

Bar/Bat Mitzvah

Reception Package

2025-2026

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

Buffalo Chicken Bites

Bleu 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

PIEROGI BAR



Steamed Caramelized Onion & Cheddar Pierogies
Potato Pancakes • Smoked Kielbasa
Sauerkraut

Your Toppings Bar Will Include:
Crispy Bacon Bits • Sour Cream
Apple Sauce • Mustard

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

DISCO POTATO BAR

Mashed Golden Yukon Potatoes
Potato Pancakes • Waffle Fries

Your Toppings Bar Will Include:

Green Springs Onions • Fresh Snipped Chives
Sweet Butter • Sour Cream • Crispy Smoked Bacon
Bits • Grated Aged Pecorino Romano Cheese •
Minced Broccoli Flowerets • Cheese Sauce •
Brown Gravy

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



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

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

ASPARAGUS & PARMESAN RISOTTO

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
ROASTED FILET MIGNON ~ Classic Demi Glace *\$10 Per Person Upcharge

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 Table

Chef's Selection of Housemade Desserts



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*

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

VIENNESE TABLE *Additional \$8.00 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

APPLE CINNAMON CREPE STATION *Additional \$8.00 per person + \$150 Attendant Fee*

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 + \$150 Attendant Fee*

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 + \$150 Attendant Fee*

Cappuccino • Espressos • Lattes Made to Order with a Selection of Cordials to Include...

Bushmills, Anisette, Frangelico, Tia Maria, Grangala, Sambuca, Baileys, Kahlua & Amaretto

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)

Classic Chicken Parmigiana – Farm Fresh Cheese and Plum Tomato Sauce

Chicken Tenderloin Fingers - Honey Mustard Sauce

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

Served with Seasonal Vegetables & French Fries

Sweet Ending

DESSERT COURSE

TORAH CAKE

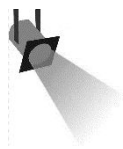
Designed with our Partner Bakery: *Palermo's or Calandra's*

**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