

# Gala Bar/Bat Mitzvah Youth Menu



THE NEWARK CLUB

## YOUNG PEOPLE'S BAR

Juices, Soft drinks & Blender Mocktails

Non –alcoholic Strawberry Daiquiri's and Pina Coladas

## COCKTAIL RECEPTION (Choice of Four )

Pizza Bagels

Nachos with Salsa & Melted Monterey Jack

Mozzarella Sticks

Potato Skins

Mini Hot Dogs

Sesame Chicken Fingers

## BUFFET DINNER

Sliced Fruit with Minted Yogurt

Caesar Salad

Penne Pomodoro

## CHOICE OF THREE ENTREES

Chicken Fingers

Chicken or Beef Kabobs

Pizza

Mini Ruebens

Beef or Chicken Stir Fry

Macaroni and Cheese

Vegetable Lasagna

## CUSTOM DESIGNED BAR MITZVAH CAKE

## DESSERT

## BUILD YOUR OWN SUNDAE BAR

Two Flavors of Ice Cream, Chocolate Syrup, Caramel Sauce, Whipped Cream, Maraschino Cherries,  
Chopped Nuts, Reese's Pieces, M&M's, Gummy Worms, Oreo Pieces & Licorice Stix

# Gala Bar/Bat Mitzvah

## Adult Cocktail Reception Menu



THE NEWARK CLUB

### FULL PREMIUM OPEN BAR

#### BUTLER PASSED HOR D'OEUVRES

Pecan Crusted Brochettes of Chicken, Honey Mustard Sauce  
Bruschetta with Goat Cheese  
Coconut Shrimp  
Spicy Beef Brochettes  
Filet Mignon on a Garlic Crouton  
BBQ Pork Skewers  
Brie & Apple Puff Pastry  
Cheese and Prosciutto Croquettes  
Goat Cheese and Roasted Pepper Fritter

Gourmet Pizzetta  
Mushroom and Leek Puff Pastry  
Empanadas  
Crab and Scallion Mini Corncakes  
Sautéed Sea Scallops with Crushed Black Pepper  
Confit of Duck Brioche with a Raspberry Sauce  
Stuffed Mushrooms with Spinach and Cheese  
Potato Pancakes, Cinnamon-Apple Compote

### STATIONS

#### ANTIPASTI

Farm Cheese with Fresh Seasonal Fruit  
Garden Cruautés with Dipping Sauces  
Beef Carpaccio with Arugula & Asiago Cheese  
Spinach, Walnut & Endive Salad, Citrus Vinaigrette  
Salmon Gravlox with Herbed Cream Cheese  
Curried Chicken Salad  
Beefsteak Tomato, Eggplant & Mozzarella with Basil  
& Extra Virgin Olive Oil  
Display of Artisan Breads

#### SMORGASBORD (Choice of Three)

Chargrilled Chicken Teriyaki  
Mongolian Beef Stir Fry  
Ironbound Paella  
Roasted Duck A La Orange  
Chicken Florentine  
Eggplant Rollatini  
Sesame Crusted Chicken with Scallion Fried Rice

#### CARVING (Choice of Two)

House Smoked Turkey, Seasonal Berry Chutney  
Brisket of Corned Beef  
Oven Roasted Top Round of Veal,  
Porcini Mushroom Sauce  
New York Shell of Beef with a Cognac Peppercorn Sauce  
Leg of Lamb with a Mint Au Jus Sauce  
Oven Roasted Turkey with Onion Gravy

#### PASTA BAR (Choice of Two)

Penne and Baby Shrimp & Roasted Garlic,  
Pink Cream Sauce  
Farfalle served with Chicken, Mushrooms &  
Pinenuts, Roasted Garlic Chicken Broth  
Penne, Eggplant & Sun Dried Tomatoes, Pink Cream Sauce  
Tortellini Carbonara  
Cavatelli served with Mushrooms, Broccoli & Tomato,  
Virgin Olive Oil & Sweet Garlic Sauce  
Penne Pomodoro

### ENHANCEMENT

Seafood Bar  
Sushi Bar  
Caviar Station

Crepe Station  
Grill Station  
Ice Carvings

# Gala Bar/Bat Mitzvah

## Adult Dinner Menu



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### APPETIZER

PChicken, Spinach and Ricotta Cannelloni  
Mushroom and Chevre Cheese Strudel  
Eggplant Rollatini, Marinara Sauce & Grated Parmesan  
Pasta Selection from the Menu  
Smoked Salmon with Crème Fraiche & Tabiko Caviar  
Cold Poached Salmon Tzatziki

### SALAD

Caesar Salad with Herbed Garlic Croutons  
Mesclun Greens, Balsamic Vinaigrette  
Baby Spinach and Belgian Endive, Sherry Vinaigrette

### ENTRÉE

#### Fish

Baked Pignoli Salmon, Lemon Butter Sauce  
Char Grilled Salmon, Roasted Tomato Salsa  
Potato Crusted Tilapia, Vin Blanc  
Fresh Catch of the Season

#### Meat

New York Shell Steak, Cognac Peppercorn Sauce  
Rib Eye Steak, Au Jus  
Filet Mignon, Bordelaise (\$6 supplement)  
Rosemary Roasted Rack of Lamb, Barolo Reduction  
(\$8 supplement)  
Veal Chop with Wild Mushrooms, Ginger Jus  
(\$8 supplement)

#### Poultry

Oven Roasted Breast of Chicken, Shiitake Pinot Noir Sauce  
Pan Seared Breast of Winona Duck, Calvados Ginger Sauce

#### Vegetarian

Penne DaVinci with Wild Mushrooms and Parmesan  
Grilled Vegetables with Truffled Risotto

### POTATOES and VEGETABLES (Please select one of each)

Rosemary Roasted New Potatoes  
Steamed Parsley Potatoes  
Truffled Mashed Potatoes

Sautéed Haricots Verts  
Bouquetiere of Garden Vegetables  
Sautéed Spinach and Mushrooms

### DESSERT

NY Cheese Cake  
Seasonal Fruit Tart, Champagne Sabayon  
Tiramisu

Chocolate Mousse Cake, Crème Anglaise  
Flan with Seasonal Berries  
Viennese Table (supplemental charge)

Coffee, Tea and Decaf  
Espresso & Cappuccino  
Full Premium Open Bar  
Champagne Toast

Red & White Wines at the Table  
Premium Cordials (supplement)  
Custom Linens  
Votive Candles