

Water's Edge Bar/Bat Mitzvah Celebration Party

Featuring Four Hour Premium Brand Open Bar, Champagne Toast and Gourmet Dinner

~Receiving Hour~

To Welcome Your Very Special and Honored Guests

*Premium Brand Open Bar Service
with
Silver Tray Butler Served Specialty Hors d'Oeuvres
and
Open Soda & Juice Non-Alcoholic Drink Bar
with
Buffet Displayed Young Adult Gourmet Snack Selection*

~Blessing of the Challah~

~Champagne Toast~

Young Adult Ginger Ale Toast

~Gourmet Dinner Service~

Host Selected Fresh Salad with Dressing

*Dinner Entrée
Choice of Two Entrees
Chef's Starch
Fresh Vegetable
Challah Bread or Fresh Baked Dinner Rolls*

~Candle Lighting Ceremony~

~Custom Designed Mitzvah Cake~

Brewed Coffee, Decaffeinated Coffee and Herbal Teas

~Ben & Jerry's Ice Cream Sundae Station~

~Celebration Party Continues~

Featuring:

Three Additional Hours of Premium Brand Open Bar Service and Young Adult Soda Bar Service

~Included With Water's Edge Celebration Party~

*Special Overnight Rates For Out Of Town Guests
Complimentary Ballroom For Celebration Party
Custom Designed Mitzvah Cake
Valet Parking and Coat Room Attendant (In Season)*

*Adults \$98.00 Per Person – Young Adults \$55.00 Per Person
Plus Eighteen Percent Service Charge and Six Percent Sales Tax*



Water's Edge Resort and Spa
Bar/Bat Mitzvah Party Menu Selections

Adult Selections

Stationary Hors d'oeuvre

*Imported and Domestic Cheese and Fruit Display
With Appropriate Flat Breads and Crackers*

Butler Passed Hors d'oeuvres

(Please Select Three)

Assorted Crostini

Mushrooms Stuffed with Andouille Sausage, Potato, and Cilantro

Shitake & Leek Spring Rolls

Thai Samosas

Beef Teriyaki Satay

Blue Corn Beef Empanadas

Truffle Potato Croquettes with Chive Crème Fraiche

Coconut Chicken with Pineapple Chipotle Glaze

Chicken Saltimboca Skewers

Mini Maryland Crab Cakes with Chive Crème Fraiche

Scallops and Bacon

Salad

Tossed Hydroponic Green Salad

Seasonal Vegetables with Balsamic Vinaigrette

Challah Bread and Fresh Baked Rolls with Butter

Dinner Entrées

(Please Select Two)

Fire Roasted New Zealand Rack of Lamb

Thyme Syrah Bordelaise

Pan Seared Alaskan King Salmon

Sun Dried Tomatoes, Kalamata Olives, Caper Berry Relish,

Balsamic Reduction

Stuffed Breast of Chicken

Wild Rice, Toasted Almonds, Wild Mushroom, Leeks,

Cranberry Chicken Glace

Grilled Frenched Center Cut Pork Chop

Bleu Cheese Butter, Port Wine Syrup

Grilled Filet Mignon

Roasted Shallot Thyme Demi-Glace

Grilled NY Sirloin

Roasted Shallot Thyme Demi-Glace

Chef's Selection of Appropriate Starch and Vegetables

Dessert

Custom Mitzvah Cake

*Adults \$98.00++ per person
(18% Service Charge and 6% State Tax)*

Young Adult Selections

Stationary Hors d'oeuvre

*Imported and Domestic Cheese and Fruit Display
With Appropriate Flat Breads and Crackers*

Butler Passed Hors d'oeuvres

(Please Select Three)

Soft Pretzels

Spring Rolls

Pigs in a Blanket

Mini Pizza Bagels

Chicken and Cheese Quesadillas

Chicken Fingers

Salad

Tossed Hydroponic Green Salad

Seasonal Vegetables with Ranch Dressing

Challah Bread and Fresh Baked Rolls with Butter

Dinner Entrées

(Please Select Two)

Chicken Tenderloins

With Curly Fries

Teriyaki Steak

Soy Honey Glaze

Ziti with Meatballs

Tossed with Marinara Sauce

Barbeque Chicken

Homemade Barbeque

With Appropriate Chef's Selection of Starch and Vegetables

Dessert

Ben & Jerry's Ice Cream

Assorted Novelty Toppings:

Strawberry Sauce / Hot Fudge / Caramel Sauce

Oreo Cookie / Toasted Almond / Chopped Walnuts

Chocolate Jimmies / Fresh Whipped Cream

Coke, Sprite, Ginger Ale, Shirley Temples, Roy Rogers

*\$55.00++ per person
(18% Service Charge and 6% State Tax)*