



## **Bar / Bat Mitzvah**

### **Upon Arrival**

*(Choice of Three)*

#### **Domestic Cheese Display**

Wisconsin Cheddar, Provolone, NY State Swiss,  
Dill Havarti & Smoked Gouda Cheeses  
Gourmet Crackers, Fresh Fruit Garnish

#### **Vegetable Crudités**

Assortment of Market Fresh Vegetables  
Served with Hummus, Eggplant Babbaganoosh,  
Onion & Ranch Dips, Crostini & Pita Breads

#### **Fresh Fruit Display**

Chef's Seasonal Selection of Fresh Melons,  
Pineapples, Grapes, and Assorted Berries

#### **Chips & Dip Display**

House Made Potato and Tortilla Chips  
Black Bean & Corn Relish, Pico de Gallo  
Guacamole, French Onion Dip  
Creamy Horseradish & Chipotle Buttermilk Ranch Dips

#### **Grilled Vegetable Antipasto**

Balsamic Grilled Vegetables, Olives, Artichoke Hearts,  
Pepperoncini, Cherry & Roasted Peppers,  
Bruschetta & Tapenade with Flatbreads, & Crostini's

#### **Wheel of Brie**

Wrapped and Baked in Phyllo  
with Toasted Almonds, Local Honey and Fresh Berries  
French and Multigrain Baguettes

#### **Spinach and Artichoke Dip**

Creamy Blend of Gruyere, Asiago, and Parmesan  
Celery and Carrot Sticks, Tri Color Tortilla Chips

#### **Dim Sum**

Cold Vegetable Lo Mein Salad, Miso Vinaigrette  
Chef's Dim Sum to Include  
Siamese Purses, Won Ton Shrimp, Beef Lumpias  
Vegetable Potstickers, Assorted Asian Sauces

## **Chef's Butler Passed Hors d'Oeuvres**

*(Choice of Eight)*

#### **Cold Selections**

Fresh Tomato and Basil Bruschetta, Balsamic Syrup  
Sycamore Deviled Eggs  
Asparagus Canape  
Shrimp Cocktail with Cocktail Sauce\*\*

Red Grape Chicken Salad, Belgian Endive  
Fresh Mozzarella, Olive, Artichoke, Tomato Skewer  
Smoked Salmon, Marbled Rye, Chive Cream Cheese\*\*  
Tuna Tartar In Cucumber Cup With Wasabi Aioli\*\*

#### **Hot Selections**

Sesame Chicken Skewer with Teriyaki Sauce  
Brie, Almond & Raspberry In Phyllo  
Vegetable Egg Roll, with Ginger Soy Dipping Sauce  
Spinach and Fontina Quiche  
Cocktail Size Pastrami And Corn Beef Reubens  
Edamame Potsticker, Plum Sauce  
Black Bean And Spicy Chicken Spring Rolls, Lime Crema  
Pasilla Pepper Rubbed Chicken Quesadillas  
Lemon Grass Chicken Dumplings, Ginger Teriyaki  
Beef Cocktail Franks, Served With Dijon  
Beef Tenderloin Kabob with Peppers & Onions  
Jersey Cheesesteak Spring Rolls

Baby Lamb Chops\*\*  
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion  
Vegetable Potstickers, Thai Chili  
Mini Cheeseburgers, Sesame Seed Buns  
Mini Grilled Cheese and Tomato Sliders  
Asparagus & Asiago in Phyllo  
Spanikopita with Yogurt Sauce  
Wild Mushroom Arancini, White Truffle Oil  
Beef Empanada, Chimichurri  
Beef Tenderloin Kabob with Peppers & Onions  
Jersey Cheesesteak Spring Rolls  
Coconut Shrimp, Mango Coulis

*\*\*Supplemental - \$2.95 Additional*



## **Bar / Bat Mitzvah**

### **ADULT SIT DOWN**

#### **Challah**

#### **First Course**

*(Choice of One)*

Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions  
Penne ala Vodka with Shaved Parmesan Cheese  
Wild Mushroom Risotto, Asparagus & Mushroom, Parmesan Cream  
Potato Gnocci with Asparagus, Shitake, Sage & Marscapone Cream Sauce  
Baby Spinach, Feta, Red Onions & Roasted Tomato Vinaigrette  
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing  
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil  
Iceberg Wedge, Red Onion, Cucumber, 1000 Island Dressing  
Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette  
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

#### **Main Course**

*(Choice of Three)\**

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro  
Seasonal Roasted Vegetable Lasagna, Creamy Bechamel  
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce  
Chicken Francaise, Lemon Butter White Wine Sauce  
French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus  
Herb Crusted Red Snapper, Capers, Lemon, White Wine, Tomato Concasse  
Broiled Roulade of Sole, Lobster Saffron Cream Sauce  
Sesame Crusted Salmon, Bok Choy, Asian Ponzu Glaze  
Filet Mignon, Port Wine Demi Glace  
Sea Salt Crusted Prime Rib of Beef, Au Jus

*Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter*

*\*Meal Counts Required (7) Days Prior to Event*

#### **Dessert**

Chef's Selection of Assorted Petit Fours, Macaroons, Housemade Cookies and Brownies Served Tableside

**\$119 per Adult**

*Inclusive of Service Charge and NJ Sales Tax*

*Five Hour Reception Includes Premium Open Bar,  
Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

*\*Meal Counts Required (7) Days Prior to Event*

*\$2.95 Additional for Tableside Selections*

*\*\$250 Security Officer Fee is Mandatory\**



**Bar / Bat Mitzvah**  
**YOUNG ADULT MENU**

**Upon Arrival**

**Butler Passed Hors D'oeuvres**

*Brick Oven Pizza Bagels, Mozzarella Sticks  
Beef Cocktail Franks Served with Dijon*

**Main Course**

*Served Family Style or Buffet  
(Choice of One)*

**All American**

*White Cheddar Macaroni and Cheese  
Chicken Fingers  
Mini Hebrew National Hot Dogs  
French Fries*

**or**

**Italian**

*Chicken Tender Parmesan  
Penne ala Vodka  
Meatballs and Garlic Bread  
Cheese Pizza*

**Dessert**

*Frozen Ice Cream Novelties*

**\$59 per Young Adult**

***Inclusive of Service Charge and NJ Sales Tax***

***Bar / Bat Mitzvah Package for Young Adults Ages 4 -13***

***\*\$250 Security Officer Fee is Mandatory\****

***Five Hour Reception Includes Premium Open Bar and Champagne Toast  
Freshly Brewed Coffee, Assorted Teas and Soft Drinks***