



BAR/BAT MITZVAH RECEPTION PACKAGE

WELCOME

Your package includes an elegant five hour reception featuring unlimited top shelf liquors, a full selection of cocktails, beers, wines and champagne throughout your affair

YOUR COCKTAIL HOUR

Includes Unlimited Butlered Handmade Hot & Cold
Hors D'oeuvres with Elaborate Displays

COMPLETE SIT DOWN DINNER

A Personal Maitre'D and Captain will see to it that every detail of your
Special day is Perfect!

First Course

Salad Course

Choice of Main Course

Homemade Bar/Bat Mitzvah Cake

Viennese Pastry Platters for Each Adult Table

Ice Cream Sundae Bar for Teens

Table Side Coffee & Tea Service

Beautiful Outdoor Garden Ceremony Available

Special Group Rates on our Bed & Breakfast Packages

Place Cards & Directional Cards

Votives Candles & Ivory Linens for your Tables

101 BROWNS ROAD, HUNTINGTON, NY 11743 • 631-751-0339

COCKTAIL HOUR

Main Reception Table

Exhibit of Artisan Cheeses, Raisin Walnut Bread
Country Baskets of Fresh Vegetables
Antipasto Platter-Cured Meat, Salami, Condiments

Trattoria Station

– Choose Two –

Tortellini with Arugula & Roasted Tomatoes
Tri Color Cheese Tortellini, Pesto Parmesan Cream
Orecchiette Pasta with Broccoli Rabe & Sweet Italian Sausage
Farfalle Pasta with Julienne Vegetables, Roasted Garlic
Penne Pasta with Pancetta & Parmesan, Pink Vodka Sauce
Vegetarian Lasagna, Tomato Basil Sauce
Risotto ~ Wild Mushroom or Asparagus & Peas

Carving Board

– Choose Two –

Loin of Pork, Smoked Apple Glaze
*Roast Beef with Sherry Mushroom Sauce
Herb Roasted Turkey Breast, Cranberry Dressing
Baked Virginia Ham, Whole Grain Mustard, Smithfield Biscuit
*Marinated London Broil, Horseradish Cream Sauce
Spice Rubbed Leg of Lamb, Plum Marmalade

Teen's Buffet

Pizzeria Style Pizza Bites
Mini Beef Franks in Puff Pastry
Assorted Soft Drinks and Soda Bar
Mashed Potato Bar, Sour Cream, Chives, Cheddar Cheese

BUTLER STYLE HOT & COLD HORS D'OEUVRES

YOUR SELECTION OF HOT & COLD HORS D' OEUVRES
WILL BE PASSED BUTLER STYLE

– Choose Eight –

Cold Passed Hors D'oeuvres

Olive Tapenade Crostini
Country Pate on Rye Crisp
Carrot Confit, Cumin Powder
Tomato Bruschetta, Phyllo Cup
Smoked Trout Mousse Mirabelle
Dry Sausage Florette, French Baguette
Asparagus Tips Wrapped in Prosciutto
Santa Fe Chicken Salsa in Black Bean Cup
Miniature Shrimp Cocktail, Cocktail Sauce
*Sesame Tuna, Thai Vinaigrette, Sushi Style
Smoked Salmon Blini, Sour Cream and Scallion

Hot Passed Hors D'oeuvres

Thai Money Bags
Asparagus Quiche
Seafood Bisque Shooter
Little Neck Clams Casino
Asparagus & Fontina Phyllo
Zucchini Fritters, Harissa Sauce
*Brochettes of Marinated Filet Mignon
Boulette of Chicken Skewer, Asian Flair
Chickpea Fries, Espelette Scented Mayonnaise
Crab Cakes, Cilantro Sauce or Wasabi Mayonnaise
Scallops wrapped in Applewood Smoked Bacon
*Baby Lamb Chops, Red Wine Sauce (add \$2 pp)

Cocktail Service

Throughout your affair, we will provide unlimited Top Shelf Liquors, House Wines, Champagne,
Unlimited Soft Drinks and Juices.

Our professional Bartenders are trained to serve responsibly.
(This includes a “No Shot” Policy)



BAR/BAT MITZVAH DINNER MENU

Challah Bread Blessing Candle Lighting Ceremony

Appetizer

- Choose One -

Ragout of Asparagus, Puff Pastry

Cod Cake, Turnip Slaw, Lemon Cream

Stuffed Baked Clams, Fresh Herbs and Shallots

Grilled Vegetable Tartlet, Goat Cheese, Fresh Herbs

Wild Mushroom Tart, Aged Balsamic Vinegar, Shaved Parmesan Cheese

*Crusted Tuna, Couscous and Tomato Salad, Basil Scented Oil

Crab and Mango Salad, Avocado, Thai Vinaigrette

Beggar's Purse of Chicken and Wild Mushrooms

Butternut Squash Ravioli, Parmesan Cream

Eggplant Papeton, Tomato Coulis

Salad

- Choose One -

Caesar Salad, Rosemary Focaccia Croutons

Mixed Field Greens Salad, Sherry Vinaigrette

Mixed Field Greens, Warm Goat Cheese Crostini, Balsamic Vinaigrette (\$3 pp Add)

Romaine, Pear & Watercress Salad, Caramelized Pecans,
Maytag Blue, Sherry Vinaigrette (\$3 pp Add)

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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Dinner Entrées

- Choose Three -

Roasted Farm Raised Chicken Breast
Tarragon Sauce

Stuffed Chicken Leg
Roasted Mission Fig, Roasted Acorn Squash, Endive

Brochettes of Lamb & Chicken
Israeli Couscous, Spicy Ragout Sauce

Roasted Loin of Pork
Sweet Potato Purée, Apple Demi

Seared Long Island Duck Breast
Herb Potato Purée, Baby Bok Choy, Orange Sauce

Herb Roasted Organic Salmon*
Vegetable-Mushroom Broth, Duxelle

Pesto Grilled Shrimp, Maine Lobster Risotto
Roasted Pepper Coulis

Dill Covered Swordfish "A la Plancha"
Spicy Black Bean Purée, Scallions

Cheddar Crusted Cod*
Root Vegetable Medley, Saffron Butter Sauce

Chateaubriand*
with a Five Peppercorn or Bordelaise Sauce

Roasted Angus Shell Steak*
Port Wine Sauce

Roast Prime Ribs of Beef*
Au Jus, Fresh Horseradish

Grilled Sirloin of Lamb*
Honey Roasted Shallot, Lamb Jus

Vegetarian Entrée Always Available

Teen's Main Course

- Choose Two -

Penne Pasta
Marinara & Cream Sauce

Grilled Angus Burger
Crispy Curly Seasoned Fries

Fresh Chicken Fingers
Crispy Curly Seasoned Fries

All Entrées Accompanied with Your Selection of Seasonal Vegetable & Potato

Potato: Yukon Gold Potato Purée, Saffron Roasted Potatoes or Potato & Turnip Gratin

Vegetable: Steamed Haricot Vert, Ratatouille or Root Vegetable Medley

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DESSERTS

Bar/Bat Mitzvah Cake

We will create your choice of an Open Book or Scroll Design with your choice of filling:
Chocolate, Vanilla, Raspberry or Strawberry Mousse, Cannoli or Fruit Filling
with Whipped Cream or Buttercream

Viennese Pastry Platters

(For Adult Tables)

Handmade Mini French Pastries and Fruit Tartlet's

Ice Cream Sundae Bar

(For Teen Tables)

Creamy Vanilla & Chocolate Ice Cream
Assorted toppings and Whipped Cream

Table Side Coffee Service

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

PRICING

Price Per Event:

\$130 Per Adult

\$95 Per Teen

Children under 12 and Vendors Are 1/2 of Adult Price

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.