

Bar/Bat Mitzvah

Reception Package

2024-2025

*Bridgewater*  
MANOR  
CATERING

# Reception Amenities

- ✧ Elegantly decorated hors d'oeuvres and cocktail stations
- ✧ Tableside entrée selection and wine service with dinner
- ✧ Torah cake designed by our exclusive partnering vendor
- ✧ Your choice of colored napkins
- ✧ Gold Chiavari chairs with white cushion
- ✧ Coat check attendant (seasonally)
- ✧ Personalized menu cards
- ✧ Blank place cards
- ✧ Table Numbers

## Mazel Tov!

### 30 MINUTE ONSITE CEREMONY

\$1,200.00 flat fee

Ceremonies will take on the outside Patio.

In the event of inclement weather your ceremony will be relocated inside.

Families may arrive 1 hour before for family photos.

Your DJ or Band must provide microphone and/or music.

Cheers! 

## ADULT OPEN LIGHT BAR (Afternoon Package Only)

**BEER** • Coors Lite, Corona, Heineken, Budweiser

**WINE** • Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Champagne

**OTHER** • Assorted Sodas, Fruit Juices, Sparkling Water, Coffee & Tea

## PREMIUM LIQUORS (Evening Package Only)

*Additional \$15.00 Per Adult to Add to Afternoon Package*

### **ALL BEER & WINE LISTED ABOVE PLUS THE FOLLOWING...**

Tito's, Prairie Vodka, Tanqueray, Dewars, Seagrams 7, Jim Beam,  
Jack Daniels, Bacardi, Captain Morgan, Coconut Rum,  
Jose Cuervo Silver Tequila, Southern Comfort,  
Sweet & Dry Vermouth, Apple Pucker, Peach Schnapps,  
Triple Sec, Amaretto, Kahlua

## TOP SHELF LIQUORS

*Additional \$18.00 Per Adult to Add to Afternoon or Evening Package*

### **ALL PREMIUM LIQUORS LISTED ABOVE PLUS THE FOLLOWING...**

Grey Goose, Ketel One, Bombay Sapphire, Myer's Rum, 1800 Silver,  
Johnnie Walker Black, Bailey's Irish Cream, Sambuca

*Ask Us About...*

Signature Cocktails • Complimentary with ingredients we have in-house

# Adult Cocktail Hour

## TWELVE BUTLER PASSED HORS D'OEUVRES

### **Hardwood Smoked Salmon Mousse**

Russian Black Bread

### **Crispy Potato Pancakes**

Sour Cream & Apple Dipping Sauce

### **Pigs-In-A-Blanket**

All Beef Franks wrapped in Puff Pastry, Served with Boardwalk Mustard

### **Seared Ahi Tuna**

On a Crispy Rice Crouton with Wasabi Mayo

### **Vegetable Spring Roll**

Scallion Soy Sauce

### **Bacon Wrapped Scallops**

Vermont Pure Maple Glaze

### **Black Angus Cheeseburger Sliders**

Pickles and Ketchup

### **Mini Beef Wellington**

Beef Tenderloin and Mushroom Duxelle, wrapped in Butter Puff Pastry

### **Thai Chicken Morsels**

Scallions, Crushed Peanut and Toasted Sesame

### **Maryland Crab Cakes**

Pecan Spiced Tartar Sauce

### **Truffle Lobster Macaroni and Cheese Bites**

Cheese Dipping Sauce

### **Tomato Bruschetta**

Goat Cheese Spread on a Crostini

# Adult Cocktail Hour

## MARKET TABLE

### CHEESE & CRACKERS

Cheddar • Swiss • Provolone • Smoked Gouda • Dried Fruits • Nuts  
Stuffed Olives • Mediterranean Marinated Olives  
Sweet and Tangy Peppadew Peppers • Pickled Peppers  
Assorted Crackers • Freshly Baked Focaccia Crisps • Herbed Bread Sticks

### VEGETABLES

Grilled Zucchini • Yellow Squash • Eggplant • Asparagus • Carrots  
Extra Virgin Italian Olive Oil • Cracked Black Pepper  
Raw Garden State Vegetables • Two Hand-Blended Dips  
Chickpea Hummus • Toasted Pita

### HEIRLOOM SALADS

Tomatoes with Garden Basil and Fresh Mozzarella  
Cannellini Bean Salad  
Sweet Jersey Corn Salad with Queso Fresco

## SEAFOOD BAR

### BLUEPOINT OYSTERS & JUMBO SHRIMP

Fresh Lemon • Grated Horseradish • Traditional Cocktail Sauce



### AN ELABORATE DISPLAY OF SUSHI

Authentic Chopsticks • Pickled Ginger • Spicy Wasabi • Sriracha Aioli & Soy Sauce



### FRIED RINGS OF CALAMARI

San Marzano Plum Tomato Dipping Sauce

*Additional \$20.00 Per Adult & Young Adult*

# Adult Cocktail Hour Displays

STATIONARY DISPLAY • Your Choice of One (1)

## TASTE OF TUSCANY

Eggplant Rollatini Filled with Ricotta Cheese  
San Marzano Plum Tomato Sauce  
Sliced Italian Hot & Sweet Sausage  
Braised Broccoli Rabe  
Nonna's Nearly Famous Meatballs  
Mediterranean Tortellini Salad  
Marinated Cured Olives, Bread Sticks and  
Toasted Garlic Bread

## CHILLED SMOKED KING SALMON

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

## MAC -N- CHEESE BAR

Fried Mac-n-Cheese Fritters and  
Three kinds of Cheese Sauces...  
Creamy Cheddar  
Lightly Spiced Chipotle  
Pepper Jack

*Your Toppings Bar Will Include:*

Toasted Japanese Panko Crumbs  
English Peas • Minced Garden Herbs  
Sweet Shallot Marmalade • Bacon Crumbs  
Parmesan Cheese • Fresh Baby Spinach  
Marinated Free-Range Chicken  
Smoked & Diced Amish Ham • Scallions Shaved  
Broccoli Flowerets • Sweet Bell Peppers •  
Toasted Almonds

## 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, Mozzarella, Plum Tomato Sauce

*Fixins to Include:*

Onion Straws • Lettuce • Tomato • Pickles  
Coleslaw • Ketchup • Mustard • Chipotle Mayo

## FAR EASTERN

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

## SOUTH OF THE BORDER

Soft Tortilla Quesadillas  
Braised Adobo Chicken • Sautéed Vegetables  
Sliced Black & Green Olives  
Shredded Cheddar & Monterey Jack Cheeses  
Cilantro Lime Rice • Fresh Avocado Guacamole  
Fresh Mexican Crema • Pickled Jalapeños  
Salsa Roja • Crispy Tortilla Chips



Please inquire about pricing for  
Additional Stationary Displays.

# Cocktail Hour Stations

ATTENDED STATIONS • Your Choice of One (1)

## CARVING STATION

*Please Select Two (2)*

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

## LA PASTARIA



*Please Select Two (2)*

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

## CHINESE WOK STATION

Lo Mein Noodles • Teriyaki Chicken  
Pork Fried Rice • Mung Bean Sprouts  
Shiitake Mushrooms • Spring Onions  
Snow Peas • Carrot Threads • Cabbage  
Steamed & Salted Edamame Soy Beans  
Chop Sticks • Chinese To-Go Boxes  
Lucky Fortune Cookies



## CINCO DE MAYO



*Please Select Two (2)*

- Grilled Chicken
- Seasoned Ground Beef
- Slow Braised Pork
- Fried Cod
- Roasted Seasonal Vegetables

*Toppings to Include:*

Sour Cream • Roasted Corn • Queso Blanco  
Cheddar & Monterey Jack Cheeses •  
Lettuce • Tomato • Pickled Red Onion  
Salsa Roja • Jalapeños • Black Olives

## SAUTEE STATION

*Please Select Two (2)*

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

## VIVE LA CRÊPE

*Please Select Two (2)*

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

# Adult Cocktail Hour Stations

## CHEF STATIONS CONTINUED...

### PAELLA STATION

Clams • Mussels • Shrimp • Calamari  
Chicken • Spanish Chorizo Sausage  
Steamed Together with Saffron Basmati Rice



### POKÉ BOWL STATION

Sticky Rice • Sushi Grade Diced Tuna  
Shelled Edamame • Scallions • Carrots  
Cucumbers • Avocado • Bean Sprouts Siracha  
Aioli • Wasabi Mayo  
Teriyaki Soy Sauce • Chop Sticks



### WHIPPED POTATO BAR

Mashed Golden Yukon Potatoes  
Mashed Sweet Potatoes

*Your Toppings Bar 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 Minced Broccoli Flowerets

Please inquire about pricing for  
Additional Chef Stations.



# Let's Party!

Grand Introductions • First Dances • Speeches

## ADULT FIRST COURSE • Please Select One (1)

Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter

### **SPRING SALAD**

Dried Cranberries • Toasted Almonds • Strawberry-Balsamic Vinaigrette

### **TENDER LEAF SPINACH SALAD**

Baby Spinach • Caramelized Pear • Roquefort Cheese • Toasted Pecans • Raspberry Vinaigrette

### **CAESAR SALAD**

Garden Fresh Romaine • Classic Caesar Dressing • Crunchy Sourdough Croutons

### **TRADITIONAL FIELD GREEN SALAD**

Baby Mesclun Greens • English Cucumber • Grape Tomatoes • Julienned Carrot • Balsamic Vinaigrette

### **GREEK SALAD**

Cucumber • Dry Cured Olives • Grape Tomatoes • Shaved Bermuda Onions • Oregano & Feta Dressing

### **BURRATA GENOVESE**

Fresh Creamy Mozzarella • Toasted French Baguette • Pesto Aioli Balsamic Glaze

### **HERB CRUSTED SHRIMP & LEEK RISOTTO**

Vegetable Risotto • Jumbo Shrimp • Seasoned Crumbs • Garlic Butter

### **EGGPLANT ROLLATINI**

Ricotta Cheese • Fresh Tomato & Basil Sauce

### **PENNE A LA VODKA**

Diced Tomato • Fresh Herbs • Distilled Vodka Cream Sauce

### **ARANCINI RICE BALL**

Pecorino Blended • Plum Tomato Sauce

# Let's Eat!

## ADULT MAIN COURSE • Please Select Three (3)

Please Select One (1) From Three (3) Different Collections

### CHICKEN

**BALSAMIC CHICKEN** ~ French Cut • Cherry Tomatoes • Scallions • Balsamic Butter  
**PESTO CHICKEN** ~ French Cut • Prosciutto • Sun-Dried Tomatoes • Pesto Cream Sauce  
**PORT WINE CHICKEN** ~ French Cut • Sliced Mushrooms • Port Wine Demi-Glace  
**TUSCAN CHICKEN** ~ French Cut • Lemon • White Wine Butter Sauce

### BEEF

**DRY AGED PRIME RIB** ~ Roasted and Sliced • au Jus  
**PEPPERCORN CRUSTED CHATEAUBRIAND** ~ Scallions • Shallot Wine Reduction  
**RED WINE BRAISED SHORT RIB** ~ Boneless • Natural Reduction  
**SOY GLAZED PORK LOIN** ~ Apple Cider Reduction

### FISH

**SESAME CRUSTED SALMON** ~ Orange Soy Glaze  
**BAKED SALMON** ~ Horseradish Shallot Butter Sauce  
**FILET OF SOLE** ~ Sicilian Butter Sauce  
**RED SNAPPER** ~ Miso Glaze

### PASTA

**TORTELLINI** ~ English Peas • Truffled Alfredo Sauce  
**PENNE A LA VODKA** ~ Pancetta • Fresh Tomato • Distilled Vodka Cream Sauce  
**CAVATELLI & BROCCOLI** ~ Toasted Garlic • Virgin Olive Oil  
**RIGATONI** ~ Prosciutto • Sun dried Tomato • Shiitake Mushrooms • Pignoli Nuts • Pesto Cream

*Each Entrée will be Accompanied by Seasonal Vegetables & Creamy Whipped Potatoes*

Vegetarian, Vegan or Gluten Free Entrees Upon Request

**TABLESIDE ENTRÉE ORDERS**

# Sweet Ending

## DESSERT COURSE

### TORAH CAKE

Designed with our Partner Bakery: *Palermo's or Calandra's*

### MINI DESSERTS

*Served to Each Adult Table Only*

Assorted Petit Fours • Mini French & Italian Pastries  
Freshly Baked Cookies and Brownies



### COFFEE & TEA

Freshly Brewed Bridgewater Manor Blended Coffee • Regular and Decaffeinated  
Assorted Teas for Steeping

## EXTRA SWEET UPGRADES

### ICE CREAM SUNDAE BAR *Additional \$8.00 per person*

Hershey's Premium Brand Ice Creams with Assorted Toppings to Include:  
Chocolate Sauce • Butterscotch • Whipped Cream • Maraschino Cherries • Cookie Crumbs  
Gummy Bears • M&M's • Reese's Pieces • Chocolate & Rainbow Sprinkles

### APPLE CINNAMON CREPE STATION *Additional \$8.00 per person*

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

### BANANAS FOSTER STATION *Additional \$8.00 per person*

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

### INTERNATIONAL COFFEE BAR *Additional \$12.00 per person*

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

### VIENNESE TABLE *Additional \$14.00 per person*

Assorted Cakes and Pies • French & Italian Pastries • Mocha Éclairs • Cannoli's  
Chocolate Dipped Strawberries • Freshly Baked Cookies and Brownies • Assorted Doughnuts presented on  
a Doughnut Wall

# Young Adult Cocktail Hour

## MOCKTAIL BAR

PIÑA COLADAS  
STRAWBERRY DAIQUIRIS  
SHIRLEY TEMPLES



Served by a Uniformed Attendant Throughout the Event

## 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 Buffet

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

### Please Select Three (3)

**Traditional Chicken Parmesan** - Mozzarella Cheese, Linguini and Marinara Sauce

**Chicken Tenderloin Fingers** - Honey Mustard Sauce and French Fries

**Rigatoni Pasta** - Braised Italian Meatballs Plum Tomato Sauce and Grated Parmesan Cheese

**Chicken & Cheese Quesadillas** - Spanish Rice and Beans

**Grilled Hamburger** - Lettuce, Tomato, Onion, Pickle and French fries

*Served with Seasonal Vegetables & Mashed Potatoes*

# Sweet Ending

## DESSERT COURSE

### TORAH CAKE

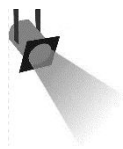
Designed with our Partner Bakery: *Palermo's or Calandra's*

**Bridgewater Manor offers (13) Taper Candles in the Torah Cake  
for your Candle Lighting Ceremony**



### COOKIES & BROWNIES

*Served to Each Young Adult Table*  
Freshly Baked Cookies and Brownies



## Ask Us About...

**COLORED LED LIGHTS • \$500.00**  
16+ Custom Colored LED Lights

**ROTATING INTELLIGENT LIGHTING • \$1,250.00**  
16+ Custom Colored LED Lights • Spotlights • Disco Lights • Onsite Technician

**AV EQUIPMENT • \$375.00 each**  
The Imperial Ballroom is equipped with (5) Drop Down Screens and (5) Projectors