

Bar/Bat Mitzvah

For Daytime Mitzvahs

*Four-Hour Open Bar Featuring Premium Brands
White and Red Wine Service with Lunch*

*One-Hour Cocktail Reception
Butler Passed Hors D'oeuvres
Decorated Food Displays*

Customized Three-Course Meal

White Glove Service

Professional Coordination of your Special Event

Daytime Events must be completed no later than 5:00 PM

White Glove Butler Passed Hors d'oeuvre

(Please Select Five Hors D'oeuvres)

Sweet Thai Chili, Chicken, and Pineapple Brochette
Spinach & Feta Cheese in Phyllo
Parmesan Crusted Artichoke Hearts with Goat Cheese Mousse
Portobello Mushroom in Phyllo
Sweet Soy Asian Turkey Potsticker
Scallops Wrapped in Applewood Smoked Bacon
Teriyaki Glazed Brochettes of Beef
Crab Cakes with Stone Ground Mustard Sauce
Mini Beef Wellington
Quiche Florentine
Sesame Crusted Chicken with Honey-Dijon
Chicken or Beef Empanada
Coconut Shrimp with Caribbean Mango Chutney
Popcorn Shrimp with a Cilantro Lime Cocktail Sauce
All Beef Sausage in Puff Pastry with Spicy Brown Mustard
Potato Pancakes with Sour Cream and Apple Sauce
Vegetable Egg Rolls with Duck Sauce
Assorted Sushi Rolls with Wasabi Soy
Assortment of Deluxe Canapés

International Cheese and Fresh Fruit Display
Served with A Cracker Medley and Sliced French Baguettes

Fresh Vegetable Display

Salads

(Please Select One)

Potpourri of Baby Field Greens and Vine Ripe Tomato
Julienne Cucumber, Carrot, and Lemon Thyme Vinaigrette

Island Caesar Salad
*Served with Banana Bread Croutons and
A Tropical Caribbean Dressing*

California Iceberg Wedge
*Roma Tomato, Crumbled Bleu Cheese, Brandied Sugar Pecans
Balsamic Vinaigrette*

Blushing Pear Field Greens with Cherry Tomatoes
*Poached Pears, Crumbled Bleu Cheese, Brandied Sugar Pecans
Blushing Pear Vinaigrette*



Entrées

(Please Select One)

Pan Seared Breast of Chicken
Vegetable Risotto, Crimson Beet Beurre Blanc

Traditional Chicken Francaise or Marsala
Risotto Parmesan and Julienne Vegetables

Mediterranean Grilled Salmon
*Artichoke Hearts, Sun-dried Tomatoes and Capers
Lemon, Garlic, and Basil Infused Buerre Blanc, Jasmine Rice*

Herb Crusted Chilean Sea Bass
Fresh Chive and Saffron Buerre Blanc, Risotto and Julienne Vegetables

Char Grilled Filet Mignon
*Gorgonzola Potato Crepe, Port Wine Demi Glace and Julienne Vegetables
All Package Options are Served with Assorted Rolls, Flatbreads, and Butter*

Dessert Selections

(Please Select One)

Individual Chocolate Ganache Cake
Served on a Painted Plate with Whip Cream and Fresh Berries

Gelato Tartufo
*Tuxedo (Vanilla Ice Cream, Dipped in Dark Chocolate),
Fudge Brownie (Chocolate Gelato with Brownie Center, Dipped in Chocolate), or
Mezza Luna (Vanilla and Chocolate Gelato, Dipped in Dark Chocolate)*

Served on a Painted plate with Fresh Berries

Caramel Apple Granny Pie

Strawberry Fan, Bourbon Vanilla and Chocolate Sauce Swirl

Chef Tim's Homemade Key Lime and Raspberry Tartlet

*The Best in Town with Raspberry Coulis and Toasted Coconut
Coffee, Decaffeinated Coffee and Selection of Hot Teas*

Package Pricing

<i>Complete Package with Poultry Entree:</i>	<i>\$95.00 Per Person</i>
<i>Complete Package with Salmon Entree:</i>	<i>\$99.00 Per Person</i>
<i>Complete Package with Sea Bass Entree:</i>	<i>\$110.00 Per Person</i>
<i>Complete Package with Filet Mignon Entree:</i>	<i>\$110.00 Per Person</i>
<i>Complete Package with Dual Entrée Plate:</i>	<i>\$115.50 Per Person</i>
<i>Complete Package with Dual Entrée with Sea Bass Entree:</i>	<i>\$121.00 Per Person</i>

Prices are Subject to 20% Service Charge and 7% Sales Tax

Advanced Choice - Guests are required to make their selection in advance, and the Club requires an accurate count 3 business days prior to your event.

****Highest entrée price would apply.***

Tablesides Choice - A choice of up to Three Entrees may be offered with Guests making their selection tableside.

Please add \$15.00++ per person to highest entree price for this service.

***With Dual Plate, Advanced Choice, or Tablesides Choice Entrees
Please Select One Vegetable and One Starch***

Additional Charges

Chef Fees @ \$150.00+ Per Chef

Valet Attendants are Optional: @ \$150.00+ Per Attendant

***2 Valet Attendants for Under 50 Adult Guests – 3 Valet Attendants for 51-100 Adult Guests –
1 Additional Valet Attendant for Every 25 Adult Guests Over 100***

***Security is Mandatory – One Officer for every 15 Guests under 18 @ \$210.00+ Per Officer
(Minimum of 2 Officers)***

Restroom Attendants are required @ \$100.00+ per Attendant

***Service/Ceremony Room Charges are \$4.00+ Per Guest Indoors, \$7.00+ Per Guest Outdoors
Interim Membership and Room rental charges may apply if not currently a Club Member***