

Bar/Bat Mitzvah

For Daytime Mitzvahs

*Four-Hour Open Bar Featuring Premium Brands
White and Red Wine Service with Lunch*

*One-Hour Cocktail Reception
Butler Passed Hors D'oeuvres
Decorated Food Displays*

Customized Three-Course Meal

White Glove Service

Professional Coordination of your Special Event

Daytime Events must be completed no later than 5:00 PM

White Glove Butler Passed Hors d'oeuvre

(Please Select Five Hors D'oeuvres)

Sweet Thai Chili, Chicken, and Pineapple Brochette

Spinach & Feta Cheese in Phyllo

Parmesan Crusted Artichoke Hearts with Goat Cheese Mousse

Portobello Mushroom in Phyllo

Sweet Soy Asian Turkey Potsticker

Scallops Wrapped in Applewood Smoked Bacon

Teriyaki Glazed Brochettes of Beef

Crab Cakes with Stone Ground Mustard Sauce

Mini Beef Wellington

Quiche Florentine

Sesame Crusted Chicken with Honey-Dijon

Chicken or Beef Empanada

Coconut Shrimp with Caribbean Mango Chutney

Popcorn Shrimp with a Cilantro Lime Cocktail Sauce

All Beef Sausage in Puff Pastry with Spicy Brown Mustard

Potato Pancakes with Sour Cream and Apple Sauce

Vegetable Egg Rolls with Duck Sauce

Assorted Sushi Rolls with Wasabi Soy

Assortment of Deluxe Canapés



International Cheese and Fresh Fruit Display

Served with A Cracker Medley and Sliced French Baguettes



Fresh Vegetable Display

Salads

(Please Select One)

Potpourri of Baby Field Greens and Vine Ripe Tomato
Julienne Cucumber, Carrot, and Lemon Thyme Vinaigrette

Island Caesar Salad
*Served with Banana Bread Croutons and
A Tropical Caribbean Dressing*

California Iceberg Wedge
*Roma Tomato, Crumbled Bleu Cheese, Brandied Sugar Pecans
Balsamic Vinaigrette*

Blushing Pear Field Greens with Cherry Tomatoes
*Poached Pears, Crumbled Bleu Cheese, Brandied Sugar Pecans
Blushing Pear Vinaigrette*

Entrées

(Please Select One)

Pan Seared Breast of Chicken
Vegetable Risotto, Crimson Beet Beurre Blanc

Traditional Chicken Francaise or Marsala
Risotto Parmesan and Julienne Vegetables

Mediterranean Grilled Salmon
*Artichoke Hearts, Sun-dried Tomatoes and Capers
Lemon, Garlic, and Basil Infused Buerre Blanc, Jasmine Rice*

Herb Crusted Chilean Sea Bass
Fresh Chive and Saffron Buerre Blanc, Risotto and Julienne Vegetables

Char Grilled Filet Mignon
*Gorgonzola Potato Crepe, Port Wine Demi Glace and Julienne Vegetables
All Package Options are Served with Assorted Rolls, Flatbreads, and Butter*

Dessert Selections

(Please Select One)

Individual Chocolate Ganache Cake

Served on a Painted Plate with Whip Cream and Fresh Berries

Gelato Tartufo

Cappuccino Ice Cream and Dark Chocolate, or White Chocolate Ice Cream and White Chocolate, Served on a Painted plate with Fresh Berries

Caramel Apple Granny Pie

Strawberry Fan, Bourbon Vanilla and Chocolate Sauce Swirl

Chef Tim's Homemade Key Lime and Raspberry Tartlet

The Best in Town with Raspberry Coulis and Toasted Coconut Coffee, Decaffeinated Coffee and Selection of Hot Teas

Package Pricing

Contact the club for pricing information.

Prices are Subject to 20% Service Charge and 6% Sales Tax

Advanced Choice - Guests are required to make their selection in advance, and the Club requires an accurate count 3 business days prior to your event.

****Highest entrée price would apply.***

Tablesides Choice - A choice of up to Three Entrees may be offered with Guests making their selection tableside.

Please add \$15.00++ per person to highest entree price for this service.

With Dual Plate, Advanced Choice, or Tablesides Choice Entrees

Please Select One Vegetable and One Starch

Additional Charges

Chef Fees @ \$150.00+ Per Chef

Valet Attendants are Optional: @ \$150.00+ Per Attendant

2 Valet Attendants for Under 50 Adult Guests – 3 Valet Attendants for 51-100 Adult Guests –

1 Additional Valet Attendant for Every 25 Adult Guests Over 100

Security is Mandatory – One Officer for every 20 Guests under 18 @ \$210.00+ Per Officer

Restroom Attendants are required @ \$100.00+ per Attendant

Interim Membership and Room rental charges may apply if not currently a Club Member