

Bar/Bat Mitzvah Menu

Premium Open Bar throughout your Affair
Five Hours of Premium Liquors, Champagne, Red and White Wine

Cocktail Hour

As your guest arrive at The Stony Hill Inn they will be greeted by our professional staff serving:

Champagne Station

Champagne • Bellinis • Mimosas
Served with Fresh Berries

Butler Style Passed Hors d'Oeuvres

with Demdrobian Orchids - Served on Silver Trays

Vegetable Spring Rolls
Baked Brie with Raspberry Purée
Spinach & Feta Cheese Phyllo Triangles
Roasted Eggplant & Gorgonzola in Puff Pastry
Exotic Cheese Quesadilla

Stuffed Mushroom Caps with Spinach
Fried Chicken Winglets
Cocktail Franks
Sliced Filet Mignon on Toast Tips
Plum Tomato Bruschetta

Beef Empanadas

Baby Lamb Chops Marinated in Balsamic Vinegar, Garlic & Rosemary

Traditional Tuscan Table

Tuscan Bean Salad • Bruschetta • Sundried Tomatoes
Sautéed Long Hot Peppers & Roasted Red Peppers
Homemade Mozzarella with Sliced Beef Steak Tomatoes
Artichoke Hearts • Sundried Tomatoes & Olives

Grilled Vegetable Station

Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini
Asparagus • Marinated Grilled Portobello Mushrooms

Fresh Bread Station

Bread Displayed with Focaccia • Italian Panella • Italian Bastone • French Baguette

Pasta Stations

(Choice of Two Pastas)

Cavatelli • Penne • Tortellini • Orrechiette • Rigatoni
Bowties • Farfalle • Fussili • Ravioli

(Choice of Two Sauces)

Bolognese • Alla Vodka • Alla Panna • Broccoli Rabe with Garlic & Oil
Filet di Pomodoro • Marinara • Primavera • Pesto

Carving Station

(Choice of Two)

Roasted Breast of Turkey
Prime Rib
Corned Beef
Flank Steak
Salmon en Croute

Asian Pacific Rim

Thai Chicken Harumaki

Thin Pastry Wrappers Filled with Savory Shredded Chicken and Thai Spices

Sesame Chicken
with Ginger Plum Sauce

Steamed Vegetable Dim Sum

Beef Negimaki

Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce

Peking Duck Station

Julienne of Duck, Peking Doilies and Accompanied by Scallions and Hoisin Sauce

International Cheese & Wine Bar

Fine Imported and Domestic Cheeses to Include:

Parmigiano Reggiano • Asiago
Cheddar • Muenster
Pepper Jack • Dill Cheese
Swiss Cheese • Bleu Cheese

An Array of Red and White Wines
Decorated with Assorted Grapes and Fresh Fruit

Hot Chafing Dishes

(Choice of Three)

Swedish Meatballs
Eggplant Rollatini
Cheese Blintzes with Fresh Berries
Risotto & Wild Mushrooms
Pierogies with Caramelized Onions

Elegant Sushi Bar Display

Chef Preparing Made-to-Order Hand Made Rolls

California Rolls • Spicy Tuna Rolls
Yellow Tail & Salmon

Served with Fresh Ginger, Wasabi and Soy Sauce

Reception

Champagne Toast
Challah Bread
Candle Lighting

Salad

(Choice of One)

Tri-Color Salad • Caesar Salad • Mixed Greens with Fresh Mozzarella

Intermezzo

Lemon Sorbet

Entrées

(Choice of Three)

Chicken Francaise - Egg Battered, Sautéed with Lemon, Butter & White Wine

Chicken Asiago - French Cut and Stuffed with Asiago Cheese, Spinach, Pignoli Nuts, Sundried Tomatoes in a Garlic Demi-Glaze

Chicken Champagne - Sautéed Mushrooms in a Champagne Cream Sauce

French Chicken Breast Stuffed with Wild Rice, Dried Fruits & Nuts in a Garlic Roasted Rosemary Sauce

Chateaubriand in a Burgundy Truffle Sauce

Roast Sirloin of Beef in a Wild Mushroom Sauce

Grilled Salmon in a Dill Beurre Blanc Sauce

Salmon with a Horseradish Crust

Grilled Salmon Topped with Chopped Tomatoes in a Balsamic Reduction

Filet of Sole Stuffed with Crabmeat

Chefs Choice of Vegetable and Potato • Vegetarian and Dietary Meals are also Available

Dessert

Sheet Cake

Prepared in a Variety of Styles

Coffee, Decaffeinated Coffee and Tea

Also Available

Viennese

Chocolate Fountain

with Fresh Strawberries, Bananas, Pretzels and Marshmallows

Macedoine of Fresh Fruits
Homemade Chocolate Mousse

Miniature Italian Pastries
Assorted Butter Cookies

Our Deluxe Viennese Hour

Flambé Station

Bananas Foster

Ice Cream Station with Toppings

Assorted Cakes

A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies

Children's Bar/Bat Mitzvah Menu

Cocktail Reception Menu

Passed Hors d'Oeuvres

Cocktail Franks
Potato Pancakes
Mozzarella Sticks

Pizza Bagels
Chicken on a Stick
Fried Chicken Winglets

Exotic Cheese Quesadilla
Sliders
Hot Dog Cart

Potato Martini Station

Features Freshly Whipped Potatoes with a Variety of Toppings:

Crisp Fresh Cut Bacon • Sour Cream • Broccoli Florets

Chives • Cheddar Cheese • Caviar

Salad

(Choice of One)

Classic Caesar Salad

Stony Hill Inn Salad

Children's Reception

(Choice of Four)

Penne Alla Vodka

Baked Ziti

Cheese Blintzes with Fresh Berries

Chicken Fingers

Chicken Parmigiani

Chicken Francaise

Boneless Turkey Breast with Gravy

Italian Meatballs

French Fried Potatoes

Also Available

Taco Station

Freshly Prepared Chicken and Beef with a Variety of Toppings:

Cheese • Sour Cream • Guacamole • Lettuce • Tomato

Dessert

Ice Cream Sundaes

Chocolate Mousse with Whipped Cream

