

## ***Adult Gala Bar/ Bat Mitzvah Package***

*Your gala reception package includes:  
Floorlength Linens with Choice of Color Napkin  
Challah Moitze  
Maitre d' Service  
House Security  
Washroom Attendants  
Coat Check Attendant- Weather Dictating*

### ***Cocktail Reception***

*Adults separate cocktail reception room\*  
Butler passed white wine and sparkling water with lemon  
Five hour premium open bar*

### ***Stationary Hors d'oeuvre***

*Fresh Market Crudite Basket  
Baby carrots, celery, cherry tomatoes, broccoli and cauliflower florets  
Julienne summer squash, zucchini and red bell pepper  
Roasted garlic and bell pepper dips*

*Imported and Domestic Cheese Board  
Warm baked Brie, Vermont Cheddar, Chevre, Havarti and Blue Cheeses  
Assorted crackers, sliced baguettes and pita chips  
Seasonal fresh fruit  
Petite "swan" ice carving*

### ***Butler Passed Hors d'oeuvre***

*(Select four)*

#### ***Hot Selection***

*Beef or Potato Knishes  
Baby Lamb Chops, Mint Jelly Glaze  
Spanakopita  
Teriyaki Beef Kabobs with Pineapple  
Sesame Chicken Satay, Thai Peanut Sauce  
Coconut Shrimp, Horseradish Marmalade  
Thai Spring Rolls*

*Boursin Cheese and Spinach Mushroom Caps*  
*Italian Bruschetta*  
*Potato Pancakes with Apple Sauce*  
*Maine Crabcakes, Horseradish Cream Sauce*  
*Miniature Beef Wellington*  
*Chicken and Wild Mushroom Turnover*

***Cold Selection***

*Smoked Salmon Canapé, Dill Caper Sauce*  
*Fresh Jumbo Shrimp Cocktail*  
*Grilled Beef Tenderloin Crostini, Horseradish Cream*  
*Soy Marinated Ahi Tuna on Sesame Wafer, Wasabi Aioli*  
*Grilled Vegetable Pinwheels, Pesto Mayonnaise*  
*Roasted Sirloin Wrapped around Asparagus*  
*Santa Fe Chicken in Tortilla Cup*  
*Sushi and California Rolls with Wasabi and Soy*

***First and Second Course Selections***

***First Course***

*(Select one)*

*Fresh Fruit in Martini Glass with Chantilly Cream*

*Wild Mushroom Soup with Fresh Oregano*

*Seasonal Vegetable Bisque*

*Scallop, Corn and Red Pepper Chowder*

*Bow Tie Pasta Primavera Alfredo*

*Mediterranean Gemelli Pasta with Basil Olives and Feta*

*Artichoke, Spinach and Mascarpone Ravioli, Pomodoro Sauce*

***Salad Course***

*(Select one)*

*Insalata Christina*

*Baby lettuce, pear tomatoes, herbed chevre crouton*  
*Poppyseed dressing*

*Mesclun Greens*

*Roasted plum tomatoes, red and yellow peppers, French bread croutons  
Balsamic vinaigrette*

*Caesar Salad*

*Romaine lettuce, creamy Caesar dressing, Parmesan Cheese  
Seasoned croutons*

*Mixed Greens*

*Tomatoes, Red Onion, Cucumbers  
House vinaigrette*

***Buffet Style Dinner Reception***

*(Please select an appetizer or salad from our first and second course selections)*

***Poultry***

*(Select one)*

*Balsamic Glazed Boneless Chicken*

*Roasted Statler breast of chicken, seasoned with garlic and olive oil  
Balsamic glaze*

*Chicken Oscar*

*Pan seared chicken topped with baby spinach, asparagus tips, crabmeat  
Hollandaise sauce*

*Chicken Venetian*

*Tender breast of chicken filled with spinach, roasted red peppers, Boursin cheese  
Sauce Velouté*

***Seafood***

*(Select one)*

*Baked Stuffed Filet of Sole*

*With baby shrimp and julienned vegetables, lemon parsley butter*

*Grilled Atlantic Salmon Filet*

*Lemon butter*

*New England Baked Scrod*

*Ritz topping and lemon parsley butter*

***Carved Meats***

*(Select one)*

*Roast Tenderloin of Beef  
Sauce Bearnaise*

*Prime Rib of Beef  
Rosemary au jus*

*Turkey Breast  
Cranberry chutney*

*Roast Leg of Lamb  
Rosemary demi- glacé*

***Pasta***

*(Select two)*

*Stuffed Shells with Spinach and Red Pepper Alfredo*

*Cheese Ravioli Pomodoro*

*Grilled Vegetable Canneloni  
Red wine marinara*

*Farfalle Primavera Alfredo*

*Mediterranean Gemelli Pasta  
with plum tomatoes, herbs, olives and Feta cheese*

***\$86.95 per guest***

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*Above menu served with fresh seasonal vegetable and roasted red bliss potatoes  
Freshly baked rolls and butter*

*Dessert*

*All prices are subject to a 20% administrative fee and 5% Mass sales tax*