

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 corseting
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 6.25% Mass sales
tax*