

# ***Bar / Bat-Mitzvahs*** **@ Highpoint**

*We've successfully built our reputation and our business by consistently providing our customers with **great food & beverage services at very moderate prices**. We invite you to join our list of happy, loyal customers.*

*Your meal will be prepared fresh on-site, under the direction of talented **Culinary Institute of America Chef, Mark Wagner** using the area's best food purveyors. The perfect combination for a great meal and a great event.*

## **There is no "room charge"**

**Our Bar / Bat Mitzvah package includes four hours of exclusive use** in our **Penthouse Ballroom** (100+ guests) or **New Britain Room** (40 – 100 guests)

The room will be dressed with formal length white linen under lays and your choice of white, navy or mauve toppers with white linen napkins.

## **Event Captain**

You will meet with our **Event Captain** during the planning process, so that on the day of your Bar / Bat Mitzvah, you know each other, and our **Captain understands exactly what you're looking for**. The Captain will **assist in coordination with your Disc Jockey or band**, and will be **present to assist you during your entire event**

*Also included is a glass of red wine and freshly baked Challah bread*

## **Beverage service**

**An open soda bar** featuring Coca Cola brand Products and iced tea is included for the entire event

**\* Shirley Temple Cocktails for the kids \***

***We can also offer the following bar options:***  
***Cash or "Host paid tab" bar - (Add \$100.00 fee per bartender)***

## Open Bar options

*(3 ½ hour open bar - Professional Bartenders are included)*

**Domestic draft beer & house wines only add \$10.00 per guest**

**Domestic draft beer & premium wines only add \$12.00 per guest**

**House liquors, domestic draft beer & house wines add \$14.00 per guest**

**Call brand liquors, domestic draft beer & house wines add \$16.00 per guest**

**Call brand liquors, domestic draft beer & premium wines add \$18.00 per guest**

**Premium liquors, domestic draft beer & premium wines add \$20.00 per guest**

## Stationary hors d'oeuvres options

*Add \$2.00 per guest for any of the following items:*

**Cheese & cracker tray    Fresh vegetable crudités**

**Hummus with Pita chips    Assorted olive tray**

*Add \$3.50 per guest for any of the following items:*

**Marinated & grilled vegetable tray    Italian Antipasto tray**

**Hot crab dip with French Bread    International cheese board with Crackers**

*Any selection from the list below may be served as a stationary display*

*Standard selections add \$100.00 / 100 pieces*

*Premium selections add \$175.00 / 100 pieces*

## Smoked fish station option

**A display of Regular or Nova Lox and Whitefish Salad served  
with mini bagels, cream cheese, red onions, cucumbers and capers**

*Custom priced depending on selections and quantities requested*

## Butlered hors d'oeuvres

*During cocktail hour our Servers will butler an assortment of six*

*different items of your choice (six pieces per guest) from the following list:*

*Add \$8.00 per guest for standard selection or \$10.00 to include our premium\*  
selections.*

### BEEF

**All beef weiner wraps    Beef & mushroom turnovers    Mini beef Wellingtons**

**Beef & Cheddar stuffed mushroom caps    \*Mini skewered beef kabobs**

### PORK

**Andouille Sausage in puff pastry    Chinese potstickers**

**Sausage stuffed mushroom caps**

### CHICKEN

**Buffalo bites    Mini quiches    Mini chicken Wellington**

**Chicken tenders    Chinese potstickers    \*Mini skewered chicken kabobs**

### SEAFOOD

**Salmon dill puffs    Crab stuffed mushroom caps    \*Jumbo shrimp cocktail**

**\*Coconut jumbo shrimp    \*Scallops wrapped in bacon    \*Mini crab cakes**

### VEGETARIAN

**Broccoli & cheddar Filo cups    Italian bruschetta pomodora**

**Mozzerella Sticks    Mini potato latkes    Potato knishes**

**Spanikopita Stuffed mushroom caps Jalapeno poppers**

## ***Matzo Ball Soup***

Made fresh by our Chef  
*Optional course, add \$4.50 per guest*

## **Freshly baked rolls**

### **Salad selections**

*(Includes one choice)*

#### **Colorful garden salad**

Your choice of two dressings and fresh made garden salsa

#### **Mixed baby greens**

Raspberry or Balsamic vinaigrette

#### **Classic Caesar Salad**

Our own baked croutons

### ***Salad Station Option***

*Choose two salads to be served on a distinctively dressed station,  
Includes dressings, condiments and a basket of dinner rolls  
Add \$2.50 per guest*

### **Entree selections**

*Included are three (3) entrees, one being a pasta,  
from the standard adult and / or kid's menus.  
Additional entrees add \$2.50 each*

### **Standard adult entrees**

#### **Roast Breast of Turkey**

served with stuffing and cranberry sauce

#### **Baked Stuffed Chicken Breast**

with a traditional bread stuffing or wild rice blend (*plated service*)

#### **Grilled Herbed Chicken Breast**

served over traditional bread stuffing or wild rice blend (*buffet service*)

#### **Chicken Pot Pie**

A classic comfort dish (*buffet service*)

#### **Chicken Marsala**

sautéed mushroom and Marsala wine sauce

#### **Chicken Pierre**

sautéed shallots, mushrooms and tomato in a white wine cream sauce

#### **Chicken Italiano**

with onions, peppers, mushrooms and a red wine tomato sauce

#### **Chicken Chasseur**

sautéed shallots, mushrooms and tomato in a white wine brown sauce

#### **Roast Beef**

sliced thin and served au jus with horseradish cream sauce or;  
sandwich style in a light gravy served with fresh horseradish

### **Pot Roast**

slow roasted beef in brown gravy

### **Corned Beef & Cabbage**

A traditional Irish comfort dish (*buffet service*)

### **Italian Meatballs**

served with Italian rolls with grated parmesan cheese

### **Baked Ziti**

served plain, with sautéed vegetables, meat sauce or Italian sausage

### **Pasta Primavera**

medium shells with an Alfredo sauce and fresh vegetables

### **Tortellini Marco**

with fresh basil, garlic, sun dried tomatoes in a parmesan cream sauce

### **Baked Flounder**

with a lemon butter sauce

## **Kid's entree selections**

*(includes French Fries)*

**Chicken tenders   Assorted hoagies**

**Italian meatballs   Macaroni & Cheese**

**Philly Cheesesteaks   Individual sized Pizza**

**Hot dogs or Hamburgers**

## ***Premium adult entrees***

*(Replace two mid-level entrees with two premium entrees - add \$7.50 per guest)*

### ***Chicken Francaise***

*encrusted in an egg batter with a lemon butter sauce*

### ***Baked Salmon Filet***

*with a lemon butter or dill sauce*

### ***Stuffed Flounder***

*baked with a shrimp & crabmeat stuffing*

### ***Filet Mignon***

*served with sauce béarnaise or wild mushroom sauce*

### ***Seafood Newburg***

*served over rice*

*(\*market priced, 50 guest minimum)*

## **Side Dishes**

***Choose one vegetable & one starch***

*(Extra side dishes - add \$1.00 each, per guest)*

**Sugar snap peas & baby carrot medley**

**Green beans (*plain, with almonds or mushrooms*)**

**Broccoli, cauliflower and baby carrot medley**

**Glazed baby carrots   Corn, peas & mushrooms medley**

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**Boiled red skin potatoes   Herbed roasted red skin potatoes**

**Au Gratin potatoes Plain mashed potatoes Buttered noodles  
Roasted garlic mashed potatoes Rice Pilaf Wild rice blend**

## **Dessert**

A custom decorated "Torah" cake is included

*Additional dessert options*

**Create your own sweet table**

*by adding one or more dessert items at \$2.00 per additional selection*

**Chocolate Mousse - Cookies & Brownies – Rice Pudding  
Bread Pudding - Warm Peach Cobbler - Warm Apple Crisp  
Dish of ice cream with chocolate sauce**

*Custom decorated sheet cake add \$2.50 per guest*

*Mini French pastry assortment add \$3.50 per guest*

*Assortment of sliced cakes & or pies add \$3.50 per guest*

**"Make your own" Ice Cream Sundae Bar add \$3.50 per guest**

**Chocolate Fountain Station add \$7.00 per guest**

*Skewered fresh seasonal fruits, cookies and pretzel sticks for dipping*

## **Coffee & tea**

**Freshly brewed Ellis Presidential coffee,  
both regular & decaf, along with assorted herbal teas**

## **2010 Bar & Bat-Mitzvah Pricing \$31.00 per guest**

**Prices are per guest and subject to a 20% service charge and 6% PA sales tax**

**Gratuities for excellent service are optional**

**All dates are reserved on a first contract basis.**

**Children 10 and under are half price after removing bar costs**

**No charge for children 4 and under**

**Children's pricing not to exceed 25% of total guest count**

**Discounts available for events held on**

**Fridays evenings, Saturday afternoons or Sundays**