

BAR/BAT MITZVAH MENU

5 HOUR **KOSHER-STYLE**

Complimentary Pre-Reception ***(Prior to the Cocktail Reception)***

Champagne Bar

Peach, Melon & Strawberry

Passed Beverages

Westmount Sours, Lemon Water, White Cosmo

Deluxe Tuscan Trolley

Bocconcini wrapped with Sundried Tomato & Basil
Fresh Strawberry topped with Mascarpone Cheese & Balsamic Glaze
Smoked Salmon on Bellini topped with Dill Sour Cream
Exotic Fruit Spedini
Smoked Turkey Salad on Endive
Blackened Tuna on Crostini w/Cajun Mayo
Caponata in Puff Pastry Cups
Vegetable Antipasto Salad
Cherry Tomato stuffed with Herb Cheese

Five Hour Premium Open Bar Serving

Vodka:

Grey Goose, Ketel One, Tito's, Stolichnaya, Absolut, Flavored Vodkas

Gin:

Bombay Sapphire, Tanqueray, Hendrick's

Rum:

Myer's, Bacardi, Captain Morgan, Malibu

Tequila:

Patron Silver, Jose Cuervo Gold

Scotch, Irish and Canadian Whisky:

*Johnny Walker Black, Chivas Regal, Glenlivet 12 Year Old, Dewar's,
Jameson's, Powers, VO, Crown Royal*

Bourbon:

Jack Daniels, Honey Jack, Maker's Mark, Bullit

Cognac:

Hennessy VS

Cordials:

*Disaronno Amaretto, Bailey's Irish Cream, Campari, Drambuie, Frangelico, Godiva,
Gran Marnier, Licor 43, Kahlua, Southern Comfort, Romana Sambuca
An extensive variety of Fruit Based Liqueurs.*

Cream Drinks, Sours, "Signature" & "Seasonal" Cocktails

Fresh Squeezed Orange, Grapefruit & Lemon Juice

(Shots are not permitted)

Deluxe Martini Bar

*White Cosmopolitan
Raspberry Martini
Bellini Martini
Chocolate Martini
Pomegranate Martini*

*Westmount Sour
Lychee Martini
Apple Martini
Watermelon Martini
Dirty Martini*

Red Wines

*Cabernet Sauvignon
Merlot
Pinot Noir
Chianti*

*Red Zinfandel
Malbec
Shiraz
Port*

White Wines

*Chardonnay
Pinot Grigio
Sauvignon Blanc*

*Riesling
Domestic Champagne*

Homemade Red & White Sangria

Enjoy our selection of Imported, Domestic & Light Beers

Served from Draught in a Frosted Pilsner Glass:

*Amstel Light, Heineken, Stella Artois,
Corona, Blue Moon, Coors Light, Bud Light*

Seasonal Outdoor Tropical Bar

(Memorial Day Weekend thru Labor Day Weekend)

*Pina Coladas
Margaritas*

*Strawberry Daiquiris
Miami Vice*

Virgin Tropical "Mocktail" Bar

Pina Coladas, Strawberry Daiquiris, Margheritas, Miami Vice

Cocktail Reception To Include:

Deluxe Hot Hors d'Oeuvres Butler Passed, White Glove Silver Tray Service.

*Potato Pancakes
Beef Filet Mignon Tips with Cherry Peppers
Boursin Mushrooms
Gourmet Cocktail Beef Franks
Zucchini Flowers stuffed with Ricotta & Spinach
Mozzarella Encarozza*

Chef's Specialty for Young Adults

(Choose 3 items)

*Chicken Fingers, Buffalo Wings, Mozzarella Sticks, Potato Skins,
Pizza Bagels, Vegetable Egg Rolls*

Taco Station

Crunchy & Soft Tacos served with Traditional Condiments

Classic American Grill

Kobe Beef Sliders

*Hand-formed Grilled Kobe Beef Sliders topped with
American Cheese served on a potato slider bun
accompanied by Pickles, Ketchup & Mustard*

Mini Sabrett Hot Dogs

*A miniature version of the Classic Sabrett Hot Dog steamed &
then griddled served with Sabrett's Famous Onion Sauce,
Sauerkraut, Ketchup & Mustard*

Pasta Station

(Please select two items)

*Penne Tomato & Cream
Orecchiette Escarole & Cannellini Beans
Gemelli with Fresh Chopped Tomato Arugula
Farfalle Primavera
Fusilli Filetto di Pomodoro
Cheese Tortellini Ala Panna
Cavatelli with Broccoli
Farfalle with Homemade Pesto Sauce*

Carving Station
(Please select two items)

Marinated Skirt Steak
Pastrami
Roast Beef

Leg of Lamb
Corned Beef
Turkey

“Peter Luger” Steakhouse Station to include:
40 oz. Hand-Select Cowboy Steaks carved to
order and served with all the Traditional sides: Creamed Spinach,
Beer-Battered Onion Rings and Hash Brown Potato

Chef’s Homemade Specialties
(Please select four items)

Stuffed Mushrooms with Garlic,
Cheese, Parsley & Breadcrumbs
Eggplant Rollatine
Braised Short Ribs

Stuffed Cabbage
Chicken Scampi
Sole Tempura
Wild Mushroom Macaroni & Cheese

Saute Station
(Please select one item)

Veal Francaise
Filet Mignon Tips with Barolo Wine & Mushrooms
Chicken with Harvey’s Bristol Cream Sherry & Porcini Mushrooms
Monk Fish Francaise
Veal Marsala
Above served with Italian Arborio Risotto of Milano.

Asian Station
(Please select one item)

General Tso Chicken
Roasted Peking Duck
Pepper Steak
Beef & Broccoli
Rainbow Chicken
**All above served with steamed or fried vegetable Shoumai dumplings and*
white or fried rice

All Asian Stations Include the Following:

Marinated Bean Sprouts, Seared Tuna, Baby Bok Choy with Red Pepper Garlic Dressing, Wakame Seaweed Salad, Soba Noodles with Dressing, Stir Fried Beef & Straw Mushroom Salad, Sesame String Beans

Deluxe Sushi Display

*Inside Out Philadelphia
California
Cucumber
Carrot*

*Inside Out California
Salmon
Eggplant
Spicy Tuna Roll*

Rolls served with wasabi, pickled ginger and soy dipping sauce

Authentic Tuscan Table

Over 100 Items

*Sicilian, Oil Cured, Calamata and Gaeta Olives,
Hot Cherry Peppers Stuffed with Prosciutto & Provolone,
House Smoked Turkey & Duck Breast,
Fennel Salad, Grilled Portobello Mushrooms, Baby Artichokes Aurecio Provolone,
International Cheeses, Parmigiana Reggiano, Roasted Rome Tomatoes, Broccoli Rabe,
Green & White Pencil Asparagus Vinaigrette, Grilled Seasonal Baby Vegetables,
Red & Golden Roasted Beets, Baked Eggplant with Tomato & Granna Padana
Marinated White Eggplant, Caponata, Sliced Smoked Salmon, White Anchovies, Italian
Bean Salad, Bread Display with Focaccia,
Bruschetta, Frittata, Parmigiana Crisps, Grissini Sticks*

Exotic & Tropical Fruit Display

Fresh Mozzarella Display

Fresh, Smoked & Stuffed Mozzarella

*Beefsteak, Yellow, Orange, & Plum Tomatoes with
Fresh Basil, Oregano & Extra Virgin Olive Oil*

Smoked Fish Display

*Smoked Sable, Trout, Mackerel, Sturgeon, Whitefish, Salmon & Gravelox with
All Traditional Accompaniments & Black Bread*

Dinner to Include:

Champagne Toast

Challah

Deluxe Salad

Select one

Burrata & Tomato:

*Fresh Italian Burrata with Baby Arugula,
Heirloom Tomato, Balsamic & Extra Virgin Olive Oil*

Tri-Color:

*Baby Arugula, Radicchio, Red & White Endive,
Extra Virgin Olive Oil & Fresh Lemon*

WCC Garden:

*California Bibb, Lola, Radicchio, Kalamata
Olives, Red Grape Tomatoes, Persian Cucumbers with
Balsamic Vinaigrette Dressing*

Caesar:

*Hearts of Romaine in a Classic Caesar Dressing with
Croutons & Parmesan Crisp*

Choice of (4) Entrees:

Beef:

*14 oz. Roasted Prime Rib served off the bone with natural juices
Seasonal Vegetable & Potato*

Poultry:

Select One

*Chicken Rollatini with Spinach & Fresh Mozzarella, Marsala Wine-Mushroom Sauce,
Seasonal Vegetable & Potato*

*Medallions of Chicken served with Exotic Mushrooms &
Artichoke with Roasted Fingerling Potatoes in a Natural
Chicken Jus with Rosemary*

*Vermont Roasted Chicken served over Polenta with
Broccoli Rabe & Roasted Tomato & Rosemary*

Fish:

Select One

*Flounder Francaise White Wine, Lemon, Butter, Risotto Milanese,
Julienne Vegetables Carrots, Yellow Squash, Zucchini*

*Grilled Atlantic Salmon sautéed with Swiss Chard,
Shaved Baby Artichokes, Tomato and Gaeta Olive Vinaigrette*

*Grilled Swordfish with Maître D' Butter, Shallots, Garlic, Chives, Lemon and Parsley,
Sautéed Escarole and Roasted Fingerling Potatoes*

Vegetarian

Homemade Eggplant Parmigiana al Forno

Gluten Free & Vegan Free

*Vegetable Risotto
Julienne Vegetables, Carrots, Yellow Squash, Zucchini*

Young Adults Dinner Buffet:

Sliced Steak

Chicken Parmigiana

Penne Tomato & Basil

French Fries

Seasonal Vegetable

Caesar Salad

Freshly Baked Rolls & Butter

Adults Dessert:

“Dessert Tower”

(Two per table)

Pastries

Traditional & Chocolate Cannoli
Cream Puff
Raspberry Mousse

Chocolate Eclair
Napoleon
Mini Fruit Tart

Cookies

Tri-Color Rainbow
Chocolate Chip
Hand-Dipped Chocolate Driscoll Strawberries
Mint

Pignoli
Raspberry Butter
Assorted Chocolate Truffles

Viennese Trolley

*A display of over 100 Customized Sweet Bites
by our Chef Filippo to include:*

Cannoli Parfait
Dark Chocolate & Cinnamon Rice Pudding
Lemon, Chocolate, Tiramisu & Raspberry Mini Dessert Cups
Seasonal Berry Tartlet
Espresso Mousse Cups
Peach Melba
Chocolate Dipped Cheesecake Lollipops
Mini Cupcakes
Cappuccino Opera Strip
Assorted Petit Fours
Brownie & Cheesecake Bites

Also served:

Passing Zeppole & Sfogliatelli
Chocolate Fountain
Macedonia di Frutta - Italian Fruit Salad
Coffee & Tea Service

Authentic Italian Gelato Cart
Italian Biscotti
Cappuccino & Espresso Bar

Young Adult's Dessert:

Sundae Bar

NY Style Pretzels

Brownies

Bar/Bat Mitzvah Cake