

# BAR & BAT MITZVAH PACKAGE



ZACHARIAH'S  
DINING ROOM

*The Tiffany  
Ballroom*

Located at The Four Points by Sheraton Norwood

1125 Boston Providence Turnpike Norwood MA 02062

781-255-3159 [Contact@fourpointsnorwood.com](mailto:Contact@fourpointsnorwood.com)



[www.tiffanyballroom.com](http://www.tiffanyballroom.com)

2020 -2021



# BAR & BAT MITZVAH ADULTS

Two stationary hors d'Oeuvres selections  
Selection of three butler passed hors d'Oeuvres unlimited for one hour  
Event coordinator  
Four course dinner from package menu including a split entrée selection at no additional charge  
White glove service  
Personal maître d' to oversee your entire event  
Choice of ivory or white table cloths with coordinating napkins  
Elegant dessert display  
Bartender service  
Four (Afternoon) or Five (Evening) hour room rental  
Discount on hotel rooms for your guests  
Cake cutting fees  
Beautifully landscaped waterfall for picture taking (seasonal)  
Earn [Marriott Bonvoy Points](#) for your event

**Afternoon**

**Evening**

## YOUNG ADULTS

Two stationary hors d'Oeuvres selections unlimited for one hour  
Soft drink station  
Themed buffet  
Personalized Dessert Works Presentation Cake served with Vanilla Ice Cream

**Afternoon   Evening**

# adult cocktail hour

## stationary *Select two*

**International Cheese Station** | Display of Assorted International & Domestic Cheeses. Served with Blueberries, Blackberries, Raspberries, Herbed Goat Cheese Spread & An Upscale Cracker Basket

**Garden Vegetable Crudité** | accompanied by a Bleu Cheese Dip

**Bruschetta Bar** | Traditional Tomato & Basil | Southwest Shrimp, Avocado, Red Onion, Red Pepper, Cilantro & a Lemon Lime Olive Oil, | Cajun Chicken with Sundried Tomatoes, Corn, Red Onion in a Light Remoulade

**Mediterranean Table** | Hummus, Tabbouleh, Grilled Vegetables served with Pita Bread & garnished with Olives & Upscale Bread

## butler passed *Select three*

**Vegetarian Stuffed Mushrooms** | Mushroom Caps stuffed with Spinach & Parmesan

**Sweet Potato Pancakes** | with Maple Crème Fraiche

**Traditional Miniature Potato Pancakes** | with Chive Sour Cream

**Arancini** | House Made Creamy Mozzarella Risotto Ball with Marinara Sauce

**Roasted Pineapple & Butternut Skewer** | with Maple Drizzle

**Pear Chutney Crostini** | with Fontina Cheese served on a Porcelain Spoon

**Arancini** | House Made Creamy Mozzarella Risotto Ball with Marinara Sauce

**Avocado Spring Roll** | Fried Spring Roll with Cilantro Cream

**Sesame Chicken** | with Chili Mango Chutney Sauce

**Coconut Crusted Chicken** | with Smoked Pineapple Sauce

**Mini Buffalo Chicken Martinis** | Boneless Buffalo Chicken with Bleu Cheese Dressing & Celery

**Sweet and Spicy Chicken Meatball** | tossed in a Sriracha Teriyaki Glaze

**Miniature Fish & Chips** | Lightly Fried White Fish, Crispy Potato Chip & Tartar Sauce in a Shot Glasses

**Bistro Sliders** | with Caramelized Onions & Fontina Cheese

**Mini Reuben** | Corned Beef with Sauerkraut, Swiss Cheese & Thousand Island Dressing on Marble Rye

**Spanakopita** | Delicate Phyllo Leaves filled with Spinach & Feta Cheese

**Mozzarella Triangles** | Breaded Deep Fried Mozzarella Sandwich & served with a Marinara Sauce

**Beef Knish** | House Made Traditional Beef Dumpling

**Mini Beef Wellingtons** | Tenderloin Wrapped in a Puff Pastry topped with a Madeira Glaze

**Asian Meatball** | All Beef Meatball with Ginger, Scallions tossed in a Hoisin Soy Sauce

**Korean BBQ Short Rib** | over Mushroom Risotto with Shaved Carrots on Porcelain Spoon

**Grilled Flat Bread Duo** | Steak, Bleu Cheese & Caramelized Onion | Tomato, Mozzarella & Pesto Flatbread

**Fish Tacos** | with Cajun Slaw on Grilled Tortilla with Remoulade Sauce

**Southwest Pulled Chicken** | Open Face Slider on a Mini Potato Roll with Chive Sour Cream

**Duck Breast** | on a Wonton with Orange Ginger Sauce

**Seared Tuna** | served on a Wonton Crisp with a Wasabi Cream & topped with Seaweed Salad

## enhancements

*per 100 pieces*

**Braised Short Rib Spoon** | over Mashed Potato, Julienned Vegetables a & Red Wine Jus

**Soup & Sandwich** | Tomato Basil Soup Shooter with a Grilled Cheese Dipper

**Lollipop Lamb Chops** | Herb Crusted & served with Red Pepper Jam

**Sushi Station\*** | Vegetable & Seafood Sushi including California Rolls, Spicy Tuna, Shrimp & Salmon with Soy Sauce, Wasabi & Picked Ginger

MARKET

# adult dinner menu

## appetizer *Select one*

**House Made Soup** | Italian Wedding, Butternut Bisque, Tomato Basil, or Vegetable Minestrone,  
**Chilled Fresh Sliced Fruit Plate** | Pineapple, Sliced Melon, Assorted Berries & Exotic Fruit

## salad *select one*

**Tiffany's Signature Salad** | A Blend of Romaine & Mesclun Greens, Vine Ripened Tomatoes, Bell Peppers, Asparagus Spears, Cucumbers, Ripe Olives & Red Onion with Honey Citrus Dressing.

**Classic Caesar Salad** | Crisp Romaine Lettuce, Parmesan Cheese & Croutons with Caesar Dressing

**Wrapped Salad** | Mesclun Greens & Baby Frisée tossed with a Julienne of Red & Yellow Peppers

## entrées *Select up to two*

**Roasted Statler Chicken** | on top of Roasted Vegetables & Roasted Creamer Potatoes, topped with a Rosemary Jus

**Chicken Milanese** | Boneless Chicken Breast encrusted with Herbs, Parmesan Bread Crumbs & a Lemon Velouté

**Parmesan Encrusted Chicken** | Boneless Chicken Breast with Fresh Roma Tomatoes, Garlic, Artichokes, Spinach & Fresh Herbs finished with a White Wine Sauce

**Fontina Chicken** | Pan Seared fresh Statler Chicken Breast stuffed with Spinach, Garlic, Fontina Cheese, Fresh Herbs & Roasted Shallots in Herbed Jus

**Apple Cider Chicken** | Boneless Chicken Breast simmered with Apple Cider, Red Delicious Apples, Fresh Rosemary & Shallots

**Honey Brined Statler Chicken** | Pan Seared with Mashed Potatoes, Spinach and Pine Nuts topped with Natural Jus and Straw Potatoes

**Baked Scrod** | North Atlantic Baked Scrod with Fresh Bread Crumbs & Lemon Butter

**Atlantic Salmon** | Slow-roasted Atlantic Salmon Fillet served over a Creamy Lemon & Fresh Herb Risotto

**Orange Ginger Salmon** | Grilled Fresh Salmon Fillet with an Orange Ginger Sauce

**Tropical Salmon** | Grilled Salmon Fillet with a Tropical Fruit Salsa

**Vegetarian Stuffed Pepper** | Quinoa, Butternut Squash, Dried Cranberries & Fresh Herbs

**Roasted Vegetable Tower** | Portabella, Red Pepper, Zucchini & Squash layered on a bed of Quinoa with a Balsamic Glaze

**Prime Rib** | 12 oz. Choice Prime Rib of Beef with au Jus served with a Horseradish Cream

**Sliced Beef Tenders** | Over Creamy Parmesan Herbed Risotto with Spinach, Plum Tomatoes, Asparagus & Balsamic Glaze

**BBQ Short Rib** | Braised Short Rib with Korean BBQ Sauce served over Wild Mushroom Risotto with a French Green Bean Bundle

**accompaniments** Chef's Selection of Seasonal Vegetable & Starch to Complement your Entrée Selection. Includes Freshly Baked Rolls with Sweet Cream Butter

## desserts

**Tiffany's Display of Elegant Desserts & Fine Sweets** | Assorted Cakes, Pies, Tortes, Mousses, Crème Brûlée, Parfaits, Sliced Fresh Fruits & Berries, Miniature Tarts & Pastries.

Includes Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## enhancements

**Tiffany Signature Dish** | Duo of Grilled Petit Filet Mignon with a Red Wine Demi-Glace & our Signature Boneless Chicken Milanese with a Fresh Lemon Velouté Add

**Filet Mignon** | 10oz. Filet Mignon served with a Red Wine Demi Glace Add

**Sliced Beef Tenderloin** | Roasted Whole Peppercorn Crusted Sliced Choice Beef Tenderloin with a Wild Mushroom Demi-Glace served over Crostini & topped with Crispy Onion Strings Add

**NY Sirloin** | Grilled New York Sirloin with Garlic Butter Add

## stationary hors d'Oeuvres *Select two*

**Mozzarella Sticks** | with Marinara Sauce

**Pigs in a Blanket** | with Honey Mustard Dip

**Vegetable Spring Rolls** | with Soy Sauce

**Mini Pretzel Bites** | with Cheddar Dip

**Fried Cheese Ravioli** | with Marinara Sauce

**Mac & Cheese Bites**

**Nachos** | Tri Colored Tortilla Chips, Shredded Cheddar Cheese, Sour Cream & Salsa    Add

## themed buffet *Select one*

### All American |

Garden Salad with Cucumbers, Tomatoes, Grated Carrots with Ranch Dressing

All Beef Hot Dogs

Hamburger & Cheeseburger Sliders

Chicken Fingers

French Fries

Macaroni & Cheese

Assorted Rolls & Condiments

### Italian |

Caesar Salad

Cheese Pizza

Pasta with Butter

Meatballs Marinara

Chicken Parmesan

Garlic Bread

### Mexican |

Chicken & Cheese Quesadillas

Mexican Rice

Make your own Taco Bar | with Hard & Soft Taco Shells, Grilled Sliced Chicken & Ground Beef

Toppings to include | Shredded Lettuce, Diced Tomatoes, Onions, Black Olives, Cheddar & Pepper Jack

Cheeses. Accompanied by Sour Cream, Guacamole & Fresh Salsa

### Asian |

Teriyaki Beef

Pineapple Chicken

Steamed Broccoli

Vegetable Egg Rolls

Steamed Dumplings

Jasmine Rice **OR** Vegetable Fried Rice **OR** Vegetable Lo Mein

## enhancements

### Frozen Mocktail Station\* |

Featuring Margaritas, Pina Colodas & Strawberry Daiquiris

One Hour

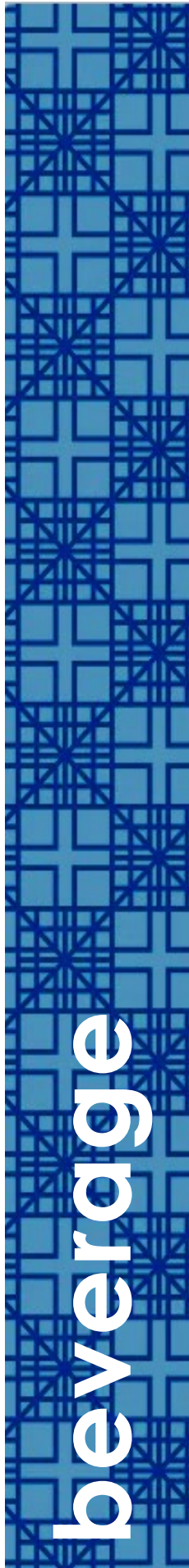
Five Hours

### Ice Cream Sundae Bar\* |

Vanilla & Chocolate Ice Cream.

Toppings to include: Maraschino Cherries, M&M's, Oreo Cookie Pieces, Hot Fudge, Butterscotch Sauce, & Freshly Whipped Cream

\*Requires a \$75.00 Attendant Fee



**hosted on consumption or cash bar** | *priced per drink*

**Hosted**

**Cash**

- Standard Cocktails
- Top Shelf Cocktails
- Premium Beers
- Domestic Beers
- Bottled Mineral Waters
- Soft Drinks
- House Wine by the Glass
- Champagne by the Glass
- Martinis

**selections |**

**Domestic Beer**

- Kaliber (Non-Alcoholic)
- Bud Light
- Michelob Ultra

**House White Wine**

- Chardonnay
- Pinot Grigio
- White Zinfandel
- Champagne
- Rosé

**Premium Beer**

- Samuel Adam's Boston Lager
- Heineken
- Harpoon IPA

**House Red Wine**

- Merlot
- Cabernet Sauvignon
- Pinot Noir

**open bar flat fee |** *charged per person based on the selection*

**Beer, Wine & Soft Drink Hosted Bar |**

To include Domestic & Premium Beer, House Wines, Soft Drinks & Juices

- 1st hour
- Four Hours
- Five Hours

**Standard Hosted Bar |**

To include Absolut, Tanqueray, Jack Daniels, Johnny Walker Red, Bacardi, Captain Morgan, Dewar's, Crown Royal, Jose Cuervo, Seagram's V.O, Domestic & Premium Beers, Soft Drinks & Juices

- 1st Hour
- Four Hours
- Five Hours

**Top Shelf Hosted Bar |**

To include all Standard Brand Products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Mount Gay, Johnnie Walker Black, Patron Silver, Chivas

- 1st Hour
- Four Hours
- Five Hours

# event enhancements

Items priced per person for your full guest count unless otherwise noted

## sweet |

**Warm Cinnamon Rolls** | with Vanilla Icing, available with to go boxes

**Donut Bar** | House Made Chocolate, Cinnamon & Sugar, & Glazed Donuts

**Warm Cookies & Milk** | Chocolate Chip, M&M, Snickerdoodle Cookies with Chilled Milk

**Cannoli Station** | Classic Cannoli Shells & Chocolate Dipped Shells, filled with Ricotta or Chocolate Pastry Cream, Dippers include Mini Chocolate Chips, Sprinkles & Crushed Oreos

## savory |

**\*Grilled Cheese Bar** | On Thick Pullman Bread Cheddar & American Cheese, Add in Tomato or Bacon with Tomato Dipping Sauce

**\*Slider Station** | \*Cheese Burgers, Buffalo Chicken & French Fries

**\*Sausage & Peppers Station** | Italian Sweet Sausage with Hoagie Rolls & Assorted Condiments

**Mac & Cheese Bar** | Traditional Cheddar Elbow Pasta

Toppings | Bacon, Diced Chicken, Broccoli Florets, Cracker Crumbs, Sun-Dried Tomatoes & Caramelized Onions

**Warm Pretzels** | Mini Salted Pretzels with Warm Beer Cheese & Honey Mustard,

And Cinnamon Sugar Pretzels with Caramel Dip

**Pizza** | Priced by Pie (minimum order required) Plain Cheese, Pepperoni or Veggie, Specialty

\* Requires an attendant fee of \$75 per attendant

# preferred professionals

## entertainment |

Party Excitement

[www.partyexcitement.com](http://www.partyexcitement.com)

Pure Energy

[www.pureenergyentertainment.com](http://www.pureenergyentertainment.com)

Siagle Production

[www.siagleproductions.com](http://www.siagleproductions.com)

## photography |

Judith Sargent

[www.jcsphotography.com](http://www.jcsphotography.com)

Kenneth Berman

[www.kennethbermanphoto.com](http://www.kennethbermanphoto.com)

Picture This!

[www.picturethiseventphoto.com](http://www.picturethiseventphoto.com)

SLY Photography

[www.samanthayanofsky.com](http://www.samanthayanofsky.com)

## videography |

Bob Accettullo

[www.bafilmsboston.com](http://www.bafilmsboston.com)

Concepts Teleproductions:

[www.conceptteleproductions.com](http://www.conceptteleproductions.com)

## décor |

Designing Images

[www.designingimagesflorist.com](http://www.designingimagesflorist.com)

Flowers & More Walpole [www.flowersandmoredelivers.com](http://www.flowersandmoredelivers.com)

Party Designs (Linens) [www.partydesignsma.com](http://www.partydesignsma.com)

Party On! [www.anamazingparty.com](http://www.anamazingparty.com)

## bakery |

Dessert Works

[www.dessertworks.net](http://www.dessertworks.net) \*Package Vendor

## uplighting/photobooth |

Pink Tie Productions

[www.pinktieproductions.com](http://www.pinktieproductions.com)