



Mitzvah Package

For Adults and Young Adults

Package Includes:

Selection of Hot & Cold Hors d'oeuvres

Bar:

One Hour Hosted for Adults

Including soft drinks, Wine by the glass, Domestic & Imported Beer, House Brand Cocktails

Unlimited Soda for Young Adults

Dinner

Plated & Served for Adults

Buffet for Young Adults

House Dinner Wine, Two Bottles per Table (Red & White)

Elegant Table Settings, Chairs, House Linens

Menu Tasting for Two

Butler Passed Hors d'oeuvres

6 pieces per person

Please Select Four Items:

Smoked Salmon with Dill Crème Fraiche on Bagel Chips

Spring Rolls with Hot Chinese Mustard

Mini Potato Pancakes with choice of Applesauce or Truffle Aioli

Bruschetta with Tomato & Basil

Vegetable Quesadillas, Cilantro Sour Cream, Salsa Fresca

Chicken or Beef Satay with Thai Peanut Sauce

Coconut Shrimp with Tropical Salsa

Mini Pizzas with Mozzarella and Fresh Tomato Sauce

Mini Sliders with Pickle Chip

Grape Juice & Kiddush & Challah Upon Request

Room set-up fees may apply. Prices subject to change without notice.
All Menu Prices subject to 20% service charge and applicable sales tax.

2013

Sportsmen's LODGE EVENTS CENTER

Adult Served Dinner

First Course

Please Select One Salad:

Classic Caesar Salad

Beefsteak Tomato Salad, Shaved Sweet Onion, Baby Arugula, Red Wine Vinaigrette

French Salad with Butter Lettuce, Frisee, Watercress, French Beans, Oven Roasted Tomatoes, Goat Cheese Quenelle, Black Olive Crouton and Champagne Vinaigrette

California Sportsmen's Salad: *Organic Baby Greens, Point Reyes Maytag Blue Cheese, Candied Pecans, Baby Heirloom Tomatoes, and Choice of Balsamic, Raspberry, or Champagne Vinaigrette*

Main Course

All entrées served with seasonal vegetables and choice of:
Garlic Mashed Potatoes, Rosemary Red Skin Potatoes or Rice Pilaf

Please select one:

-Pan-Roasted Chicken with choice of Sauce: Lemon Herb, Marsala, Picatta, or Mushroom Ragout

-Scottish Salmon with Dill or Citrus Sauce

-Sliced Tri Tip with Mushroom Sauce

Additional charge per person:

-Grilled Swordfish, Salsa Vert, Kalamata Olives, Baby Heirloom Tomato, Braised Fennel

-Duo of Chateau Filet & Salmon

-Bistro Steak, Bleu Cheese Butter, Sauce Bordelaise

-Striped Sea Bass, Swiss Chard, Kohlrabi, Oven Roasted Tomatoes, Saffron Sauce

Additional charge per person:

-Grilled Rib-Eye Steak rubbed with Latin Spices, served with Chimichurri

Dessert

Please Select One:

Chocolate Blackout Cake

Classic Apple Tart Tatin

White Chocolate Mousse with Fresh Raspberries

Red Wine-Poached Pear, Lavender Honey-Infused Mascarpone and Phyllo Cracker

Trio of Sorbets with Fresh Berries

In lieu of dessert, if you choose to bring in your own cake, we will cut & serve the cake at no charge.

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Young Adult Buffet

Salads

Please Select Two:

Caesar Salad

Fresh Fruit Salad

Carrot, Broccoli and Celery Crudité with Ranch Dip

Entrées

Please Select Four:

Make-Your-Own Nacho Bar

Penne Pasta with Marinara Sauce

Cheese Pizza with Fresh Tomato Sauce

Sportsmen's Sliders with all the fixins'

All Beef Kosher Hot Dogs with mustard, relish, and ketchup

Chicken Fingers (with BBQ, Honey Mustard or Ranch Dipping Sauce)

Mashed Potato Bar with Yummy Toppings

French Fries

Fresh Fruit Salad

Warm Rolls & Butter

Dessert

Individual Ice Cream Sundae

Chocolate, Caramel, and Strawberry Sauce available

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