



## *The Mitzvah Package*

### *Champagne Greeting*

*Your guests are greeted with white-gloved butler style service of chilled sparkling rosé and sparkling water*

### *Top Shelf Open Bar*

*Top shelf liquors, domestic imported beers, and a selection of red and white wines available during cocktail hour & dinner service.*

### *Challah & Wine for Blessing*

### *Cocktail Hour*

### *Hot & Cold Passed Hors D'oeuvres*

*Your guests will start the event with a Chef's selection of seasonal hot and cold hors d'oeuvres served white glove butler style.*

*Spinach & Cheese Pies*

*Chicken Quesadilla*

*Petite Beef Wellington*

*Cocktail Franks*

*Bruschetta with Fresh Basil*

## *Extensive Cold Display*

*Artistically Displayed Seasonal Sliced Fresh Fruit and Vegetables*

Cauliflower and Broccoli Florets,  
Cucumber, Red and Yellow Peppers,  
Carrot Sticks, Celery Stalks, Zucchini Sticks,  
Sun Dried Tomato and Creamy Parmesan Dipping Sauces,  
Golden Pineapple, Watermelon, Honeydew Melon,  
Cantaloupe, Seedless Red Grapes, Strawberries

*Cold Antipasto Including*

Grilled Zucchini, Yellow Squash, and Red Onions drizzled with  
Extra Virgin Olive Oil

Marinated Grilled Artichokes with Roasted Peppers

Baby Red Potatoes Tossed with Red Onion, Parsley,  
Oregano and Olive Oil

Ciliegine Mozzarella Tossed with Basil Pesto

Pencil Asparagus with Hearts of Palm

Balsamic Marinated and Grilled Portobello Mushrooms  
with Asiago Cheese

Toasted Israeli Couscous Salad with Raisins and Pine Nuts

*Salumeria Including*

Imported cheeses, marinated olives, roasted peppers, tapenades,  
dips, hummus, orzo & eggplant salads, fresh bread, dolmades &  
pita selections

## *International Cheese & Wine Station*

*Features an exceptional variety of premium wines hand selected by our  
chef and paired with our finest selection of imported and domestic  
cheeses accompanied by fresh fruit, flat breads, assorted oils, and  
marinated olives.*

## *The Italian Station*

*(Chef prepared selection of four items)*

Eggplant Rollatini  
Stuffed Mushrooms  
Baked Clams  
Italian Meatballs Marinara  
Mini Cheese Ravioli Pomodoro  
Fried Calamari

## *Pasta Station*

*(Chef prepared selection of two items)*

Penne vodka  
Tortellini Alfredo  
Cavatelli and Broccoli with Garlic & Oil  
Gemelli with Broccoli Rabe  
Wild Mushroom Risotto

## *Steakhouse Station*

*Served with creamed spinach, potato wedges, & homemade steak sauce*

*Choose one of the following:*

Sterling Silver Strip Steak  
London Broil  
Prime Rib

*And one of the below:*

Leg of Lamb  
Baked Virginia Ham  
Roast Loin of Pork  
Roasted Turkey Breast  
Pastrami or Corn Beef

### ***Wok 'n Roll***

*Assorted Sushi Rolls & Sashimi freshly prepared by sushi chef  
served with wasabi, soy sauce, pickled ginger  
Sesame Chicken*

*(Your choice of two chef prepared items)*

*Chicken Lo Mein  
Vegetable Lo Mein  
Beef fried rice*

### ***Seafood Extravaganza***

*Seasonal assortment of fresh and raw seafood  
Shucked to order & served on a bed of crushed ice  
With tarter & cocktail sauces & fresh lemons*

*Seafood salad  
Blue Point Oysters  
Little Neck Clams on the half shell  
Shrimp cocktail*

*----OR ---*

### ***Brooklyn Deli Station***

*PASTRAMI - CORNED BEEF - BRISKET  
Served with Potato Pancakes, Sour Cream, Apple Sauce, Sauerkraut,  
Rye Bread, Mustards and Russian Dressing*

# *Adult Dinner Reception*

## *First Course*

*(Please choose one)*

### *Mixed Field Greens*

Mixed mesclun greens garnished with English cucumbers,  
shredded carrots, and baby tomatoes

Served with a homemade seasonal vinaigrette

### *Caesar Salad*

Hearts of romaine lettuce garnished with  
a Parmesan crisp and seven grain rosemary crostini

Served with creamy Caesar dressing

### *Spinach & Walnut Salad*

Baby spinach garnished with bourbon-sugared walnuts, apple-  
wood smoked bacon,

Sun-dried cherries, and crumbled Goat Cheese

Served with raspberry vinaigrette

### *Baby Arugula Salad*

Baby arugula, Jansal Valley radicchio trevisano,

Wild Berries, and Parmesan cheese

Served with White Balsamic vinaigrette

## ***Second Course***

*(Please choose one)*

Lemon Sorbet  
Raspberry Sorbet

## ***Entree***

*Tablesides choice of three Entrees*

*All entrees are served with a chef selection of  
seasonal vegetables & potatoes*

## ***Meat***

*(Please choose one)*

*Roasted Tenderloin of Beef "Chateaubriand"  
Served with Caramelized Onion Port Wine Sauce*

*Hickory Grilled Black Angus Filet Mignon  
Served with Roasted Shallot and Cabernet Reduction*

*Premium Sterling Silver NY Strip Steak  
Served with Wild Mushroom Cream Sauce*

*Braised Short Ribs  
Braised Overnight with Red Wine & Seasonal Root Vegetables*

## ***Poultry***

*(Please choose one)*

*Herb Crusted Free Range Chicken Breast  
Stuffed with Sundried Roasted Tomato, Farm Fresh Ricotta,  
and Spinach  
Served with Pesto Cream Sauce*

*French Style Free Range Chicken Breast  
Served with Cherry Tomato Basil Sauce*

*Slow Roasted Organic Half Chicken  
Served with Wild Mushroom Demi Glaze*

## ***Seafood***

*(Please choose one)*

*Scottish Salmon Filet & Shrimp  
Served with Champagne Dill Sauce*

*Filet of Halibut  
Served with Lobster Sherry Cream Sauce*

*Australian Sea Bass  
Maryland Crabmeat Stuffing Lemon Beurre Blanc*

*Colossal Stuffed Shrimp  
Crabmeat Stuffing Saffron Seafood Sauce*

*~ Vegetarian, Vegan & Kosher options available upon request ~*

## *Kid's Cocktail Hour*

*Tropical Virgin Cocktails  
An Elegant Display of Tropical Cocktails  
Juice Bar – Fresh Fruit Garnish*

## *Stadium Sushi Display*

*Assorted Sushi Rolls  
served with wasabi, soy sauce, pickled ginger*

## *“All American” Station*

*Including the below:*

Sliders

Hot dogs

Grilled Cheese

Mac ‘n Cheese



# *Kid's Dinner Reception*

*Choice of 1 Action Station:*

## *Pizza Station*

*Fresh thin and thick cut pizza with assorted toppings*

Plain – Margarita – Vegetable

Mini Cheese Ravioli Marinara

*-Or-*

## *Mashed Potato Bar*

*Fresh Whipped Idaho Potatoes following accompaniments including:*

Scallions, Tomatoes, Olives, Mushrooms, Cheddar Cheese, Sour  
Cream, & Broccoli

*Served with Salad, Dressings, & Bread*

Penne with Marinara and Pink Sauce

Cheese Quesadillas

Chicken Fingers

French Fries

Chips and Salsa

## *Dessert*

Custom designed Torrah Cake  
Served with a selection of Coffees & Herbal Teas

## *\*\*Viennese Extravaganza\*\**

*A Sweet Ending...Grand Finale Flambé Fire Show Opens up to  
A Sparkling Celebration of Desserts  
Enjoy Coffee service with an unlimited assortment of dessert  
Featuring Coffee, Tea, Cappuccino, Espresso and Cordial Cart*

### **Dessert Display**

*Variety of Cakes, Italian Pastries, Petit Fours, Tarts, Mousses,  
Cheesecakes & Fresh Fruit*

*&*

### **Choice of 4:**

#### **Ice Cream Sundae Station & Cart**

*Duo of ice cream with a vast array of toppings & sauces  
Accompanied with waffles made to order*

#### **Chocolate Fountain**

*Milk Chocolate Fountain  
with a variety of assorted fruits and treats to dip*

#### **Flambé Station**

*Exciting Chef Prepared Flambé Display and Station with  
Your Choice of Bananas Foster or Cherries Jubilee*

### ***Carnival Station***

*Your guests have their pick from some classic carnival fare including:*

*Fresh Popcorn with an assortment of toppings, cotton candy,  
Hot fried doughnuts & churros with powdered sugar & cinnamon*

### ***Doughnut Wall***

*Fresh Variety of Donuts  
Chocolate – Vanilla – Strawberry*

### ***Milk 'n Cookies***

*In House baked cookies  
Chocolate chip – S'mores – Red Velvet – Double Chocolate – Macadamia  
Paired with Chocolate Milk and Milk Shooters*

### ***S'mores Station***

*S'mores Bar action station features marshmallows, graham crackers and  
plenty of chocolate*

## *Included Services*

*Your special event is highlighted by these great services*

*5-hour Reception*

*Champagne & Sparkling Water Greeting*

*Full Service Top Shelf Open Bar*

*Dedicated Valet Parking*

*Host to Greet and Assist Your Guests*

*Maitre 'D*

*Seasonal Coat Check Attendant*

*Choice of linens*

*Custom Torrah Cake & Wine for Blessing*

*Direction Cards*

*Printed Menu Cards for Adults*

*Place Cards*

*~ Allow The Terrace to assist you in the final touches of your event.  
Room enhancement lighting & specialty linens available ~*