

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 proscuitto, 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 6.25% Massachusetts sales
tax.*