

# *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**

<b>Complete Package with Poultry Entree:</b>	<b>\$95.00 Per Person</b>
<b>Complete Package with Salmon Entree:</b>	<b>\$99.00 Per Person</b>
<b>Complete Package with Sea Bass Entree:</b>	<b>\$110.00 Per Person</b>
<b>Complete Package with Filet Mignon Entree:</b>	<b>\$110.00 Per Person</b>
<b>Complete Package with Dual Entrée Plate:</b>	<b>\$115.50 Per Person</b>
<b>Complete Package with Dual Entrée with Sea Bass Entree:</b>	<b>\$121.00 Per Person</b>

*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.*

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**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.*

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*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*

*(Minimum of 2 Officers)*

*Restroom Attendants are required @ \$100.00+ per Attendant*

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