

hotel MTK

MITZVAH PACKAGES

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

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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 PACKAGES

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)

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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)

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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

Tablesides 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)

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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	Tiramisu
Carrot Cake	Crème Anglaise
NY Style Cheesecake	Apple Galette
Cherry Topping and Whipped Cream	Salted Caramel Sauce

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