

Bar and Bat Mitzvah Arrangements

Saturday Afternoon Package (4 Hour Event)

Adult Menu | Premium Stationary Displays

One Hour Reception

(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

Reception Enhancements

Pasta Station

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

As a substitution for premium displays, additional per guest

As an additional option, additional per guest

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 for premium displays, additional per guest

As a an additional option, additional per guest

Reception Butlered Hors d' Oeuvres

Please Select Six

Tuscan Tomato and Basil Bruschetta	Potato Latkes with Apple Sauce & Sour Cream
Eggplant and Sesame Bruschetta	Gaufrettes, Smoked Salmon & 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; 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 Chicken Breast

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

Slowly Baked Salmon Fillet

*In Basil Crust with Blood Orange Butter
Sauce*

8 oz. Filet Mignon

*With Onion Marmalade, Port-Truffle Demi-
Glacé and Béarnaise Sauce*

Herb-Encrusted Sea Bass Fillet

*With Tropical Fruit Salsa and
Pommerey Mustard Sauce*

Pan-Seared Salmon Fillet

*With Chilled Horseradish Cream and Warm
Smoked Salmon Sauce*

Braised Short Ribs of Beef

*With Balsamic Demi-Glace and Finely
Chopped Vegetables*

10 oz. New York Strip Steak

With Tarragon Jus and Crispy Onions

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 per person

Young Adult Buffet Menu

Ages 14 years old and younger

Included:

Four Hour Unlimited Soft Drinks

One Hour Reception Includes:

Nacho Station & All-Beef Franks in Puffed Pastry & Mini Pizza Bagels

Young Adult Buffet Includes:

Tossed Salad & Caesar Salad

Macaroni & Cheese

French Fries

Please Choose Two:

Potato Skins with Cheese, Scallions and Sour Cream

Mozzarella Sticks with Marinara

Vegetable Spring Rolls with Sesame-Orange Sauce

Macaroni and Cheese Bites with Marinara Sauce

Cheese Steak Spring Rolls with Tomato Crème Fraiche

Soft Pretzel Bites with Cheese Sauce

Please Choose Two:

Hamburgers, All-Beef Franks with Potato Rolls

Assorted South Philly Style Hoagies & Wraps

(Roast Beef, Turkey, Italian, Tuna & Chicken Caesar Wraps)

Spaghetti & Meatballs with Garlic Bread

Chicken Caesar Salad Wraps

Battered Cod & House Chips

Chicken Stir Fry & Vegetable Lo Mein

BYO Beef Taco Station with All the Toppings

(Lettuce, Tomatoes, Green Onions, Cheddar, Salsa, Guacamole, Sour Cream, Crunchy & Soft Tortillas)

Chicken Fingers with Assorted Dipping Sauces

(Honey Mustard, BBQ, Frank's Red Hot, Ranch & Ketchup)

BAR ARRANGEMENTS

OPEN BAR

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 RUM, 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 & IMPORTED BEER AND SOFT DRINKS.

BEER, WINE & SODA OPEN BAR

DOMESTIC, MICRO & IMPORTED BEER - SOFT DRINKS.
PINOT GRIGIO, CHARDONNAY, WHITE ZINFANDEL, PINOT NOIR, CABERNET SAUVIGNON.

HOST BAR

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
