## BAR \& BAT MITZVAH

## PACKAGE



## ZACHARIAH'S DINING



# Located at The Four Points by Sheraton Norwood 

1125 Boston Providence Turnpike Norwood MA 02062
781-255-3159 tiffanyballroom@hobbsbrook.com

## BAR \& BAT MITZVAH

ADULTS

Two stationary hors d'Oeuvres selections unlimited for one hour
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 Young Adult Evening Young Adult

## 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 I with a Cucumber Dill Dip

Bruschetta Bar | Traditional Tomato \& Basil | 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| with Spinach \& Parmesan
Sweet Potato Pancakes| with Maple Crème Fraiche
Traditional Miniature Potato Pancakes| with Chive Sour Cream
Arancinil House Made Creamy Mozzarella Risotto Ball with Marinara Sauce
Roasted Pineapple \& Butternut Skewerl with Maple Drizzle
Avocado Spring Roll| Fried Spring Roll with Cilantro Cream
Prosciutto \& Melonl Diced with Olive Oil and Micro Basil Served on Porcelain Spoon
Sesame Chicken| with Chili Mango Chutney Sauce
Coconut Crusted Chickenl with Spicy Pineapple Sauce
Mini Buffalo Chicken Martinis| Boneless Buffalo Chicken with Bleu Cheese Dressing \& Celery

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

Spanakopital 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
Sesame Crusted Tunal with a Sweet Chili Glaze
Chicken \& Waffle Skewerl Honey Chipotle Chicken with Ranch Drizzle

ENHANCEMENTS
per 100 pieces
Soup \& Sandwich| Tomato Basil Soup Shooter with a Grilled Cheese Dipper
Lollipop Lamb Chops | Herb Crusted \& served with Red Pepper Jam
MARKET
Per Person
Sushi Station*| Vegetable \& Seafood Sushi including California Rolls, Spicy Tuna, Shrimp \& Salmon with Soy Sauce, Wasabi \& Picked Ginger
MARKET

# ADULT DINNER MENU 

House Made Soupl Italian Wedding, Butternut Bisque, Tomato Basil, or Vegetable Minestrone,

# APPETIZER 

Chilled Fresh Sliced Fruit Plate| Pineapple, Sliced Melon, Assorted Berries \& Exotic Fruit

## 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

## ENTRÉES

## Select up to two

Roasted Statler Chickenl on top of Roasted Vegetables \& Roasted Creamer Potatoes, with a Rosemary Jus

Chicken Milanesel 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

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

Baked Scrod INorth Atlantic Baked Scrod with Bread Crumbs \& Lemon Butter
Atlantic Salmon| Slow-roasted Atlantic Salmon Fillet served over a Creamy Lemon \&
Orange Ginger Salmon| Grilled Fresh Salmon Fillet with an Orange Ginger Sauce
Maple Brown Sugar Salmon| Baked Salmon Fillet with Maple Brown Sugar Rub
Vegetarian Stuffed Pepper I 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

Steak Tipl House Marinade
Sliced Beef Tenders IOver Creamy Parmesan Herbed Risotto with Spinach, Plum Tomatoes, Asparagus \& Balsamic Glaze

Short Rib| Braised Short Rib with Korean BBQ Sauce served over Wild Mushroom Risotto Fresh Herb Risotto

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

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 \& Boneless Chicken Milanese with a Fresh Lemon Velouté | MARKET |
| :--- | :---: |
| Prime Rib\| 12 oz. Choice Prime Rib of Beef Au Jus served with a Horseradish Cream with Herb Duchess Potatoes, Carrots \& Asparagus | MARKET |
| Filet Mignon \| 10oz. Filet Mignon served with a Red Wine Demi Glace | MARKET |
| NY Sirloin\| Grilled New York Sirloin with Garlic Butter | MARKET |

## YOUNG ADULT MENU

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

## HORS D 'OEUVRES

Fried Cheese Raviolil with Marinara Sauce
Mac \& Cheese Bites
Nachos| Tri Colored Tortilla Chips, Shredded Cheddar Cheese, Sour Cream \& Salsa Add 2.00

## Select one

## All American |

Garden Salad with Cucumbers, Tomatoes, Grated Carrots with Ranch Dressing
All Beef Hot Dogs
Hamburger \& Cheeseburger Sliders
Chicken Fingers
Macaroni \& Cheese
French Fries
Assorted Rolls \& Condiments

## Mexican |

Chicken \& Cheese Quesadillas
Mexican Rice
Make your own Taco Bar | with Hard \& Soft Taco Shells, Grilled Sliced Chicken \& Ground Beef

Toppings to includel Shredded Lettuce, Diced Tomatoes, Onions, Black Olives, Cheddar \& Pepper Jack Cheeses. Accompanied by Sour Cream, Guacamole \& Fresh Salsa

Frozen Mocktail Station*|
Featuring Margaritas, Pina Coladas \& Mango Daiquiris
One Hour
Five Hours

Ice Cream Sundae Bar*| Vanilla \& Chocolate Ice Cream
Toppings: Maraschino Cherries, M\&Ms, Oreo Cooke Pieces, Chopped Walnuts, Macerated Strawberries, Chocolate Jimmies, Rainbow Sprinkles, Hot Fudge, Butterscotch Sauce \& Fresh Whipped Cream

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## CONSUMPTION HOSTED OR CASH BAR

A Bar Fee of $\$ 100$ will apply for each 75 guests
Priced per drink Hosted Cash
Standard Cocktails
Top Shelf Cocktails
Premium Beers
Domestic Beers
Soft Drinks
House Wine by the Glass
Champagne by the Glass

## selections

| Domestic Beer | Premium Beer | House White Wine | House Red Wine |
| :--- | :--- | :--- | :--- |
| Kaliber (Non-Alcoholic) | Samuel Adams Boston Lager | Chardonnay | Merlot |
| Bud Light | Heineken | Pinot Grigio | Cabernet Sauvignon |
| Michelob Ultra | Harpoon IPA | White Zinfandel | Pinot Noir |
|  | Samuel Adams Seasonal | Rose |  |

## FLAT FEE BAR

charged per person based on the selection

## Beer, Wine \& Soft Drink Hosted Bar |

To include Domestic \& Premium Beer, House Wines, Soft Drinks \& Juice
1st hour
Four Hours
Five Hours

## Standard Hosted Bar|

To include Absolut, Tito's, Stoli Raspberry, Absolut Citron, Tanqueray, Jack Daniels, Johnny Walker Red, Bacardi, Captain Morgan, Dewar's, Crown Royal, Jose Cuervo, Seagram's V.0, 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 Barl House Made Chocolate, Cinnamon \& Sugar, \& Glazed Donuts
Warm Cookies \& Milk| Chocolate Chip, M\&M, Snickerdoodle Cookies with Chilled Milk
Churro Bar I Classic Sugar Fried Dough Pastry with Chocolate, Butterscotch and Strawberry Sauce
savory|
*Grilled Cheese Bar| Pullman Bread, Cheddar \& American Cheese, 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
Pizzal 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
Norther Lights
photography|
Judith Sargent
Kenneth Berman
videography|
Bob Accettullo
Concepts Teleproductions:
décor|
Designing Images
Flowers \& More Walpole

## bakery|

Dessert Works
www.partyexcitement.com
www.northernlightsentertainment.com
www.jcsphotography.com
www.kennethbermanphoto.com
www.bafilmsboston.com
www.conceptteleproductions.com
www.designingimagesflorist.com
www.flowersandmoredelivers.com
www. dessertworks.net *Package Vendor
www.pinktieproductions.com


[^0]:    *Requires a $\$ 100.00$ Attendant Fee

