

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 11302017

ADULT MITZVAH BUFFET MENU

For groups of 35 to 120 people

\$54/pp

Salads (select 2)

caesar romaine lettuce, shaved pecorino romano cheese, 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

fresh berry, fig & goat cheese organic mesclun greens, arugula, frisee, raspberries, strawberries, blueberries, spiced almonds, Vermont goat cheese, vanilla bean vinaigrette

Specialties (select 3)

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

chicken piccata pan seared chicken breast, white wine lemon sauce, capers, artichokes, sundried tomatoes

new england stuffed chicken cranberry cornbread stuffing, creamy gravy

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

miso sake salmon jasmine rice, 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, cream

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

vegetable pasta fresh seasonal vegetables, house-made marinara sauce, fresh mozzarella, rigatoni

beef tenderloin sauté* tender filet mignon sautéed with mushrooms, red peppers, 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 mushroom 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)

vegetable spring rolls ponzu glaze, orange chili dipping sauce

thai chicken skewers thai peanut dipping sauce

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

coconut shrimp honey tequila chili sauce (3 pieces/pp) add 4/pp

southern fried chicken chicken tenders, homemade hot sauce, celery and bleu cheese slaw

scallops wrapped in bacon tender sea scallops wrapped in smoky bacon, baked and topped with apple cider glaze add 2/pp

Soups and Salads (select 2)

chef's choice seasonal soup

new england clam chowder

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

caesar romaine lettuce, sourdough croutons, pecorino romano, lemon garlic dressing

fresh berry, fig & goat cheese organic mesclun greens, arugula, frisee, raspberries, strawberries, blueberries, spiced almonds, vermont goat cheese, vanilla bean vinaigrette

baby arugula golden raisins, sliced red grapes, caramelized onions, goat cheese, orange dijon

Specialties (select 3)

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, mashed potatoes

chicken parmesan rigatoni pasta with garlic and butter, basil tomato sauce

eggplant napoleon – fork and knife version layered parmesan herb breaded eggplant, spinach, roasted red peppers, portobello mushrooms, provolone, basil marinara

sweet potato ravioli toasted hazelnuts, sage cream, purple potato chips, apple cider drizzle

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

roasted faroe island salmon salad sugar snap peas, green onions, radish, purple potatoes, dijon tarragon vinaigrette, citrus crème fraiche

miso sake glazed salmon jasmine rice, julienne vegetables

pan seared atlantic swordfish grilled asparagus, Maine lobster risotto, lemon herb vinaigrette add 4/pp

lobster mac n cheese maine lobster, elbow macaroni, three cheese sauce, bread crumb topping add 4/pp

pan roasted sea scallops vegetable risotto, blood orange beurre blanc, white balsamic cider glaze, micro herbs add 4/pp

red wine braised short rib roasted cauliflower steak, california carrots, red wine jus

14oz certified black angus new york sirloin* red wine butter, mashed potatoes, grilled asparagus add 6/pp

center cut certified black angus filet mignon* mashed potatoes, green beans, red wine butter add 5/pp

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

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

House-Made Desserts (select 2)

all desserts are made by our pastry chef

warm pear brown butter cobbler spiced crumble, caramel sauce, vanilla ice cream

flourless chocolate raspberry torte raspberry sauce, vanilla whipped cream

caramel crème brûlée raspberry gingerbread spice cookies

pumpkin cheesecake cinnamon whipped cream, cranberry compote, pumpkin seed brittle

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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