

## *Bar / Bat Mitzvah Package*

5 hour event including  
Cocktail Hour with Passing Hors D' oeuvres and Cold Station, Hot Table,  
Carving Station & Pasta Station  
Sit Down for the Adults & Buffet for the Kids, Special Occasion Cake, Coffee,  
Tea, Soda, & Open Bar

### *Cocktail Hour*

#### **Five Hour Open Bar**

Selection of fine Wines & Liquors, Domestic & Imported Beers

#### **Passing Hors D' oeuvres**

*An assorted selection of Hot Hors D'oeuvres exclusively prepared by our chefs and  
served butler style to your guests*

*Some items include:*

Beef Satay  
Coconut Shrimp  
Portabella Mushroom Purse  
Potato Puffs  
Miniature Crab Cakes  
Cocktail Franks  
Scallops Wrapped in Bacon  
Vegetable Egg Rolls  
Chicken Quesadilla  
Brie & Raspberry in Phyllo

#### **Deluxe Cold Display**

Salumeria Station, Variety of Assorted Season Fruits & Berries, Mozzarella  
salad, Vegetable Crudités, Assorted Olives, Imported & Domestic Cheeses,  
Marinated Mushrooms, Assorted Roasted Peppers, Orzo Salad, Eggplant Salad,  
Greek Cucumber Sauce, Hummus, Assorted Breads

## *The Hot Table*

(Please choose 4)

Eggplant Rollatini  
Fried Calamari  
Hot & Sweet Sausage with Peppers & Onions  
Sesame Chicken  
Beef Stroganoff  
Steamed Mussels Marinara  
Stuffed Clams Oreganato

## *Pasta Station*

(Please choose 2)

Penne vodka with peas & prosciutto  
Tortellini Alfredo  
Cavatelli and broccoli with garlic & oil  
Orecchiette with broccoli rabe & sausage  
Wild mushroom risotto  
Pesto risotto with seasonal vegetables

## *Captain's Carving Station*

(Please choose 2)

Leg of Lamb  
Roast Beef  
Roast Loin of Pork  
Baked Virginia Ham  
Roasted Boneless Turkey Breast  
Prime Rib  
\*Organic Chicken  
\*Suckling Pig  
\*Whole Salmon

# *Reception Sit-Down Menu*

## **Salad Course**

(Please choose one)

### *Mixed Field Greens*

Mixed mesculin greens garnished with English cucumbers, shredded carrots, and baby tomatoes and served with a homemade seasonal vinaigrette

### *Caesar Salad*

Hearts of romaine lettuce garnished with a parmesan crisp and seven grain rosemary crostini and served with creamy Caesar dressing

### *Spinach & Walnut*

Baby spinach garnished with bourbon sugared walnuts, apple-wood smoked bacon, sun-dried cherries, and soft farm house goat cheese and served with raspberry vinaigrette

### *Baby Arugula Salad*

Baby arugula, Jansal Valley radicchio trevisano, bosc pear, fresh strawberries, and ricotta salata and served with truffle sherry vinaigrette

## **Intermezzo Course**

Lemon Sorbet

Raspberry Sorbet

# *Entrees*

(Please choose one from each category)  
Served with Chef's Selection of Starch & Vegetables

## **Meat**

Prime Rib Au Jus

Cheateaubriand of Beef with Carmelized onions Port Wine Sauce

Grilled Filet Mignon with Portabella Peppercorn Cabernet Sauce

\*Oreganato Crusted Rack of Lamb with Dijon Cream Sauce

\*Veal Scallopini with Portobello and melted mozzarella in a mushroom sage sauce

## **Poultry**

Pecan Encrusted Chicken with Honey Dijon Mustard Sauce

Chicken Breast ala Francese with Lemon White Wine Sauce

Grilled Chicken Paillard with Wild mushrooms & artichoke hearts

## **Seafood**

Filet of Tilapia with Sundried tomatoes, scallions & baby shrimp in a lemon wine sauce

Filet of Salmon with Champagne & dill beurre blanc

Oven Roasted Halibut with Roasted red & yellow pepper coulis

\*Chilean Sea Bass with Roasted garlic , oven roasted tomatoes & cannelloni beans

**Vegetarian Available Upon Request**

# *Buffet Reception*

Served with Salad, Dressings, & Bread

## **Choice of 6 Additional entrees:**

Penne Vodka

Rigatoni Plum Tomato

Tri-Color Tortellini Alfredo

Farfalle Broccoli & Garlic

Stuffed Shells

Baked Mac and Cheese

Chicken Fingers & Fries

Sliders

Hot Dog Cart

Eggplant Parmesan or Rollatini

Beef Burgundy with Noodles

Sausage & Peppers with Rice

BBQ Baby Back Ribs

Chicken Francese, Parmesan or Marsala

Shrimp Scampi o/ Rice

Fried Calamari

Fish Of The Day

**Served with Chef's Selection of Starch & Vegetables**

## \*Additional Dessert Items

*\*Tier of Italian Pastries, Cookies & Fruit*

*\*Trio of Desserts*

### \*Viennese Extravaganza

*In addition to your Special Occasion cake  
please choose 3 additional stations from the below:*

#### *\*Chocolate Fountain*

Accompanied by pineapples, strawberries, bananas, marshmallows, pretzels and more

#### *\*Ice Cream Station*

Accompanied by m&ms, chocolate & caramel syrups, whipped cream, crumbled oreo cookies, maraschino cherries and more

#### *\*Candy Buffet*

Assorted candies displayed beautifully in different containers with baggies to fill up and take home..what a treat!

#### *\*Flambe Station*

Bananas Foster and/or Cherries Jubilee Served with Ice Cream

#### *\*Waffle Station*

Fresh made waffles with assorted toppings

Quote Sheet

Type of Event: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Room: \_\_\_\_\_

Time of Event: \_\_\_\_\_

Reception: Sit Down      or      Reception Buffet      or      Brunch Buffet

Custom cake or Pastries Included

Coffee, Tea, & Soda Included

Additional Liquor Package: \_\_\_\_\_

Additional Items: \_\_\_\_\_

**Minimum Guarantee:** \_\_\_\_\_

Price Per Person \$ \_\_\_\_\_

Sales Tax % \_\_\_\_\_

Service % \_\_\_\_\_

Maitre D' Fee \$ \_\_\_\_\_