

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, 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

Sit-Down Dinner Reception

Please add \$2.00 per guest for each additional entrée selection offered over one.

Entrée

Balsamic Glazed Chicken
Roasted Statler breast of chicken, seasoned with garlic and olive oil
Balsamic glaze
Rice pilaf
\$78.00 per guest

Chicken Venetian
Tender breast of chicken filled with spinach, roasted red peppers, Boursin cheese
Sauce Velouté
Risotto Milanaise
\$78.00 per guest

Chicken "Oscar"
Pan Seared Chicken topped with baby spinach, asparagus tips, crabmeat
Hollandaise sauce
Mashed potato
\$81.00 per guest

Filet Mignon
8 oz. Prime Filet, grilled to perfection
Béarnaise sauce
Roasted red bliss potatoes
\$87.00 per guest

Prime Rib of Beef
Slow roasted, mushroom rosemary au jus
Baked potato with sour cream and chive
\$84.00 per guest

Grilled Atlantic Salmon Filet
Mango salsa
Cilantro basmati rice
\$85.00

Wild Mushroom Ravioli
Mushroom cream sauce
Roasted broccoli floret with pine nuts
\$78.00

Dessert

Adults Gala Bar/Bat Mitzvah Package includes
Choice of the following desserts, served at guest tables with coffee service

(Kindly Select One)

Chocolate Mousse with Whipped Cream and Strawberry served in a Champagne Glass

Strawberry Mousse with Whipped Cream and Strawberry served in a Champagne Glass

Baileys Mousse with Whipped Cream and Strawberry Served in a Champagne Glass

Vanilla Nut Roll with Strawberry Sauce

Vanilla Ice Cream with Chocolate Sauce

Warm Apple Crisp a la mode (add \$1.50 per guest)

Fudge Brownie Sundae (add \$1.50 per guest)

New York-Style Cheesecake with Strawberries (add \$2.00 per guest)

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Above menu served with fresh seasonal vegetable, freshly baked rolls and butter

Dessert

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