



 Park Avenue Club
Mitzvahs





Park Avenue Club

Exclusivity ~ Exquisite Service ~ Exceptional Cuisine

Park Avenue Club Mitzvah Packages also include:

Exclusivity of Large Events to Host Only One at a Time

Personal Event Planner

In-House Sommelier

Professional Staff including Maitre'D and Captains

Complimentary Coat Check

Porte Cochere Entrance

Multi-season Outdoor Patio Space

Picturesque Landscape, Manicured Gardens & Arched Bridge

with Koi Pond and Waterfall

Garden & Pathway Lit with Up-Lighting

and Vintage Lampposts

Colored In-Room Uplighting

Professional Grade Pinspot Lighting

Invitation Directional Cards

Ivory Linen and Napkins

Personalized Menu Cards

Framed Table Numbers

Private Membership as Club Member for One Membership Year

Reciprocal Privileges at over 190 Clubs Worldwide for

One Membership Year

Private NJ Golf Club Access for One Membership Year

Award Winning Team of Culinary Chefs



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Adult Mitzvah Reception

Butler Passed Hors d'oeuvres

Choice of Ten

Beef

Roasted Sliced Beef Tenderloin on Baguette with Horseradish Cream

Sheppard's Pie

Loaded Slider Burgers with Smoked Tomato Ketchup, Grilled Romaine & Pickle Chip

Beef Wellington

Meatball Parmesan Sliders on Brioche

Beef Fajita Scoop

Beef Carpaccio on Crostini with Shaved Parmesan and Balsamic Reduction

Chicken

Blackened Chicken Skewers with Smokey Ranch Dressing

Thai Chicken on Sugar Cane Skewer with Sriracha Aioli

Coconut Chicken with Sweet Chili Sauce

Buffalo Chicken Spring Rolls with Blue Cheese Dressing

Ginger Chicken with Teriyaki Dipping Sauce

Bacon Chicken Jalapeño Wrapped in Tortilla with Fresh Tomato Salsa

Sesame Chicken and Sweet Chili Sauce

Chicken Tika Masala on Skewer with Tzatziki Sauce

Chicken Yakatori

Chicken Cashew Spring Roll

Lamb/Duck

Roasted Baby Lamb Chop with Horseradish Chive Cream

Crispy Duck Ravioli Five Spice Mango Puree

Peking Duck Spring Roll and Soy Scallion Dressing



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Vegetarian

*Truffle Risotto Bites
Roasted Pepper and Goat Cheese Mini Quiches
Chilled Seasonal Melon Soup Shots
Chilled Gazpacho Soup Shots
Pear and Almond Brie in Phyllo
Raspberry and Almond Brie Stars
Vegetable Spring Rolls with Sweet Chili Sauce
Peppadew and Goat Cheese Poppers
Brie with Brandied Peaches in Phyllo
Sweet Potato Puff with Maple Cinnamon Whipped Cream
Asian Summer Vegetable Roll in Rice Paper with Light Soy Dressing
Tomato Caprese on Focaccia Crouton
Indian Samosa with Spiced Potato and Green Peas
Asparagus Roll-up
Roasted Root Vegetable Kabob
Gruyere and Leek Tart*

Pork

*(For Non-Kosher Style)
Gruyere and Bacon Croquettes
Jumbo Pigs in a Blanket with Honey Mustard
Prosciutto Wrapped Melon Skewer
Mac n' Cheese Poppers with Ham
BBQ Pork Biscuit with Smoked Ranch Dressing
Mini Stuffed Bread with Pepperoni, Cheese and Marinara
Chorizo Empanada with Chipotle Mayo
Chorizo Stuffed Dates Wrapped in Bacon*

Seafood

*(For Non-Kosher Style)
Thai Cured Tuna Skewer with Grilled Pineapple, Cucumber & Spicy Tropical Chili Sauce
Mini Crab Cakes with Chipotle Mayo
Lobster Cobbler
Maui Shrimp Spring Rolls with Cilantro Mojo
Shrimp Cocktail with Lemon and Traditional Cocktail Sauce
Coconut Shrimp with Chili Sauce
Scallop and Ginger Phyllo Star
Crab, Brie and Mushroom in Phyllo
Seared Scallop with Mango Salsa on Tortilla Chip*



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Gourmet Displays

Choice of Three

Taste of the Mediterranean

*Roasted Garlic Hummus, Eggplant Caponata, Traditional Taboule Salad,
Rosemary and Garlic Marinated Pitted Greek Olives, Herbed Feta Cheese, Grilled Vegetable Bruschetta,
Black Olive Tapenade and Artisanal Lavosh, Crostini and Flatbreads*

Assortment of Fine Imported and Domestic Style Cheeses

*Vermont Cheddar, Cave Ripened Domestic Bleu Cheese, Smoked Gouda,
Hudson Valley Goat Cheese, Italian Locatelli and Imported Swiss
Displayed with Fresh Berries, an Array of Uniquely Prepared Nuts and a Variety of Biscuits*

Locally Harvested Display of Seasonal Salads and Vegetable Platters

*All Salads and Platters are Uniquely Created Depending on Season and Availability
~Fall and Winter~*

*Grilled Zucchini, Yellow Squash and Red Onions Drizzled With Extra Virgin Olive Oil
Chick Pea, Roasted Eggplant, Artichoke with Cucumber Cumin Vinaigrette
Sweet Roasted Root Vegetables with Arugula and Frisee Salad
Caramelized Cauliflower, Fennel, Golden Raisins and Spiced Sherry Vinaigrette
Roasted Beet and Feta Salad with Grilled Endive*

~Spring and Summer~

*Fregola Sarda with English Peas, Roasted Mushrooms and Mint Vinaigrette
Yellow and Green Wax Bean Salad with Roasted Garlic Dressing
Spring Radish and Cucumber Salad with Fines Herb Vinaigrette
Summer Tomato Display with Grilled Red Onions
Grilled Asparagus with Shaved Provolone*

Crisp Garden Fresh Vegetable Crudités

Fresh Cut Seasonal Vegetables Displayed with Bleu Cheese and Sundried Tomato Dipping Sauces

Seasonal Tropical Fruits and Berries

Freshly Sliced Seasonal Melons complimented by Tropical Fruits and Berries



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Hot Stations

Choice of Two

Fresh House-made Mozzarella

Warm Fresh Mozzarella Plated with Seasonal Vegetables

Fresh Vine Ripened Tomatoes during the Summer and Roasted Vegetables during the Winter Months

Garnished with Micro Greens

*Guests to Help Themselves to a Variety of Flavored Aged Balsamic Vinegars, Assorted Pesto, Tapenades
Extra Virgin Olive Oil and Crispy French Crostini*

Polenta Station

Herb and Parmesan Polenta Triangles Sautéed with your Choice of Two Accompaniments

Roasted Garlic, Red Peppers, Basil and Feta

Summer Tomato, Olive and Caper Compote

Balsamic Onions, Arugula and Sundried Tomatoes

Wild Mushrooms, Truffle Oil and Parmesan Reggiano

Risotto Station

Carnaroli Rice prepared Tableside with Your Choice of Two Accompaniments

Grilled Marinated Vegetables ~ Petite Cuts of Smoked Chicken Breast, Roasted Pepper Puree

Roasted Wild Mushrooms ~ Black Truffle Butter ~ Parmigiano Reggiano

Portobello Station

Balsamic and Garlic Sautéed Portobello Mushrooms, Toasted Garlic and Roasted Red Peppers.

Accompanied by Aged Balsamic Vinegar and Extra Virgin Olive Oil

Asian Stir-fry

Selection of Asian Inspired Stir Fry

With Your Choice of Two Accompaniments

Sautéed Beef and Broccoli in Sesame Garlic Sauce

General Tso's Chicken and Snow Peas

Asian Vegetable Lo Mein with Orange Sesame Sauce

Thai Vegetable Stir Fry with Pad Thai Noodles, Asian Vegetables and Red Curry Coconut Sauce

Spicy Crispy Tofu with Bean Sprouts, Shitake Mushrooms and Peanuts

Accompanied with White Rice, Chinese Takeout Boxes, and Chopsticks

Polish Style Pierogi

Traditional Crispy Sautéed Pierogi in Butter

Stuffed with Mashed Potatoes or Potatoes and Cheddar

Served with Toppings Including Sour Cream, Chives and Applesauce



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Hot Stations

Carved Farmhouse Meats (Choice of 1 Meat)

Carved Tastings of your choice with Rustic Dinner Rolls and Sauces
Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy
Garlic Rosemary Studded Leg of Lamb with Natural Jus
Braised Corned Beef Brisket with Whole Grain Mustard with Rye
*Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus **

Salt-Baked Smashed Yukon Gold Potato Bar

Hand Smashed & Seasoned with Sea Salt and Cracked Black Pepper with your Choice of Five Accompaniments

*Truffle Oil, Aged Cheddar, Scallions, Horseradish Sour Cream, Roasted Mushrooms,
Caramelized Onions, Broccoli, Roasted Tomatoes and Red Wine Demi-Glaze*

Tex-Mex

Served with Corn Tortilla Chips, Soft Flour Tortillas and Hard Tacos

With your choice of Choice of Two Fillings

Shredded Beef, ~ Grilled Chicken ~ Cilantro Lime Tilapia

Additions Include:

Sour Cream, Shredded Aged Cheddar, Pickled Jalapenos, Guacamole, Fresh Pico De Gallo

Park Avenue Spicy Chile Salsa, Romaine Lettuce and Chimichurri Sauce

Black Bean Pico Salad with Cilantro & Lime Zest

Italian Pasta Station

Choice of Three Traditional Pastas with House- Made Sauces

Served with Rustic Italian Diner Rolls and Butter

Cheese Tortellini with Tomato Basil

Penne Rigate with Pink Vodka

Orecchiette with Wild Mushroom Cream

Fusilli with Bolognese

Cavatelli with Carbonara

Slider Station

Choice of Three

Angus Beef Burgers, Pulled Pork, Braised Short Rib, Grilled Vegetable

With Ketchup, Horseradish Sour Cream, Balsamic Reduction, Pickled Jalapeños,

Shredded Grilled Romaine, Sliced Plum Tomato

**Denotes Additional Charge*



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Sit Down Dinner

Champagne Toast

First Course

Choice of One

~Cold~

Classic Caesar Salad with Herbed Croutons and Garnished with Shaved Parmesan Cheese

*Salad of Mixed Baby Lettuces with Roasted Shallot Vinaigrette
Sun-Dried Tomato and Herb Cheese Crostini*

Baby Arugula and Red Oak Lettuce with Shaved Parmesan Cheese, Grape Tomatoes and Basil Vinaigrette

Grilled Vegetable Napoleon with Frisee, Peppercross, Basil Puree and Sun-Dried Tomato Reduction

Organic Mixed Baby Lettuces with Toasted Almonds, Dried Cranberries and Port Wine Vinaigrette

Baby Spinach Salad with Dried Cherries, Gorgonzola Cheese Crouton and Herbed Chardonnay Vinaigrette

~Hot ~

*Risotto Cake with Wild Mushrooms, Sage and Roasted Peppers
with a Madeira Reduction and Micro Greens*

*Caramelized Onion, Fennel and Bleu Cheese Tart
with Bacon Lardons, Frisee, Peppercross and Port Wine Vinaigrette*

Grilled Vegetable Ravioli with Grilled Eggplant , Olives and Tomato Vodka Sauce



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Main Course

Signature "Duet" Entrée Selections

Choice of Two Plated Together

Roast Filet Mignon with Natural Jus

Grilled Braised Short Rib with Natural Jus

Jumbo Gulf Shrimp

Seared Salmon with Lemon Beurre Blanc Sauce

Filet of Sole with Lemon Beurre Blanc Sauce

Seared Herb Chicken Breast with Natural Jus

Silent Vegetarian Entrée Offered

*Entrée Enhancements**

Jumbo Lump Maryland Crab Cake

Chilean Sea Bass

North American Lobster Tail

~Market Price~

**Denotes Additional Charge*



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Signature "Choice" Entrée Selections *Choice of Two*

Seared Salmon with Sweet Chili Glaze and Scallions

Roast Filet Mignon with Cabernet Thyme Demi

Herb Crusted Filet Mignon with Truffle Jus

Grilled Braised Short Rib

Seared Herb Chicken Breast with Sherry Thyme Jus

Roasted Garlic Crusted French Breast of Chicken with Herb and Natural Jus

Roasted Free-Range Chicken Breast with Melted Leeks

Silent Vegetarian Entrée Offered

*Entrée Enhancements**

Domestic Rack of Lamb with Porcini and Cognac Reduction

Pan Roasted Veal Chop with Wild Mushroom and Rosemary Compote

Chilean Sea Bass with Roasted Tomato Coulis and Basil Oil

Seared Halibut with Lemon Caper Beurre Blanc

Apple Smoked Bacon and Maytag Blue Cheese Crusted Filet Mignon with Thyme Demi

~Market Price~

**Denotes Additional Fee*



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Dessert

Warm Chocolate Molten Cake with Grand Marnier Crème Anglaise and Mixed Berries

Petite Italian Ricotta Cheesecake with Wild Berry Compote

Flourless Chocolate Cake with Fresh Raspberry Coulis and Mint

Seasonal Crème Brulee Garnished with seasonal Berries

*Trio Plate with your choice of Three Desserts decorated with Chef's Choice of Appropriate Garnish
Mini Crème Brulee, Petite Waffle Cups with Pastry Cream and Fresh Berries, Lime Meringue Tarts, Seasonal Berry
Tarts, Apple Crump with Caramel, Mini Cannoli, Mini Cream Puffs, Seasonal Cheesecake Squares,
Seasonal Mousse in Chocolate Tulip Cups*

Coffee, Decaffeinated Coffee, Assorted Teas

Premium Open Bar Service

*Five Hour Open Bar to include Champagne Toast, Premium Cocktails, Cordials,
House Red and White Wines, Imported and Domestic Bottled Beers, Assorted Soft Drinks*

Full Cocktail Service During Dinner

*Liquors to include Ketel One, Bombay, Tanqueray, Bacardi, Myers, Dewars,
Johnnie Walker Red, J&B Rare, Jack Daniels, Jim Beam, Grand Marnier, Sambuca
~Subject to Change~*



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Children's Mitzvah Menu Package

Cocktail Reception

Vegetable Crudit  with Fresh Dips

Selection of Hors d'oeuvres (Choice of Four)

<i>Pizza Bagels</i>	<i>Fried Shrimp</i>
<i>Onion Rings</i>	<i>Mac 'n Cheese Poppers</i>
<i>Fried Chicken Wings (BBQ, Buffalo or Plain)</i>	<i>Mozzarella Sticks</i>
<i>Vegetable Spring Rolls</i>	<i>California Roll</i>
<i>Cucumber Roll</i>	<i>Chicken Fingers</i>
<i>Pigs in a Blanket</i>	<i>Cheese Taquitos</i>

Dinner Buffet

Mixed Green Salad with Assorted Dressings and Toppings
Dinner Rolls with Butter

Choice of One of the following Regional Menus

~Italian~

Chicken Parmesan
Penne with Pink Sauce
Focaccia Pizza
Meatballs with Garlic Bread
Baked Ziti

~Mexican~

Chicken and Steak Fajitas
Spanish Rice
Cheese Enchiladas
Beef Empanadas
Tortilla Chips w/ Shredded Cheese, Salsa & Sour Cream

~Asian~

Egg Rolls
Vegetable Pot Stickers
Chicken Stir Fry with Lo-Mein
Beef and Broccoli Stir Fry with White Rice
Chinese Noodles with Duck Sauce

~American~

Beef Sliders
Mini Hot Dogs
Chicken Fingers
French Fries
Macaroni and Cheese

Dessert Buffet

Mitzvah Sheet Cake
Make Your Own Sundae Station
Cookie Platter & Fresh Fruit Display



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Menu Enhancements

[The Icing on the Cake]

S'Mores Bar

Assorted Graham Crackers, Chocolate Bars, Peanut Butter Cups and Marshmallows

Warm Pretzel Bar

Choice of Traditional Salt or Five Grain Pretzels

Served with Whole Grain English Mustard, Honey Dijon Mustard and Warm Cheddar Sauce

Zeppoles Station

Warm Zeppoles dusted with Powdered Sugar To Go

Cookies n Milk

Warm Chocolate chip Cookies with Cold Milk To Go

Breakfast in a Box

Bagel with Individual Cream Cheese & Jelly, Fresh Fruit, Granola Bar and Fruit Juice to enjoy the next morning

Cider & Donuts

Warm (or cold) Cider paired with a donut To Go



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[Children Beverage]

Mocktail Station

Virgin Daiquiris, Virgin Pina Coladas & Virgin Margaritas

IZZE Sparkling Juice Station

IZZE Sparkling Juice is an all-natural blend of pure fruit juice and sparkling water

[Free of caffeine, refined sugars and artificial ingredients]

IZZE Sparkling Juice is naturally sweetened with fruit juice only.

Flavors: Pomegranate, Blackberry, Sparkling Apple, Blueberry, Clementine & Grapefruit

[Adult Beverage]

Biergarten

A variety of brews to include Pilsners, Stouts, Ales, or Lagers featured by local breweries with attendant.

Includes Our Warm Pretzel Station.

Sangria Station

Blended with Cointreau, Fine Brandy, Exotic Fruits Served over Ice

Mojito Bar

Choice of 3 Flavors

Add a little "Mojo" to your party with a Mojito Bar classic lime, raspberry, mango,

blueberry, pineapple, strawberry, grapefruit, and citrus

Ultra-Premium Open Bar Service

Upgraded Five Hour Open Bar of Liquors to include

Grey Goose, Belvedere, Bombay Sapphire,

Tanqueray 10, Plymouth, Crown Royal, Chivas, Johnnie Walker Black,

Glenlivet 12yr, Glenfiddich, Macallan 12 year, Maker's Mark, Knob Creek and Cuervo 1800

~Subject to Change~



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[Adult Cocktail Hour]

Premium Domestic Caviar and Vodka Display

*American Sturgeon Little Pearl Caviar served with Blinis, Toast Points,
Capers, Chopped Egg and Minced Red Onions
Flavored Svedka and Stolichnaya Vodkas*

Deluxe Shrimp Bar

*Jumbo Gulf Shrimp Served with a Hand Carved Ice Sculpture Of Your Choice.
Traditional Cocktail Sauce and Lemon Wedges*

Deluxe Seafood Bar

*Served with a Hand Carved Ice Sculpture Of Your Choice
Jumbo Gulf Shrimp, Seasonal East or West Coast Oysters, Littleneck Clams and Alaskan Snow Crab Claws
All Accompanied With Lemon Wedges, Traditional Cocktail Sauce, Horseradish, and Red Wine Mignonette Sauce*

Seafood Crudo Additions to Raw Bar

*Chef's Exotic Culinary Additions to Your "Under the Sea" Ice Bar
Peruvian Style Scallop Ceviche with Fresh Lime, Chilis, Red Onion and Peppercress
Maryland Lump Crab Shooter with Chives, Mango Salsa, and Micro Cilantro
Asian Style Tuna Tartar with Ponzu, Scallions, Fresh Ginger, Served in a Crispy Wonton Shell
Sushi Grade Salmon with Asian Pear, Radish and Wasabi Lemongrass Vinaigrette
~Market Price~*

Sushi Chef Station

*Featuring an Authentic Sushi Chef and Ornate Asian Tablescape
Expertly Hand Rolled Authentic Sushi, Rolls and Sashimi
Served with Chopsticks, Wasabi and Soy Sauce
~Market Price~
(Passed Sushi Option)*

Dumpling Bar

Choice of Three :

*Pan Fried Edamame
Vegetable Dumplings
Chicken Lemongrass Dumplings
Pork and Napa Cabbage Dumplings
Whole Wheat Teriyaki Chicken Potstickers
Steamed Shrimp Shomai
Peking Duck Spring Rolls
Thai Curry Samosa
Asian Vegetable Summer Rolls in Rice Paper with Cucumber Chili Water (served cold)
All Accompanied with Ginger Soy and Sweet Chili Dipping Sauces*



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[Adult Cocktail Hour]

Seared House-made Lump Crab Cakes

*Our Own Maryland Crab Cake Recipe Prepared Tableside with Chef
Guests to Help Themselves to a Variety of Aioli and Sauces
to Compliment the Flavors of the Chesapeake Bay*

Taste of a Brazilian Churrascaria

South American Marinated Meats, Roasted and Carved on Skewers

Served with a Variety of Mojo, Chimichurri, Pickled Cucumber Salad, Beets, and Fried Plantains

With your Choice of Two Accompaniments

Red Wine Sirloin ~ Bacon Wrapped Filet Mignon ~ Parmesan Roasted Pork Loin ~ Garlic Leg of Lamb

Hot Antipasto Station

Chef Prepared Gulf Shrimp Scampi Style in a Garlic White Wine and Lemon Sauce with Saffron Rice.

Served with Mussels Fra Diavolo, Fried Calamari, Clams Casino, and Assorted Sicilian Style Mini Pizzas

Peking Duck Station

Moo Shu Style Pancakes Stuffed with Peking Duck and Julienned Scallions with Teriyaki Hoisin Sauce

Artisanal Cheese

Served and Described by our Knowledgeable Staff

Elaborate Display of Artisanal Farmhouse Cheeses including

Cypress Grove Truffle Tremor Goat Cheese, Murcia Al Vino, Triple Crème Gouda, Aged Manchego

Point Reyes Bleu Cheese and Parmesan Reggiano.

Served With Flatbreads and Market Fresh Berries.

Cheeses Can be Expertly Paired with Wines by our In-House Sommelier for an Additional Charge

Park Avenue Club Chef Inspired Small Plates

Each Dish is Presented Uniquely and Can be Customized to Your Preference

(Can Be Passed, Displayed or Presented By a Chef)

Seared Pork Belly, BBQ Mashed Potatoes, and Cucumber Radish Salad

Seared Angels on Horseback (Bacon Wrapped Scallops), Micro Arugula, and Lemon Vinaigrette

Miso Glazed Salmon with Wasabi Micro Greens

Red Wine Braised Short Ribs and Roasted Garlic Mashed Potatoes

Lobster Ravioli with Brandied Tomato Crème

Szechuan Peppercorn Crusted Tuna, Pickled Ginger, and Coriander Crème Fraiche



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[Adult Dessert Enhancements]

Warm Seasonal Berries with Chambord

Fresh Strawberries with Balsamic Vinegar and Vanilla Sabayon

Bananas Foster Station with Haagen-Dazs Vanilla Ice Cream

Chocolate Fondue

*Fresh Fruit, Pretzels, Rice Krispy Treats, Marshmallows,
Oreo Cookies, Cheesecake Bites and Brownie Bites*

Classic Autumn Station

*Roasted Apples, Grilled Peaches, Macerated Berries and Poached Pears
Served With Belgian Waffle Bites*

*Toppings to Include Nutella, Fresh Whipped Cream and Chocolate Sauce
Cookies and Milk*

Dancefloor Bites

Vanilla and Chocolate Milk Shake Shots, Variety of Petite Cookies, Biscotti, Miniature Viennese Sweets

Viennese Table

Dessert Extravaganza of Assorted Cakes and Pastries