

BAR MITZVAH PACKAGE INCLUDES:

Five-Hour Premium Open Bar Service  
Torah Cake  
Ivory Floor Length Table Cloths  
Ivory or Colored Napkins  
On-Site Event Coordinator  
Maitre D' Service  
Coat Check (Seasonal)

COCKTAIL HOUR

**Hot Butlered Hors d'Oeuvres**

(Assortment of 10 – 12 Butlered for One Hour)

- Coconut Chicken
- Stuffed Mushrooms
- Tomato + Provolone Tarts
- Salmon Satay
- Nassau Chicken
- Chicken Quesadillas
- Vegetable Potstickers
- Hibachi Steak Kabobs
- Beef Wellington Puffs
- Chicken Satay
- Cheddar Risotto & Braised Beef
- Pear + Almond Brie
- Pastrami Spring Rolls
- Potato Latkes & Sour Cream
- Cheesesteak Spring Rolls
- Roasted Root Vegetable Kabobs
- Spanakopita
- An Assorted of Puff Pastries & Quiche

**Cold Hors d'Oeuvres**

- Vegetable Crudités
- Fresh Seasonal Fruits + Berries
- Bruschetta
- Sliced Tenderloin on Garlic Crostini
- Italian Tortellini Salad
- Marinated Asparagus Roll-Ups
- Penne Pasta Salad
- Assorted Domestic + Imported Cheeses
- Whitefish Salad
- Assorted Dips + Crackers

CHOICE OF SALAD

**Spring Mix** with Marinated Pears, Toasted Almonds & Raspberry Vinaigrette

**Fresh Baby Spinach** with Feta, Candied Walnuts, Caramelized Onions & Balsamic Vinaigrette

**Caesar Salad** with Shaved Parmesan, Freshly Baked Croutons & Creamy Caesar Dressing

**House Salad** with Iceberg & Romaine Lettuce, Cherry Tomatoes, Cucumbers, Shredded Carrots & Black Olives

**Springfield Salad** with Bibb Lettuce, Red Beets, Goat Cheese, Tomatoes & White Balsamic Dressing

ADULT SIT-DOWN MENU

ENTRÉE SELECTION

(Per Person)

Broiled Filet Mignon Accompanied by Duxelle Mushroom & Cognac-Laced Green Peppercorn Demi-glacé

Mixed Grill: A Trio of Filet Mignon, Chicken, & Norwegian Salmon

Sliced Roast Tenderloin of Beef with Bordelaise Sauce

Slow Roasted Prime Rib of Beef Served with Au Jus

Braised Beef Short Ribs with an Herb Demi- glacé Sauce

Baked Tilapia with a Lemon Butter Sauce or Topped with a Bruschetta Sauce

Baked Salmon with a Citrus Glaze

Chicken Francaise: Lightly Egg Battered Chicken Breast in a White Wine, Lemon & Caper Sauce

Chicken Florentine Roulade: Boneless Breast of Chicken Stuffed with Spinach,  
Roasted Peppers & Monterey Jack Cheese Topped with a Sherry Cream Sauce

All Natural Herbed Chicken Bone in Cooked with Natural Juices and Fresh Herbs

Chicken Saltimbocca: Pan Seared Chicken Breast Topped with Imported Prosciutto &  
Mozzarella Cheese Served with a Marsala Sage Sauce

Veal Medallion with a Marsala or Piccante Sauce

No Additional Charge for a Choice of 2 Pre-Selected Entrees.

Additional Per Person Charge for Choice of 3 Pre-Selected Entrees.

When Choosing 2 Entrees, the Higher Priced Entrée Will Constitute the Per Person Cost.

Please Select Only 1 Entrée when Choosing a Combo or Trio Plate.

**Vegetable & Starch Of Your Choice**

DESSERT

Your Torah Cake Sliced & Served For Your Dessert

Hot Coffee & Tea Service

CHILDREN'S BUFFET MENU

CHOICE OF SALAD

Garden Salad or Caesar Salad

ENTRÉES

(Choose Three)

Chicken Fingers

Baked Ziti with Marinara

Chicken Parmesan Sliders

Brick Oven Pizzas

Cheeseburger Sliders

Macaroni & Cheese

Mozzarella Sticks

Buffalo Wings

French Fries

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SUPER SUNDAE DESSERT BAR

Assorted Flavors of Ice Cream, Caramel, Chocolate, Strawberry,  
Pineapple, Wet Nuts, Cookie Crumbs, Jimmies,  
& Whipped Cream

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UNLIMITED SELF-SERVE SODA & JUICE BAR

Please Contact Our Sales Team for Pricing, Room Minimums and More Details.

ADDITIONAL STATION OPTIONS

(All Stations are Based on a Minimum of 150 Guests)

**Slider Station**

Mini Burgers, Mini Chicken Parmesan, Mini Portabella Mushrooms  
Made to Order with All Toppings

**Mac N' Cheese Bar**

Our Homemade Truffle Mac & Cheese with Your Choice of Add -Ins:  
Tomato, Mushroom, Caramelized Onions, & Grilled Eggplant  
Served in Martini Glasses

**Panini Sandwich Station**

Grilled Chicken with Sliced Pineapples & BBQ Sauce  
Sliced Corn Beef with Swiss Cheese & Russian Dressing  
Smoked Salmon with Caramelized Onions & Dill Cream Cheese

**Grilled Scallop Station**

Grilled Scallops Served on a Bed of Spinach

**Our Own Tavola Brick Oven Pizza Station**

Our Handmade Pizza's Displayed  
(Choose 4 Pizzas)

Chicken Pesto Pizza, Cheese Pizza, Pepperoni Pizza  
Sausage Pizza, Shrimp Pizza, Margherita Pizza, Arugula Pizza,  
Wild Mushroom Pizza, Buffalo Chicken Pizza, Vegetarian Pizza

**Nacho Bar**

Fresh Ground Beef, Chipotle Pulled Pork, or Tequila Shredded Chicken  
Served with Corn Chips, Black Bean Dip, Nacho Cheese, Chipotle Sauce,  
Guacamole, Sour Cream, Hot & Mild Salsa

**Sushi & Sashimi Station**

Tuna, Shrimp, Salmon, Yellowtail, Snapper & California Rolls  
Served with Wasabi, Ginger & Soy Sauce

**Sate Station**

Chicken & Skirt Steak Sate with Coconut Curry, Mongolian BBQ & Sweet Chili Cilantro Sauce

**Quesadilla bar**

Seasoned Chicken & Beef Served with Shredded Mexican Cheeses, Pineapple, Salsa, Guacamole, Corn Chips & Sour Cream

**Mixed Grill**

Grilled Baby Lamb Chops with Rosemary Demi-glace  
Grilled Salmon with Seasonal Fruit Compote  
Tenderloin of Beef with Creamy Horseradish

**Taco Station**

Hard & Soft Tacos with Your Choice of Ground Lean Beef or Shredded Chicken Toppings Include: Monterey & Spicy Cheddar Cheese, Shredded Greens, Diced Tomatoes, Peppers, Guacamole, Sour Cream, Cheddar Cheese, Olives, Refried Beans & Jalapenos

**Bruschetta Station**

Toasted Baguettes Brushed with Garlic Olive Oil  
Served with Prosciutto, Fresh Oregano, Charred Pepper Ricotta, Caramelized Sweet Onions, Gorgonzola, Walnuts & Grapes, Vine Ripened Tomato, Basil, Mozzarella, Onion, Roasted Garlic, Sliced Tenderloin of Beef, Wild Mushroom Mix

**Soup Station**

Choice of Three Soups  
Chilled Potato & Leek, Avocado, Cucumber, Tomato Basil, Wild Mushroom, Escarole, Seafood Bisque, Corn Chowder, Chicken Pastina, Ham & Bean, Broccoli & Cheddar, Cream of Asparagus, Maryland Crab  
Served in Mini Espresso Cups with Crackers, Bread, & Crostini Assortment

**Seafood Extravaganza**

Jumbo Shrimp Cocktail, Fresh Clams & Oysters on the Half Shell  
Crab Claws Surrounding a Carved Ice Masterpiece  
Garnished with Lemons, Cocktail Sauce  
*(Priced Based on Minimum of 180 Guests)*

**Authentic Sushi Station**

Maguro, Salmon & Fluke Prepared by an Authentic Sushi Chef  
Plus a Colorful Assortment of Crazy Rolls, Spicy Tuna Rolls, Vegetable Rolls  
& Our Own Springfield Rolls  
*(Price Based on Minimum of 180 Guests)*

**Hibachi Station**

Fried Rice with Your Choice of Chicken, Beef, Noodles, Diced Carrots, Peas,  
Water Chestnuts, Scallions, Broccoli, & Bean Sprouts  
Served in Chinese Takeout Containers

**Italian Pasta Station**

*(Choose Two Pastas & Two Sauces)*  
Tri-Colored Tortellini, Fettuccine, Linguini & Penne Pasta  
Served with Your Choice of Marinara Sauce, Alfredo Sauce, Pesto Pignoli, or Vodka Blush Sauce  
Also Includes Grated Cheeses & Garlic Bread

**Martini Mashed Potato Bar**

Yukon Gold & Red Bliss Mashed Served with the Following Toppings:  
Shrimp, Lobster Pieces, Broccoli Bits, Wild Mushrooms, Scallions,  
Bacon Bits, Shredded Vermont Cheddar, Sour Cream,  
Seafood & Bordelaise Sauce

**Martini Bar** *(During Cocktail Hour)*

Made to Order Martinis Featuring an Assortment of Absolute Flavored Vodkas,  
Rimmers & Fruit Accompaniments Served Chilled Through a Spectacular  
Ice Luge Martini Glass

-or-

Made to Order Martinis Displayed with an Impressive 4 Block Ice Castle Backdrop  
*(Prices Based on a Minimum of 180 Guests)*

ADDITIONAL DESSERT OPTIONS

**International Coffee Bar**

Freshly Brewed Coffee, Cappuccino & Espresso  
Served with Whipped Cream, Chocolate Chips, Chocolate Covered Espresso Beans,  
Cherries & Blueberries, Rock Candy Sticks, Cinnamon Sticks, Shaved Chocolates,  
Bailey's Irish Cream, Kahlua, Amaretto & Flavored Syrups  
*(Additional Per Person Cost if Accompanied by Viennese Sweet Table)*

**Sweet Treats Candy Buffet**

A Vibrant Display of Your Favorite Candies Complete with  
Customizable Take Home Containers

**Gourmet Chocolate Fountain**

A Cascade of Warm Melted Imported Chocolate Flowing from a Tiered Fountain  
Served with Skewers for Dipping Your Choice of Pound Cake,  
Marshmallows, Pretzels, Strawberries, Pineapple & Bananas

**Twin Chocolate Fountains**

Choice of Two: Milk Chocolate, White Chocolate or Dark Chocolate

**Viennese Sweet Table**

Gourmet Selection of Cakes, Assorted Mousse, & a Mouthwatering  
Display of Deluxe Miniature Pastries  
Such as Éclairs, Cream Puffs, Cannoli's, Napoleons & Petit Fours.

**Accompanied by Bananas Foster Flambé Station**

Sautéed Bananas in a Cinnamon Butter Sauce Served Warm over Vanilla Bean Ice Cream

**Mini Milk Shake Station**

Chocolate, Strawberry, Vanilla

**Gourmet Crepe Station**

Our Homemade Crepes Made to Order with Your Choice of Fillings & Toppings  
Brownies, Raspberries, Strawberries, Bananas, Pineapples, Peanut Butter Chips,  
Whipped Cream, Fresh Pureed Fruit Sauce,  
Hot Fudge & Salted Caramel

**Milk, Hot Chocolate & Cookie Bar**

Regular & Chocolate Milk, Hot Chocolate, Whipped Cream  
Assorted Fresh Baked Cookies; Chocolate Chip, Peanut Butter, Sugar, M&M,  
Triple Chocolate, Oatmeal & Heath Bar

**Basset's Ice Cream Station**

Your Choice of 4 Basset's Ice Cream Flavors Hand Scooped  
from Our Basset's Ice Cream Freezer.  
Served on Sugar Cones, Waffle Bowls, Cones, Whipped Cream,  
Strawberry, Hot Fudge, Caramel Toppings, Wet Nuts & Pretzel Pieces

**Add on a Belgium Waffle Station**

Homemade Belgium Waffles Made to Order  
Choose Your Fillings - Pineapple, Strawberry, Chocolate,  
Peanut Butter Chips, Whipped Cream, Caramel, Chocolate, Fruit Toppings  
*(Additional Per Person Cost when Accompanied by Basset's Ice Cream Station)*

**Assorted Pastry Cart**

Your Personal Pastry Cart Filled with Blueberry & Cranberry Scones  
Banana, Blueberry, Whole Grain & Chocolate Chip Muffins,  
Cheese & Assorted Fruits Danishes, Croissants & Tea Biscuits  
With Bags for Guests to Take Home!

**Cupcake Bar**

Assorted Cup Cakes:  
Chocolate, Red Velvet, Vanilla, Carrot, Strawberry, Carrot,  
Red Velvet, German Chocolate & Lemon

All of the above stations / options are enhancements to your dinner service.  
The stations are displayed for one hour only and pricing is based on additional food options purchased.  
Some stations may be charged an attendant fee. All prices are based on a minimum of 150 guests.  
Menu selections are required two weeks prior to the event and a final guest count three days prior.