

# hotel MTK

## MITZVAH PACKAGES

Includes: Celebration Challah

### TEEN RECEPTION

(Minimum of 25 Guests)

All Packages Include: Iced Tea, Lemonade & Shirley Temples  
\$49

### DISPLAYED SELECTIONS

(Select Two)

(Select Three for \$5 Additional)

#### Chip Bar

Chili Cheese Dip, Bacon Horseradish Dip,  
Guacamole, House-made Chips & Tortillas

#### Fried Frenzy

French Fries, Sweet Potato Fries, Onion Rings, Mozzarella Sticks,  
House-made Chips, Ketchup, Ranch, Cheese Sauce

#### Cheese Display

Chef's Selected Cheeses with Dried & Fresh Fruits, Grilled French Bread & Crackers

#### Pizza Bagels

Cheese, Pepperoni, Vegetable

### TEEN DINNER BUFFET

(Select One)

#### Garden Green Salad

Field Greens, Tomatoes, Cucumbers, Carrots,  
Croutons, Ranch & Italian Dressings

#### Caesar Salad

Romaine, Parmesan Cheese, Croutons, Caesar Dressing

#### Sliced Seasonal Fruit Display

Price Per Person/Minimums Apply

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## TEEN DINNER BUFFET

(Select Three)

Served with French Fries

### Chicken Parmesan

Marinara, Mozzarella & Parmesan Cheeses

### Penne Pasta

Choice of Preparation:

Ala Vodka, Primavera, Traditional Marinara

### Pizza Display

Traditional, Pepperoni, Vegetable

### Chicken Corner

Chicken Wings, Chicken Tenders, Boneless Chicken Wings, Buffalo, BBQ & Mango Habanero Sauce

### Fundido Bar

Cheese Quesadilla, Chicken Taquitos, Salsa,  
Sour Cream, Guacamole, Spicy Queso Dip, Tri-Color Corn & Flour Tortilla Chips

### Slider Bar

Cheddar Cheese Beef Slider, Vegetable Sliders, Pesto Chicken Slider

### Mac n Cheese Bar

Elbow Macaroni with Your Choice of Toppings  
Buffalo Chicken, Shredded BBQ Beef,  
Broccoli, Peppers, Onions, Tomatoes, Mushrooms

## DESSERT DISPLAYS

(Select One)

(Select Two for \$5 Additional)

Torah/Scroll Cake with Inscription

Chocolate Layer Cake

Cookies & Brownies

Rugelach, Black & White Cookie Display

Cream Puffs, Eclairs and Cannolis

Assorted Mini Cheesecakes Display

Churros & Funnel Cake Fries

Warm Chocolate Sauce, Caramel Sauce,  
Heath Bar Crunch, Powdered Sugar & Cinnamon

Build Your Own Ice Cream Sundae

(Minimum of 50 Guests, One Hour of Service)

Vanilla Ice Cream

Whipped Cream, Maraschino Cherries, Chopped Nuts,  
Chocolate Chips, Toasted Coconut, Berry Topping,

Chocolate Sauce, Caramel Sauce, Butterscotch

\$8 Additional

Price Per Person/Minimums Apply

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## MITZVAH PACKAGES

### ADULT RECEPTION

(Minimum of 25 Guests)

\$79

### BAR ARRANGEMENTS

Four-Hour Open Bar Package to Include:

#### House Selection Wines:

Canyon Road Chardonnay, Pinot Grigio, Pinot Noir & Cabernet Sauvignon

#### Beer Selections:

Two Domestic, One Premium

#### Select Spirits:

Smirnoff Vodka, Beefeater, Bacardi, Sauza Blanco Tequila, Seagrams 7 Whiskey,  
Jim Beam Bourbon, Dewar's White Lable Scotch

### ADULT RECEPTION MENU

Butler Passed Hors D'Oeuvres

(Select Five)

#### Cold

Toasted Almond Encrusted Goat Cheese,  
Raspberry Coulis on a Pastry Spoon  
Tomato Bruschetta on Crostini  
Mini Caesar Salad in a Phyllo Cup  
Traditional Deviled Eggs  
Smoked Salmon & Chive Cream Cheese on  
Cucumber Rounds  
Bloody Mary Shrimp Cocktail Shooters  
Lobster Roll Sliders  
(Additional \$2)

#### Hot

Vegetable Spring Roll, Soy Lime Sauce  
Edamame Pot Stickers  
Jalapeño Corn Fritters  
Vegetable Quesadilla  
Chicken or Beef Satay with Spicy Thai Peanut Sauce  
Italian or Swedish Meatballs  
Franks en Croute  
Chicken Fritters with Honey Mustard Sauce  
Mini Quiche  
Potato Latkes with Sour Cream & Chives  
Coconut Shrimp with Mango Habanero Sauce  
Baby Lamb Chops with Major Grey's Chutney  
(Additional \$4)

Price Per Person/Minimums Apply

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## DISPLAYED SELECTIONS

Select Two

(Select Three for \$5 Additional)

### Cheese Display

Chef's Selected Cheeses with Dried & Fresh Fruits,  
Grilled French Bread & Crackers

### Grilled & Fresh Vegetable Display

Grilled Portobello Mushrooms, Squashes & Asparagus  
Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,  
Broccoli Florets & Cherry Tomatoes  
Ranch & Bleu Cheese Dressing

### Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

### Crostini Bar

Traditional Tomato Bruschetta, Charred Chipotle Salsa,  
Spinach & Cheese Fondue, Grilled French Bread

### Mediterranean Display

Hummus, Antipasto Olive Salad, Pickled,  
Grilled & Roasted Vegetables, Grilled French Bread

### Antipasto

Marinated Olives, Roasted Peppers, Asparagus, Tomatoes  
Grilled Squashes & Portobello Mushrooms, Genoa Salami,  
Capicola, Provolone, Fresh Mozzarella  
(Additional \$3)

### Charcuterie Display

Prosciutto, Genoa Salami, Capicola, New York White Cheddar Cheese,  
Fresh Mozzarella, Sharp Provolone, Grapes  
Pickled Vegetables, Grain Mustard, Grilled French Bread  
(Additional \$5)

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## ADULT PLATED DINNER SELECTIONS

Three Course Meal Includes:

Dinner Rolls & Butter

Choice of One Starter, Choice of Two Pre-determined Entrées

Brewed Regular and Decaf Coffee & Fine Quality Hot Teas

Four Courses (Additional Starter) \$5

Tablesides Choice of Entrée (Two Pre-determined Entrée Selections) \$7

## STARTERS

### **Chef's Seasonal Soup**

Seasonal Farm Fresh Ingredients

### **Caesar Salad**

Romaine Hearts, Rustic Croutons, Parmesan, Caesar Dressing

### **Wedge Salad**

Iceberg Lettuce, Bacon, Red Onions, Roasted Red Peppers, Carrots,  
Cucumbers, Bleu Cheese Dressing

### **House Greens Salad**

Field Greens, Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette

### **Sliced Fruit Plate**

Cantaloupe, Pineapple & Honeydew

Drizzled with Honey

### **Mushroom Risotto Fritter**

Fire Roasted Tomato Sauce with Sautéed Spinach & Fried Leeks

### **Roasted Beet & Goat Cheese Salad**

Field Greens, Celery & Apples, Roasted Beets & Goat Cheese, Balsamic Vinaigrette  
(Additional \$2)

### **Lobster Ravioli**

Sherry Cream Sauce and Fried Leeks

(Additional \$3)

### **Lobster Salad**

North Atlantic Lobster, Celery, Apples, Dijon, Creme Fraiche, Field Greens  
(Market Price)

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## ENTRÉES

### Traditional Chicken Breast

Prepared Française, Marsala or Piccata, Caviar Rice, Green Beans

### Chicken Chasseur

Statler Chicken Breast, Roasted Red Peppers, Caramelized Onions & Mushrooms in a Bordelaise Sauce with Garlic Mashed Potatoes & Asparagus

### Pan Seared Salmon Fillet

Sriracha Honey Glaze, Caviar Rice, Green Beans, Baby Carrots

### London Broil

Garlic Mashed Potatoes, Broccoli, Peppercorn Demi Glace

### Stuffed Flounder

Seafood Stuffed, Caviar Rice, Julienne Garden Vegetables, Lemon Beurre Blanc

### Mushroom Ravioli

Julienne Garden Vegetables, Baby Spinach, Peppercorn Brandy Cream, Fried Leeks

### Jumbo Lump Crab Cake

Caviar Rice, Julienne Carrots, Zucchini & Yellow Squash, Roasted Red Pepper Coulis  
(Additional \$5)

### Herb Roasted Prime Rib of Beef

(Minimum 15 Orders)

Prepared Medium Rare, Fried Potato Wedges, Broccoli, Au Jus, Horseradish Cream  
(Additional \$5)

### Grilled New York Strip Steak

Prepared Medium Rare, Garlic Mashed, Asparagus, Maître D' Herb Butter, Fried Onions  
(Additional \$8)

### Grilled Filet Mignon

Prepared Medium Rare, Mashed Potatoes, Asparagus, Sauce Béarnaise  
(Additional \$10)

## DESSERTS

Select One:

Chocolate Layer Cake	Tiramisu
Carrot Cake	Crème Anglaise
NY Style Cheesecake	Apple Galette
Cherry Topping and Whipped Cream	Salted Caramel Sauce

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