



618

# Bar/Bat Mitzvah Package

## Adult Cocktail Hour

### 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

### Carving Station (1)

Blackberry Fig Glazed Ham  
Roasted Turkey Breast, Pecan Remoulade  
Adobe Roast Pork Loin, Charred Pineapple Salsa  
Sirloin Steak, Chimichurri Sauce  
Boneless Lamb Leg, Salsa Verde  
Pastrami, Spicy Mustard  
\*Skirt Steak, Chimichurri Sauce  
\*\*Whole Beef Tenderloin, Shallot Cabernet Sauce  
\*Additional \$10 Per Person | \*\*Additional \$15 Per Person



## Cocktail Stations

Select 2

### Tuscany Station

*Perfect Mix of Italian Favorites!*

Trio of Flatbread Pizza

*Cheese, Spinach & Mushroom, Pepperoni*

Cheese Tortellini with Shiitake Mushrooms, Peas, Overnight Tomatoes, Cream & Reggiano  
Granny's Meatballs, San Marzano Sauce

### Asian Station

Wok Presentation of Ginger Honey Chicken, Fried Rice and  
Chicken & Vegetable Steamed Dumplings

### Slider Station

Griddle Presentation of Beef Sliders

*Served with French Fries*

With Lettuce, Tomato, Onions, Cheese, Pickles, Ketchup, Mustard, Mayonnaise

### Mac and Cheese Station

Four Cheese Mac and Cheese

Assorted Toppings of Bacon, Green Onions, Crushed Ritz Crackers, Mushrooms,  
Tomatoes, Peas, Shredded Cheese

### Taco Bar

Choice of 2 Proteins: Chicken, Beef or Shrimp Soft Tacos

With Guacamole, Pico de Gallo, Black Bean Corn Salsa, Lettuce, Cheese, Sour Cream, Hot Sauces

*Served with Mexican Rice*

## Popular Station Enhancements

**Shrimp and Grits Station \$11 Per Person**

Our Famous New Orleans Style BBQ Shrimp with Creamy Cheddar Green Chili Grits

**Italian Seafood Station \$13 Per Person**

Mussels in Angry Red Sauce, Fried Calamari with San Marzano Sauce,  
Shrimp in Lemon Butter Sauce with Herbed Breadcrumbs

**Shrimp Cocktail Add On \$12 Per Person**





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## *Kids Cocktail Hour*

### **Kids Stationary Appetizers**

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

### **Cocktail Stations**

Select 1

#### **Flatbread Pizza Station**

*Includes Cheese and Pepperoni Flatbread Pizzas*

#### **Hot Pretzel Bar**

*Salty & Sweet Pretzels with Dipping Sauces*

#### **Slider Station**

*Griddle Presentation of Beef Sliders*

*Served with French Fries*

*With Lettuce, Tomato, Onions, Cheese, Pickles, Ketchup, Mustard, Mayonnaise*

#### **Mac and Cheese Station**

*Four Cheese Mac and Cheese*

*Assorted Toppings of Bacon, Green Onions, Crushed Ritz Crackers, Mushrooms, Tomatoes, Peas, Shredded Cheese*

#### **Taco Bar**

*Choice of 2 Proteins: Chicken, Beef or Shrimp Soft Tacos*

*With Guacamole, Pico de Gallo, Black Bean Corn Salsa, Lettuce, Cheese, Sour Cream, Hot Sauces*

*Served with Mexican Rice*



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## Adult Plated Dinner 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 Entrees (3)

*Custom Printed Menu & Ordering Done Tableside for Sit-Down Option*

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

*Dietary Restrictions such as Gluten Free, Vegan, Vegetarian can be accommodated by our Kitchen.  
Please let us know in advance!*

### 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



**Add a Pasta Course for \$9.95 per person**

**Choice of 1 Pasta:**

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

## *Kids Buffet*

**Choice of Entrees (3)**

*Includes Caesar Salad on Buffet*

Flatbread Cheese Pizza

Penne Pasta with Choice of Vodka Sauce, Alfredo Sauce or San Marzano Sauce

4 Cheese Mac and Cheese

Eggplant Rollatini, Stuffed with 3 Cheeses, San Marzano Sauce

Chicken Fingers

Chicken Parmesan, San Marzano Sauce

Chicken Francese, Lemon, White Wine Butter Sauce

Sweet and Sour Chicken

Granny's Meatballs and Penne Pasta

**Choice of Side (1)**

Roasted Baby Potatoes

Butter Whipped Potatoes

French Fries

Jasmine Rice

Baby Green Beans

Baby Carrots

Fried Rice

# 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

# 5 Hour Premium Open Bar

*Complimentary Champagne Toast On Table*

Unlimited Coffee, Tea & Soft Drinks  
Champagne/Mimosa, Aperol, Red & White Sangria  
California House Wines: Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel, Rosé  
Select Bottled Beers: Corona, Yuengling, Miller Lite  
Premium Liquors: Ketel One, Titos, Tanqueray, Bacardi, Jack Daniels, Captain Morgan, Dewars, Seagrams 7, Johnny Walker Red, Johnny Walker Black, Woodford Reserve, Jameson, Espolon, Casamigos, Flavored Vodkas, Flavored Liqueurs

Signature Cocktail & Mocktail Included  
\$150 Bartender Fee (Per) | Estimate 1 to Every 55 Guests

## Package Includes:

Use of the Family Suite 1 Hour Prior to Start Time  
Choice of Linens-Uplighting-Seasonal Coat Check- Cake Cutting  
Rustic Décor Accents & Candles

## Based on 5-Hour Room Rental

50 Adult Minimum/ 20 Kid Minimum | 75 Adult Minimum/ 20 Kid Minimum Saturday Night  
\$100 Maitre'd Fee Required  
\$250 Security Guard Required (Per 25 Kids)