



# Reception Menu



**\$180** PER PERSON

PLUS TAX AND GRATUITY

*Includes*

**Cocktail Hour**

(4) Stations

**Main Reception**

Salad Station, plus  
(3) Stations

**Dessert**

(4) Selections

**4 Hour Open Bar**

Beer, Wine, House Spirits,  
Soft Drinks, Coffee and Tea



# 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**

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*

**Soft Drinks**

**Coffee & Tea**

**Imported and Domestic Beer**

**House Red and White Wines**

**Spirits** *listed below*

**UPGRADE TO PREMIUM BAR SELECTIONS +\$20/PP**

*Grey Goose, Don Julio, Casamigos Repo,  
Hennessy, 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

