



Mitzvah Menu



\$180 PER ADULT

\$75 PER YOUNG ADULT*

PLUS TAX AND GRATUITY

Includes

Adult Cocktail Hour

(4) Stations

Young Adult Mocktail Hour

Custom Mocktails and Finger Foods Station

Main Reception

Salad Station, plus
(3) Stations

Dessert

(4) Selections

4 Hour Open Bar

Beer, Wine, House Spirits (21+)
Soft Drinks, Coffee and Tea

*AGES 16 AND UNDER

Stations

Most stations can be modified for vegetarian and/or gluten free.



Cheese & Fruit

Imported & Domestic Cheeses /
Assorted Seasonal & Dried Fruit /
Crackers, Flat Breads and Crostini



Asian

Sesame Noodles / Spring Rolls /
Shrimp or Chicken Stir Fry / Vegetable
Fried Rice / Beef Skewer with Peanut
Dipping Sauce / Fortune Cookies



Tuscan

Fire Roasted Peppers, Portobello
Mushrooms, Eggplant, Zucchini & Yellow
Squash, Asparagus / Assorted Salami /
Selection of House Marinated Olives /
Bread Display with Extra Virgin Olive Oil,
Cracked Pepper & Balsamic



Mexican

Carnitas & Skirt Steak Taquitos / Cheese
Quesadillas / Fresh Salsas / Fresh-made
Tortilla Chips / Pico de Gallo / Plantains /
Guacamole served en Molcajetes



Sushi

Assortment of sashimi and
rolled sushi

+Market price additional per person



Southern

Chicken & Waffles (or Dumplings) /
Fried Catfish / Cornbread / Gumbo
Collard Greens / Fried Green Tomatoes
/ Deviled Eggs / Red Beans & Rice



Mac & Cheese Bar

House-made Mac with all the toppings:
Toasted Bread Crumbs, Bacon Bits, Ground
Beef, Shredded Chicken, Herbs, Chopped
Vegetables, Hot Sauce, Extra Cheese



Mashed Potato Bar

Creamy Mashed Potatoes with all the
toppings: Butter, Chives, Cheddar, Gravy,
Corn, Sour Cream, Chopped Vegetable,
Shredded Beef, Bacon Bits



Middle Eastern

Hummus / Baba Ganoush /
Tahini & Tabouli / Chicken Kabobs with
Preserved Lemon / Za'atar Pita Bread /
Mediterranean Olives

Stations

Most stations can be modified for vegetarian and/or gluten free.



SALAD

INCLUDED

SELECT 2

Mixed Greens

Field Greens, Tomato,
Cucumber, Shredded Carrots,
Fresh Picked Herbs,
Sherry-Shallot Vinaigrette

Farmers Market

Field Greens, Golden Raisins,
Danish Blue Cheese,
Candied Pepitas,
White Balsamic Vinaigrette

Caprese

Arugula, Vine Ripened Tomato,
Sweet Basil, Fresh Mozzarella,
Olive Oil, Aged Balsamic

Caesar

Romaine, Parmesan Croutons,
Reggiano Cheese

Mediterranean

Romaine, Marinated Orzo, Tomato,
Cucumber, Feta, Olives,
Lemon & Olive Oil

Country

Field Greens, Sliced Pears,
Spiced Walnuts, Haricot Vert,
Maytag Blue Cheese,
Dijon Vinaigrette



PASTA

SELECT 2

Penne alla Vodka

Creamy San Marzano Tomato Sauce,
Fresh Basil

Baked Rigatoni

Marinara, Fresh Mozzarella, Ricotta

Mac & Cheese

White Cheddar, Parmesan, Gruyere,
Golden Bread Crumbs

Cavatappi Primavera

Sautéed Seasonal Vegetables, Creamy
Peppercorn and Parmesan Sauce

Rigatoni with Broccoli & Sausage

Grilled Sweet Italian Sausage,
Broccoli Florets, Extra Virgin Olive Oil,
Roasted Garlic, Roasted Grape Tomato

Cavatelli Bolognese

Marinara, Chopped Meat Sauce

Garganelli

English Peas, Fresh Pesto

Penne Pomodoro

Grilled Portabello Mushrooms,
Pecorino Romano

Wild Mushroom Ravioli

Light Tomato Sauce & Fine Herbs

Orchiette with Chicken

Vodka Cream Sauce, Asparagus

Cheese Ravioli

Roasted Plum Tomato Sauce



FINGER FOODS

INCLUDED FOR YOUNG ADULTS

SELECT 4

Chicken Fingers / Mozzarella Sticks /
Mac & Cheese Bites / Spring Rolls /
Mini Hot Dogs / Quesadillas / Wings /
Grilled Chicken Skewers /
Hot Pretzels / Mini Pizzas



CARVING

SELECT 2

Grilled Balsamic Turkey

Rotisserie Leg of Lamb

New York Sirloin

Corned Beef

Roast Filet Mignon

Herb Crusted Prime Rib

+Market price additional per person

Dessert

SELECT 4

Fresh Fruit with Whipped Cream

Cheesecake Lollipops

Cake Pops

Cupcakes *Red Velvet, Vanilla or Chocolate*

Vanilla Bean Crème Brûlée *in Asian Spoon*

Chocolate Pot de Crème *in Asian Spoon*

Chocolate Covered Strawberries

Mini Chocolate Mousse

Carrot Cake Squares

Classic Tiramisu *with Chocolate Sauce*

Blueberry & Apple Crumb Bars

Ricotta Cheese Donuts *with Chocolate & Vanilla Sauces*

NY Cheesecake *with Strawberry Sauce and Whipped Cream*

Warm Pear Tart *with Crème Anglaise and Dulce de Leche*

Hot Apple Turnover *with Cinnamon Whipped Cream*

Assorted Sorbet *Apple, Raspberry, Mango, Lemon*

Flourless Valrhona Chocolate Cake *with Whipped Cream*

White Chocolate Crème Anglaise *and Mixed Berries*

Chocolate Chip Cookie Shooters *with Milk*



Dessert Add-Ons

Ice Cream Sundae Bar +\$10/pp

(4) House Made Ice Creams

Assorted Toppings: Fresh Strawberries, Bananas or Raspberries, freshly grated Coconut, Chocolate Shavings, Variety of Candies such as Gummy Bears, Reeses Peanut Butter Cups and M&M's, Hot Fudge, Butterscotch, Fresh Whipped Cream

Chocolate Fountain Bar +\$12/pp

Milk Chocolate Fountain

Assorted Toppings: Fresh Strawberries, Bananas, Marshmallows, Graham Crackers, Oreos, Pretzels



Open Bar

Includes

Mocktail for Young Adults

Soft Drinks

Coffee & Tea

Imported and Domestic Beer

House Red and White Wines

Spirits *listed below*

What is a Mocktail?

A non-alcoholic beverage inspired by popular alcoholic cocktails. We'll help you imagine up the perfect concoction for your occasion!



UPGRADE TO PREMIUM BAR SELECTIONS +\$20/PP

Grey Goose, Don Julio, Casamigos Repo, Hennessey, Bulleit Bourbon, Woodford

Listed brands are examples and subject to change within same quality level. Shots not served with bar packages.



Vodka

Absolut, Tito's,
Stoli Orange, Stoli Vanilla



Whiskey

Dewar's,
Jack Daniels



Gin

Tanqueray,
Bombay



Rum

Bacardi, Malibu,
Captain Morgan



Tequila

1800 Silver,
Dano's Blanco

Customized cocktails are available upon request.

To-Go Add-Ons

Give your guests a proper farewell with a tasty treat to end the night.

Hot Pretzels, Cotton Candy or Popcorn +\$5/pp

Machine rentals may incur additional cost.

Hot Chocolate or Hot Apple Cider +\$2.50/pp

Candy Bar +\$1,500 flat fee

Up to 150 guests

10+ assorted candies

Bags provided

