

BAR & BAT MITZVAH PACKAGE



ATLANTIS
BANQUETS + EVENTS
Aquarium | Ballroom | Hotel



ATLANTIS
BANQUETS + EVENTS
Aquarium | Ballroom | Hotel

431 East Main, Riverhead, NY 11901 | 631.574.8008 | AtlantisBanquetsandEvents.com

Atlantis Banquets & Events is located within the Long Island Aquarium and adjacent to the waterfront Hyatt Place Long Island / East End.

Before placing your order, please inform your server if a person in your party has a food allergy.



BAR & BAT MITZVAH PACKAGE

Your once-in-a-lifetime celebration not only deserves upscale kosher-style catering, but it also demands the whimsy and wonder that only we can provide in our one-of-a-kind setting.

We focus on you and your guests, in settings such as the Long Island Aquarium, our waterfront Pavilion, or our Sea Star Ballroom, all located adjacent to the Hyatt Place Long Island / East End.

Included in Package

- Uniformed Valet Parking Attendants
- Grand Entrance
- Welcome on Arrival with Ginger Ale or Champagne & Strawberries
- Wine for Kiddish
- Challah for Motze
- Candle Lighting Ceremony
- Choice of Linens
- Place Cards and Directional Maps
- Formally Attired Wait Staff
- Maitre'D to Direct Entire Reception
- Bar/Bat Mitzvah Attendant
- Kosher Meals Available on Request
- Specialty Meals on Request
- All Cuisine Prepared On-site

*additional security required and not included with package



Adult Dinner Menu Main Course

Your guests choose from five of our entrees, including one vegetarian entree.

Beef

Select 1

Prime Rib

traditional rib roast simply prepared with salt and fresh ground black pepper and paired with a rosemary au jus

Châteaubriand

extravagant center cut beef tenderloin in a traditional red wine and shallot sauce

NY Strip Steak

center cut steak served with crispy fried onions and maitre d' butter

Filet Mignon**

grilled tender filet mignon complimented by shiitake mushroom madeira demi-glace

Meat

Select 1

Veal Chop**

roast veal chop with porcini dust and light jus

Veal Scallopini

thin sautéed cutlets with diced fresh tomatoes in a white wine sauce



Poultry

Select 1

Frenched Breast of Chicken with Wild Rice and Apricot

with a jus lié

Roast Half Chicken

herb-roasted chicken and root vegetables served with a jus lié

Grilled Chicken

grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce

Roasted Duck**

half Long Island duck with blackberry gastrique



Vegetarian

Select 1

Pasta Primavera

penne pasta al dente tossed with grilled vegetables in a light garlic and extra virgin olive oil sauce

Quinoa

steamed quinoa with shiitake mushrooms, leeks and roasted red peppers

Mushroom Risotto

arborio rice slow cooked and mixed with portobello, cremini, oyster, shiitake mushrooms finished with parmigiana and butter

Vegetable Strudel

seasonal mixed vegetables wrapped in phyllo pastry

Seafood

Select 1

Seasonal Fresh Fish

locally fresh-caught fish with a choice of one of our chef's signature preparations

Atlantic Salmon

oven-roasted in a light tarragon buerre blanc

Red Snapper

baked red snapper in a lemon cream sauce

Dessert

Ice Cream Sundae Bar

chocolate and vanilla ice cream along with whipped cream, chocolate sauce, hot fudge, sprinkles, and cherries

Custom Torah Cake

(choice of filling)

**Market Price





Kids Dinner Menu

Mitzvah dinner - buffet stations

Select 4

Italian Station

chicken parmesan and penne alla vodka

Macaroni & Cheese

elbow pasta in a creamy cheddar sauce

Mashed Potato Martini Bar

crushed red, sweet, and Idaho potatoes, cheddar and fontina cheeses, chives and sour cream

New York Deli Station

sliced hot pastrami, corned beef, 3-foot hero, and assorted cheeses, served with rye breads, mustards, coleslaw and potato salad

Pizza Station

flat bread topped with tomato sauce and cheese

Asian Dumpling Station

chicken and vegetable dumplings with soy and teriyaki sauce

Taco Station

marinated beef, seasoned chicken, fish, soft or crisp taco shells, and wheat tortillas, fresh tomatoes, shredded lettuce, guacamole, green chile and tomato salsas, cheddar cheese, sour cream, black beans, and corn

Slider Station

miniature hamburgers, cheeseburgers and chicken sliders, served with pickle chips, lettuce, tomatoes, and onions, served with ketchup and mustard

Hot Dog Cart

all beef hotdogs, ketchup, mustard, onions and sauerkraut

Chicken Tenders and French Fries

crispy white meat chicken served with buffalo, barbecue or regular sauce and french fries



First Course

Select 1

Melon Martini

light melon salad served in martini glass, topped with raspberry coulis and fresh mint

Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

Exotic Mushroom Blintz

cremini, shitake, portobello and oyster mushrooms topped with fontina cheese sauce

Seared Tuna

seared tuna with ponzu glaze, avocado on a wonton wrapper served cold

Beef and Barley Soup

mixed vegetables, sliced beef and barley in a hearty broth

Vegetable Napoleon

tower of grilled portobello mushroom, eggplant, zucchini, yellow squash, and red peppers, topped with fresh mozzarella and finished with balsamic glaze

Matzah Ball Soup

dumplings served in chicken soup

Second Course

Select 1

Baby Greens

mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Fresh Mozzarella, Tomato and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

Quinoa and Buckwheat Salad

quinoa, buckwheat, red himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

Spinach and Bibb Salad

baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette



Cocktail Hour

Mediterranean Station

Assortment of fine Italian specialties, fresh cheeses, imported meats and local vegetables presented in grand style

Caprese Display

fresh mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil, balsamic glaze and topped with fresh basil

Cold Antipasto Display

marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata and assorted seasonal salads

Fruit Display

freshly ripened melons, strawberries, golden pineapple, grapes and other seasonal fruits

Grilled Vegetables

local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic then grilled

Gourmet International Cheeses

array of imported and domestic cheeses including cheddar, smoked gouda, fontina and dill havarti, served with a selection of freshly baked breads and assorted crackers

Smoked Salmon

garnished with capers, red onion, chopped eggs and dill mustard sauce

Variety of specialty carved fruits and vegetable displays all included



Hors D'oeuvres

Butler style passed hors d'oeuvres served by uniformed wait staff via elegant white glove service

Teriyaki Chicken

Beef Brochette

Cocktail Franks in Pastry

Potato Pancakes with Apple Sauce

Mini Quiche Lorraine

Eggplant Crostini

Steamed & Fried Wontons

Pot Stickers

Artichoke Crostini

Tomato Bruchetta

Salmon Mousse Canapés

Mini Pizza Bagels

Fried Raviolis

Mac-N-Cheese Bites

Carving Station

Sliced to order

Select 2

Roast Turkey with Cranberry Sauce

Corned Beef or Pastrami with Party Rye and Deli Mustard

Braised Brisket with Horseradish Sauce

Roast Leg of Lamb with Mint Jelly

Pasta Station

Select 2

Penne Alla Vodka

Rigatoni Bolognese

Bow Tie Pomodoro

Tri-color Pasta with Pesto