BAR & BAT MITZVAH PACKAGE

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

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**Included in Package**

- Uniformed Valet Parking Attendants
- Grand Entrance
- Welcome on Arrival with Ginger Ale or Champagne & Strawberries
- Wine for Kiddish
- Challah or Matzoh
- Candle Lighting Ceremony
- Choice of Linens
- Place Cards and Directional Maps
- Formally Attired Wait Staff
- Maître 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.

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**BAR & BAT MITZVAH PACKAGE**

**Adult Dinner Menu**

Main Course

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

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**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 maître d’ butter.

Filet Mignon: grilled tender filet mignon complimented by shiitake mushroom madeira demi-glace.

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**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, crimini, oyster, shiitake mushrooms finished with parmesan and butter.

Vegetable Strudel: seasonal mixed vegetables wrapped in phyllo pastry.

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**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.

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**Poultry**

Select 1

Frenched Breast of Chicken with Wild Rice and Apricot: with a jus 16.

Roast Half Chicken: herb-roasted chicken and root vegetables served with a jus 16.

Grilled Chicken: grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce.

Roasted Duck: half Long Island duck with blackberry gastrique.

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**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.

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**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 chili 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
cermini, shiitake, 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 toasted 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, cucumbers, tomatoes, carrots, avocados, 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

Mediteranean 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 dell havarti, served with a selection of freshly baked breads and assorted crackers
Smoked Salmon
served with capers, red onion, chopped eggs and dill mustard sauce

Variety of specially 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 Ravioles
Mac-N-Cheese Bites

Carving Station
Sliced to order
Select 2
Roast Turkey with Cranberry Sauce
Comed 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 Bolognaise
Bow Tie Pomodoro
Tri-color Pasta with Pesto