

# *Bar/Bat Mitzvah*

*For Evening Mitzvahs*

*Five-Hour Open Bar Featuring Premium Brands  
White and Red Wine Service with Dinner*

*One-Hour Cocktail Reception  
Butler Passed Hors D'oeuvres  
Decorated Food Displays  
Two Chef Attended Stations*

*Customized Four-Course Meal*

*White Glove Service*

*Professional Coordination of your Special Event*

# *White Glove Butler Passed Hors d'oeuvre*

*(Please Select Six 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*

*Coconut Shrimp with Caribbean Mango Chutney*

*Teriyaki Glazed Brochettes of Beef*

*Beef Wellington*

*Quiche Florentine*

*Sesame Crusted Chicken with Honey-Dijon*

*Chicken or Beef Empanada*

*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*

*\*A Chopped Chicken Liver Pate with a Medley of Crackers  
may be substituted for Fruit and Cheese\**



## *Fresh Vegetable Display*

*to include Crudités and Grilled Mediterranean Vegetables*

*Served with Middle Eastern Baked Pita Chips*

# ***Chef Attended Stations***

*(Please Select 2)*

## ***Risotto Station***

*Risotto variations created tableside with  
Mushrooms, Mixed Vegetables, Sun Dried Tomatoes, Sweet Green Peas  
Parmesan Cheese, Creamy Butter and Fresh Chicken Bouillon*

## ***Pasta Station***

*Fresh Pastas of the Day  
with Sauce Pomodora, Alfredo Sauce, Extra Virgin Olive Oil  
Mushrooms, Artichoke Hearts, Pine Nuts,  
Garlic, White Wine, and Freshly Grated Parmesan Cheese*

## ***Asian Fusion Station***

*Five Spice Chicken, Beef, and Petite Bay Shrimp  
Oriental Sauces to Include:  
Teriyaki, Hoisin and Sweet and Sour  
Assorted Asian Stir Fried Vegetables, Roasted Cashews  
Served with Vegetable Fried Rice*

## ***Peking Duck***

*Brick Oven Roasted Duckling, Hoisin Sauce  
Julienne Cucumbers, Scallions, Carrots, and Oriental Cabbage  
Rolled in Light Oriental Crepes*

## ***Exotic Mushroom Station***

*Porcini, Straw & Portobello Mushrooms  
Sautéed with Garlic and Herbs in a Port Wine Demi-glace  
Served in a Puff Pastry Shell*

## ***Carving Station***

*Select Two Meats  
Char-grilled Tenderloin of Beef, Roasted Breast of Turkey  
Honey Glazed Corned Beef, or Pastrami  
All served with appropriate condiments & Assorted Rolls  
(Add \$10.00++ per person)*

# *Appetizers*

*(Please Select One)*

## ***Sesame Crusted Blue Fin Tuna***

*Served with a Hiyashe Wakame Seaweed Salad and Sweet Ginger Soy*

## ***Wild Mushroom Strudel***

*Porcini, Straw & Portobello Mushrooms sautéed with Garlic and Herbs  
Served in a Puff Pastry Shell with a Port Wine Demi-glace*

## ***Medallion of Pan Seared Chicken***

*Served on a Bed of Grilled Vegetable Risotto  
Sweet Shallot Beurre Blanc and Balsamic Glaze*

## ***Jumbo Shrimp Cocktail***

*Served on a Bed of Iceberg and Radicchio Chiffonade  
With Horseradish Lime Cocktail Sauce and Basil Infused Olive Oil*

## ***Double Cut New Zealand Lamb Chop***

*Served with a Rosemary Risotto and an Irish Whiskey Caramel Glaze  
(Add \$5.00 Per person)*

## ***Chesapeake Bay Crab Cake***

*Served with a Whole Grain Mustard Sauce  
On a Spice Infused Oil Painted Plate*

## ***Grilled and Chilled Portobello Mushroom Stack***

*Grilled Portobello Mushroom, Tomato, Zucchini, and Yellow Squash  
Fresh Mozzarella Cheese, Balsamic Vinaigrette, and Basil Infused Olive Oil*

## ***Grilled Jose Cuervo Tequila-Marinated Shrimp***

*Served in a Web of Roasted Red Pepper and Sour Cream Coulis  
Avocado Salsa and Fresh Cilantro*

## ***Shrimp, Crab, and Lobster Pancake***

*Maryland Lump Crabmeat, Shrimp, and Lobster Ragout  
Folded in a Lightly Seasoned Crepe  
Served in a Crimson Beet Beurre Blanc  
(Add \$10.00 Per Person)*

# *Salads*

*(Please Select One)*

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

***Spinach Salad with Applewood Smoked Bacon Vinaigrette***  
*Served with Chopped Vine Ripe Tomatoes, Egg, and Sliced Button Mushrooms*

***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*

***Tri-Colored Salad***  
*Belgian Endive, Radicchio, and Arugula  
Tossed in a Balsamic, Vine Ripe Tomato, and Fresh Basil Vinaigrette*

***Mediterranean Butterhead Salad***  
*Topped with Feta Cheese, Sun Dried Tomatoes, Chopped Red Onions,  
Kalamata Olives, Roasted Pine Nuts and Balsamic Vinaigrette*

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

***Southwestern Hearts of Romaine***  
*Topped with Fire Roasted Red Peppers, Black Beans, Sweet Corn kernels  
And Cactus pear Vinaigrette*

***Curly Endive and Heart of Palm Salad***  
*Served with Julienne Jicama, and Mango  
Dressed with a Papaya Vinaigrette*

***Baby Frisse and Tomato***  
*Crumbled Gorgonzola, Brown Sugar Glazed Pecans  
Raspberry Vinaigrette and Basil Infused Olive Oil*

# ***Entrées***

*(Please Select One)*

## ***Pan Seared Breast of Chicken***

*Vegetable Risotto*

*Crimson Beet Buerre 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*

## ***Roasted Dijon Marinated Game Hen***

*Natural Jus, Sage Dressing and Julienne Root Vegetables*

## ***Herb Crusted Chilean Sea Bass***

*Fresh Chive and Saffron Buerre Blanc, Risotto and Julienne Vegetables*

## ***Blackened Tilapia***

*Jasmine Rice, Creamy Saffron Roasted Corn, Julienne Vegetables*

## ***Char Grilled Filet Mignon***

*Gorgonzola Potato Crepe*

*Port Wine Demi Glace and Julienne Vegetables*

## ***Garlic and Rosemary Grilled Lamb Loin Chop***

*Minted Demi Glace*

*Feta Cheese and Pine Nut Potato Crepe and Asparagus*

## ***Pan Seared Salmon***

*Red Pepper Sauce*

*Basil Mashed and Julienne Vegetables*

*Each of the above entrees served with  
Freshly Baked Rolls, Flatbreads and Sweet Butter*

# ***Dessert Selections***

*(Please Select One)*

## ***Individual Chocolate Ganache Cake***

*Served on a Painted Plate with Whip Cream and Fresh Berries*

## ***Chef Tim's Key Lime Parfait***

*Served with Fresh Fruit, Whip Cream, and Chopped Macadamia Nuts*

## ***Gelato Tartufo***

*Cappuccino Ice Cream and Dark Chocolate,  
or*

*White Chocolate Ice Cream and White Chocolate  
Served on a Painted plate with Fresh Berries*

## ***Chocolate Genoise and Brandied Raspberry Compote***

*Fresh Berries in a Brandied Raspberry Sauce with Whip Cream*

## ***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*

## ***Chocolate Mousse Martini***

*Garnished with Fresh Berries and a Chocolate Cigarette*

## ***Starbuck's Coffee Flavored Crème Brule***

*Caramelized and Served with a Fresh Berry Garnish*

## ***Tira Misu***

*Espresso Soaked Lady Fingers with a Cocoa Powder Sprinkle  
And a Kahlua Enhanced Mascarpone Cream*

## ***Sampler Plate***

*Tuxedo Strawberry, Mini Éclair, Napoleon, Cannoli, and Petit Four  
Served on a Painted Plate*

*Coffee, Decaffeinated Coffee and Selection of Hot Teas*

## *Package Pricing*

*Please 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*