Your Five (5) Hour Bar or Bat Mitzvah Includes:
One Hour Cocktail Reception with Butler Passed Sparkling Water & Champagne
Four Hour Dinner Dance with Sommelier’s Selection of Wines
Five Hour Open Bar with Premium Brand Liquors
Custom Cake with your Choice of Design & Filling
Coffee, Tea & Decaffeinated Coffee Service
House Linens in White or Ivory
House China, Flatware & Glassware
House Tables and Chairs

Packages

Stations

190
Cocktail Hour
with Eight Passed Hors D’ Oeuvres
Stations Dinner
with Four Receptions Stations

Plated

215
Cocktail Hour
with Eight Passed Hors D’ Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Entrée & Silent Vegetarian Entrée

Buffet

200
Cocktail Hour
with Eight (8) Passed Hors D’ Oeuvres & One Cocktail Station
Buffet Dinner
with Dinner Buffet

Duet Plated

225
Cocktail Hour
with Eight Passed Hors D’ Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Duet Entrée & Silent Vegetarian Entrée

Additional Charges

$3,000 Room Rental Charge for Skyline Level
$2,000 Room Rental Charge for Presidential Level & Seminar Level
$1,000 Room Rental Charge for Ivy Lounge
Ceremony Charge $800
Bartender $288 Per Bartender (1 Per 75 Guests)
Coat Check (Optional) $288 Per Attendant (1 Per 100 Guests)
Uniformed Chef (Optional) $288 Per Chef (1 Per 100 Guests)
Dance Floor $500

All Prices are subject to NY Sales Tax
Cold

- Caprese Skewer
- Olives and Truffle Balsamic Glaze
- Poached Fig
- Fresh Mint and Feta Cheese
- Thai Vegetarian Summer Roll
- Chilled Soba Salad
- Cucumber Round
- Black Pepper Goat Cheese Tartlet
- Caramelized Pineapple and Strawberry Gastrique
- Roasted Red Pepper Hummus
- Cucumber Round
- Mozzarella and Tomato Bruschetta Crostini
- Fried Capers
- Bageltini
- Lox and Cream Cheese
- Maryland Crabmeat Salad
- Cucumber Round
- Spicy Tuna Tartare
- Cucumber and Rice Cracker
- Shrimp Cocktail
- Salmon Mousse
- Melba Toast
- Seared Tuna
- Sweet Soy and Crispy Rice Cracker
- Avocado and Lobster Salad
- Mini Lobster Roll
- Curried Chicken Salad
- Duck Confit Taco
- Spicy Scallion Orange Marmalade
- Beef Tenderloin
- Boursin Cheese
- Asparagus Tip
- Prosciutto Di Parma

Hot

- Vegetable Dumpling
- Assorted Quiche
- Spanakopita
- Brie Cheese
- Caramelized Onion and Crouton
- Vermont Cheddar Grilled Cheese
- Truffle Butter
- Fried Avocado
- Tequila Salsa
- Mashed Sweet Potato Cup
- Sour Cherries
- Grilled Vegetable Kebab
- Shrimp Spring Roll
- Mini Fish Taco
- Jumbo Lump Crab Cake
- Spicy Mayonnaise
- Crispy Shrimp
- Asian Salmon Skewer
- Chicken Pot Pie en Croute
- Mini Chicken Taco
- Chicken Sate
- Creole Mustard Sauce
- Chicken Tikka
- Chicken Empanada
- Chicken and Potato Samosa
- Cranberry Glazed Short Rib Taco
- Pigs in a Blanket
- Beef Slider
- Beef Empanada
- Beef Wellington
- Swedish Meatball
- Chipotle Beef Sate
- Smoked Pulled Pork Slider
- Tomato Poblano Relish
STATIONS

Cheese &Crudité
American and European Cheese
Breadsticks, Crackers, Flat Bread, French Baguette
Fresh Vegetables with Hummus and Salsa
Grilled Vegetables

Dim Sum
Choose: Steamed or Crispy
Chicken Lemon Grass Pot Sticker
Vegetable Dumpling
Shrimp Spring Roll
Pork Dumplings
Vegetable Thai Summer Roll
Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Asiann
Sesame Chicken with Scallion Ginger Sauce
Miniature Vegetarian Spring Rolls
Cold Sesame Noodles with Vegetables
Teriyaki Chicken Wings
Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Antipasto
Salami, Prosciutto, Soppressata
Tuscan Olives & Artichokes with Fresh Herbs
Heirloom Carrots & Spicy French Lentils
Bread Sticks & French Bread

Sliders
Choice of Two (2)
Beef Brisket
Cuban
Creole Chicken
Beef Burger
Pulled Pork
Buffalo Chicken

Southern
Hot Buffalo Wings with Blue Cheese Sauce
Jalapeno Poppers
Pigs in Blankets
Nachos with Beans & Traditional Toppings

Asian
Sesame Chicken with Scallion Ginger Sauce
Miniature Vegetarian Spring Rolls
Cold Sesame Noodles with Vegetables
Teriyaki Chicken Wings
Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

Fry
Choice of Three (3) Fries:
Avocado Fries
Truffle Risotto Nuggets
Sweet Potato Fries
Zucchini Fries
Portobello Mushroom Fries
Old Country Steak Fries

Choice of Three (3) Dips:
Chipotle Mayo
Cheddar Cheese Sauce
Chimichurri
Honey Truffle Butter
Spicy Ketchup
Tequila Salsa

Seafood Station
Choice of Four (4) Items:
Ahi Tuna with Seaweed Salad
Salmon Rillettes with Truffle Scented Toast Points
Blackened Snapper with Cajun Corn
Oysters Rockefeller
Poached Salmon on Baby Spinach
Pistachio Crusted Cod with Celeriac Slaw & Olives
with Hollandaise, Chipotle Remoulade, Béarnaise & Smoked Chili

Moroccan
Chicken Tagine
Chickpea Stew
Moroccan Meatballs
Moroccan Couscous
Shirazi Salad
Falafels
Pita & Zaatar Breads
Tahini Dip
UNIFORM CHEF STATIONS

*Chef Attendants Required*

**Risotto**

*Choice of (2) Two Risotto:*
- Corn Risotto Cakes with Tomato Chutney
- Farro Risotto with Rock Shrimp & Shaved Pecorino
- Smoked Duck Risotto with English Peas & Parmesan
- Pancetta Risotto with Swiss Chard, Smoked Tomato & Fontina

**Pasta**

*Choice of Two (2) Pastas:*  
  - Cavatelli
  - Capellini
  - Gnocchi
  - Farfalle
  - Pappardelle
  - Mushroom Ravioli

*Choice of Two (2) Sauces:*  
  - Marinara
  - Chicken Bolognese
  - Lobster Cream
  - Pesto Cream
  - Roast Garlic & Oil
  - Rock Shrimp
  - Mushroom Ragout

**Small Plates**

*(Two (2) Chef Attendants Required)*

*Choice of Three (3) Plates:*
- Martini Steak Diane
  - with London broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions & Cognac Shallot Sauce
- Chicken Milanese
  - with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese & Red Onion Salad
  - Balsamic Infused Short Rib
  - with Caramelized Cippolini Onions & Cranberries
- Charred Boneless Citrus Glazed Cornish Hen
  - with Teardrop Tomato Confit & Braised Baby Fennel
  - Hoisin Glazed Duck Leg Confit
  - with Braised Red Cabbage & Scallions
  - Broccolini Salad
  - with Red Onions, Green Tomatoes, Black Garlic & Olive Confit
  - Savory Wild Rice
  - with Bell Peppers, Chickpeas & Toasted Almond Slivers

**Carving**

*Additional 15 Per Person*

*Choice of (2) Two*
- Glazed Balsamic Grilled Turkey
  - Cranberry Sauce & Turkey Jus
- Whole Roasted Strip Loin
  - Port Wine Sauce
- Rack of Lamb
  - Mignonette
- Filet of Beef
  - Béarnaise Sauce
- Cedar Plank Salmon
  - Hoisin Smoked Chili Sauce

**Sushi**

*Additional 10 Per Person*

Display of Pre-Made Sushi & Sashimi
With Pickled Ginger, Wasabi and Soy Sauce

**South Pacific**

*Additional 20 Per Person*

- Seared Ahi Tuna Pizza
  - Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing
- Peking Duck Moo Shu Wrap
  - Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions, Hoisin Sauce
  - Grilled Pineapple, Orange, Celery, Ginger, Raisins & Black Sesame Seed Salad
BUFFETS
All Buffets Include Rolls & Sweet Butter

**Buffet # 1**

Caesar Salad
with Parmesan Cheese and Herb Croutons
Grilled Asparagus
with Dijon Vinaigrette
Orzo Pasta
with Tomatoes, Basil, and Ricotta Salata
Seared Chicken
with Tomato Bruschetta and Demi-Glace
Grilled Salmon
with Lemons and Capers
Oven Rosemary Potatoes
Seasonal Vegetables

**Buffet # 2**

Seasonal Mixed Greens
with Shallot Vinaigrette
Cajun Chicken Salad
Green Bean and Onion Salad
Barbecue Beef Brisket
Buttermilk Fried Chicken
Roasted Garlic Mashed Potatoes
Collard Greens

**Buffet # 3**

Frisee Salad
with Goat Cheese, Dried Cherries and Champagne Vinaigrette
Wild Rice Salad
with Asparagus, Cranberries and Burnt Honey Dressing
Grilled Vegetables and Charcuterie Platter
with Cheese
Oven Roasted Bass
with Citrus Tarragon Cream
Merlot Braised Short Ribs
Medley of Baby Vegetables
Roasted Parmesan Potatoes

**Buffet # 4**

*Additional 10 Per Person*

Organic Mixed Greens
with Blue Cheese, Vine Ripened Tomatoes & Aged Balsamic Vinaigrette
Grilled Vegetables
Oven Roasted Pastrami Rubbed Salmon
Penne Pasta
with Smoked Chicken, Artichokes & Sundried Tomatoes
Roasted Sirloin of Beef
with Roasted Shallot and Red Wine Sauce
Sautéed Baby Vegetables
with Thyme
Roasted Yukon Gold Potatoes

**Buffet # 5**

*Additional 15 Per Person*

Organic Mixed Greens
with Apples and Caramelized Pecans
Grilled Assorted Seasonal Vegetables
Caprese Salad
with Buffalo Mozzarella and Tomatoes
Penne alla Vodka
with Shrimp
Mignonettes of Beef
with Bordelaise Sauce
Roasted Marble Potatoes
Haricot Vert
Appetizers

**Cold**

- **Autumn Green Salad**
  Red Oak Lettuce, Dried Cherries, Spiced Pine Nuts, Caramelized Apples, Burnt Honey Dressing

- **Boston Bibb**
  Toasted Walnuts, Apples, Cranberries, Walnut Oil & Apple Cider Vinaigrette

- **Baby Kale**
  Toasted Almonds, Crispy Shiitake, Lime Dijon Dressing

- **Hudson Valley Salad**
  Roasted Yellow Tomato Wedge, Chevre on a Toasted Crouton, Roasted Portobello Mushroom, Tomato Vinaigrette

- **Baby Spinach**
  Roasted Butternut Squash, Shaved Smoked Gouda, Honey Lemon Vinaigrette

- **Bistro**
  Goat Cheese, Roasted Pear, Red Pepper, Walnut Crumbs, Champagne Vinaigrette

- **Tuna Tartare**
  Avocado, Waffle Potatoes, Micro Greens

- **Smoked Salmon Crudo**
  Salmon Roe, Orange Essence, Micro Greens

**Hot**

- **Maryland Crabcake**
  Micro Greens, Remoulade Sauce

- **Lobster Bisque**
  Garlic Croutons

- **Roasted Duck Breast**
  Duck Leg Confit Crepe, Caramelized Chestnuts, Goat Cheese

- **Butternut Squash Bisque**
  Crème Fraîche

- **Lobster Ravioli**
  Beurre Blanc, Julienne of Smoked Salmon

- **Fiocchi (Pear & Cheese Pasta)**
  Parmesan Cheese Sauce

- **Mushroom Strudel**
  Tarragon Beurre Blanc

- **Shropshire Cheddar Blue Cheese Tart**
  Roasted Bosc Pear, Caramelized Onions
<table>
<thead>
<tr>
<th>Entrées</th>
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<tbody>
<tr>
<td><strong>Pesto Crusted French Cut Chicken Breast</strong></td>
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<tr>
<td>Sun-dried Tomato Succotash, Polenta Cake, Caramelized Endive</td>
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<tr>
<td><strong>Herb Crusted Salmon</strong></td>
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<td>Sweet Potato Orzo, Roasted Asparagus, Red Pepper Ragout</td>
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<td><strong>Pan Roasted Herb Chicken Breast</strong></td>
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<tr>
<td>Wild Rice Pilaf, Grilled Asparagus, Shallot Tomato Provencal</td>
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<td><strong>Seared Artic Char</strong></td>
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<td>Blistered Cherry Tomatoes, Potato Frizzle, Fennel, Pernod Essence</td>
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<td><strong>Chicken Francese</strong></td>
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<tr>
<td>Mashed Potatoes, Shaved Brussels Sprouts, Tomato Bruschetta, Pecorino Romano</td>
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<td><strong>Miso Marinated Snapper</strong></td>
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<td>Thai Coconut Rice, Shaved Bok Choy, Black Garlic Tamarind Sauce</td>
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<td><strong>Chicken Roulade</strong></td>
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<tr>
<td>Stuffed Breast with Mushroom and Spinach, Peruvian Potato, Red Swiss Chard, Chardonnay Au Jus</td>
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<td><strong>Potato Crusted Cod</strong></td>
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<tr>
<td>Saffron Cauliflower Risotto, Sautéed Spinach, Beurre Blanc</td>
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<td><strong>Filet Mignon</strong></td>
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<td>Sweet Potato Pommes Anna, Sautéed Spinach, Green Peppercorn Sauce</td>
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<tr>
<td><strong>Grilled Vegetable Strudel</strong></td>
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<tr>
<td>Sautéed Bell Peppers, Garlic Spinach</td>
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<tr>
<td><strong>Boneless Braised Short Rib</strong></td>
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<tr>
<td>Bundled Root Vegetables, Basil Chips, Truffle Mashed Potatoes, Caramelized Cippolini Onions</td>
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<tr>
<td><strong>Vegetable Napoleon</strong></td>
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<tr>
<td>Quinoa, Red Pepper Coulis</td>
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<tr>
<td><strong>Roasted Sliced Beef Tenderloin</strong></td>
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<tr>
<td>Basket of Red Bliss Potatoes, Fava Bean Puree, Malibu Carrots, Port Wine Reduction</td>
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<tr>
<td><strong>Ginger and Garlic Vegetable Stir-Fry</strong></td>
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<tr>
<td>Jasmine Rice</td>
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<tr>
<td><strong>Lentil Stuffed Zucchini</strong></td>
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<tr>
<td>Spaghetti Vegetables</td>
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Duet Entrées

**Choice of (2) Proteins:**
- Seared French Cut Chicken
  - Tomato Bruschetta Sauce
- Cornish Game Hen
  - Marsala Demi Glace
- Beef Wellington
  - Mushroom Duxelles
- Boneless Braised Short Rib
  - Red Wine Jus
- Asian Style Bone-In Short Rib
  - Tamarind Hoisin Glaze
- Seared Petit Filet Mignon
  - Green Peppercorn Sauce
- Oven Roasted Lamb Chop
  - Merlot Sauce
- Pan Seared Crab Cake
  - Remoulade Sauce
- Seared Salmon
  - Tarragon Cream OR Lemon Caper Sauce

**Choice of (2) Sides:**
- Mashed Potatoes
- Vegetable Bundle
- Potatoes Au Gratin
- Brussels Sprouts
- Apple Cider Reduction
- Parmesan Roasted Baby Potatoes
- Spinach Tart
- Wild Rice Pilaf
- Baby Bok Choy
- Orzo
- Confetti Vegetables
- Creamed Spinach
- Ratatouille
- Shaved Brussels Sprouts
- Roasted Garlic
BAR & BAT MITZVAHS

Children’s Menu

75

Your Five (5) Hour Bar or Bat Mitzvah Includes:
One Hour Cocktail Reception with Four Stationed Hors D’Oeuvres
Four Hour Dinner Dance
Dinner Buffet with Two Entrée Selections
Five Hour Soda Bar with Frozen Mocktails
Ice Cream Sundae Bar

All Prices are subject to NY Sales Tax

Stationed Hors D’Oeuvres

Choice of Four (4) Entrée Items:
- Rolled Chicken Quesadillas
- Mini Pizzas
- Mini Chicken Tacos
- Boneless Buffalo Wings
- Beef Empanadas
- Pigs n Blankets
- Vegetable Spring Roll

Dinner Buffet

Assorted Rolls
Mixed Vegetable Stir-Fry OR Salad
French Fries

Choice of Two (2) Entrée Items:
- Chicken Tenders
- Hamburger Sliders
- Brisket Sliders
- Penne with Tomato Cream Sauce
- Chicken Parmesan
- Macaroni & Cheese

Sundae Bar

Chocolate Vanilla & Strawberry Ice Cream
Chocolate Syrup, Caramel Sauce, Strawberry Sauce, Whipped Cream
Colored Sprinkles, M&Ms, Crushed Oreos, Cherries, Pretzels
Ice Cream Cones