

The **Desmond**

Bar and Bat Mitzvah Arrangements

FOUR HOUR AFTERNOON PACKAGE

Adult Menu

Premium Stationary Displays

Please Select Two

Gourmet Cheeseboard

Imported and farmstead cheeses served with sliced baguettes, crackers and gourmet mustards

Crudité and Relish Display

Seasonal garden vegetables, olives and pickled vegetables with assorted dipping sauces

Fresh Fruit Display

Fresh seasonal fruit, grapes and berries artfully arranged with assorted dipping sauces

Hummus Display

Pita, seeded flatbreads, water crackers and sliced baguettes served with artichoke dip, babaganoush, hummus, roasted peppers and olive tapenade

Enhancements

Pasta Station

A live action station featuring three freshly made pasta appetizers prepared in front of your guests

As a substitution or addition at additional pricing

Smoked Salmon Station

Fresh Atlantic smoked salmon platter with lavosh crackers, pumpernickel, traditional toast points, crème Fraîche, shallots, capers, egg yolks, egg whites and horseradish sauce

As a substitution or addition at additional pricing

Butlered Hors d' Oeuvres

Please Select Six

Tuscan Tomato and Basil Bruschetta	Potato Latkes with Apple Sauce and Sour Cream
Eggplant and Sesame Bruschetta	Gaufrettes, Smoked Salmon and Crème Fraîche
Spinach, Feta and Mint in Phyllo	Beef Frankfurters in Puff Pastry
Sun-Dried Tomato and	with N.Y. Deli Mustard
Spinach Stuffed Mushrooms	Miniature Corn Dogs with N.Y. Deli Mustard
Petite Vegetable Quiche	Chicken Waldorf Salad on Toasted Baguette
Mozzarella, Pesto & Roasted Red Pepper	Sesame Chicken Breast, with
Crostini	Spiced Maple Sauce
Crispy Vegetable Spring Rolls with Ponzu Sauce	Coconut Chicken with Sweet Chili Sauce
Edamame Dumpling with Soy-Ginger Sauce	Apricot and Blue Cheese Crostini
Thai Curry Vegetable Samosa	Smoked Trout on Pumpernickel with
Falafel with Tahini Dipping Sauce	Horseradish Cream

CHALLAH BLESSING

First Course

Please Select One

Asiago Cheese Tortellini with Cognac Blush Sauce
Penne Pasta with Crushed Tomato, Garlic, Basil and Reduced Balsamic Vinegar
Ricotta Raviolis in Sauce Verte with Roasted Red Peppers
Pearl Pasta Risotto with Sun-Dried Tomato, Chives and Olive Oil
Wild Mushroom Bisque with Crème Fraîche
Vegetable Minestrone with Ditalini Pasta
Matzo Ball Soup
Summer Tomato Bisque with Basil Oil

Salads

Please Select One

Iceberg, Romaine and Radicchio with Cucumber, Tomato and Creamy Garlic Dressing
Baby Spinach Salad with Strawberries, Almonds and Tangerine-Honey Mustard Vinaigrette
Chopped Romaine Lettuce with Caesar Dressing, Croutons and Pecorino Romano
Mixed Baby Lettuces with Port-Truffle Vinaigrette, Dried Cherries,
Warm Goat Cheese & Hazelnut
Baby Spinach Salad with Ginger Vinaigrette, Mandarin Orange and Cashews
Arugula Salad with Balsamic Vinaigrette, Sliced Tomato, Walnuts and Shaved Parmeggiano
Mixed Lettuces and Belgian Endive with Orange Vinaigrette, Pickled
Onions and Blue Cheese
Cherry Tomato Salad with Basil Pesto, Fresh Mozzarella and Arugula

Entrée

Please Select Two

*All entrees include a seasonal chef-selected vegetable and starch.
A pre-order 5 days prior to the function is required*

Stuffed Boneless Chicken Breast

*With Spinach, Goat Cheese, Pine Nuts and
Sun-Dried Tomato Coulis*

Pan-Seared Salmon Fillet

*With Chilled Horseradish Cream and Warm
Smoked Salmon Sauce*

Pan-Seared Chicken Breast

*Frenched Chicken Breast with Sautéed Shiitake
Mushrooms, Tomatoes and Madeira Sauce*

Braised Short Ribs of Beef

*With Balsamic Demi-Glace and Finely Chopped
Vegetables*

Slowly Baked Salmon Fillet

In Basil Crust with Blood Orange Butter Sauce

10 oz. New York Strip Steak

With Tarragon Jus and Crispy Onions

Herb-Encrusted Sea Bass Fillet

*With Tropical Fruit Salsa and
Pommery Mustard Sauce*

8 oz. Filet Mignon

*With Onion Marmalade, Port-
Truffle Demi-Glace and Béarnaise*

All Prices are Subject to a 20% Service Charge and 6% Sales Tax

DESSERT

*Specially designed cake to be cut and served with fresh raspberries and whipped cream
100% Columbian coffee and premium tea service*

Dessert Enhancement

Our Viennese dessert display will include bananas foster and cherries jubilee prepared in front of your guests with displays of sliced fresh fruit, miniature pastries, custom Petits -fours, assorted cookies, and our famous Desmond bread pudding with decadent vanilla sauce, all enhanced with a custom designed ice carving.

Additional cost per person

Young Adult Buffet Menu

Ages 14 years old and younger

Included:

Four Hour Unlimited Soda Bar
Nacho Station with Cheese Sauce, Guacamole and Salsa
All-Beef Franks in a Blanket
Garden Salad with Ranch and Balsamic Dressing
Caesar Salad
Chicken Fingers and French Fries

Please choose 3 from below:

Hamburgers, All-Beef Hot Dogs, French Fries and Condiments
Turkey and Tuna Salad Hoagies with Condiments
Build your own Taco Station
Chicken Caesar Salad Wraps
Buttered Pasta with Marinara and Meatballs
Fish and Chips
Pasta Action Station
Stir Fry Action Station
Macaroni and Cheese
Philly Cheese Steak Spring Rolls
Mozzarella Sticks with Marinara
Pizza Bagels
Chinese Egg Rolls
Honey BBQ Chicken Wings
Potato Skins with Cheese, Scallion and Sour Cream

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BAR ARRANGEMENTS AT ADDITIONAL PRICING

OPEN BAR ARRANGEMENTS

HOUSE SELECTIONS

NEW AMSTERDAM VODKA, JIM BEAM BOURBON, GRANT'S SCOTCH, GORDON'S GIN, BACARDI RUM, JOSE CUERVO GOLD, PEACH SCHNAPPS AND CHRISTIAN BROTHERS BRANDY, DOMESTIC AND IMPORTED BEER, CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, WHITE ZINFANDEL AND SOFT DRINKS.

PREMIUM SELECTIONS

STOLICHNAYA VODKA, ABSOLUT VODKA, JACK DANIELS, DEWAR'S SCOTCH, JOHNNY WALKER RED, CANADIAN CLUB WHISKEY, SEAGRAM'S 7 WHISKEY, BOMBAY GIN, CAPTAIN MORGAN SPICE RUM, MALIBU, JOSE CUERVO 1800, REMY VS COGNAC, BAILEY'S IRISH CREAM AND KAHLUA. DOMESTIC, MICRO& IMPORTED BEER, CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, WHITE ZINFANDEL AND SOFT DRINKS.

ULTRA-PREMIUM SELECTIONS

PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON, MALBEC, GREY GOOSE VODKA, KETEL ONE VODKA, WOODFORD RESERVE BOURBON, GLENFIDDICH, DEWAR'S 12YR. SCOTCH, BOMBAY SAPPHIRE GIN, MOUNT GAY RUN, HERRADURA BLANCO TEQUILA, CROWN ROYAL WHISKEY, JAMESON IRISH WHISKEY, REMY VSOP COGNAC, CHIVAS REGAL 12 YR., AMARETTO DISARRONO, COINTREAU, GRAND MARNIER, CRÈME DE MENTHE, COURVOISIER, B&B, SAMBUCA, FRANGELICO, DOMESTIC, MICRO AND IMPORTED BEER & SOFT DRINKS.

HOST BAR ARRANGEMENTS

ALL CHARGES ARE BASED ON ACTUAL CONSUMPTION - A LABOR FEE PER BARTENDER WILL APPLY FOR ALL HOST BARS, PLEASE ANTICIPATE THE FOLLOWING AVERAGE DRINK PRICES:

HOUSE
PREMIUM
ULTRA-PREMIUM
DOMESTIC BEER
MICRO BEER
IMPORTED BEER
HOUSE WINE BY THE GLASS
SOFT DRINKS

THE DESMOND IS THE ONLY LICENSED AUTHORITY TO SELL LIQUOR FOR CONSUMPTION ON THE PREMISES; THEREFORE LIQUOR IS NOT PERMITTED TO BE BROUGHT INTO THE HOTEL.
