



## **Bar/Bat Mitzvah Reception Package**

We are so excited that you have considered The Bridgewater Manor to host your child's most special day! We are proud to offer you our Mitzvah Reception Package for your 4-Hour Afternoon Reception or your 5-Hour Evening Reception. These arrangements reflect our clients' most requested selections and have been designed to simplify and facilitate both menu planning and budgeting.

### *Your Mitzvah Package Will Include...*

- Elegantly decorated hors d'oeuvres and cocktail hors d'oeuvre stations
- Tableside entrée selection and wine service
- Torah cake designed by our exclusive partnering vendor
- Wide color selection for your table linens and napkins
- Coat check attendant (seasonally)
- Personalized menu cards
- Direction cards and place cards

### *To Enhance Your Reception, the Following May be Added at an Additional Cost...*

- Upgraded Premium liquors
- Valet Parking
- Personalized ice sculptures
- Torah cake enhancements
- Extended hours for bars and dancing
- An array of additional cocktail stations, dessert displays and "To-Go" stations

## **Open Lite Bar**

Coors Lite, Corona, Heineken, Budweiser  
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

*Premium Liquor Package is Available for an Additional \$18 Per Adult Guest*



## **Bar/Bat Mitzvah Reception Package**

*One Hour Butler Passed Hors d'oeuvres*  
Our Dedicated Staff Will Serve...

**Hardwood Smoked Salmon Mousse**  
Russian Black Bread

**Fresh Avocado Guacamole in Crispy Phyllo Cups**  
Squeezed Lime Juice and Cilantro

**Crispy Potato Pancakes**  
Sour Cream & Apple Dipping Sauce

**Pigs-In-A-Blanket**  
All Beef Franks Wrapped in Puff Pastry Served with Boardwalk Mustard

**Mini French Brie Grilled Cheese**  
Grandma's Tomato Soup

**Seared Ahi Tuna on Crispy Rice Croutons**  
Wasabi Mayo

**Skewers of Ripe Tomato & Fresh Mozzarella**  
Folded Basil Leaves

**Black Angus Hamburger Sliders**  
Pickled Cucumber and Tomato Ketchup

**Mini Shepherds Pie in Savory Pastry**  
Irish Style Beef & Vegetable

**Thai Chicken Morsels**  
Scallions, Crushed Peanut and Toasted Sesame

*Upgraded Hors D'oeuvres*

**Baby New Zealand Lamb Chops**  
Pan-Roasted Baby Lamb Chops with a Fresh Roasted Rosemary Demi  
*Additional \$3 Per Person*



## **Bar/Bat Mitzvah Reception Package**

*Cocktail Hour Service*

### **~The Market Table~**

#### **An Elaborate Display of Imported and Domestic Cheeses**

Garnished with Dried Fruits and Nuts

Balsamic Shallots and Slow Roasted Sweet Garlic

Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers Served Freshly Baked Focaccia Crisps and Herbed Bread Sticks

#### **Grilled Seasonally Ripe Vegetables**

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with

Extra Virgin Italian Olive Oil and Cracked Black Pepper

Raw Garden State Vegetables with Two Hand-Blended Dips

Chickpea Hummus

#### **Heirloom Salads**

Tomatoes with Garden Basil and Fresh Mozzarella

Grilled Artichokes with Oven Dried Tomatoes

Roasted Pencil Asparagus with Fresh Ginger

Balsamic Eggplant and Fire Roasted Sweet Bell Peppers

Sweet Jersey Corn Salad with Crumbled Feta Cheese

### **Your Choice of One (1) of the Following Chafing Dish Items**

Warm Spinach Dip, Toasted Pita and Tortilla Chips

Herb and Vegetable Stuffed Mushrooms

Vegetable Tempura, Soya Dipping Sauce

Baked Penne Pasta with 3-Cheeses

Tubes of Rigatoni with Broccoli Rabe and Crushed Plum Tomatoes

Steamed Potato Pierogies, Butter Caramelized Onions



## Bar/Bat Mitzvah Reception Package

Cocktail Hour Service Continued

Your Choice of One (1) Display...

### Mac-n-Cheese Table

Creamy Vermont Cheddar Mac-n-Cheese, Lightly Spiced Chipotle-Pepper Jack Mac-n-Cheese, And Fried Mac-n-Cheese Fritters

*Your Toppings Bar Will Include:*

Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper and Toasted Almonds

### Far Eastern Station

Steamed and Fried Vegetable Potstickers, LoMein Stir Fry and Japanese Crispy Bean Curd with Sweet Chili Sauce and Crispy Noodles, Complemented by Edamame Stir-Fried Rice, Mirin Dumpling Sauce, Spicy Chili Oil and Sriracha Aioli, Served with Authentic Chop Sticks and Luck Fortune Cookies

### Chilled Display of Baked King Salmon

Baked Salmon Accompanied by Capers, Chopped Egg Whites and Yolks, Minced Red Onions, Garden Fresh Chives, Grated Horseradish and Served with Assorted Water Crackers, Russian Black Bread and Chive Cream Cheese

### Whipped Potato Bar

Hot Mashed Golden Yukon Potatoes and Mashed Sweet Potatoes

*A Display of Condiments Which Will Include:*

Green Springs Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Sweet Butter, Crème Fraiche, Brown Sugar, Marshmallow Fluff, Crispy Smoked Bacon Bits, Grated Aged Pecorino Romano Cheese, Shredded Sharp Vermont Cheddar Cheese, Crumbled Imported Feta Cheese and Minced Broccoli Florettes

### Taste of Tuscany

Eggplant Rollatini Filled with Ricotta Cheese, Topped with a San Marzano Plum Tomato Sauce, Sliced Italian Hot and Sweet Sausage with Braised Broccoli Rabe, Nonna's Nearly Famous Meatballs, Vegetable Penne Pesto Salad, Marinated Brine Cured Olives, Bread Sticks and Toasted Garlic Bread



### Cocktail Displays Continued...

#### **South of the Boarder**

Soft Tortilla Quesadillas with Braised Adobo Chicken and Vegetables, Sliced Black and Green Olives, Fresh Mexican Crema, Pickled Jalapeños, Shredded Cheddar and Monterey Jack Cheeses, Fresh Avocado Guacamole, Salsa Roja and Crispy Tortilla Chips

#### **French Fry Parade**

Three Kinds of Fries: Jersey Shore, Sweet Potato, and Waffle

*Your Toppings Bar Will Include:*

Creamy Cheese Sauce, Hot Country Gravy, Crispy Smoked Bacon Bits, Sliced Scallions, Truffle Mayo Dip, Ketchup, Honey Mustard Sauce, and Chipotle Mayo

#### *Upgraded Cocktail Stations...*

#### **The Smoke House** *Additional \$16 per person*

Cured and Hickory Smoked Salmon Accompanied by Smoked Rainbow Trout & Flaked Whitefish Salad Served with Potato Pancakes, Russian Black Bread and Toasted Seeded Rye Bread with Grated Horseradish, Vinegar Brined Capers, Chopped Bermuda Onions, Chopped Egg Whites and Yolks

#### **Display of Assorted Sushi and Sashimi** *Additional \$12 per person*

An Elaborate Display of Sushi, Traditional Maki Hand Rolls and Ocean Fresh Sashimi Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Soy Sauce



## Bar/Bat Mitzvah Reception Package

Cocktail Hour Service Continued

Your Choice of One (1) Chef Station...

### Carving Station

*Please Select Two (2)*

- Carved Flat Iron Steak with Chimichurri
- Roasted Leg of Lamb with a Thyme and Shallot Demi
- Roasted Turkey Breast with Orange-Cranberry Compote
- Honey Glazed Virginia Ham with Dijon Mustard Sauce
- Slow Roasted Fresh Leg of Pork, Housemade Bourbon Barbeque Sauce

### La Pastaria

*Your Pasta Station Will Include a Pepper Mill for Grinding, Grated Parmesan Cheese and Hot Pepper Flakes*

*Please Select Two (2)*

- 3-Cheese Tortellini with Rendered Pancetta Bacon, English Peas and Creamy Alfredo Sauce
- Penne a la Vodka with Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce
- Farfalle Pasta in a Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe
- Rigatoni Pasta with Prosciutto, Sun dried Tomatoes, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce
- Cavatelli and Broccoli with Virgin Olive Oil and Toasted Garlic

### Chinese Wok Station

- Lo Mein Noodles with Teriyaki Chicken Complemented by Mung Bean Sprouts, Shiitake Mushrooms, Spring Onions, Snow Peas, Carrot Threads and Cabbage, in Chinese To-Go Boxes, Accompanied by Steamed and Salted Edamame Soy Beans and Pork Fried Rice, Authentic Chop Sticks, and Lucky Fortune Cookies

### Slider Shop

*Please Select Two (2)*

- Angus Burger with Vermont Cheddar
- Pulled Pork with Housemade BBQ Sauce
- Buffalo Chicken with Danish Bleu Cheese
- Chicken Parm with Mozzarella Topped with Plum Tomato Sauce

*Fixins to Include:* Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo

### Sautee Station

*Please Select Two (2)*

- Jumbo Shrimp Scampi and Cavatelli in a Garlic Lemon Caper Sauce with Fresh Parsley
- Chicken Giambotta with Sweet Italian Sausage, Onions, Mushrooms, Sweet Peppers and Diced Potatoes
- Chicken with Sun-dried Tomatoes, Shiitake Mushrooms and Aged Prosciutto with Marsala Cream Sauce
- Medallions of Beef with Mushrooms, Asparagus and Artichokes in Madera Wine Sauce



## Bar/Bat Mitzvah Reception Package

*Chef Station's Continued...*

### **Paella Station**

Featuring Clams, Mussels, Shrimp, Calamari, Chicken and Spanish Chorizo Sausage Steamed Together  
Served with Saffron Scented Basmati Rice

### **Vive la Crêpe**

*Please Select Two (2)*

Spinach Filling with Herbed Goat Cheese and Farm Fresh Cream  
Honey and Hoisin Glazed Duck with Julienne of Cucumbers and Scallions in Asian Moo Shu  
Chicken, Artichoke, and Sun-Dried Tomatoes  
Sweet Chili Chicken with Cucumber, Bean Sprouts, and Sweet Soy

### **Poké Bowl Station**

Sticky Rice, Sushi Grade Diced Tuna, Accompanied by Shelled Edamame, Sliced Scallions,  
Julienne of Carrots and Cucumbers, Avocado, Bean Sprouts, Siracha Aioli, Wasabi Mayo,  
Teriyaki and Soy Sauce, Authentic Chop Sticks

### **Whipped Potato Bar**

Hot Mashed Golden Yukon Potatoes and Mashed Sweet Potatoes  
*A Display of Condiments Which Will Include:*  
Green Springs Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives, Sweet Butter,  
Crème Fraiche, Brown Sugar, Crispy Smoked Bacon Bits, Grated Aged Pecorino Romano Cheese,  
Shredded Sharp Vermont Cheddar Cheese, Crumbled Feta Cheese and Minced Broccoli Flowerets



## **Bar/Bat Mitzvah Reception Package**

*Adult Dinner Service*

~Accompanied by Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter~

*Blessing of the Challah*

### **First Course Selection**

Please Select One (1)

#### **Tender Leaf Spinach Salad**

Baby Spinach with Caramelized Pear, Roquefort Cheese and Toasted Pecans with Raspberry Vinaigrette

#### **Caesar Salad**

Garden Fresh Romaine with a Classic Caesar Dressing and Crunchy Sourdough Croutons

#### **Traditional Field Green Salad**

Baby Mesclun Greens Mixed with English Cucumber, Grape Tomatoes and Julienned Carrot  
Balsamic Vinaigrette

#### **Greek Salad**

Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions  
Oregano and Feta Dressing

#### **Burrata Genovese**

Fresh Creamy Mozzarella on Toasted French Baguette Rubbed with Pesto Aioli Balsamic Glaze

#### **Fresh Mozzarella Napoleon**

Fresh Tomato and Mozzarella Topped with a Balsamic Glaze and Basil Pesto Oil

#### **Herb Crusted Shrimp and Leek Risotto**

Vegetable Risotto Topped with Jumbo Shrimp, Seasoned Crumbs, and Garlic Butter

#### **Eggplant Rollatini**

Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce

#### **Penne Vodka**

Diced Tomato, Fresh Herbs with Distilled Vodka and Cream

#### **Pesto Gnocchi**

Gnocchi Prepared with Sundried Tomatoes, Shiitake Mushrooms, Pignoli and Pesto Cream





## Bar/Bat Mitzvah Reception Package

Adult Dinner Service Continued

### Entrée Selection

4-Hour Afternoon Reception – Choice of Two (2) Entrées

5-Hour Evening Reception – Choice of Three (3) Entrées

Each Entrée will be Accompanied by Seasonal Vegetables and Creamy Whipped Potatoes  
Our Kitchen is Prepared to Create Memorable Vegetarian Entrees Upon Request

### Chicken Collection

#### **Balsamic Chicken,**

French Cut Chicken Breast with Roasted Cherry  
Tomatoes and Scallions, Aged Balsamic Butter Sauce

#### **Pesto Chicken**

French Cut Chicken Breast with Sun-Dried Tomatoes,  
Pesto Cream Sauce

#### **Port Wine Chicken**

French Cut Chicken Breast with Sliced Mushrooms in  
a Port Wine Demi-Glace

#### **Chicken Piccata**

Egg Battered Scaloppini with Capers and Lemon,  
White Wine Butter Sauce

### Seafood Collection

#### **Sesame Crusted Salmon**

Orange Soy Glaze

#### **Baked Salmon**

Horseradish Shallot Butter Sauce

#### **Pan Seared Bass**

Sicilian Butter Sauce

#### **Red Snapper**

Miso Glaze

### Beef Collection

#### **Peppercorn Crusted Chateaubriand**

Scallion and Shallot Wine Reduction

#### **Red Wine Braised Boneless Short Rib**

Natural Reduction

#### **Carved NY Strip Steak**

Mushroom Bordelaise

#### **Roasted and Sliced Dry Aged Prime Rib**

Au Jus

*Individually Roasted Steaks Require a Supplemental Fee*

### Pasta Collection

#### **Tortellini**

English Peas, Truffled Alfredo Sauce

#### **Penne a la Vodka**

Fresh Tomato and Distilled Vodka Cream Sauce

#### **Cavatelli Pasta and Broccoli**

Toasted Garlic and Virgin Olive Oil

#### **Tubes of Rigatoni**

Sun dried Tomato, Shiitake Mushrooms,  
Pignoli Nuts and Pesto Cream Sauce



## Bar/Bat Mitzvah Reception Package

Dessert Service

**Celebratory Torah Cake**

-and-

**Petite Four Plates of Assorted Miniature French, American and Italian Pastries and Cookies**

*Served on Each Adult Guest Table*

Tablesides Coffee and Tea Service

Freshly Brewed Bridgewater Manor Blended Coffee – Regular and Decaffeinated

Assorted Teas for Steeping

### Upgraded Dessert Options

**Apple Cinnamon Crepe Station** *Additional \$6 per person*

A Uniformed Chef Will Flambé Granny Smith Apples in Whole Creamery Butter, Brown Sugar and Calvados Apple Brandy, Wrapped in French Crepes & Topped with Vanilla Bean Ice Cream

**Bananas Foster Station** *Additional \$6 per person*

A Uniformed Chef Will Flambé Ripe Bananas with Tropical Rum, Butter with Brown Sugar Topped with Vanilla Bean Ice Cream

**Customized Candy Bar** *Additional \$6 per person*

Upon Exit of the Reception, Your Guests can Partake in Scoops of Assorted Candies, Chocolates and a Selection of Other Varied Delicious Sweets All Designed Specifically in To-Go

**International Coffee Bar** *Additional \$10 per person*

Cappuccino, Espresso, and Lattes Made to Order with a Selection of Cordials to Include... Bushmills, Anisette, Frangelico, Tia Maria, Grangala, Sambuca, Baileys, Kahlua & Amaretto

**Viennese Table** *Additional \$14 per person*

Featuring Assorted Cakes, French and Italian Pastries, Mocha Éclairs, Cannolis, Chocolate Dipped Strawberries, Freshly Baked Cookies and Brownies, Assorted Doughnuts presented on a Doughnut Wall



## **Bar/Bat Mitzvah Reception Package**

### *Young Adult Cocktail Hour*

#### **Mocktail Bar**

Frozen Fruity Mocktails Served by a Uniformed Attendant During Cocktail Hour  
“Bridgewater Manor’s Own” Punch Without the Punch  
Soft Drinks and Fresh Juices

*From Silver Chafing Dishes, We Will Serve...*

#### **Please Select Three (3)**

All Beef Pigs-In-A-Blanket with Boardwalk Mustard  
Fried Mac-n-Cheese Fritters  
Chinese Style Vegetable Spring Rolls with a Sweet Scallion Dipping Sauce  
Traditional Pizza Bagels  
Mozzarella Sticks with Marinara Dipping Sauces

### *Young Adult Dinner Service*

~Accompanied by Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter~

#### **Please Select Two (2)**

Traditional Chicken Parmesan, Mozzarella Cheese, Linguini and Marinara Sauce  
Chicken Tenderloin Fingers, Honey Mustard Sauce and French Fries  
Rigatoni Pasta with Braised Italian Meatballs Plum Tomato Sauce and Grated Parmesan Cheese  
Chicken and Cheese Quesadillas, Spanish Rice and Beans  
Grilled Hamburger with Lettuce, Tomato, Onion, Pickle and French fries

### *Young Adult Dessert Service*

#### **Celebratory Torah Cake**

-and-

#### **Make Your Own Ice Cream Sundae Bar**

A Display of (8) Hersey’s Premium Brand Ice Creams, Assorted Toppings to Include Hot Fudge, Butterscotch, Whipped Cream, Maraschino Cherries, M&M’s, Reese’s Pieces, Cookie Crumbs, Chocolate & Rainbow Sprinkles and German Gummy Bears