



Bar/Bat Mitzvah Reception

Five Hours Premium Open Bar

Stolichnaya Vodka, Jack Daniel's Bourbon, Seagram's VO, Tanqueray Gin, Dewars White Label Scotch, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Amaretto, Coffee Liqueur, Peach Schnapps, Amstel Light, Heineken, Miller Lite, Yuengling Lager, Robert Mondavi Private Selection Merlot and Chardonnay Assorted Sodas and Fruit Juice

Butler Passed Hors D'Oeuvres* *(Selection of Five)

Rare Beef & Crostini, 3 onion relish

Spinach and Feta Cheese Turnovers

Asian Mushroom Spring Rolls Served with orange ginger Soy Sauce

Boursin Artichokes, sun dried tomato dip

Cranberry & Blue cheese tart

Duck & Apricot roulade

Pumpkin seed crusted Lamb Chops, Caramelized onion aioli

Coconut Shrimp, Papaya & mango salsa

Mini Maryland Crab Cakes, charred tomato cocktail sauce

Teriyaki Chicken skewers, ponzu sauce

Grilled Vegetable & cheese Quesadillas, enchilada sauce

Saki & sea salt Cured Salmon, wasabi cracker & micro greens

Rare Tuna & Tomato Marmalade, potato croutons, Asian spoon

Hors D' Oeuvres Options Continued

Grilled Chicken & Potato Tart, manchego mornay

Crab Dip Tart, lemon zest and parmesan cheese

Potato Cake, crème fraiche & salmon caviar

Smoked Pork Tenderloin, pretzel roll, slaw & house BBQ sauce

Old bay Soft Shell Crab Roll – “BLT STYLE”

Tomato & Mozzarella Canapé, sea salt, basil & olive oil

Mushroom Tarts, asiago cheese & sherry

Vegetable Spring Rolls, Thai chili sauce

Prosciutto Wrapped Asparagus, cucumber dill dip

Butter Poached Lobster & Shrimp Salad, Sourdough toast

Smoked Duck & Jack Cheese Quesadillas

Mango & Pineapple Salsa

Oyster PoBoy Sliders

Greens, Tomato & Pickle Aiolo

Motzi

Kosher Wine and Challa

Appetizers

(Selection of One)

Stop Light Mozzarella Tower

Red, yellow & green roasted peppers, basil, sea salt, cracked pepper & olive oil

Crab Brulee Tart

3 tomato relish & parsley puree

Maryland Blue Crab Ravioli, roasted tomatoes, fresh herbs

Sherry cream reduction & parmesan cheese

*Carmelized Onion Prosciutto Agnolotti, served with Roasted Shallots, Fresh Peas and
Opal Basil Cream Sauce*

Chef's seasonal soup

Salads

(Selection of One)

Mesclun Greens with Ripe Tomatoes and Cucumbers Garnished with a Goat Cheese and Pine nut Miniature Tart, Dressed with Balsamic Vinaigrette

Traditional Caesar Salad, Served With Sourdough Croutons and Parmesan Cheese crisps

Baby Spinach, boursin cheese, candied pistachios, cherry tomatoes, garlic crostini & roasted fennel vinaigrette

Bibb Lettuce with Caramelized Walnuts and Dressed with Gorgonzola and Chive Vinaigrette

Baby Arugula, Radicchio and Endives, Garnished with Artichoke Hearts, Kalamata Olives and Fresh Mozzarella Cheese, Dressed with Lemon and Basil Vinaigrette

Sorbet Selection

(Selection of One)

Raspberry, Mango, and Lemon

Entrees

All Entrees Served with the Appropriate Selection of Accompaniments

Fresh Baked Rolls and Butter

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Grilled Breast of Chicken with Morel Mushroom and Tarragon Cream sauce
\$119

Rock "N" Crab
Crab Crusted Rockfish with Tomato Fennel Boulbaise
\$139

Sourdough Crusted Salmon with Reisling Wine Butter Sauce
\$129

Entrees Continued

Grilled Filet of Beef, Served with Wild Mushroom Ragout, and Veal Demiglace
\$139

Grilled New York Strip with a Brown Butter Potato Sauce
\$135

All Natural Cornish Game Hen, Corn Bread Stuffing
Brown Sugar and Honey Mustard Sauce
\$125

Traditional Maryland Crab Cakes, Served With a Old Bay sauce
\$139

Petite Filet of Beef, and Maryland Crab Cake
\$159

Duck "2" Ways
Cinnamon Roasted Duck Breast & Smoked Duck and Cognac Sausage
\$139

Veal T-Bone Steak with a Truffled Bread and Butter sauce
\$139

Honey & Pistachio Crusted Rack of Lamb with a rosemary port demi glaze
\$139

Petite Filet of Beef and Sourdough Crusted Salmon
\$149

Grilled Vegetable and Pasta Rollatini, Served with Tomato Basil sauce
\$119

Filo Wrapped Portabella Mushroom Filled with Spinach, Roasted Red Peppers,
Mushroom Duxelle and Brie Cheese
\$119

Dessert

Signature Mitzvah Cake
Coffee Service

A \$2.00 Per Person Split Entrée Fee Will Apply if You Wish to Offer Second Choice of Entrée.

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax



Bar/Bat Mitzvah Magical Reception

Five Hour Premium Open Bar

Stolichnaya Vodka, Jack Daniel's Bourbon, Seagram's VO, Tanqueray Gin, Dewars White Label Scotch, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Amaretto, Coffee Liqueur, Peach Schnapps, Amstel Light, Heineken, Miller Lite, Yuengling Lager, Robert Mondavi Private Selection Merlot and Chardonnay Assorted Sodas and Fruit Juice

Choice of Two of the following Station Presentations

Domestic and Imported Cheese Display

An Assortment of Cheeses to Include:

Aged Cheddar, Smoked Gouda, Gorgonzola, Pepper Jack, Provolone, Havarti Dill, Brie, Boursin, and Meadow Farms Cheeses Garnished with Fresh Seasonal Fruits and Berries, Assorted Gourmet Crackers and Rustic Baguettes

Spinach and Artichoke Dip Bread Bowl

Served with Assorted Gourmet Crackers and Rustic Baguettes

Chefs Vegetables

An Elaborate Variety of Raw and Grilled Vegetables Served with Assorted Dips

Seasonal Fruit Display

Mirrored Trays Filled with Fresh Seasonal Fruits and Berries

Baklava of Brie

*Brown Sugar, Honey and Pistachios
Wrapped in Phyllo
Served with Gourmet Crackers and Rustic Baguettes*

Butler Passed Hors D' Oeuvres
(Selection of Five)

Rare Beef & Crostini, 3 onion relish

Spinach and Feta Cheese Turnovers

Asian Mushroom Spring Rolls Served with orange ginger Soy Sauce

Boursin Artichokes, sun dried tomato dip

Cranberry & Blue cheese tart

Duck & Apricot roulade

Pumpkin seed crusted Lamb Chops, Caramelized onion aioli

Coconut Shrimp, Papaya & mango salsa

Mini Maryland Crab Cakes, charred tomato cocktail sauce

Teriyaki Chicken skewers, ponzu sauce

Grilled Vegetable & cheese Quesadillas, enchilada sauce

Saki & sea salt Cured Salmon, wasabi cracker & micro greens

Rare Tuna & Tomato Marmalade, potato croutons, Asian spoon

Grilled Chicken & Potato Tart, manchego mornay

Crab Dip Tart, lemon zest and parmesan cheese

Potato Cake, crème fraiche & salmon caviar

Old bay Soft Shell Crab Roll – “BLT STYLE”

Tomato & Mozzarella Canapé, sea salt, basil & olive oil

Mushroom Tarts, asiago cheese & sherry

Vegetable Spring Rolls, Thai chili sauce

Prosciutto Wrapped Asparagus, cucumber dill dip

Hors D' Oeuvres Continued

Butter Poached Lobster & Shrimp Salad, Sourdough toast

*Smoked Duck & Jack Cheese Quesadillas
Mango & Pineapple Salsa*

*Oyster PoBoy Sliders
Greens, Tomato & Pickle Aiolo*

Motzi
Kosher Wine and Challa Bread

Salads

(Selection of One)

Mesclun Greens with Ripe Tomatoes and Cucumbers Garnished with a Goat Cheese and Pine nut Miniature Tarts, Balsamic Vinaigrette

Traditional Caesar Salad, Served With Sourdough Croutons and Parmesan Cheese crisps

Baby Spinach, boursin cheese, candied pistachios, cherry tomaatoes, garlic crostini & roasted fennel vinaigrette

Dinner Entrée Stations

(Choose 3 of the Following Food Station, add an additional for \$10.00 more per person)

Carving Station

*(Selection of One, a Selection of Two, \$5.00 additional per person)
All Carved Items are Served with Chef's Choice of Starch & Vegetables,
Accompaniments and Silver Dollar Rolls*

*BROWN SUGAR & HONEY ROASTED TURKEY
BLACK PEPPER RUBBED PRIME RIB
SOURDOUGH CRUSTED SALMON
ASIAN SESAME BBQ FLAT IRON STEAK
GRILLED BEEF TENDERLOIN*

Dinner Entrée Stations Continued

Pasta Station

(Selection of Two)

Penne pasta with roasted vegetables & Tuscan marinara
Cheese tortellini with cherry tomatoes, fresh peas & roasted garlic cream sauce
Orecchiette Pasta, Wild Mushrooms, roasted shallots
fresh herbs & traditional alfredo sauce
Gemmilli pasta, Grilled Chicken, sundried tomatoes, kalamata olives,
Capers, aiago cheese & rosemary olive oil
Agnolotti, served with Roasted Shallots, Fresh Peas and Opal Basil Cream Sauce

Celebrate Maryland

Crab soup & old bay crackers, Eastern shore corn bread
Buttered White Corn & Real Mac & Cheese, Maryland Crab cakes & Tomato Coulis

Bistro Table

Antipasta with house pickles, meats & cheeses
French Onion Soup & gruyere cheese crostinis
Trio of mushroom risotto
Crispy fried eggplant towers of roasted pepper, mushrooms and goat cheese with a
oregano marinara sauce

South of the Border

9 layer Dip & tortilla chips, Black Bean & Roasted Squash Soup
Steak, Chicken & Fish Taco Bar. Chipotle sour cream, cheddar cheese, salsa,
lettuce, tomato, onion & guacamole, Mexican Rice and Mole Baked Beans

Seafood Station

Maryland Crab Cakes, Jumbo Shrimp Cocktail and Crab Claws
Served with Cocktail Sauce and Tartar Sauce

Dessert

Signature Mitzvah Cake
Coffee Service
\$139

All Prices Subject to Applicable 22% Service Charge and 6% Sales Tax