



185 Madisonville Road
Basking Ridge, NJ 07920
908-953-8092

The Mitzvah Party

Inclusions

- Four Hour Open Premium Bar
- Champagne Greeting upon arrival at Cocktail Hour
- Optional Signature Cocktail OR Seasonal Sangria
- Champagne Toast
- Torah Cake Provided by our Exclusive Partnering Vendor
- Wide Color Selection for your Table Linens & Napkins
- Bar & Service Staff Provided
- Coat Check Attendant (seasonal)
- Ballroom Lighting Enhancement
- Personalized Menu Cards
- Table Numbers
- Individualized Floor Plan

Additional Fees

Security Staff Fee

There is a Security Staff fee required for all young adult events including graduation parties, mitzvahs, quinceañeras, sweet 16's & proms.

Cheers!

Four Hour Open Premium Bar

BEER - Miller Lite, Heineken, Budweiser, Sam Adams Seasonal, Heineken 0.0

WINE - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Verdi Champagne

LIQUOR - Tito's Vodka, Beefeater's Gin, Tanqueray Gin,
1800 Tequila, Hornitos Tequila, Bacardi, Captain Morgan, Malibu,
Myers Dark Rum, Jim Beam, Seagram's 7, Dewars Scotch,
Aperol, Triple Sec, Cointreau, Peach Schnapps, Sour Apple Schnapps,
Mr. Black Coffee Liqueur, Irish Cream, Sweet & Dry Vermouth

OTHER - Assorted Sodas, Fruit Juices, Sparkling Water, Coffee & Tea

Top Shelf Liquors

Additional Per Adult

Ask Us About ...

Signature Cocktail OR Seasonal Sangria

Complimentary with Ingredients Included with your Bar Package

Cocktail Hour

TWELVE BUTLER PASSED HORS D'OEUVRES

Miniature Beef Wellington

Miniature Cheeseburger Slider
American Cheese & Melted Onions

Chicken Satay
Sesame-Peanut Sauce

Asparagus & Goat Cheese Bundles
Wrapped in Phyllo

Mushroom Profiterole

Vegetable Spring Rolls
Sweet Scallion Chili Dipping Sauce

Pigs-In-A-Blanket
Spicy Boardwalk Mustard

Miniature Loaded Potato Skins
Aged Cheddar & Bacon

Sesame Chicken Morsels
Sweet Asian Chili Sauce

Ruben Spring Roll

Seared Ahi Tuna
Hoisin Dressing & Crispy Rice Crouton

Caprese Skewers
Ripe Tomato, Fresh Mozzarella & Folded Basil Leaves

Cocktail Hour Displays

THE MARKET TABLE

Arrangement of Imported & Domestic Cheeses

Garnished with Dried Fruits & Nuts
Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls & Herbed Sticks

Farmer's Market Display

Zucchini, Yellow Squash, Eggplant, Asparagus & Carrots with
Extra Virgin Italian Olive Oil & Cracked Black Pepper
Crisp Garden State Vegetables with Two Hand-Blended Dips
Chickpea Hummus

Heirloom Salads

Oven Dried Tomatoes with Grilled Artichokes
Roasted Asparagus with Fresh Ginger
Fire Roasted Tri-Colored Peppers & Balsamic Eggplant
Sweet Jersey Corn Salad with Crumbled Feta Cheese

Market Table Enhancement

Chicago Style Spinach Dip • Pita & Tortilla Chips

STATIONARY DISPLAY • Choice of (1)

Designer Mac-n-Cheese Bar

Bite-Sized Fried Mac-n-Cheese Fritters
Two House Made Mac-n-Cheese Creations:
Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack
Accompaniments to include:
Toasted Japanese Panko Crumbs • English Peas •
Minced Garden Herbs • Sweet Shallot Marmalade • Parmesan Cheese • Fresh Baby Spinach •
Marinated Free-Range Chicken • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

American Bistro

Philadelphia Cheesesteak Sliders • Mac-n-Cheese Bites • Watermelon-Feta Cheese Salad •
Onion Rings • Seasoned French Fries • Mozzarella Sticks with Marinara Dipping Sauce

Cosmopolitan Potato Bar

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes
Accompaniments to include:
Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •
Slow Roasted Garlic Cloves • Crème Fraiche • Aged Pecorino Romano Cheese •
Sharp Vermont Cheddar Cheese • Minced Broccoli Persillade

Far Eastern Station

Steamed & Fried Vegetable Potstickers • Lo Mein Stir Fry •
Japanese Crispy Bean Curd with Sweet Chili Sauce & Crispy Noodles •
Edamame Stir-Fried Rice • Mirin Dumpling Sauce • Chili Oil • Sriracha Aioli •
Served with Chopsticks

Persian Station

Chickpea Hummus • Roasted Pepper Hummus • Baba Ganouch • Tabbouleh •
Armenian Lenil Salad • Herb Marinated Cucumbers & Fresh Yoghurt Dip • Pita Chips •
Lavash Crisps

Upgraded Cocktail Stations

The Smoke House

Smoked Brisket • Coleslaw • Jalapeño Cheddar Cornbread • Biscuits • BBQ Sauce •
Bourbon Buffalo Sauce • Hot Honey

Additional Per Person

Ceviche Station

Grade "A" Ceviche to Include:
Salmon with Horseradish & Herbs
Spicy Tuna & Mango
Hamachi with Coconut & Lime
Rainbow Tortilla Chips • Guacamole • Fresh Heirloom Tomato Salsa

Additional Per Person

Japanese Sushi & Sashimi Display

Assorted Sushi • Traditional Maki Hand Rolls • Ocean Fresh Sashimi
Pickled Ginger • Wasabi • Sriracha Aioli • Brewed Soy Sauce • Served with Chopsticks

Additional Per Person

Turn your Sushi & Sashimi Display into a Live Action Station with Kimono-Clad Sushi Chefs

Additional Chef Fee

CHEF STATIONS • Choice of (1)

The Pasta Table

Please Select (2)

Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce
Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream
Penne Pasta - Fresh Peas • Triple Distilled Vodka Sauce
Farfalle Pasta - Sweet Peas • Fresh Artichokes • White Pecorino Alfredo Sauce
Cavatelli Pasta - Sautéed Garlic & Broccoli • Classic White Wine-Garlic Sauce
Bow Tie Pasta - Broccoli Rabe • Plum Tomato Scampi Sauce

Accompaniments to include:

Pepper Mill • Grated Parmesan Cheese • Herb Marinated Olives • Hot Pepper Flakes

Sauté Station

Please Select Two (2)

Medallions of Beef Tenderloin - au Poivre
Portobello Mushrooms - Shallot Demi-Glace
Chicken Breast - Lemon • Fresh Thyme • Crispy Caper Berries • Champagne Citrus Sauce

The Hibachi Grill

Please Select (3)

Beef • Portabella Mushrooms • Shrimp • Pork Tenderloin • Tuna • Chicken Sate

Accompaniments to include:

Thai Peanut Sauce • Chili Oil • Siracha Aioli • Sweet Soy Sauce • Soy Sauce • Mango Sauce •
Sweet Thai Chili Sauce • Vegetable Fried Rice

Vive la Crêpe

Please Select (2)

Spinach Filling - Herbed Goat Cheese • Farm Fresh Cream
Honey & Hoisin Glazed Duck - Julienne of Cucumbers • Scallions • Plum Sauce
Wild Mushrooms - Caramelized Onions • Gruyere Cheese
Roasted Chicken - Artichoke • Sun-Dried Tomatoes

Stir Fry Noodle Station

Served in Chinese Take-Out Boxes

Please Select (1)

Chicken • Shrimp • Tofu
Lo Mein • Mung Bean Sprouts • Mushrooms • Scallions • Snow Peas • Fortune Cookies

Carving Table

Please Select (2)

Black Peppercorn Crusted Rib Eye of Beef - Port Wine Reduction • Horseradish Cream
Smoked & Roasted Smithfield Ham - Whole Grain Mustard Sauce
Asian Plum Roasted Loin of Pork - Soya Reduction Sauce
Roasted Vermont Turkey Breast - Sage Pan Gravy • Cranberry-Orange Compote
Molasses Lacquered Corned Beef - Spicy Boardwalk Mustard • Grated Horseradish

For the Adults...

Grand Introductions - Candle Lighting - Champagne Toast

FIRST COURSE • Please Select (1)

Portobello Crostini

Crispy Focaccia, Balsamic Tomato Jam, Bleu Cheese Crumble

Brown Butter Gnocchi

Roasted Wild Mushrooms, Sautéed Baby Spinach & Reggiano Parmesan

Parmesan Arancini

Hand Grated Reggiano, Ribbons of Fresh Basil & House Made Tomato Sauce

Buffalo Mozzarella en Carozza

Imported Prosciutto, Velvet Tomato Coulis & Tender Vegetable Shoot Salad

Durum Wheat Penne with Triple Distilled Vodka Sauce

Fresh Peas & Prosciutto de Parma Chiffonade

Baby Spinach Salad

Fire Roasted Corn, Marinated Red & Yellow Peppers,
Candied Pecans & Sherry Wine-Honey Vinaigrette

Panzanella Salad

Arugula, Cherry Tomato, Pickled Red Onion, Torn Mozzarella, Croutons &
Balsamic Dressing

Organic Field Greens Salad

Kiln Dried Cranberries, Sweet Roasted Walnuts, Granny Smith Apple &
Strawberry Balsamic Dressing

Baby Kale Salad

Strawberries, Crumbled Goat Cheese, Sliced Almonds & Peach Vinaigrette

Deviled Panko Crusted Crab Cake

Quinoa Tabouleh Salad & Yogurt Crema
\$\$ Market Price

ENTRÉE COURSE • Please Select (2)

Please Select From Different Collections

MEAT

CARVED NY SIRLOIN STEAK - Mushroom Bordelaise
DRY AGED PRIME RIB - Roasted & Sliced • au Jus
CHATEAUBRIAND - Sliced • Classic Demi-Glace
RED WINE BRAISED SHORT RIB - Boneless • Natural Reduction
SOY GLAZED PORK LOIN - Apple Cider Reduction
FILET MIGNON - 6oz. • Cabernet Demi-Glace • *Additional Per Person*
FILET OF BEEF WELLINGTON - Mushroom Duxelles • *Additional Per Person*

CHICKEN

PAN ROASTED CHICKEN - French Cut • Choice of Sauce:
Lemon-Thyme Jus
Basil Butter Sauce
L'Orange Glaze
Mushroom Cream Sauce

FISH

NORWEGIAN SALMON - Roasted • Choice of Sauce:
Horseradish-Shallot Butter
Citrus Butter Sauce
AFRICAN GROUPER - Pan Baked • Dill-Lemon Cream Sauce
CRAB IMPERIAL STUFFED SHRIMP - Chardonnay Wine Sauce • *Additional Per Person*
HALIBUT - Lemon Beurre Blanc Sauce • *Additional Per Person*
MAINE LOBSTER TAIL - 6oz. • Fresh Lemon • Drawn Butter • *Additional Per Person*

*Entrées will be Accompanied by Clients' Choice of Vegetable & Starch
Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter
Vegetarian, Vegan or Gluten Free Entrees Upon Request*

TABLESIDE ENTRÉE ORDERS

For the Young Adults...

BUFFET ENTRÉES • Please Select (3)

Buffet is Served with French Fries & Our Chef's Selection of Vegetable

- Penne - Fresh Peas & Tomato Cream Sauce
- Cavatelli - Sautéed Garlic & Broccoli Tossed in Classic White Wine-Garlic Sauce
- Penne - Oven Baked with Four Cheeses
- Mac-n-Cheese - Mild Cheddar Sauce
- Braised Sirloin Tips - Golden Yukon Potatoes • Roasted Root Vegetables
- Orange Braised Chicken – Orange Marmalade Glace • Warm Cannellini Bean Salad
- Chicken Parmesan - Mozzarella Cheese • Marinara Sauce
- House Made Chicken Tenders - Honey Mustard Sauce
- Braised Italian Meatballs - Bow Tie Pasta
- Eggplant Rollatini - Slow Cooked Marinara

Sweets for All...

DESSERT COURSE

TORAH CAKE

Designed with our Partner Bakery: *Calandra's*

&

ICE CREAM BAR

Vanilla & Chocolate Ice Cream Scooped to Order

Toppings to Include:

Hot Fudge • Butterscotch • Whipped Cream • Maraschino Cherries • M&M's •
Reese's Pieces • Cookie Crumbs • Chocolate & Rainbow Sprinkles

Tableside Coffee & Tea Service

Freshly Brewed Coffee – Regular & Decaffeinated

Assorted Teas for Steeping

Extra Sweet Upgrades

Ice Cream & Gelato Bar

Additional Per Person • Plus Attendant Fee

Artisan Vanilla & Chocolate Ice Cream with Authentic Italian Gelato Scooped to Order • Toppings to Include: Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M's, Reese's Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles & German Gummy Bears

Crêpe Station

Additional Per Person • Plus Attendant Fee

S'mores • Nutella • Chopped Fresh Strawberries
Vanilla Bean Ice Cream • **Additional Per Person**

Bananas Foster Station

Additional Per Person • Plus Attendant Fee

Bananas Flambéed with Brown Sugar & Rum • Served with Vanilla Bean Ice Cream

International Dessert Display

Additional Per Person • Plus Attendant Fee

Assorted Miniature Pastries to Include:
Mocha Éclairs, Flavored French Macaroons, Freshly Baked Fudge Brownies, Profiteroles, Cannoli, Miniature Pies, Biscotti, Italian & American Cookies • Assorted Cake Bites to include:
Red Velvet, Carrot, Pistachio, Espresso, & Traditional Tiramisu

Chocolate Dipped Station

Additional Per Person • Plus Attendant Fee

Assorted Treats such as Fresh Strawberries & Bananas, Rice Krispie Treats, Sugar Wafers, Graham Crackers, Pretzel Rods, Nilla Wafers & Giant Marshmallows • Dipped in Melted Dark Chocolate

Edible Favor Stations

Delight your guests, and let us do the work, by selecting one of our delicious Favor Stations!

Canela Y Café

Additional Per Person

Cinnamon Sugar Churros • Regular & Flavored Coffees To-Go
Please Select One Flavor
French Vanilla • Hazelnut • Salted Caramel

Outta Left Field

Additional Per Person

Warm Salted NY City Pretzel • Popcorn • Bottled Water

Ciao Bella Bakery

Additional Per Person

Custom Monogram Sugar Cookie • Regular & Flavored Coffees To-Go
Please Select One Flavor
French Vanilla • Hazelnut • Salted Caramel