



618

Bar/Bat Mitzvah Afternoon

Cocktail Hour
Served at arrival for 45 minutes

Passed Hors d'oeuvres

Stuffed Mushrooms with Fennel Sausage, Broccoli Rabe and Pecorino
Thai Chicken Satays with Lemongrass Peanut Sauce
Chorizo Empanadas, Mango Lime Mojo
Pigs in a Blanket, Golden Mustard
Mini Crab Cakes, Remoulade
Granny's Meatballs, San Marzano Sauce
Spanakopita, Baby Spinach, Grecian Feta
Philly Cheesesteak Spring Roll, Cheese Sauce
Argentinian Beef Skewers, Chimichurri Sauce
*Rosemary and Dijon Lamb Chops, Balsamic Glaze
*Additional \$3 per person

Charcuterie Display

Antipasto with a Variety of Cured Meats, Olives, Stuffed Peppers, Artichokes,
Fresh Mozzarella & Tomato, Marinated Mushrooms, Pickled Vegetables and Roasted Red Peppers
Cheeses From Around the World, Dried Fruits and Nuts, Assorted Crackers
Fresh Garden Vegetable Crudité with Assorted Dipping Sauces
Tomato and Mozzarella Bruschetta with Homemade Crostini
Mediterranean Display of Hummus, Feta, Stuffed Grape Leaves,
Chickpea Salad and Pita Chips

Kids Station

Select 2

Pretzel Nuggets with Spicy Mustard and Warm Cheese Sauce
Pigs in a Blanket with Spicy Mustard and Ketchup
Mozzarella Sticks with Marinara Sauce
Popcorn Chicken with BBQ Sauce and Ketchup
Philly Cheesesteak Spring Rolls with Warm Cheese Sauce
Vegetable Spring Rolls with Sweet Chili Sauce



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Buffet Luncheon Service

Choice of Salad (1):

Served with Balthazar Bread

Caesar Salad, Romaine, Garlic Croutons, Reggiano, Creamy Caesar
Baby Greens Salad, Goat Cheese, Maple Pecans, Cranberries, White Balsamic Vinaigrette
618 Salad, Mixed Greens, Hearts of Palm, Tomatoes, Feta, White Balsamic Vinaigrette

Choice of Pasta (1):

Penne Vodka, San Marzano Sauce, Cream, Parmesan
Penne with San Marzano Tomato Sauce
Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan
*Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino
**Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto
*Additional \$4 per person | **Additional \$8 per person

Choice of Entrees (2)

Includes Chicken Fingers & Fries on Buffet

Eggplant Rollatini, Stuffed with 3 Cheeses, San Marzano Sauce
Vegan Tacos with Quinoa, Sweet Potatoes, Portobello, Tamarind Chutney, Chimichurri, Guacamole
Chicken Scaloppini, Artichokes, Chardonnay Sauce
Chicken Marsala with Marsala Shallot Mushroom Sauce
Chicken Milanese, Arugula, Heirloom Tomatoes, Reggiano, Pickled Shallots, Fried Capers, Radish
Adobe Roast Pork Loin, Charred Pineapple Salsa
Roasted Cod with Lemon Thyme Breadcrumbs, White Wine Caper Sauce
Herb Seared Salmon, Citrus Dill Butter
Almond Crusted Mahi Mahi, Mango Ginger Relish
Sirloin Steak, Chimichurri Sauce
*Cabernet Braised Boneless Short Ribs
*Skirt Steak, Chimichurri Sauce
**Filet Mignon, Shallot Cabernet Sauce
*Additional \$10 per person | **Additional \$15 per person

Choice of Side Dishes:

Choice of Starch (1)

Butter Whipped Potatoes
Parmesan Risotto
Roasted Baby Potatoes
Jasmine Rice

Choice of Vegetable (1)

Baby Carrots
Haricot Vert
Asparagus

Dessert Buffet

Assorted Mini Mousse Cups, Pastries & Tarts, Mini Cannoli's, Pound Cake,
Chocolate Covered Strawberries, Cookies & Macaroons,
Mini Cheesecake Bites & Fresh Seasonal Fruit

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream
Rainbow and Chocolate Sprinkles, Whipped Cream, Cherries, Chocolate and Strawberry Syrups,
Caramel, and Assorted Candy Toppings

Optional Popular Enhancements

Cocktail Stations Available (Prices Vary)

A variety of food stations including tacos, sliders, Italian & more!

Dessert Stations Available (Prices Vary)

A variety of dessert stations from Ice Cream to S'Mores!

To-Go Station \$8 Per Person

*Choice of Pork Roll, Egg & Cheese; Bagels with Cream Cheese/Butter; Soft Pretzels
Served with Mini Water Bottles*

Ceremony Service Onsite \$700 Banquet/ \$2,500 All Seasons Room

Up to an Hour Additional Time, Setup & Breakdown of Chairs

Based on a 4-Hour Room Rental

Beverage Packages Available for Purchase

Coffee, Tea & Soft Drinks \$2.95 per person without Bar Package

\$150 Bartender Fee (Per) Required for Bar Package

Room Requirements

Banquet Room 50 Adult Minimum

\$100 Maitre'd Fee

\$250 Security Guard Fee (Per 25 Kids)