

## **Gold Bar/Bat Mitzvah Package**

### **Four Hour Open Bar**

Premium Brand Liquors, Domestic Beers and House Wines,  
Soft Drinks, Mineral Waters and Juices.

One Hour Cocktail Reception to Include:

Four Butler Passed Hors d' oeuvres with White Glove Service  
(Choice of Four Hors d'oeuvres)

Deluxe Crudite Display  
with Sour Cream – Onion Dip and Ranch Dipping Sauce

Imported and Domestic Cheese Display  
Sliced French Bread and Crackers

Tomato Bruschetta Display  
Garlic Crusted French Crostini

### **Salad (Select One)**

Citrus Salad  
Frisee and Lollo Rosa, Tomatoes, Cucumbers, Mandarin Oranges  
and Citrus Vinaigrette

Classic Caesar Salad  
Fresh Romaine Lettuce, Herb-Garlic Croutons, Shaved Parmesan  
and Caesar Dressing

Chopped Salad  
Crisp Greens, Tomatoes, Cucumbers, Chickpeas, Scallions, Artichokes  
and Black Peppercorn Dressing

Spinach Salad  
Tomatoes, Cucumbers, Toasted Almonds, Sun Dried Cranberries  
and Sherry Vinaigrette

### **Entrees (Select One)**

Herb and Cider Roasted Chicken Breast  
Apple-Thyme Jus

Pan Seared Salmon with Garlic-Basil Shrimp Scampi  
Lemon Butter

Herb Crusted Filet Mignon  
Port Wine Sauce

Herb Crusted Petite Filet Mignon with Pan Seared Salmon  
Duo Entrée

**\*\*Vegetable Alternative Available Upon Request\*\***  
Zucchini and Yellow Squash Vegetable Stack with Seared Tofu

### **Accompaniments (Select One)**

Oven Roasted Red Bliss Potatoes  
Garlic Mashed Potatoes  
Smashed Vanilla Rum Sweet Potatoes  
Italian Vegetable Rissoto  
Au Gratin Potato

All Entrees Include Chef's Selection of Seasonal Vegetables

### **Dessert**

Family Style Platters of Assorted Individual Miniature Desserts  
And  
Traditional Torah Cake, Prepared by Our Award Winning Pastry Chef

Freshly Brewed Columbian Coffee  
Regular and Decaffeinated  
Selected Teas

**\*\* House Wine Served at Dinner Service\*\***  
(Additional \$5.00 per person)

**Package Price \$85++ PP (20% Service Charge and 6.5% Tax)**  
**Valet \$3.00 per car , Ceremony Fee @ \$500.00**