

## Mitzvah Package

Includes: Celebration Challah

### TEEN RECEPTION

(Minimum of 25 Guests)

All Packages Include: Iced Tea, Lemonade & Shirley Temples  
\$49

### DISPLAYED SELECTIONS

(Select Two)

(Select Three for \$5 Additional)

#### Chip Bar

Chili Cheese Dip, Bacon Horseradish Dip,  
Guacamole, House-made Chips & Tortillas

#### Fried Frenzy

French Fries, Sweet Potato Fries, Onion Rings, Mozzarella Sticks,  
House-made Chips, Ketchup, Ranch, Cheese Sauce

#### Cheese Display

Chef's Selected Cheeses with Dried & Fresh Fruits, Grilled French Bread & Crackers

#### Pizza Bagels

Cheese, Pepperoni, Vegetable

### TEEN DINNER BUFFET

(Select One)

#### Garden Green Salad

Field Greens, Tomatoes, Cucumbers, Carrots,  
Croutons, Ranch & Italian Dressings

#### Caesar Salad

Romaine, Parmesan Cheese, Croutons, Caesar Dressing

#### Sliced Seasonal Fruit Display

Price Per Person/Minimums Apply

\*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax

**TEEN DINNER BUFFET**

(Select Three)

Served with French Fries

**Chicken Parmesan**

Marinara, Mozzarella & Parmesan Cheeses

**Penne Pasta**

Choice of Preparation:

Ala Vodka, Primavera, Traditional Marinara

**Pizza Display**

Traditional, Pepperoni, Vegetable

**Chicken Corner**

Chicken Wings, Chicken Tenders, Boneless Chicken Wings, Buffalo, BBQ & Mango Habanero Sauce

**Fundido Bar**

Cheese Quesadilla, Chicken Taquitos, Salsa,  
Sour Cream, Guacamole, Spicy Queso Dip, Tri-Color Corn & Flour Tortilla Chips

**Slider Bar**

Cheddar Cheese Beef Slider, Vegetable Sliders, Pesto Chicken Slider

**Mac n Cheese Bar**

Elbow Macaroni with Your Choice of Toppings  
Buffalo Chicken, Shredded BBQ Beef,  
Broccoli, Peppers, Onions, Tomatoes, Mushrooms

**DESSERT DISPLAYS**

(Select One)

(Select Two for \$5 Additional)

Torah/Scroll Cake with Inscription

Chocolate Layer Cake

Cookies & Brownies

Rugelach, Black & White Cookie Display

Cream Puffs, Eclairs and Cannolis

Assorted Mini Cheesecakes Display

Churros & Funnel Cake Fries

Warm Chocolate Sauce, Caramel Sauce,  
Heath Bar Crunch, Powdered Sugar & Cinnamon

Build Your Own Ice Cream Sundae  
(Minimum of 50 Guests, One Hour of Service)

Vanilla Ice Cream

Whipped Cream, Maraschino Cherries, Chopped Nuts,  
Chocolate Chips, Toasted Coconut, Berry Topping,

Chocolate Sauce, Caramel Sauce, Butterscotch

\$8 Additional

Price Per Person/Minimums Apply

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# Mitzvah Package

## ADULT RECEPTION

(Minimum of 25 Guests)

\$79

### BAR ARRANGEMENTS

Four-Hour Open Bar Package to Include:

#### House Selection Wines:

Canyon Road Chardonnay, Pinot Grigio, Pinot Noir & Cabernet Sauvignon

#### Beer Selections:

Two Domestic, One Premium

#### Select Spirits:

Smirnoff Vodka, Beefeater, Bacardi, Sauza Blanco Tequila, Seagrams 7 Whiskey,  
Jim Beam Bourbon, Dewar's White Lable Scotch

## ADULT RECEPTION MENU

Butler Passed Hors D'Oeuvres

(Select Five)

### Cold

Toasted Almond Encrusted Goat Cheese,  
Raspberry Coulis on a Pastry Spoon  
Tomato Bruschetta on Crostini  
Mini Caesar Salad in a Phyllo Cup  
Traditional Deviled Eggs  
Smoked Salmon & Chive Cream Cheese on  
Cucumber Rounds  
Bloody Mary Shrimp Cocktail Shooters  
Lobster Roll Sliders  
(Additional \$2)

### Hot

Vegetable Spring Roll, Soy Lime Sauce  
Edamame Pot Stickers  
Jalapeño Corn Fritters  
Vegetable Quesadilla  
Chicken or Beef Satay with Spicy Thai Peanut Sauce  
Italian or Swedish Meatballs  
Franks en Croute  
Chicken Fritters with Honey Mustard Sauce  
Mini Quiche  
Potato Latkes with Sour Cream & Chives  
Coconut Shrimp with Mango Habanero Sauce  
Baby Lamb Chops with Major Grey's Chutney  
(Additional \$4)

Price Per Person/Minimums Apply

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## DISPLAYED SELECTIONS

Select Two

(Select Three for \$5 Additional)

### Cheese Display

Chef's Selected Cheeses with Dried & Fresh Fruits,  
Grilled French Bread & Crackers

### Grilled & Fresh Vegetable Display

Grilled Portobello Mushrooms, Squashes & Asparagus  
Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,  
Broccoli Florets & Cherry Tomatoes  
Ranch & Bleu Cheese Dressing

### Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

### Crostini Bar

Traditional Tomato Bruschetta, Charred Chipotle Salsa,  
Spinach & Cheese Fondue, Grilled French Bread

### Mediterranean Display

Hummus, Antipasto Olive Salad, Pickled,  
Grilled & Roasted Vegetables, Grilled French Bread

### Antipasto

Marinated Olives, Roasted Peppers, Asparagus, Tomatoes  
Grilled Squashes & Portobello Mushrooms, Genoa Salami,  
Capicola, Provolone, Fresh Mozzarella  
(Additional \$3)

### Charcuterie Display

Prosciutto, Genoa Salami, Capicola, New York White Cheddar Cheese,  
Fresh Mozzarella, Sharp Provolone, Grapes  
Pickled Vegetables, Grain Mustard, Grilled French Bread  
(Additional \$5)

Price Per Person/Minimums Apply

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## ADULT PLATED DINNER SELECTIONS

Three Course Meal Includes:

Dinner Rolls & Butter

Choice of One Starter, Choice of Two Pre-determined Entrées

Brewed Regular and Decaf Coffee & Fine Quality Hot Teas

Four Courses (Additional Starter) \$5

Tableside Choice of Entrée (Two Pre-determined Entrée Selections) \$7

### STARTERS

#### **Chef's Seasonal Soup**

Seasonal Farm Fresh Ingredients

#### **Caesar Salad**

Romaine Hearts, Rustic Croutons, Parmesan, Caesar Dressing

#### **Wedge Salad**

Iceberg Lettuce, Bacon, Red Onions, Roasted Red Peppers, Carrots,  
Cucumbers, Bleu Cheese Dressing

#### **House Greens Salad**

Field Greens, Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette

#### **Sliced Fruit Plate**

Cantaloupe, Pineapple & Honeydew  
Drizzled with Honey

#### **Mushroom Risotto Fritter**

Fire Roasted Tomato Sauce with Sautéed Spinach & Fried Leeks

#### **Roasted Beet & Goat Cheese Salad**

Field Greens, Celery & Apples, Roasted Beets & Goat Cheese, Balsamic Vinaigrette  
(Additional \$2)

#### **Lobster Ravioli**

Sherry Cream Sauce and Fried Leeks  
(Additional \$3)

#### **Lobster Salad**

North Atlantic Lobster, Celery, Apples, Dijon, Creme Fraiche, Field Greens  
(Market Price)

Price Per Person/Minimums Apply

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**ENTRÉES**

**Traditional Chicken Breast**

Prepared Française, Marsala or Piccata, Caviar Rice, Green Beans

**Chicken Chasseur**

Statler Chicken Breast, Roasted Red Peppers, Caramelized Onions & Mushrooms in a Bordelaise Sauce with Garlic Mashed Potatoes & Asparagus

**Pan Seared Salmon Fillet**

Sriracha Honey Glaze, Caviar Rice, Green Beans, Baby Carrots

**London Broil**

Garlic Mashed Potatoes, Broccoli, Peppercorn Demi Glace

**Stuffed Flounder**

Seafood Stuffed, Caviar Rice, Julienne Garden Vegetables, Lemon Beurre Blanc

**Mushroom Ravioli**

Julienne Garden Vegetables, Baby Spinach, Peppercorn Brandy Cream, Fried Leeks

**Jumbo Lump Crab Cake**

Caviar Rice, Julienne Carrots, Zucchini & Yellow Squash, Roasted Red Pepper Coulis  
(Additional \$5)

**Herb Roasted Prime Rib of Beef**

(Minimum 15 Orders)

Prepared Medium Rare, Fried Potato Wedges, Broccoli, Au Jus, Horseradish Cream  
(Additional \$5)

**Grilled New York Strip Steak**

Prepared Medium Rare, Garlic Mashed, Asparagus, Maître D' Herb Butter, Fried Onions  
(Additional \$8)

**Grilled Filet Mignon**

Prepared Medium Rare, Mashed Potatoes, Asparagus, Sauce Béarnaise  
(Additional \$10)

**DESSERTS**

Select One:

Chocolate Layer Cake  
Carrot Cake  
NY Style Cheesecake  
Cherry Topping and Whipped Cream

Tiramisu  
Crème Anglaise  
Apple Galette  
Salted Caramel Sauce

Price Per Person/Minimums Apply

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