffee Service for Adults

49 Per Adults / 39 Per Teen

## MITZVAH CELEBRATION PACKAGE ADULT MENU SELECTIONS

### STARTERS (Choice of One)

#### Garden Salad

Mixed Field Greens, Tomatoes, Carrots, Cucumbers and Shaved Red Onion

#### Tomato Mozzarella Salad

Plum Tomatoes, Fresh Mozzarella, Balsamic Reduction, Fresh Basil and Olive Oil

#### New England Salad

Baby Spinach, Mandarin Oranges, Sliced Red Onion, Spiced Walnuts and Goat Cheese,  
Tossed in Champagne Vinaigrette

#### Caesar Salad

Crisp Hearts of Romaine, House Made Croutons and Parmesan Cheese  
in a Tuscan Caesar Dressing

#### Harvest Salad

Mixed Field Greens, Grape Tomatoes, Dried Cranberries, Sunflower Seeds and  
Crumbled Blue Cheese in a Strawberry Vinaigrette

#### Chef Seasonal Soup

A Creation from Our Chef, Utilizing Farm Fresh Seasonal Ingredients

### ENTREES

(Choice of Two with Pre-order)

#### Chicken Classics

Marsala- Sautéed Mushrooms, Garlic and Fresh Herbs

Picatta- Lightly Battered and Pan Fried, Topped with Traditional Lemon Caper Sauce

Dijonnaise- Lightly Battered and Pan Seared, Finished with Dijon Cream

Beef Tournedos with Cabernet Wine Reduction

Spiced Salmon Topped with Warm Pineapple Salsa

Grilled Swordfish with Puttanesca Sauce

Baked Haddock Finished with Ritz Cracker Crumbs

Chicken Calvados Topped with Amaretto Cream Sauce

House Made Vegetable Lasagna with Pomodoro Sauce

Wild Mushroom Ravioli Finished with a Roasted Red Pepper Cognac Sauce

### DESSERT

Specialty Scroll Cake with Inscription

## TEEN BUFFET OPTION

Create Your Dinner Buffet by Choosing Two of Your Favorites

### Create Your Own Taco Bar

Choose from Traditional Seasoned Taco Beef to Chipotle Marinated Chicken.  
All Served with Sautéed Peppers and Onions, Shredded Lettuce, Tomatoes,  
Chopped Jalapenos, House Made Salsa, Sour Cream, Guacamole, Cheese,  
Spanish Rice, Refried Beans and Freshly Fried Corn Tortillas

### Munchie Madness

One Dozen Mini Cheddar Jack Sliders Sandwiches, Two Dozen Tender Chicken Strips,  
One Pound of French Fries, One Pound of Onion Rings

### Slider Station

Two Varieties of Mini Sandwiches to Choose From:

Mini Beef Sliders with Cheddar Cheese and Meatball Marinara with Provolone Cheese,  
Served on Toasted Brioche Buns, Accompanied with Crispy French Fries

### Mashed Potato Bar

Top Either Garlic Mashed or Maple Laced Sweet Potatoes with any of the Following:  
House Made Chili, Scallions, Red Onion, Broccoli, Mushrooms, House Made Salsa, Tomatoes,  
Black Olives, Cheddar Cheese, Sour Cream, Pan Gravy and Butter

### Flatbread Bonanza

Eight Assorted Flatbread Pizzas, which Include:  
Pepperoni, Pepper and Onion, Margherita and Grilled Garden Vegetable.  
Topped with Mozzarella and Provolone Cheese Blend and House Made Sauce  
Served with an Assortment of Riverbend Potato Chips

### Mac and Cheese Bar

Our House Made Creamy Mac and Cheese with all the Fixings You Can Imagine:  
Grilled Cajun Chicken, Scallions, Sautéed Mushrooms, Red Onion,  
Tomatoes, Broccoli, Peas and Baby Spinach

Included with your Buffet is Garden Fresh Salad with Two Dressings on side,  
Fresh Baked Rolls and Whipped Butter



## MAZEL TOV BUFFET STYLE BRUNCH

### WELCOME

Domestic & Imported Cheese Display Served with Sliced Fresh Fruits, Assorted Crackers  
Butler Passed Sparkling Cider

### BUFFET STYLE BRUNCH

Chef's Omelet Station

Our Chef will prepare your Omelet to Order with all the Fixings:  
Peppers, Onions, Tomatoes, Spinach, Broccoli, Mushrooms and Cheddar Jack Cheese

Bagel Display with Smoked Salmon  
Served with Flavored Whipped Cream Cheeses  
Sliced Tomatoes, Red Onion, Chopped Egg, Capers and Lemon Slices  
(Unit portion Two-ounce pp)

Fresh Baked Breakfast Pastries and Muffins

Your choice of;  
Cinnamon French Toast - OR - Belgium Waffles  
with Maple Syrup, Fresh Berries and Whipped Cream

Garden Fresh Salad with Two Dressings  
Assorted Artisan Breads & Rolls