



Bar/Bat Mitzvah Package

4 Hour Evening Event (only event of the day)

Adult Cocktail Hour

Cheese and Crudités Display
Choice of Four (4) Passed Hor D'oeuvres

Kids Cocktail Hour

Choice of Two (2) Stationed Hor D'oeuvres or Kids Snacks (popcorn, chips, sweets, etc.)

Dinner

Choice of One (1) Plated Salad (adults)
Choice of Two (2) Plated Entrees + Vegetarian Option (adults)
Choice of Two (2) Kid's Buffet Items
OR
Choice of Three (3) Action Stations and One (1) Carving Station (for all)

Dessert

Choice of One (1) Dessert Station

Beverages

3.5 Hour Open Bar for Adults
Coffee and Tea Bar for Adults
Soda Bar (in ballroom) for Kids/Teens

Other Inclusions

Onsite Event Coordinator
Silver Chiavari Chairs with Ivory Cushions
Ivory Tablecloths and Napkins
Hurricane Candle Centerpieces

Pricing*

Friday: \$90 per adult, \$45 per child with a \$11,000 minimum

Saturday: \$105 per adult, \$52.50 per child with a \$13,750 minimum

Sunday: \$75 per adult, \$37.50 per child with an \$8,100 minimum

* Flexibility with Food and Beverage Minimums during Off-Season Months (November-March)

++All prices are subject to 20% service charge and 7.35% CT sales tax.



Bar/Bat Mitzvah Package

4 Hour Morning/Afternoon Event*

*A second evening event may be booked following your event

*Events must conclude by 4:30pm

Adult Cocktail Hour

Cheese and Crudités Display
Choice of Four (4) Passed Hor D'oeuvres

Kids Cocktail Hour

Choice of Two (2) Stationed Hor D'oeuvres or Kids Snacks (popcorn, chips, sweets, etc.)

Dinner

- Choice of One (1) Plated Salad (adults)
- Choice of Two (2) Plated Entrees + Vegetarian Option (adults)
Choice of Two (2) Kid's Buffet Items
OR
Choice of Three (3) Action Stations and One (1) Carving Station (for all)

Dessert

Choice of One (1) Dessert Station

Beverages

Consumption Bar (Open Bar Pricing Available Upon Request)
Coffee and Tea Bar for Adults
Soda Bar (in ballroom) for Kids/Teens

Other Inclusions

Onsite Event Coordinator
Silver Chiavari Chairs with Ivory Cushions
Ivory Tablecloths and Napkins
Hurricane Candle Centerpieces

Pricing

\$75++ per Adult

\$37.50++ per Child

Friday: 100 Guest minimum

Saturday: 110 Guest minimum

Sunday: 90 Guest minimum

++All prices are subject to 20% service charge and 7.35% CT sales tax.

Hors D'oeuvres

Baked Brie Bites

with wild berry glaze

Vegetable Spring Rolls

with sweet and sour sauce

Spanakopita

(spinach and feta cheese in filo dough)

Pulled Pork and Coleslaw Sliders

Coconut Crusted Chicken Tenders

with pineapple ginger sauce

Crispy Prosciutto-Wrapped Asparagus

with lime curd

Bacon Wrapped Scallops

with lemon curd

Philly Cheesesteak Empanadas

Mini Reubens

with Thousand Island dressing

Smoked Duck Potstickers

with soy ginger jus

Classic Bruschetta

with herb whipped ricotta on a crostini

Tuna Tartare

*with cucumber, scallions, sesame,
and soy in a wonton cup*

Lobster Mac n' Cheese Bites

with sherry cream sauce

Mini Crab Cakes

with remoulade

Yorkshire Pudding

*with grilled filet mignon
and horseradish cream*

Chili and Lime Grilled Beef Skewers

with chimichurri

Pigs in a Blanket

*with spicy mustard, ketchup
and cheddar ale dipping sauce*

Mini Tostadas

with chorizo, green apple salsa & queso fresco

Chicken and Bacon Quesadillas

with avocado ranch

Orange & Goat Cheese Tartlets

Coconut Crusted Shrimp

with orange chili sauce

Caramelized Leek and Goat Cheese Bruschetta

Goat Cheese Stuffed Dates

wrapped in basil and Serrano ham

Mac n' Cheese Fonduta Bites

with marinara sauce

Loaded Potato Croquettes

with sour cream and cheese sauce

Buffalo Chicken Bites

with ranch dipping sauce

Asian Meatballs

with soy glaze

Jordanian Chicken Skewers

with pomegranate molasses

Italian Meatballs

with marinara sauce

Sautéed Shrimp and Crispy Cheddar Grits

Chicken Yakitori Skewers

with garlic ginger soy sauce

Asian Beef Skewers

with teriyaki sauce

Thanksgiving Bites

*stuffing cake with butter poached turkey,
cranberry relish, roasted turkey gravy*

Crab Rangoon

with sweet and sour sauce

Chicken Empanadas

Maple Roasted Sweet Potato Wonton

with espresso bourbon crema

Salad Selections

Mixed Berry

Baby spinach with fresh strawberries, raspberries & blueberries, crumbled goat cheese, honey toasted almonds and berry vinaigrette

Caprese

Mixed greens, vine-ripe tomato, fresh buffalo mozzarella, basil, basil oil and aged balsamic vinegar

Classic Caesar

Romaine hearts, garlic parmesan croutons, parmesan cheese and Caesar dressing

Poached Pear

Mixed greens with manchego cheese, spiced candied walnuts and champagne vinaigrette

Baby Spinach

with applewood smoked bacon, crumbled blue cheese, pear tomatoes and basil balsamic vinaigrette

Watermelon Salad

with baby arugula, watermelon, crumbled feta, fresh mint and citrus vinaigrette*

Garden Salad

Mixed greens, cucumber, red onion, pear tomatoes, carrots, croutons and house dressing

Greek Salad

Romaine lettuce, feta cheese, red onion, kalamata olives, tomato, cucumber, pepperoncini and Greek dressing

Autumn Salad

baby winter greens, maple roasted butternut squash, pomegranate arils, toasted pepitas, crumbled goat cheese, chipotle cinnamon candied pecans and maple citrus vinaigrette*

* indicates seasonal item—watermelon available May-September & pomegranate available October-January

Plated Entrees

Grilled Filet Mignon

*whipped potatoes, roasted asparagus, wild mushrooms,
Cipollini onions, pear tomatoes and port reduction*

New York Strip Steak

*fingerling "tostones," seasonal vegetables
and chimichurri sauce*

Grilled Boneless Rib Eye

*whipped purple sweet potatoes, seasonal vegetables
and cremini-espresso cream sauce*

Maple Cider Glazed Bone-In Pork Chop

with cornbread stuffing and seasonal vegetables

Pistachio Crusted Rack of Lamb

*duck fat confit potatoes,
roasted asparagus and pistachio rosemary pesto*

Pan-Seared Salmon

*roasted fingerling potatoes, brussels sprouts,
candied parsnips and cognac green peppercorn sauce*

Whole Steamed Lobster

*served out of the shell
whipped potatoes, seasonal vegetables
and lemon thyme beurre blanc (+\$10/pp)*

Surf & Turf

*1/2 steamed lobster out of the shell
and 6 oz. grilled filet
whipped potatoes and seasonal vegetables (+\$5/pp)*

Jumbo Sea Scallops

*lemon leek risotto, prosciutto-wrapped
asparagus and blood orange vinaigrette*

Pepper Crusted Ahi Tuna

*gingered basmati rice, baby Bok Choy
and Shitake sweet & sour jus*

Rainbow Trout Provençale En Pappillote

*basmati rice, zucchini, kalamata olives, tomatoes, with
white wine and herbs de provence sauce*

Grilled Swordfish

*wild rice pilaf, seasonal vegetables
and puttanesca sauce*

Grilled Mahi Mahi

*basmati rice pilaf, seasonal vegetables
and tropical fruit salsa*

Pan Roasted Chicken Breast

*creamy polenta, baby carrots, beets
and gorgonzola cream sauce*

Grilled Chicken

*Butternut squash and sweet potato au gratin,
baby carrots, cipollini onions and thyme chicken jus*

Pan-Seared Duck Breast

*citrus cous cous, seasonal vegetables
and orange cranberry chutney*

Roasted Balsamic Glazed Portabella Mushroom

*red pepper quinoa, seasonal vegetables
and roasted red pepper coulis*

Capellini Pasta

with roasted tomatoes and basil pesto

Seasonal Risotto

Action Stations

Asian Stir Fry

Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies

Salad Bar

Choose 3 plated salad options and we will create a delectable salad bar

Pasta

Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken

Taco Bar

Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese

Sushi

An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks

Grilled Cheese

Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Caramelized onions, bacon and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread served warm with tomato bisque, butternut squash, and chicken noodle soup

Loaded Potato Bar

Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions

Carving Stations

Oven Roasted Turkey Breast

with fresh rolls, cranberry chutney, gravy and stone ground mustard

Brown Sugar Virginia Honey Ham

with pineapple chutney

5-Spice Rubbed Pork Loin

with apple cider coleslaw

Beef Tenderloin

with crispy onions, port jus, horseradish cream and fresh rolls

Beef Sirloin

with caramelized onions, fine herb butter, horseradish cream and mushroom demi

Prime Rib of Beef

with au jus, horseradish cream and fresh rolls

Roasted Elk Loin

with mashed sweet potatoes and blackberry cognac jus

Kid's Stationed Cocktail Hour Options

Pretzel Dog Bites with Ketchup, Mustard & Cheddar Dipping Sauce

Mac & Cheese Fonduta Bites with Marinara

Chicken Quesadillas with Avocado Ranch

Popcorn Chicken Station with Dipping Sauces

Chips & Dip Station with Kettle Cooked Potato Chips, Tortilla Chips & Pita Chips with assorted dips

Crudite Vegetables & dips

Kid's Buffet Options

Salad Bar (ex. Classic Caesar, Garden Salad, etc.)

Sliders Bar

Choice of Three of the following: Beef, Turkey, Veggie, Pulled Pork, Fried Chicken, Grilled Chicken accompanied by French fries & sweet potato fries

Taco Station

Choice of Three of the following: Ground Beef, Ground Turkey, Pulled Chicken, Carne Asada, Carnitas or Grilled Shrimp accompanied by refried beans, salsa, sour cream, guacamole, pico de gallo & shredded cheese

Pizza Station

Choice of Three of the following: Cheese, Pepperoni, Veggie, Buffalo or BBQ Chicken, Margarita

Chicken Tenders & assorted French fries (plain, curly, waffle, sweet potato)

Mac & Cheese Bar accompanied by shredded cheese, applewood smoked bacon, scallions, ritz cracker crumbles, bleu cheese crumbles & BBQ pulled pork

Desserts

Cupcake Tower

Choice of 3 gourmet cupcake flavors

S'mores Station

*Marshmallows, honey graham crackers and milk or dark chocolate bars
set out by our fire pit*

Sundae Bar

Choice of 3 ice cream flavors and 35 assorted toppings

waffle bowls available for an additional \$2/pp

Donut Bar

Selection of 5 donut varieties

donut wall available for an additional \$200

Milk & Cookies Bar

*Choice of Five (5) Cookies accompanied by regular, chocolate and strawberry milk (dairy free
available upon request)*

Venetian Table

*Choice of 3 menu desserts accompanied by chef's choice candies, cookies, and pies
(\$10/pp)*

Décor Upgrades

- Votive Candles on Guest Tables (glass holders and votives): \$1 per candle
 - Colored Polyester Napkins: \$1 per guest
 - 85” Colored Polyester Overlays: \$10 per table
 - 132” Colored Polyester Tablecloths: \$15 per table
 - 3-Tier Cylinder Centerpieces with Floating Candles: \$20 per table +\$8 for 12x12” mirror base
 - Wooden Lantern Centerpieces: (\$15/table)
 - Plain Burlap Table Runners: (\$5/table)
 - Burlap with Lace Table Runners: (\$8/table)
 - Colored Table Runners: (\$5/table)
- Tying the Cocktail Table Linen: \$35
- Printed Menus: \$150
 - Printed Escort Cards: \$175
 - Colored Chargers (\$2p/p)

Other décor upgrades available upon request.

Let us know what your vision is, and we will provide you with a quote!

Bar Options

Cash Bar: Guests pay for drinks upon ordering. No bartender fee.

Consumption Bar: A host tab that is closed at the conclusion of the event.
No bartender fee.

Cash and Consumption Bar Prices:

Beer/Wine/Standard Mixed Drink: \$7

Premium Mixed Drink: \$8-10

Open Bar Pricing:

1 Hour: \$10 p/p

2 Hours: \$15 p/p

3 Hours: \$20 p/p

*3.5 hours: \$22.50/pp

Bar must close 30 minutes prior to end of event