

Bar/Bat Mitzvah

For Evening Mitzvahs

*Five-Hour Open Bar Featuring Premium Brands
White and Red Wine Service with Dinner*

*One-Hour Cocktail Reception
Butler Passed Hors D'oeuvres
Decorated Food Displays
Two Chef Attended Stations*

Customized Four-Course Meal

White Glove Service

Professional Coordination of your Special Event

White Glove Butler Passed Hors d'oeuvre

(Please Select Six 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

Coconut Shrimp with Caribbean Mango Chutney

Teriyaki Glazed Brochettes of Beef

Beef Wellington

Quiche Florentine

Sesame Crusted Chicken with Honey-Dijon

Chicken or Beef Empanada

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

**A Chopped Chicken Liver Pate with a Medley of Crackers
may be substituted for Fruit and Cheese**



Fresh Vegetable Display

to include Crudités and Grilled Mediterranean Vegetables

Served with Middle Eastern Baked Pita Chips

Chef Attended Stations

(Please Select 2)

Risotto Station

*Risotto variations created tableside with
Mushrooms, Mixed Vegetables, Sun Dried Tomatoes, Sweet Green Peas
Parmesan Cheese, Creamy Butter and Fresh Chicken Bouillon*

Pasta Station

*Fresh Pastas of the Day
with Sauce Pomodora, Alfredo Sauce, Extra Virgin Olive Oil
Mushrooms, Artichoke Hearts, Pine Nuts,
Garlic, White Wine, and Freshly Grated Parmesan Cheese*

Asian Fusion Station

*Five Spice Chicken, Beef, and Petite Bay Shrimp
Oriental Sauces to Include:
Teriyaki, Hoisin and Sweet and Sour
Assorted Asian Stir Fried Vegetables, Roasted Cashews
Served with Vegetable Fried Rice*

Peking Duck

*Brick Oven Roasted Duckling, Hoisin Sauce
Julienne Cucumbers, Scallions, Carrots, and Oriental Cabbage
Rolled in Light Oriental Crepes*

Exotic Mushroom Station

*Porcini, Straw & Portobello Mushrooms
Sautéed with Garlic and Herbs in a Port Wine Demi-glace
Served in a Puff Pastry Shell*

Carving Station

*Select Two Meats
Char-grilled Tenderloin of Beef, Roasted Breast of Turkey
Honey Glazed Corned Beef, or Pastrami
All served with appropriate condiments & Assorted Rolls
(Add \$10.00++ per person)*

Appetizers

(Please Select One)

Sesame Crusted Blue Fin Tuna

Served with a Hiyashe Wakame Seaweed Salad and Sweet Ginger Soy

Wild Mushroom Strudel

*Porcini, Straw & Portobello Mushrooms sautéed with Garlic and Herbs
Served in a Puff Pastry Shell with a Port Wine Demi-glace*

Medallion of Pan Seared Chicken

*Served on a Bed of Grilled Vegetable Risotto
Sweet Shallot Beurre Blanc and Balsamic Glaze*

Jumbo Shrimp Cocktail

*Served on a Bed of Iceberg and Radicchio Chiffonade
With Horseradish Lime Cocktail Sauce and Basil Infused Olive Oil*

Double Cut New Zealand Lamb Chop

*Served with a Rosemary Risotto and an Irish Whiskey Caramel Glaze
(Add \$5.00 Per person)*

Chesapeake Bay Crab Cake

*Served with a Whole Grain Mustard Sauce
On a Spice Infused Oil Painted Plate*

Grilled and Chilled Portobello Mushroom Stack

*Grilled Portobello Mushroom, Tomato, Zucchini, and Yellow Squash
Fresh Mozzarella Cheese, Balsamic Vinaigrette, and Basil Infused Olive Oil*

Grilled Jose Cuervo Tequila-Marinated Shrimp

*Served in a Web of Roasted Red Pepper and Sour Cream Coulis
Avocado Salsa and Fresh Cilantro*

Shrimp, Crab, and Lobster Pancake

*Maryland Lump Crabmeat, Shrimp, and Lobster Ragout
Folded in a Lightly Seasoned Crepe
Served in a Crimson Beet Beurre Blanc
(Add \$10.00 Per Person)*

Salads

(Please Select One)

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

Spinach Salad with Applewood Smoked Bacon Vinaigrette
Served with Chopped Vine Ripe Tomatoes, Egg, and Sliced Button Mushrooms

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*

Tri-Colored Salad
*Belgian Endive, Radicchio, and Arugula
Tossed in a Balsamic, Vine Ripe Tomato, and Fresh Basil Vinaigrette*

Mediterranean Butterhead Salad
*Topped with Feta Cheese, Sun Dried Tomatoes, Chopped Red Onions,
Kalamata Olives, Roasted Pine Nuts and Balsamic Vinaigrette*

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

Southwestern Hearts of Romaine
*Topped with Fire Roasted Red Peppers, Black Beans, Sweet Corn kernels
And Cactus pear Vinaigrette*

Curly Endive and Heart of Palm Salad
*Served with Julienne Jicama, and Mango
Dressed with a Papaya Vinaigrette*

Baby Frisse and Tomato
*Crumbled Gorgonzola, Brown Sugar Glazed Pecans
Raspberry Vinaigrette and Basil Infused Olive Oil*

Entrées

(Please Select One)

Pan Seared Breast of Chicken

Vegetable Risotto

Crimson Beet Buerre 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*

Roasted Dijon Marinated Game Hen

Natural Jus, Sage Dressing and Julienne Root Vegetables

Herb Crusted Chilean Sea Bass

Fresh Chive and Saffron Buerre Blanc, Risotto and Julienne Vegetables

Blackened Tilapia

Jasmine Rice, Creamy Saffron Roasted Corn, Julienne Vegetables

Char Grilled Filet Mignon

*Gorgonzola Potato Crepe
Port Wine Demi Glace and Julienne Vegetables*

Garlic and Rosemary Grilled Lamb Loin Chop

*Minted Demi Glace
Feta Cheese and Pine Nut Potato Crepe and Asparagus*

Pan Seared Salmon

*Red Pepper Sauce
Basil Mashed and Julienne Vegetables*

*Each of the above entrees served with
Freshly Baked Rolls, Flatbreads and Sweet Butter*

Dessert Selections

(Please Select One)

Individual Chocolate Ganache Cake

Served on a Painted Plate with Whip Cream and Fresh Berries

Chef Tim's Key Lime Parfait

Served with Fresh Fruit, Whip Cream, and Chopped Macadamia Nuts

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*

Chocolate Genoise and Brandied Raspberry Compote

Fresh Berries in a Brandied Raspberry Sauce with Whip Cream

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

Chocolate Mousse Martini

Garnished with Fresh Berries and a Chocolate Cigarette

Starbuck's Coffee Flavored Crème Brule

Caramelized and Served with a Fresh Berry Garnish

Tira Misu

*Espresso Soaked Lady Fingers with a Cocoa Powder Sprinkle
And a Kahlua Enhanced Mascarpone Cream*

Sampler Plate

*Tuxedo Strawberry, Mini Éclair, Napoleon, Cannoli, and Petit Four
Served on a Painted Plate*

Coffee, Decaffeinated Coffee and Selection of Hot Teas

Package Pricing

<i>Complete Package with Chicken Entree:</i>	<i>\$121.00 Per Person</i>
<i>Complete Package with Tilapia Entree:</i>	<i>\$121.00 Per Person</i>
<i>Complete Package with Game Hen Entree:</i>	<i>\$126.50 Per Person</i>
<i>Complete Package with Salmon Entree:</i>	<i>\$126.50 Per Person</i>
<i>Complete Package with Sea Bass Entree:</i>	<i>\$137.50 Per Person</i>
<i>Complete Package with Lamb Loin Entree:</i>	<i>\$145.00 Per Person</i>
<i>Complete Package with Filet Entree:</i>	<i>\$145.00 Per Person</i>
<i>Complete Package with Dual Plate:</i>	<i>\$155.00 Per Person</i>
<i>Advance Choice of Two Entrees:</i>	<i>Highest Priced Entree</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