

Bar/Bat Mitzvah Dinner Menu

Appetizer

(choice of one)

Fresh Fruit Plate ~ Chicken Vegetable Soup ~ Minestrone Soup ~ Matzo Ball Soup

Salad

(choice of one)

Caesar ~ Fresh Mixed Greens ~ Mesclin Greens

Entrees

(choice of two entrées – no additional charge)

Grilled Salmon served with a dill hollandaise sauce	\$65.00
Baked New England Schrod seasoned with lemon butter crumbs	\$60.00
Grilled Swordfish with Maitre'd hotel butter	\$65.00
Baked Stuffed Shrimp with seafood stuffing	\$65.00
Surf & Turf baked stuffed shrimp & petit filet mignon	\$75.00
Filet Mignon served with béarnaise sauce	\$70.00
*Roast Prime Rib of Beef au jus, served boneless	\$65.00
*Sliced Beef Brisket with celery, onion & carrots in a tomato demi glaze	\$60.00
Chicken Marsala with ham, mushrooms & imported Marsala wine	\$60.00
Chicken Francese egg dipped and sautéed in a light lemon sauce	\$60.00
Chicken Raffael stuffed with boursin cheese & Arborio rice topped with a veloute sauce	\$60.00
Chicken Piccata sautéed and topped with a lemon white wine sauce and capers & mushrooms	\$60.00
Chicken Saltimbocca topped with Parma prosciutto, fresh sage & asiago cheese in a white wine lemon sauce	\$60.00

*Minimum number of people – 15

Vegetable

(choice of one)

Vegetable Medley ~ Baby Carrots ~ String Beans & Carrots ~ String Beans ~ Summer Squash

Starch

(choice of one)

Oven Roasted Potato ~ Red Bliss Mashed Potato ~ Rice Pilaf

Dessert

(choice of one)

Vanilla Ice Cream served with Strawberry or Chocolate Sauce
Chocolate Mousse

Minimum of 160 guests is required on Saturday evenings
Friday evenings, Saturday afternoons (12–4 pm) & Sundays
will receive a 20% discount off the entrée

Please add a 20% Administrative Fee & 7.00% Meals Tax, all prices subject to change without notice