

## ***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*

***Stations Style Dinner Reception***

*(Select 4 of the following stations)*

***Pasta Sauté***

*Cheese Tortellini and Gemelli Pasta*  
*with choice of 2 sauces:*

*Roasted garlic tomato marinara*  
*Gorgonzola cream*  
*Lemon thyme vegetable primavera*  
*Aglio & olio with fresh herbs*

*Served with assorted foccacia and tossed Caesar salad*

***Carving***

*Roast New York Sirloin Strip or Prime Rib of Beef*  
*Mushroom au jus*  
*Horseradish mashed potatoes*  
*Blue cheese popovers*

*or*

*Native Turkey Breast*  
*Slow roasted and succulent all white meat*  
*Chestnut stuffing*  
*Poultry gravy*  
*Orange cranberry chutney*  
*Petite rolls*

*or*

*Asiago Encrusted Slow Roasted Leg of Lamb*  
*Set on curried orzo with roasted wild mushrooms*  
*Rich lamb jus*

### ***Signature Stations***

*Mashed Potato Bar*

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*Your choice of flavored mashed potato*  
*Scooped into martini glasses with choice of toppings:*  
*Caramelized leeks and onions, sautéed mushrooms, steamed broccoli florets*  
*Shredded cheddar cheese, sour cream, freshly chopped chives, crumbled bacon*

*Balsamic Chicken*

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*Boneless chicken tenders*  
*Sautéed in balsamic marinade*  
*Served on a bed of mesclun greens*  
*with cranberry vinaigrette*

### ***International***

*Mexican Fajita*

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*Marinated Grilled Chicken and Beef Fajitas*  
*Sautéed with onions, garlic and bell peppers*  
*Flour tortillas, sour cream, salsa picante*  
*Diced red onion, lettuce, tomato,*  
*Spanish rice, and tri-color tortilla chips*

*Asian*

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*Stirfry Chicken, Shrimp and Beef*

*with soy, ginger and garlic over Asian vegetables*

*Handmade vegetable spring rolls, white rice*

*Served in petite Chinese take-out boxes with chop sticks*

*Mixed Mesclun greens with snow pea, Mandarin oranges, crispy noodles*

*Honey lime ginger dressing*

*Fortune cookies*

*Italian Bruschetta*

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*Grilled Flatbread*

*with an array of meat, fish, chicken, and vegetable toppings*

*Middle Eastern*

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*Falafels in Pita pockets with cucumber Yogurt*

*Tabbouleh, hummus and bhaba ghanoush*

*Traditional flatbreads*

*Stuffed grape Leaves, cabbage rolls, feta, and Mediterranean olives*

*Mediterranean Antipasto*

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*Imported prosciutto, Genoa salami, cappacola, provolone cheese*

*Marinated peppers, mushrooms, artichoke hearts, olives, roasted bell peppers*

*Whole milk Mozzarella cheese layered with tomatoes and fresh basil chiffonade*

*Rustic breads, herb infused olive oil*

*Aged balsamic vinegar*

***\$86.00 per guest***

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