

# Bar/Bat Mitzvah Receptions

At Cascade, we understand Bar/Bat Mitzvah receptions are based upon a unique theme. We prefer to customize your menu around that theme. For further questions on types of cuisine applicable to your event menu, feel free to contact us at 203-907-0595 or via email at [info@cascade-banquets.com](mailto:info@cascade-banquets.com).

The following Menu options are commonly used for Bar/Bat Mitzvah receptions.



# Pre-Teen Buffet Mitzvah

## First Hour

### Butler Style Hor D'Oeuvres @ Arrival

Fried Mozzarella – Franks in a Blanket

## Beverages

Pitchers of Soda, Shirley Temples and Water

## Buffet (Choice of Four)

Mashed Potato Station – Ziti with Marinara Sauce or Butter – Meatballs

Pizza Station – Caesar Salad

Chicken Tenders – Hamburgers – French Fries

## Dessert (Choice of One)

### Chocolate Fountain

Display of strawberries, marshmallows, pineapple, Oreos and pretzels to be dipped into a fountain of Milk Chocolate

### Ice Cream Sundae Bar

Assorted ice creams served with different sauces and toppings

### Cupcake Station

An assortment of Red Velvet – Funfetti – Oreo cupcakes

**Afternoon – \$35.00 per person**

**Evening – \$45.00 per person**

All prices are subject to 6.35% CT State Tax and 19% Administrative Fee



# Afternoon Plated Mitzvah

Included in your package:

**Four Hour Open Bar**

**Color Coordinated Linens**

**Picturesque Gardens**

## **First Hour**

Fresh Vegetable Crudités and International Cheese Display

Butler Style White Glove Service of:

Truffle Parmigiano Fries – Sesame Chicken – Smoked Salmon Canape – Franks in a Blanket

## **First Course (Choice of One)**

### **Mixed Greens Salad**

Assorted Garden Greens served with a balsamic vinaigrette

### **Summer Salad**

Crisp Arugula tossed with fresh strawberries, pecans, and gorgonzola cheese drizzled with a raspberry honey vinaigrette

### **Autumn Salad**

Assorted Greens with gorgonzola cheese, cranberries, mandarins and candied walnuts served with balsamic vinaigrette

# Afternoon Plated Mitzvah Continued...

## Second Course (Choice of Three)

### Grilled New York Strip

Grilled to perfection garnished with a fried onion ring

### Salmon

Pan Seared Salmon with a choice of sauce:

Champagne cream reduction, Teriyaki, Honey Dijon Mustard  
or Papaya-Mango Chutney

### Chicken Florentine

Breast of chicken in a lemon sauce on a bed of fresh baby spinach

**All entrees are served with potato du Jour, seasonal vegetables and  
fresh baked rolls.**

## Dessert

Cake provided by Patron will be served with Italian Espresso, Coffee & Tea.

**\$70.00 per person**

All prices are subject to 6.35% CT State Tax and 19% Administrative Fee.

Time frame of event is 12:30-4:30pm.



# Evening Plated Mitzvah

Included in your package:

**Four Hour Open Bar**

**Color Coordinated Linens**

**Themed Cocktail served at Bar**

**First Hour will include the following:**

Fresh Vegetable Crudités, Domestic & International Cheese Displays & Bruschetta Station

**Sushi Station**

California, Philadelphia, Spicy Tuna, Yellowtail Scallion, Vegetable, and Salmon Rolls

**Chef Station (Choice of One)**

Carving – Mashed Potato – Pasta

**Butler Style Hor D'Oeuvres**

Truffle Parmigiano Fries – Sesame Chicken – Smoked Salmon Canape – Franks in a Blanket

Mango Chile Salmon – Tenderloin & Boursin – Risotto Croquette – Antipasto Caprese Kabob

**First Course (Choice of One)**

**Mixed Greens Salad**

Assorted Garden Greens served with a balsamic vinaigrette

**Summer Salad**

Crisp Arugula tossed with fresh strawberries, pecans, and gorgonzola cheese drizzled with a raspberry honey vinaigrette

**Autumn Salad**

Assorted Garden Greens with gorgonzola cheese, cranberries, mandarins and candied walnuts served with balsamic vinaigrette



# Evening Plated Mitzvah Continued...

## Second Course (Choice of Three)

### Grilled Filet Mignon

Lightly seasoned and grilled to perfection

### Salmon

Pan Seared Salmon with a choice of sauce:

Champagne cream reduction, Teriyaki, Honey Dijon Mustard  
or Papaya-Mango Chutney

### Chicken Florentine

Breast of chicken in a lemon sauce on a bed of fresh baby spinach

**All entrees are served with potato du Jour, seasonal vegetables and  
fresh baked rolls.**

## Dessert (Choice of One)

Plated: Apple Crisp alla Mode or Chocolate Mousse Parfait

Family Style: Miniature Italian Pastries or Chocolate Covered Strawberries,  
Pretzels & Oreos

Or Join in on the Selected Pre-Teen Dessert Buffet

**\$100.00 per person**

All prices are subject to 6.35% CT State Tax and 19% Administrative Fee.



# Buffet Mitzvah

## Included in your package:

Open Bar

Color Coordinated Linens

### First Hour

Fresh Vegetable Crudités and International Cheese Display

Butler Style White Glove Service of:

Truffle Parmigiano Fries – Sesame Chicken – Smoked Salmon Canape – Franks in a Blanket

## Buffet will include:

### Carving Station (Choice of One)

Roasted Prime Rib – Pastrami – Corned Beef

### Pasta Station

Penne alla Vodka and Tortellini Pesto

### Entrée Station

Chicken Florentine and Broiled Salmon accompanied with Vegetable du Jour

### Mashed Potato Bar

Idaho Potato accompanied with Cheese, Broccoli, Bacon

Chives and Sour Cream

### Salad Station (Choice of One)

Garden Tossed – Caesar – Autumn

### Beverages served with Dessert

Italian Espresso, Coffee & Tea.



### Afternoon – \$60.00 per person

Four Hour Open Bar included.

Dessert to be provided by Patron.

Time frame of event is 12:30-4:30pm.

### Evening – \$85.00 per person

Five Hour Open Bar included.

Enjoy complimentary Dessert.

All prices are subject to 6.35% CT State Tax and 19% Administrative Fee.