



2011 Bar/Bat Mitzvah Menus

(Available in the Main Banquet Hall only)

Included with Buffet or Plated Dinner:

Soda, coffee, tea

Assorted Dinner Rolls

White Linens, White or Colored Napkins, and White Chair Covers

Classic Display (One hour of Service)

Fresh Fruit and Vegetable Platters

Selection of International Cheeses with Pita Chips

Assorted Dips and Hummus

Butlered Hors D'oeuvres (One hour of Service)

Your choice of 5

Mini Potatoe Pancakes

Assorted Petite Quiche

Teriyaki Beef Skewers

Pigs in a Blanket

Spinach Phyllo/Spanikopita

Mushroom Vol au Vent

Smoked Salmon Flatbread with Dill Crème Fraiche

Brie & Raspberry Phyllo

Chicken Saté

Shrimp Cocktail

Crabmeat Stuffed Mushrooms

Asparagus with Boursin in Phyllo

Lobster Newburg Puffs

Mini Crab Cakes with a Remoulade Sauce

Bruschetta with Tomatoes and Basil

Menu Options are Subject to Change



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Young Adult's Buffet Dinner

Ages 6–15

\$38.00 per person

Hot Entrées (choice of two)

Chicken Fingers with Dipping Sauces

Cheese Quesadillas with Salsa

Hot Dogs

Cheeseburgers

Cheese or Pepperoni Pizza

Pasta (choice of one)

Baked Macaroni and Cheese

Baked Penne

Salad (choice of one)

Caesar Salad with Croutons

House Tossed Salad with Assorted Dressings

Sides (choice of two)

French Fries

Homestyle Cole Slaw

Corn, on or off the Cob

Potatoe Puffs

Garlic Bread

Dessert

Make your own Ice Cream Sundae Bar

Whipped Cream, Hot Fudge and Assorted Toppings

Prices and Menus are subject to change

PLEASE ADD 18% SERVICE CHARGE AND 6% SALES TAX TO THE ABOVE PRICE.



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Adult's Buffet Dinner

(Ages 16 & Up)

Carving Station (choice of one)

Roast Turkey	\$46.00
Roast Sirloin of Beef	\$47.00
Roast Prime Rib of Beef au Jus	\$52.00
Roast Tenderloin of Beef	\$54.00

Included with Carving Station:

Hot Entrées (choice of two)

Chicken Marsala
 Chicken Piccata
 Penne a la Vodka

Pasta Primavera
 Baked Stuffed Salmon
 Baked Stuffed Sole

Hot Vegetable (choice of one)

Honey Glazed Carrots
 Medley of Sautéed Seasonal Vegetables
 Sautéed Green Beans in Garlic Oil

Starch (choice of one)

Garlic Whipped Potatoes
 Oven Roasted Red Bliss Potatoes
 Rice Pilaf

Cold Salads (choice of one, served plated)

Caesar Salad
 Medley of Field Greens with a Roasted Garlic Vinaigrette
 Baby Spinach Salad with Red Onion, Capers and Hard Boiled Eggs in a Red Wine Vinaigrette

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Plated Dinner

Salad (choice of one)

Seasonal Mixed Green with a Roasted Garlic Balsamic Vinaigrette
Caesar Salad

Entrée (choice of up to three)

Chicken Marsala ~ Boneless breast of chicken served with sautéed mushrooms in Marsala wine sauce ~ \$50.50

Chicken Picatta ~ Boneless breast of chicken dipped in an egg batter and sautéed in a lemon caper sauce ~ \$50.50

Roast Prime Rib of Beef ~ Served au jus ~ \$54.50

Filet Mignon ~ Served with a port wine and portabella mushroom sauce ~ \$57.50

Dijon Rosemary Crusted Rack of Lamb ~ Served with a mint demi glaze ~ \$56.50

Baked Stuffed Sole ~ Served with a lemon beurre blanc sauce ~ \$50.50

Roasted Salmon ~ Served with a lemon aioli ~ \$52.50

Pasta Primavera ~ Fresh seasonal vegetables served over a bed of egg and spinach fettuccini with a creamy alfredo sauce ~ \$48.50

Eggplant Parmesan ~ Served with fresh mozzarella and our homemade tomato sauce over linguini ~ \$48.50

All entrees are served with potato or rice du jour and fresh vegetables

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