



Catered-Bar & Bat Mitzvah

Executive Chef: Michael Dobias

PLATED DINNER
ADULT MENU

~FIRST HOUR~

HORS D'OEURVES

A selection of hot & cold hors d'oeuvres passed butler style

DINNER

PASTA COURSE

Choice of One

Lobster Ravioli

Pasta rounds filled with lobster and seasoned ricotta cheese, simmered in a lobster brandy cream sauce

Mushroom Ravioli

Pasta rounds filled with roasted oyster, portabella and shitake mushrooms, simmered in a truffled parmesan cheese sauce

Penne Bolognese

Rigatoni tossed with a traditional meat sauce made with beef, pork and veal with romano cheese

Rigatoni Alfredo

Rigatoni tossed in an alfredo cream sauce

Cavatelli Pomodoro

Cavatelli pasta tossed with fresh tomatoes, sliced garlic, extra virgin olive oil and tomato basil sauce

SALAD

Choice of One

Caesar

Romaine lettuce with shredded asiago, croutons and Caesar dressing

House Salad

Mesclun greens, cucumbers, carrots, grape tomatoes, balsamic vinaigrette

Arugula Salad

Baby Arugula greens, shaved red onion. Manchego cheese, toasted pecans and champagne vinaigrette

The Iceberg

Chopped iceberg lettuce topped with marinated tomatoes, bacon, crumbled bleu cheese and bleu cheese dressing

ENTRÉE

Choice of Three

Roasted Chicken Breast

Split chicken breast oven roasted with herbs de province, lemon and white wine

Roasted Chicken

Boneless breast of chicken sautéed with artichoke hearts and mushrooms in a chardonnay mustard sauce

Classic Chicken Marsala

Boneless chicken breast sautéed with wild mushrooms in a Marsala wine sauce

Crispy Brook Trout

Brussel sprouts, glazed turnips, roasted apples and a apple cider reduction

Herb Roasted Salmon

Atlantic salmon roasted with fresh herbs, lemon and white wine

Shrimp Scampi

Gulf shrimp sautéed with garlic, lemon, butter and white wine

Tenderloin of Steak

Marinated sliced shoulder tenderloin steak with sautéed onions and mushrooms

Prime Rib

Black Angus beef rib roast, with au jus and horseradish cream

****NY Strip Steak***

Char grilled Black Angus shell steak, finished with a brandy peppercorn demi glace

****Filet Mignon***

Char grilled Black Angus tenderloin, finished with a Shiraz demi glace

~DESSERT~

Cake
Cookies & Mini Pastries
Coffee & Tea

Price Determined by Season of Event

*Upgraded price on these items

BUFFET DINNER

The festivities begin with one hour of hors d'oeuvres, then a choice of one of our specially designed attended stations for dinner, served with a signature mocktail.

FIRST HOUR

YOUNG ADULTS STATIONARY HORS D'OEUVRES

Quesadillas *Pizza* *Fried Ravioli*
Teriyaki Chicken *Hot Dogs* *Mozzarella Sticks*

BUTLER STYLE HORS D'OEUVRES

A sophisticated selection of hot & cold hors d'oeuvres served butler style

DINNER STATIONS

Choice of One

ALL AMERICAN

Hamburgers
BBQ Chicken
Hot Dogs
Macaroni & Cheese
Cole Slaw
French Fries

LITTLE ITALY

Baked Ziti
Chicken Parmigiana
Eggplant Rollatini
Meatballs
Parmesan Broccoli Bake
Salad & Garlic Bread

FIESTA

Chicken Fajitas
Beef Tacos
Piñata Rice
Refried Beans
Tortilla Chips & Salsa Bar
Tomato Salsa, Roasted Corn Salsa & Black Bean Salsa
Guacamole, Sour Cream, Shredded Lettuce and Cheddar Cheese

TEXAS HOE DOWN

Texas Turkey Chili
Fried Chicken
BBQ Beef Brisket
Baked Beans
Macaroni & Cheese
Cole Slaw
Corn Bread

MARDI GRAS

Shrimp & Sausage Gumbo
Creole Chicken
Jambalaya
Pulled BBQ Pork
Sweet Potato Hash Browns
Hush Puppies

HAWAIIAN LUAU

Hula Hula Chicken
Teriyaki Beef
Lomi Salmon
Pineapple Macadamia Rice
Aloha Sweet Potatoes
Banana Mango Bread

DESSERT

Cake
Ice Cream Sundae Bar
Includes Soft Drinks

Price Determined by Season of Event