

# BAR & BAT MITZVAH PACKAGE



*The Tiffany  
Ballroom*

Located at The Four Points by Sheraton Norwood

1125 Boston Providence Turnpike Norwood MA 02062

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

2025

# BAR & BAT MITZVAH

## ADULTS

Two stationary hors d'Oeuvres selections unlimited for one hour  
Selection of four butler passed hors d'Oeuvres unlimited for one hour  
Event coordinator

Three 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 Crudit ** | with a Cucumber Dill Dip

### **Bruschetta Bar** |

Traditional Tomato & Basil

Elote | Corn, Cilantro, Cojita Cheese, May, Avocado

Mushroom | Roasted Mushrooms, Garlic Ricotta with an Upscale Bread Basket

**Mediterranean Table** | Hummus, Tabbouleh, Stuffed Grape Leaves, Mediterranean Vegetables with Feta, Tzatziki, Assorted Olives. Served with Pita Bread & garnished with Olives & Upscale Bread

## BUTLER PASSED

### *Select four*

**Vegetarian Stuffed Mushrooms** | with Spinach & Parmesan

**Sweet Potato Pancakes** | with Maple Cr me Fraiche

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

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

**Caprese Skewer** | Fresh Mozzarella, Basil, Tomato, Balsamic Glaze

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

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

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

**Avocado Tostada** | Corn Chip, Guacamole, Pickled Vegetables

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

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

**Orange Chicken Bite** | with Chives and Sesame Seeds

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

**Chicken & Waffle Skewer** | Honey Chipotle Chicken with Ranch Drizzle

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

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

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

**Balsamic Steak Crostini** | Garlic Cheese, Picked Onions, Arugula

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

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

**Sesame Crusted Tuna** | with Sweet Chili Glaze

**Cajun Fish Tacos** | Blackened Cod, Red Cabbage Slaw, Remoulade

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

**Chilled Chili Lime Shrimp** | Cucumber Cup, Pico de Gallo

# ADULT MENU

## 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

## ENTRÉES

### Select up to two

**Roasted Statler Chicken** | with 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 White Wine Sauce

**Chicken Piccata** | Pan Seared Statler Chicken, Roasted Mushrooms, Spinach & Garlic

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

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

**Atlantic Salmon** | Slow-roasted Atlantic Salmon Fillet with Lemon Butter

**Maple Brown Sugar Salmon** | Baked Salmon Fillet with Maple Brown Sugar Rub

**Sweet Chili Salmon** | Seared Atlantic Salmon Filet, Sweet Chili Sauce

**Italian Vegetarian Stuffed Pepper** | Marinara Sauce, Rice, Vegetables & Cheese

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

**Steak Tip** | House Marinade

**Sliced Beef Tenders** | Spinach & Balsamic Glaze

**Short Rib** | Braised Red Wine Short Rib

**Prime Rib** | 12 oz. Choice Prime Rib of Beef Au Jus

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

## DESSERT

**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

**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

## 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, Nacho Cheese, Sour Cream & Salsa

*Select one*

### All American |

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

All Beef Mini Hot Dogs

Hamburger & Cheeseburger Sliders

Chicken Fingers

Macaroni & Cheese

French Fries

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

## ENHANCEMENTS

### 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 Cookie Pieces, Macerated Strawberries, Chocolate &, Rainbow Sprinkles

Fudge, Butterscotch Sauce & Fresh Whipped Cream

Hot

\*Requires a \$100.00 Attendant Fee

Prices are subject to a 20% service charge, 5% taxable administrative fee and applicable tax.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

# 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

**Churro Bar** | Classic Sugar Fried Dough Pastry with Chocolate, Butterscotch and Strawberry Sauce

## savory!

**\*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) \$16.00 Plain Cheese, \$18.00 Pepperoni or Veggie, \$20.00 Specialty

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

MARKET

*\* Requires an attendant fee of \$100 per attendant*

# PREFERRED PROFESSIONALS

## entertainment!

Party Excitement

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

Northern Lights

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

## photography!

Judith Sargent

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

Kataram Studios

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

Kenneth Berman

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

## videography!

Bob Accettullo

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

Concepts Teleproductions:

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

Kataram Studios

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

## décor!

Designing Images

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

Flowers & More Walpole

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