



Mitzvah
Silver Package



Silver Mitzvah Package



Mid-Day Mitzvah Package **\$135 per person**

Plus NJ State Tax & Service Charge

Event Must Conclude by 4 p.m.

All Price Quotes are Guaranteed Through December 2022. Any Event Scheduled Beyond December 31st, 2022, is Subject to a Price Adjustment

Four Hour Premium Open Bar Featuring

Martini Bar with Ice Sculpture

One Hour Cocktail Reception Featuring

SIGNATURE GRAZING STATION

Eggplant Rollatini

Mini Meatballs

Penne a la Vodka

Tomato & Mozzarella Skewers

Spinach & Artichoke Dip served with Crostini

Roasted Peppers

Assorted Olives

Bruschetta

Italian Style Meats

Hand Selected Cheeses from Artisanal Cheese Makers

Served with Assorted Crackers, Flatbreads, and Traditional Accompaniments

Six (6) Butler Passed Hors D'Oeuvres One (1) Cocktail Hour Station

PLATED DINNER SERVICE

First Course: Choice of Soup or Salad

Plated Dinner: Choice of Two (2) Entrees

DESSERT

Choice of Three (3) Butler Passed Desserts

Coffee & Tea Served Tableside

ADDITIONAL AMENITIES

Mitzvah Service On-Site: \$1,500

Security: \$500

Coatroom Attendant: \$100

Valet Parking: \$350 per attendant (*three attendant minimum*)





Cocktail Reception



Choose Six (6) from the Following Butler Passed Hors d'Oeuvres

CHICKEN

Blackened Chicken Quesadilla
Chicken Satay with Peanut Dipping Sauce
Buffalo Chicken Flatbread
Coconut Crusted Chicken with Sweet Chile Sauce
Bang Bang Chicken
Chicken & Waffle Bites
General Tso's Chicken Bites

VEGETARIAN

Deviled Eggs
White Truffle Potato Croquette
Tomato Soup with Grilled Cheese Wedge
Kung Pao Cauliflower
Hummus & Pepper Phyllo Cups
Caprese Skewers
Fig & Goat Cheese Phyllo Cups
Wild Mushroom Tart
Mini Vegetable Quiche Bites

FISH

(2 Maximum from this section)

Spicy Tuna Tartar on an English Cucumber Slice
Old Bay Dusted Shrimp Cocktail Lollipops
Shrimp Tempura
Coconut Shrimp with Sweet Chile Sauce
Mini Crab Cakes
Applewood Smoked Bacon Wrapped Scallops
Bang Bang Shrimp
Fried Calamari in a Bamboo Cone
Smoked Salmon Rilette in a Phyllo Cup

MEAT

(2 Maximum from this section)

Lamb Gyro with Tzatziki Sauce in a Mini Pita
Pulled Pork & Corn Bread Tart
Duck Spring Rolls with Plum Sauce
Teriyaki Spiced Beef Skewers
NY Strip Carpaccio on a Crostini
with Horseradish Cream
Chorizo Black Bean Empanada
with Pepper Jack Cheese
Lambchop Lollipops with Balsamic Glaze

CLASSICS

Franks in a Blanket
Loaded Baked Potato Bites with Bacon,
Cheddar, & Chives
Boneless Chicken Wings with Mild, Texas BBQ,
Korean BBQ or Hot & Honey Sauce
Mini Cheesesteaks
Spinach & Feta Spanakopita Cups
Beef Sliders
Kennet Square Mushrooms Stuffed with
Andouille Sausage & Cheddar
Fried Mac & Cheese Bites
Cheesesteak Egg Rolls





Cocktail Reception



Choose One (1) from the Following Cocktail Hour Stations

TAPAS

Assorted Vegetable Crudit  with Cheese Dip

Choice of two (2) from the following:

- Shrimp Scampi
- Little Neck Clams with Chorizo
- Red Snapper Ceviche
- Steamed Mussels, Red or White
- Salmon Lollipops
- Hot Spinach Artichoke Dip with Pita Chips
- Braised Short Rib over Polenta with Cherry Tomatoes & Onion Frizzle

TOUR OF INDIA

Choice of two (2) from the following:

- Chicken Tandoori
- Chicken Tikka Masala
- Vegetable Tikis
- Chicken Shawarma Pita
- Vegetable Pakora
- Spiced Potato and Green Pea Samosa
- Indian Style Chicken Samosa
- Malaysian Beef Satay
- Ginger Chicken Meatball Skewers
- Chicken Yakatori

ISRAELI STATION

Choice of two (2) from the following:

- Fried Cauliflower with Tzatziki Sauce
- Grilled Zucchini & Eggplant
- Shaved Mediterranean Lamb Steak with Pita Bread & Goat Cheese
- Israeli Chicken Kabobs over Confetti Rice
- Deviled Eggs with Smoked Salmon & Capers
- Baba Ghanoush
- Israeli Cous Cous Salad

TOUR OF ASIA

Dumpling Bar

Choice of two (2) from the following:

- Shrimp, Pork, Vegetable, or Chicken & Lemongrass

Choice of one (1) from the following:

- House-made Vegetarian Rice or Jasmine Rice

Choice of one (1) from the following:

- General Tso's Chicken
- Curry Spiced Beef or Chicken
- Vegetable Spring Rolls
- Duck Spring Rolls
- Asian Chicken Meatballs
- Beef & Broccoli
- Ahi Tuna & Sesame Noodle Shooters
- Sesame Soba Noodles with Chopped Shrimp
- Chicken Yakatori





Cocktail Reception

Choose One (1) from the Following Cocktail Hour Stations

MODERN SLIDER BAR

Choice of one (1) from the following:

Regular Fries, Old Bay Fries, or Truffle Fries

Choice of two (2) from the following:

Beef Short Rib

Maryland Crab Cake with Remoulade Sauce

Portobello Burger with Pesto & Roasted Peppers

Chicken Parmesan

Traditional Beef

Corned Beef with Thousand Island Dressing

Grilled Chicken with Spinach & Pesto Aioli

Chicken & Arugula with Tomato Aioli

Turkey with Cranberry Spread

SOUTH PHILLY

Choice of one (1) from the following:

Margherita or Shrimp Pesto Pizza

Choice of two (2) from the following:

Beef Cheesesteaks

Chicken Cheesesteaks

BBQ Pork Sandwiches

Italian Sausage & Pepper Sandwiches

Panzerotti Bites

Served with Old Bay or Regular Fries

Sautéed Onions, Mushrooms, & Roasted Peppers

LATIN NIGHTS

Mesquite Chicken Egg Rolls

Black Beans & Rice

Red Snapper Ceviche

Guacamole, Salsa, & Crème Fraiche

Choice of two (2) from the following:

Grilled Chicken Tacos with Pickled Red Onion
& Chipotle Aioli

Flank Steak Tacos with Chimichurri Sauce

Ahi Tuna Tacos with Wasabi Aioli

Short Rib Tacos with Caramelized Onions

SEAFOOD BAR

**upgrade*

Choice of one (1) hot item from the following:

Grilled Shrimp Skewers

Oysters Rockefeller

Clams Casino

Crab Cakes

Choice of two (2) cold items from the following:

Shrimp Cocktail

Chilled Oysters in a Half Shell

Snow Crab Claws

Served with Spicy Cocktail Sauce, Raspberry &
Cucumber Mignonette, Horseradish, Dijon-Chantilly,
Tabasco Sauce, & Lemon Wedges

**Price may vary depending on Market Price*





Plated Lunch



First Course: Choice of One (1) Salad or Soup

SALADS

Caesar Salad

Crisp Romaine Hearts, Parmigiano Reggiano, & Herbed Croutons
with House-made Caesar Dressing

House Salad

Mixed Greens with English Cucumbers, Grape Tomatoes, & Julienne Carrots
with Balsamic Vinaigrette

Four Seasons Salad

Mixed Greens, Pears, Mandarin Oranges, Goat Cheese, Candied Walnuts,
& Pickled Cucumber with Orange Mango Vinaigrette

Greek Salad

Mixed Greens, Olives, English Cucumbers, Bruschetta Tomatoes,
& Feta Cheese with Balsamic Vinaigrette

SOUPS

Lobster Bisque

Topped with Fresh Chives
(additional \$4 per person)

Trio Wild Mushroom Bisque

Cremini, Shiitake, and Oyster Mushrooms

Corn Chowder

Pancetta, Local Corn, and Chili Oil

Crab and Asparagus Chowder

Lump Crab, Fresh Asparagus, and Chives
(additional \$3 per person)

Broccoli and Cheddar Soup

Broccoli, Mild Cheddar, Cream, and Scallions





Plated Lunch



Choice of Two (2) Entrees

FISH

Jumbo Shrimp Stuffed with Jumbo Lump Crab Imperial with Scampi Sauce
Dover Sole Stuffed with Jumbo Lump Crab with a Lemon Beurre Blanc
Pacific Northwest Salmon with a Honey & Ginger Glaze
Grilled Mahi Mahi with Pineapple Mango Salsa
Sea Bass with Preserved Lemon Parsley Butter (*additional \$15 per person*)

POULTRY

Pan Roasted French Cut Breast of Chicken with Rosemary Au Jus
Chicken Breast Topped with Spinach, Provolone, Roasted Peppers, and a Dijon Cream Sauce
Chicken Parmesan Stuffed with Ricotta, Spinach, and Marinara
Pan Seared Duck with Mandarin Orange Sauce

MEAT

Filet Mignon with Sauce Bordelaise
Roasted Colorado Rack of Lamb with Demi-Glace
Boneless Short Rib of Beef with Demi-Glace
NY Strip with Wild Mushroom Marsala Sauce

DUET

Chicken Francaise and Grilled Salmon with a Lemon White Wine Sauce (*additional \$15 per person*)
Filet Mignon with Demi-Glace and Jumbo Shrimp Stuffed with Crab Meat Imperial (*additional \$20 per person*)
Petit Filet and 5 oz Lobster Tail (*additional \$20 per person*)

Vegetarian, Vegan, and Gluten Free Options Available Upon Request
Kosher Style Menu Available

SERVED WITH YOUR CHOICE OF TWO (2) SIDES

Fingerling Potatoes
Marble Roasted Baby Potatoes
Garlic Mashed Potatoes
Dauphinoise Potatoes
Asparagus
Seasonal Julienne Vegetables





Dessert



Choice of Three (3) Butler Passed Desserts

Red Velvet Cake Shots
Tiramisu Shots
Painters Pallet of Mini Ice Cream Cones
Mini S'mores
Lemon, Mango and Raspberry Sorbets
Chocolate Mousse
Chocolate Covered Strawberries
Key Lime Pie Shots
Mini Ice Cream Sandwich Cookies
Apple Pie Shots
Cheesecake Shots

Dessert Additions



DESSERT ACTION STATIONS

\$12 per person plus tax & service charge

CHOCOLATE FONDUE STATION

Chocolate Fondue Served with Fresh Fruit, Cookies, Graham Crackers, Marshmallows, and More

MILKSHAKE BAR

Madagascar Vanilla Bean, Chocolate Indulgence, Strawberry Delight, Mint Chocolate Chip, & Classic Black and White Milkshakes

CHOCOLATE HEAVEN STATION

Dark Chocolate Covered Pretzels, Chocolate Chunk Brownies, Chocolate Dipped Oreo Cookies, Chocolate Mousse, Chocolate Covered Strawberries, Triple Chocolate Biscotti, & Chocolate Truffle Cake Bites

WAFFLES & ICE CREAM SUNDAE BAR

Belgian Waffles, Assortment of Ice Creams, Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries, Blueberries, Cherries, and Fresh Whipped Cream

VIENNESE TABLE

Cream Puffs, Eclairs, Cannoli, Cheesecake Bites, S'mores, Chocolate Covered Strawberries, & Assorted Dessert Shooters





Kids Package



Mid-Day Affairs **\$45 per person**

Plus NJ State Tax & Service Charge

One Hour Cocktail Reception

MOCKTAIL STATION

Soft Drinks

Shirley Temples

Frozen Virgin Strawberry Daiquiris

Signature Drink

CHOOSE ONE AND GIVE IT A SIGNATURE NAME

Strawberry Lemonade

Watermelon Spritzer

Sour Apple Lemonade

Blueberry Spritzer

FIVE (5) HORS D'OEUVRES

FIVE (5) GRAB & GO ENTREES

ONE (1) DESSERT STATION





Cocktail Reception



Choose Five (5) from the Following Hors d'Oeuvres

- Mozzarella Sticks
- Franks in a Blanket
- Quesadilla with Cheese or Chicken
- Mini Caesar Salad Bowls
- Fried Mac & Cheese Bites
- Mini Grilled Cheese
- Margherita, Buffalo Chicken, Shrimp Pesto, or Vegetable Pizza
- Pretzel Bar Served with Mustard & Cheese Dipping Sauce
- Vegetable Spring Rolls
- Potato Latkes
- Cheesesteak Egg Rolls
- Chicken & Waffle Bites

Entrees



SERVED GRAB & GO STYLE

Choose Five (5) From the Following

- Chicken Fingers
- Beef Sliders
- Cheeseburger Sliders
- California Rolls
- All Beef Hot Dogs
- Old Bay & Regular French Fries
- Chicken Parmesan Sliders
- Beef, Chicken, or Fish Tacos
- Grilled Chicken Sandwich with Lettuce, Tomato, & Pesto Mayo
- Cheese Ravioli with Red Sauce
- Panzerotti Bites
- Smoked Turkey Wrap with Lettuce, Tomato, & Cheese





Dessert



Choice of One (1) Desert Station

S'MORES BAR

Graham Crackers, Hershey's Chocolate Bars, and Marshmallows

MILKSHAKE BAR

Madagascar Vanilla Bean, Chocolate Indulgence, Strawberry Delight, Mint Chocolate Chip, & Classic Black and White Milkshakes

DONUT BAR

Assortment of House-made Donuts with Chocolate, Caramel, White Chocolate, & Raspberry Sauces, Peanut Butter, Toasted Coconut, Sprinkles, Crushed Cookies, Gummy Bears, & Swedish Fish

CHOCOLATE HEAVEN STATION

Dark Chocolate Covered Pretzels, Chocolate Chunk Brownies, Chocolate Dipped Oreo Cookies, Chocolate Mousse, Chocolate Covered Strawberries, Triple Chocolate Biscotti, & Chocolate Truffle Cake Bites

WAFFLES & ICE CREAM SUNDAE BAR

Belgian Waffles, Assortment of Ice Creams, Chocolate Syrup, Sprinkles, Oreos, Candies, Strawberries, Blueberries, Cherries, and Fresh Whipped Cream

Dessert Additions



CANDY TABLE

\$500

COTTON CANDY MACHINE

\$250

Attendant Required: \$75

