

## ***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 6.25% Mass sales  
tax*