



OMNI CELEBRATES **YOUR BAR/BAT MITZVAH**



OMNI  HOTELS & RESORTS  
yale | new haven

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## MAZEL TOV

The Omni New Haven Hotel at Yale is the perfect place to celebrate your Bar or Bat Mitzvah. A day to be shared with family and friends. We are committed to making sure your event is nothing short of spectacular.

That's our promise to you.

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155 Temple Street  
New Haven, CT 06510  
(203) 772-6664



# BAR/BAT MITZVAH MENU

PLATED DINNER \$145 PER PERSON

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## FIVE-HOUR OPEN BAR

Serving Call Brand Liquors, House Wines, Domestic and Imported Beers  
Add \$6 per person for Premium Brand Liquors

## HORS D'OEUVRES

Choose five

### Cold

Compress Watermelon  
lime + simple syrup

House Smoked Salmon  
cucumber + dill + lemon cream

Olive & Goat Cheese  
herb toast + olive relish + pinot noir raisin

Tomato-Mozzarella  
herb toast + balsamic onion + fennel pollen

Deviled Egg  
turkey bacon + radish + parsley

Shrimp Cocktail  
cocktail sauce + charred lemon

Coffee and Cocoa Beef Tenderloin  
brioche + pickled mustard seed

Ahi Tuna  
burnt onion + orange + basil

Roasted Duck Breast  
cassis mustard + tarragon + lavosh

Maine Lobster  
yellow tomato gazpacho + chive

Crab Salad Push Pop  
blue crab + basil + lemon + apple + chive

### Hot

Short Rib Puff  
boursin + chive + puff pastry

Drunken Apricot  
champagne + goat cheese + tarragon + fennel aioli

Pimento Cheese Hushpuppies  
pickled mustard seed + sunflower sprouts

House Crab Cake  
lemon aioli + tarragon

Sweet Potato Puff  
vanilla + cinnamon + brown sugar + puff pastry

Chicken Potstickers  
chicken + cabbage + carrot + green onion + sesame

Wild Mushroom and Cheese Tart  
asiago + roasted mushroom + thyme

White Truffle and Potato Cake  
creme fraiche + caviar + chive

Fried Blue Point Oyster  
lemon aioli + dill

Beef Bourguignon  
red wine + braised beef + puff pastry

Chicken Wellington  
mushroom + shallot + puff pastry

Lollipop Lamb  
chimichurri + mint

House Grind Meatballs  
charred tomato + parmesan

23% taxable service charge and 6.35% sales tax will be added to all charges.



CONTINUED

# BAR/BAT MITZVAH MENU

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## STATIONS

### Carving Station

Choose one

Herb-Crusted Beef Strip Loin

tarragon jus + caramelized onion + micro rolls

Roast Prime Rib of Beef

garlic jus + horseradish sauce + micro rolls

Sage-Roasted Breast of Turkey

cranberry aioli + grilled walnut bread

### Pasta Station

Choose two

Grilled Chicken Sausage

penne + red sauce + roasted red pepper + onion

Gemelli Pasta

blistered tomato + parmesan + pesto

Carbonara

campanelle pasta + pancetta + sweet peas + garlic + mozzarella

Stuffed Breadstick

provolone + marinara

### Mashed Potato Station

Whipped Idaho

olive oil + salt + black pepper + cheddar + bleu cheese + sour cream

butter + chicken sausage + turkey bacon + broccoli + scallions

bell peppers + ketchup + black garlic steak sauce



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CONTINUED

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## STARTERS

### Farm Vegetable Salad

mixed greens + cucumbers + tomatoes + red onion  
seeds + buttermilk vinaigrette

### Caesar Salad

romaine + parmesan + croutons + white anchovies + caesar dressing

### Cucumber Salad

baby gem + red onion + dill + white balsamic vinaigrette

### Heirloom Tomato Salad (Add \$2)

arugula + cucumbers + watermelon + lemon mascarpone

### Artisan Greens

palm + orange + radish + cucumbers + sesame vinaigrette

### Yellow Tomato Gazpacho

cucumber + bell peppers + jalapeno

### Butternut Squash Soup

lemongrass + ginger + lemon + green apple + pickled butternut squash

### Roasted Tomato Soup

goat cheese + chive

## ENTRÉES

### Main

#### Marinated Breast of Chicken

yellow tomatoes + white beans + lemon

#### Pan Roasted Corvina

sweet potatoes + brocolinni + asparagus

#### House Grind Chop

steak potatoes + trumpet mushrooms + shishito + umami

#### Grilled Local Sea Bass

carrots + bok choy + tomatoes

#### Braised Short Rib

caramelized parsnips + green apples + radishes + aromatic natural jus

#### New York Strip Steak

spinach + warm potato salad

#### Honey Roasted Salmon

quinoa + corn + basil

#### Filet Mignon

roasted potatoes + leeks + shiitake + black garlic

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CONTINUED

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## ENTRÉES (CONTINUED)

### Duets

Additional \$8 per person

Duet of Petite Filet Mignon & Shrimp

wild rice + leeks + shiitake mushrooms + black garlic

Duet of Petite Filet Mignon & Lobster Tail

roasted potatoes + leeks + shiitake mushrooms + black garlic + butter sauce

Duet of Rack of Lamb & Salmon

caramelized parsnips + green apples + radishes + aromatic natural jus

### Vegetarian Options

Butternut Squash Strudel

leeks + brie cheese + puff pastry + asparagus

Red Quinoa

corn + mushrooms + basil + brocolinni

Stuffed Manicotti

ricotta + spinach + basil + charred tomato sauce

## DESSERTS

NY Cheesecake

raspberry glaze + graham cracker + blackberry

Apple Crumble Pie

caramel + bourbon cream

Nutmeg Panna Cotta

cinnamon + ginger snap cookie

Carrot Cake

cream cheese icing + caramel + carrot crisp

Peach Crisp

spice cake + oat crumble + salt caramel

Chocolate Mousse

raspberry + hazelnut

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# BAR/BAT MITZVAH MENU

TEEN BUFFET \$62 PER PERSON

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## ONE-HOUR RECEPTION

Mini Dogs

all beef dogs + mustard + ketchup

Hamburger and Cheeseburger Sliders

Chicken Fingers with Honey-Mustard

## DINNER BUFFETS

Choose one

### Fajita Bar

Fajita

skirt steak & chicken + peppers + onion + flour tortilla

Sides

pico de gallo + salsa verde + guacamole + charred tomato salsa  
cotija + queso fresco + cheddar + onion + poblano + lime + cilantro

### Pasta Station

Caesar Salad

Grilled Chicken Sausage

penne + red sauce + roasted red pepper + onion

Gemelli Pasta

blistered tomato + parmesan + pesto

Stuffed Breadstick

provolone + marinara

### Build-a-Buffer

Caesar Salad or Artisan Greens Salad

Sage Brined Breast of Turkey

goat cheese stuffing + giblet gravy

Herb Crusted Striped Bass

orange + fennel + red onion + butter sauce

Roasted Beef Medallions

cous cous + root vegetables + thyme jus

Grilled Chicken

wild rice + pecans + cherry tomato relish

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# CONTINUED BAR/BAT MITZVAH MENU

TEEN BUFFET \$62 PER PERSON

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## DESSERT

Choose one

### Truffle Dig

Dark Chocolate Truffles  
raspberry + cocoa nibs

### Whoopie Pies

red velvet + chocolate

### Carrot Cake

cream cheese icing + caramel + walnuts

### Campfire S'mores

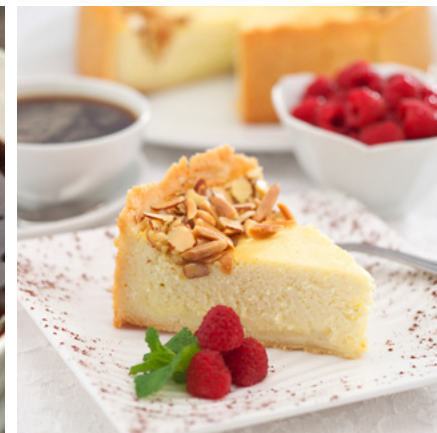
#### Chocolate

white + milk + dark

#### Marshmallows

vanilla + lemon + cinnamon

#### Graham Crackers



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