

YOUNG ADULT BUFFET

For groups of 25 to 120 children, ages 7-12

\$39 per child

Unlimited Festive Mock-tails

add \$4.00 per child

frozen non-alcoholic piña coladas
frozen non-alcoholic strawberry daiquiris
assorted soda selections
lemonade and iced tea
shirley temples

First Taste (select 3)

mozzarella sticks with marinara
kosher pigs in blanket with honey mustard
mini chicken quesadilla
marinated teriyaki beef skewers
caribbean chicken bites

boneless buffalo tenders with blue cheese
southwest egg rolls
potato latkes with sour cream
nachos with salsa, guacamole, sour cream

Dinner Buffet (select 4)

chicken tenders with assorted dipping sauce
onion rings and french fries
assorted grilled pizzas
hamburger bar with lettuce, tomato,
red onion, cheeses
taco bar with accompaniments

hot dogs with assorted toppings
homestyle macaroni and cheese
spaghetti and meatballs
caesar salad or **garden salad**
pasta station – primavera or bolognese

Dessert (select 1)

Make your own sundae bar including:

vanilla ice cream
assorted candies and toppings
hot fudge sauce
whipped cream

custom specialty cake

made by in-house pastry chef*

*Children aged 7-12 only. Please see additional menus for adult choices and pricing.

Most bar/bat mitzvahs require a detailed amount of break down and set up for the event. Fees may vary depending on event requirements.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Prices subject to 4% administrative fee and 7% state and local tax 06212017

ADULT MITZVAH BUFFET MENU

For groups of 35 to 120 people

\$54/pp

Salads (select 2)

caesar salad romaine lettuce, shaved pecorino romano cheese and house-made dressing

mixed greens sun-dried cranberries, candied walnuts, tomatoes, goat cheese, balsamic poppy seed dressing

garden tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

Specialties (select 3)

chicken marsala lightly sautéed chicken breast, julienne shitake mushrooms, sopresetta, marsala reduction sauce

chicken picatta pan seared chicken breast, white wine lemon sauce, capers

new england stuffed chicken cranberry cornbread stuffing, creamy gravy

traditional new england baked scrod fresh atlantic cod with buttery bread crumbs

miso sake salmon julienne vegetables

sesame mahi mahi pineapple salsa

chicken cavatelle pasta sautéed, chicken, spinach, portabello mushrooms, garlic and cavatelli pasta tossed in a white wine, chicken broth and pecorino sauce

cavatappi alla bolognese braised tender veal, beef and pork, savory house-made tomato sauce, mushrooms and cream

pasta primavera julienne vegetables and penne pasta in a pecorino romano cheese sauce

vegetable pasta fresh seasonal vegetables tossed in house-made marinara, fresh mozzarella and rigatoni

beef tenderloin sauté* tender filet mignon sautéed with mushrooms, red peppers and asparagus, sweet & sour asian sauce over jasmine rice

certified black angus roast sirloin* sliced and served with mushroom merlot sauce *add 5/pp*

pan roasted cod lobster broth, mussels, fennel *add 3/pp*

lobster macaroni and cheese fresh maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping *add 4/pp*

jumbo lump crab-stuffed shrimp large white gulf shrimp, jumbo lump crabmeat stuffing, lemon butter sauce *add 6/pp*

seafood casserole shrimp, scallops, cod and crab meat with a rich sherry sauce and cracker crumb topping *add 6/pp*

All specialties include chef's choice of a starch and seasonal vegetable

Carving Stations (add \$15/pp, per station)

certified black angus roast prime rib of beef* slow roasted and served with savory shallot jus

certified black angus roast sirloin of beef* roasted whole, sliced and served with an herb merlot demi glace

roast pork loin* herb rubbed and rack roasted bone-in pork loin with natural jus

certified black angus roast tenderloin of beef* sliced and served with an herb merlot demi glace

Desserts and Coffee

SKY's pastry chef presents an elaborate assortment of house-made pastries and signature dessert bars, gourmet regular coffee, decaffeinated brews and a selection of assorted teas.

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ADULT MITZVAH PLATED DINNER MENU

for groups of up to 32 guests:

3 course menu features your choice of soup and salad, specialties and dessert

\$54/pp

4 course menu includes the above and an appetizer

\$62/pp

Appetizers (select 2, 4-course only)

herb stuffed mushroom caps fresh mushrooms with herb bread crumb stuffing, baked, and drizzled with lemon beurre blanc sauce

vegetable spring rolls ponzu glaze, orange chili dipping sauce

thai chicken skewers thai peanut dipping sauce

great hill blue cheese crisps local blue cheese, mission fig jam, micro greens, on a buttery crisp

sweet and sour scallops wrapped in bacon

tender sea scallops wrapped in smoky bacon, baked and topped with pineapple and ginger chutney *add 2/pp*

jumbo shrimp cocktail jumbo white gulf shrimp served with traditional accompaniments (3 pieces/pp) *add 4/pp*

Soups and Salads (select 2)

chef's selection seasonal soup

new england clam chowder

caesar salad romaine lettuce, shaved pecorino romano cheese and house-made dressing

garden tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

mixed greens sun-dried cranberries, candied walnuts, tomatoes, goat cheese, balsamic poppy seed dressing

chef's seasonal salad made from local ingredients, changing with the seasons; see current dinner menu for the chef's latest creations

baby arugula and pea shoots pecorino romano, lemon vinaigrette

Specialties (select 3)

roasted organic chicken tuscan kale, apricot mustard, chicken jus

chicken piccata pan-seared chicken breast, white wine lemon reduction, sun-dried tomatoes, artichokes, capers, mashed potatoes

chicken marsala lightly sautéed chicken breast, julienne shiitake mushrooms, sopresetta, marsala reduction

pasta primavera seasonal julienne vegetables and penne pasta tossed in a pecorino romano cheese sauce

vegetable pasta mushrooms, spinach, broccoli, eggplant, grilled zucchini and summer squash tossed in house-made marinara sauce with rigatoni and fresh mozzarella

herb crusted wild king salmon white bean ragout, sautéed baby escarole, citrus sauce

pan roasted cod lobster broth, fingerling potatoes, mussels, fennel *add 3/pp*

lobster macaroni and cheese maine lobster, elbow macaroni, three cheese sauce, bread crumb topping *add 4/pp*

seared shrimp & scallops cherry tomatoes, sugar snap peas, cauliflower purée, lemon vinaigrette *add 4/pp*

14oz black angus new york sirloin* savory steakhouse butter, mashed potatoes, grilled asparagus *add 5/pp*

center cut black angus filet mignon* mashed potatoes, green beans, steak house butter *add 5/pp*

black angus filet mignon* with two jumbo lump crab-stuffed shrimp mashed potatoes, green beans, steak house butter *add 12/pp*

black angus filet mignon* with lemon broiled lobster tail grilled asparagus, mashed potatoes *market price*

House-Made Desserts (select 2)

carrot cake cream cheese frosting, tropical granola, caramel sauce

chocolate cheesecake orange zest infused whipped cream, candied zest, raspberry sauce

warm wild blueberry peach galette lemon sherbet

lemon meringue tart lemon curd, toasted meringue, blackberry sauce

vanilla bean crème brûlée jam thumbprint cookies

boston cream pie traditional favorite with warm chocolate ganache

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ADULT MITZVAH COCKTAIL MENU

For a minimum of 35 guests

Cocktail Reception 1 \$54/pp

- greeting station (choose three): charcuterie, antipasto, cheeses, crudité, or fresh fruit
- choice of four passed hors d'oeuvres
- caesar salad and mixed greens salad
- pasta station (choose two)
- four hour bartender fee
- chef's fees
- elaborate dessert display add 7/pp
- coffee and tea add 3/pp

Cocktail Reception 2 \$65/pp

- greeting station (choose four): charcuterie, antipasto, cheeses, crudité, or fresh fruit
- choice of five passed hors d'oeuvres
- caesar salad and mixed greens salad
- pasta station (choose two)
- four hour bartender fee
- chef's fees
- elaborate dessert display
- coffee and tea

Cocktail Reception 3 \$79/pp

- greeting station (choose four): charcuterie, antipasto, cheeses, crudité, or fresh fruit
- choice of five passed hors d'oeuvres
- caesar salad and mixed greens salad
- pasta station (choose two)
- one chef's carving station
- four hour bartender fee
- chef's fees
- elaborate dessert display
- coffee and tea

Greeting Stations

antipasto a selection of marinated grilled vegetables, olives, artichoke hearts, and mushrooms

charcuterie a variety of uncured meats and accompaniments

specialty cheeses and cracker tray an assortment of international cheeses and select crackers

Passed Hors d'oeuvres

bacon wrapped sea scallops north country bacon, cherry maple glaze

maryland lump crabmeat cakes jumbo lump crabmeat and seasonings, with sweet chili aioli

bruschetta fresh mozzarella, tomatoes and herbs with toasted ciabatta

great hill blue cheese crisps local blue cheese, mission fig jam, micro greens, on a buttery crisp

mini thai chicken skewers thai peanut dipping sauce

ahi tuna wontons chopped sushi-grade tuna served on crisp wontons with tomato, avocado, drizzled sweet and spicy oils

black angus burger sliders* with bacon and cheddar on potato roll

vegetable spring rolls baby bok choy, carrots and bean sprouts wrapped in pastry, sesame soy sauce

Pasta Station

baked ziti with Italian sausage and meatballs

penne with seasonal vegetables and garden fresh pesto

ziti with a spicy arrabiata sauce

cheese tortellini light, pomodoro sauce

Carving Station

roasted turkey breast sage aioli, cranberry chutney

black angus roast sirloin of beef* with herb merlot sauce

black angus roast tenderloin of beef* with béarnaise sauce, horseradish cream

fresh vegetable crudites and assorted dips

seasonal vegetables and house-made dips and spreads

fresh seasonal fruit display a beautiful display of domestic and exotic fruits

mini chicken quesadillas individual wedges with grilled chicken, cheese, jalapeno and avocado salsa

truffle mac and cheese truffle peel, truffle pearls, cloth bound cheddar

crispy steak and cheese wontons* blue cheese aioli, caramelized onion purée

maine lobster sliders lobster salad on toasted potato roll

caviar buckwheat blini crème fraiche, lemon zest, chervil

vegetable stuffed mushrooms seasonal vegetable stuffed mushrooms

mini BLTs apple wood smoked bacon, iceberg lettuce, tomato jam

jumbo shrimp cocktail tender jumbo white gulf shrimp served with traditional cocktail sauce add 2/pp

cavatelle chicken, mushrooms, spinach, white wine garlic pecorino cheese sauce

penne with seasonal vegetables and alfredo sauce

fresh seafood risotto

lobster and shrimp ravioli house made add 3/pp

stuffed pork loin seasonal stuffing or triple pork sausage

maple glazed baked ham

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