



Harmonie Club Bar/Bat Mitzvah Package 2019

The Harmonie Club was founded in 1852 and has occupied its Stanford White Designed Landmark building since 1905. The Club's private rooms provide the classic setting for the most elegant and memorable Bar/Bat Mitzvah. Our hospitality and culinary staff will customize each event to insure its success. All menus are subject to seasonality. Final selections will be reviewed in order to assure menu balance and quality guest enjoyment.

The Package Price for the Evening begins at \$235 per Adult and \$140 per Child

The Package Price for the Afternoon (Ending by 5:30 PM)
Begins at \$215 per Adult and \$130 per Child.

Plus Required Security Labor Fee of \$750,

Surcharge (22%) on food and beverages.

The Harmonie Club is a non-tipping facility. Consistent with this policy, any Service Charge, Administrative Fee, Surcharge, or other charge or fee which may appear on your invoice is not a tip or gratuity, and will not, in any way or in any amount, be distributed to the Club's employees.

NYS Tax (8.875%).

The Pricing is based on a Minimum of 80 Adults and 60 Children.

Your Event will include:

A Five Hour Party

Cocktail Hour for the adults to include:

Butler Service of Hors D' Oeuvres plus a
Farmer's Market Table and choice of Two Additional Stations
Premium Brand Open Bar

Children's Reception with Special Hors D'oeuvres Selection
Bar of Soda, Shirley Temples and Frozen "Mocktails"

Three Course Plated Dinner for the adults with a choice of Entrée
Premium bar available throughout and wine service with dinner

Choice of Plated Dinner or Buffet Dinner for the Children
And Ice Cream Sundae Bar for Dessert

All Service Staff and Bartenders

Coat Check

The Harmonie Club

4 East 60th Street | New York, NY 10022 | 212.355.7400 | Harmonieclub.org

**Hors D' Oeuvres Selections
(Choose eight)**

Hot

Vegetable Spring Roll, Sesame Dipping Sauce
Shrimp Tempura, Sweet & Sour Sauce
Profiterole of Wild Mushroom
Crispy Maryland Crab Cake, Spicy Remoulade
Mini Croque-Monsieur
BBQ Beef on Homemade Biscuit
Truffle Mushroom Quiche
Seasonal Bruschetta
Potato Pancake, Sour Cream, Chive
Chicken Satay, Peanut Sauce
Thai Beef Skewer, Nuoc Cham Sauce
Ginger Shrimp Skewer
Cocktail Frank in Puff Pastry
Vegetable Samosa, Tamarind Sauce
Cheese Gougeres
Crisp Portobello Mushroom, Truffle Aioli

Cold

Belgian Endive, Roquefort, Walnuts
Gazpacho Shot
Smoked Salmon Canapé, Crème Fraiche, Caper, Dill
Individual Shrimp Cocktail
Filet Mignon Crostini, Horseradish Sauce & Red Onion Marmalade
Seared Tuna on Cucumber Round, Wasabi Cream, Pickled Ginger
Chicken Tandoori on Plantain Crisp
Spicy Crab, Lime Dressing in Wonton Cup
Tomato-Mozzarella Skewer, Pesto

A Farmer's Market Crudité and Cheese Board Station

A Seasonal Assortment of Garden Fresh Vegetable Crudité with an Assortment of Dipping Sauces

A Tiered Display of Grilled Vegetables
Marinated Mushrooms, Fire Roasted Peppers
Assorted Olives with Herbs

International and Domestic Cheeses
Red Grape and Green Grapes, Dried Fruits, Rustic Breads, Baguettes and Fine Crackers

Choose Two Additional Station Selections

Smoked Fish Station

Scottish Smoked Salmon and Pastrami Cured Salmon
Gravlax, Smoked Sturgeon and Sable
Rye and Pumpernickel Tartines
Capers, Red Onions, Lemon, Horseradish Cream

Carving Station **(Choose One)**

Roast Turkey Breast, Gravy, Cranberry Chutney, Petit Soft Rolls and Biscuits
Braised Brisket of Beef, Mustards, Horseradish, Cocktail Rye Breads
Leg of Lamb, Rosemary Jus, Mint Jelly, Ratatouille, Garlic Crostini
Roast Sirloin, Red Wine Sauce and Steak Sauce on a Sliced Baguettes
NY Deli-Style Hot Pastrami or Corned Beef, Mustards, Pickles, Rye Breads
Potato Salad and Coleslaw

Pasta Station **(Choice of Two Pastas)**

Ravioli Filled with Spinach & Ricotta Cheese, Fresh Tomato, Olive Oil
Penne Pomodoro
Farfalle Alfredo, Peas & Mushrooms
Penne, Pesto & Sun-Dried Tomatoes
Orecchiette, Short Rib Ragu
Butternut Squash Ravioli, Brown Butter, Sage, Walnuts & Tomato
Rigatoni, Bolognese
Garlic Bread, Fresh Parmesan & Basil

Hong Kong Dim Sum Station

A Variety of Steamed Hong Kong Dumplings:
Beef, Shrimp, Vegetable and Chicken
Mini Spring Rolls, Cold Sesame Noodles
Duck Sauce, Chinese Hot Mustard & Ginger Soy Sauce
Shrimp Crackers and Fortune Cookies

Mexican Station

Guacamole Mixed to Order in Stone Molcajete
Tortilla Chips
Grilled Chicken, Shrimp and Roasted Vegetable Quesadillas
Warmed on Flat Iron Grill and Sliced to order
Pico de Gallo, Tomatillo Salsa
Tequila-Lime Ceviche, Plantain Chips

Spanish Paella Station

Traditional Paella of Saffron Rice with Chicken, Shrimp, Clams, Mussels and Chorizo (Optional)
Rustic Breads, Spanish Olives

Enhancements

Sushi Bar

A Variety of Fresh Nigiri Sushi and Maki Rolls made to order by Costumed Sushi Chef
Served with Wasabi, Soy Sauce, Pickled Ginger and Chopsticks

\$25 per person as an additional station
\$15 per person as a substitute for one of the above stations

Cold Seafood

Illuminated Ice Carving
Abundant Presentation of Snow Crab Claws, Oysters, Clams, Shrimp and Lobster
Cocktail Sauce, Mustard Sauce, Mignonette Sauce, Oyster Cracker
Lemon & Fresh Grated Horseradish

\$26 per person as an additional station
\$18 per person as a substitute for one of the above stations

Peking Duck

Crisp Roast Peking Duck wrapped to order
With Crisp Cucumbers, Scallions and Hoisin Sauce

\$22 per person as an additional Station
\$14 per person as a substitute for one of the above stations

Bar/Bat Mitzvah Children's Menu

Reception

Sodas, Shirley Temples, Non-Alcoholic Strawberry Daiquiris & Piña Coladas

Hors D' Oeuvres Passed or Buffet **(Choose six)**

Oven Baked Pizza
Cocktail Franks in Puff Pastry
Mozzarella Sticks, Marinara
Miniature Potato Pancakes, with Apple Sauce
Mini Burgers with or without Cheese
Grilled Chicken and Cheese Quesadilla with Mild Salsa, Guacamole & Sour Cream
Vegetable Spring Rolls, Duck Sauce
California Rolls & Vegetable Maki
Popcorn Chicken
Cucumber, Carrot & Celery Stalks with Ranch Dressing
Mac & Cheese Bites

Dinner Option # One **Served Dinner**

First Course **(choose one)**

Cheese Ravioli, Marinara
Classic Caesar Salad
Iceberg Wedge Salad, Cherry Tomatoes, Ranch Dressing
Penne Pasta Alfredo
Mac & Cheese

Entrée **(Choose one or two)**

Roast Chicken Breast
Fried Chicken Tenders
Grilled Sirloin Steak
Chicken Parmesan
Miso-Soy Glazed Salmon

Sides – Choose Two
French Fries, Sweet Potato Fries, Mashed Potatoes, Rice Pilaf
Steamed Broccoli, Buttered Corn, Glazed Baby Carrots

Dinner Option # Two

Dinner Buffet

All-American

Sliders with Toppings to include Lettuce, Tomato, Sliced Pickles
All Beef Kosher Hot Dogs, Mustard, Relish, Buns
Ketchup, BBQ Sauce, Special Sauce, Mayonnaise
Fried Chicken Tenders, Honey Mustard
French Fries & Curley Fries

Pasta Bar (choose two pastas and two sauces)

Pastas: Penne, Bowtie, Ziti, Cheese Ravioli, Shells

Sauces: Bolognese, Marinara, Alfredo, Pesto

Mix-ins: Peas, Carrots, Broccoli Florets, Mushrooms & Fresh Tomatoes

Focaccia Bread, Grated Parmesan
Caesar Salad

Pan Asian Buffet

California Rolls & Vegetable Maki Rolls
Sesame Chicken
Scallion Fried Rice
Steamed Vegetable Dumplings, Ginger-Soy Dipping Sauce
Crisp Vegetable Spring Rolls, Duck Sauce
Teriyaki Beef Skewers

Sundae Bar

2 Flavors of Ice Cream, Hot Chocolate Sauce, Butterscotch Sauce, Strawberry Sauce
Whipped Cream, Toasted Coconut, Marshmallow Sauce, Heath Bar Crunch
Crumbled Oreo Cookies, M&M's, Gummy Bears, Sliced Almonds and Cherries

Add A Chocolate Fountain

Choice of Dark, Milk or White Chocolate
A variety of sweet and salty dipping ingredients with an attendant
\$10 per person for everyone - Minimum of 100 guests

Adult's Dinner Menu

First Course (Please select one)

Tuscan Vegetable Antipasto with Fresh Buffalo Mozzarella
Basil Oil & Balsamic Reduction

Wild Mushroom Risotto, Aged Parmesan & Fresh Herbs

Seasonal Soup Selection

Scottish Smoked Salmon, Frisee & Endive Salad, Julienne Apple, Lemon-Chive Vinaigrette

Salad of Field Greens with Raspberries

Warm Pecan Crusted Goat Cheese, Raspberry Vinaigrette

Classic Caesar Salad with Toasted Focaccia Croutons, Shaved Parmesan

Endive and Frisee with Caramelized Walnuts

Roasted Pear and Gorgonzola Cheese, Champagne Vinaigrette

Baby Spinach and Arugula

Shaved Fennel, Orange Segments, Pecorino Romano & Toasted Pignoli, Lemon Vinaigrette

Additional Consideration

Maryland Crab Cake, Mache, Roast Corn, Roast Red Pepper Coulis
(Supplemental Charge: \$10)

Main Course (Choose two)

Roast Chicken with Port Wine and Truffle Sauce

Tuscan Lemon and Herb Chicken

Pan-Seared Ocean Striped Bass, Tomato-Caper Gremolata

Roast Salmon Filet, Beurre Rouge

Miso Soy Glazed Chilean Sea Bass

Lemon Sole with Wild Mushrooms

Burgundy Braised Short Rib of Beef

NY Sirloin Steak, Bordelaise

Grilled Filet Mignon, Perigourdine

All Served with Seasonal Accompaniments

Additional Considerations: (To be Served in Place of Selections Listed Above)

Grilled Rack of Colorado Lamb **(Supplemental Charge: \$10)**

Veal Chop, Mushroom Sauce & Apple Compote **(Supplemental Charge: \$15.00)**

Surf & Turf—Char Grilled Filet Mignon and Butter Poached Lobster
(Supplemental Charge: \$20)

Desserts

Chocolate Raspberry Desire
with Fresh Raspberries and Raspberry Sauce

Cinnamon Apple Tart Tatin
With Whipped Cream and Carmel Sauce

Molten Chocolate Lava Cake with Vanilla Ice Cream.

New York Cheesecake
With Fresh Strawberries and Strawberry Sauce

Chocolate Ganache Trio, Cocoa Crisps, Caramel Sauce

Frozen Lemon-Blueberry parfait
With Whipped Cream and Berries

Coffee, Tea, Decaffeinated

A Variety of Miniature Sweets and Chocolate Truffles
(Supplemental Charge: \$10 per person)

Beverage Selection

Premium Brand Liquor Bar

Grey Goose, Absolut, Ketel One, Beefeater Gin, Bombay, Bacardi Gold Select , Mt Gay,
Johnny Walker Black Label, J & B, Chivas Regal, Dewars White Label, Seagrams VO,
Patron Silver Tequila, Wild Turkey, Jack Daniels, Campari, Sour Apple Schnapps,
Triple Sec, Cinzano Sweet and Dry Vermouth

Domestic and Imported Beers, Assorted Sodas and Mixers, Juices and Sparkling Water

House Wines

(Select one white and one red)

Whites: Reserve St. Martin Chardonnay, Zonin Pinot Grigio,
BV Coastal Sauvignon Blanc

Reds: Excelsior Cabernet Sauvignon, Zonin Montepulciano, BV Coastal Estates Pinot Noir,
BV Coastal, Beringer Merlot

Wine Upgrades – Supplemental Charge: \$10 pp

Whites: Iron Horse Chardonnay, Sancerre Domaine La Perriere

Reds: Sterling Vineyards Merlot, Selby Russian River Valley Cabernet Sauvignon,
Decoy by Duckhorn, Anderson Valley Pinot Noir

Additional upgrade options available on request