

# TIFFANY BALLROOM MITZVAH PACKAGE

## ADULT PACKAGE

*Adult Daytime Adult Evening*

### COCKTAIL HOUR

**Stationed** *select two*

**International Cheese Station:** Display of Assorted International cheeses including: Port Salute, Bel Paese, Maytag Bleu and additional Chef's selections. Served with an Upscale Cracker Basket, Chutneys, Assorted Nuts and Seasonal Domestic and Exotic Fruits

**Garden Vegetable Crudités:** accompanied by a Bleu Cheese Dip

**Bruschetta Bar** including Traditional Tomato and Basil, Kalamata Olive and Armenian string cheese accompanied by an Upscale Bread Basket

**Mediterranean:** Hummus, Tabbouleh, Grilled Vegetables served with Pita Bread and garnished with Olives and Upscale Breads

### **Butler Style** *Select Three*

Spinach and Parmesan Stuffed Mushrooms

Sesame Chicken with a Chili Mango Chutney Sauce

Delicate Phyllo Leaves filled with Spinach and Feta Cheese

Lightly Breaded Mozzarella oven baked and served with a Marinara Sauce

Miniature Potato Pancakes with a Chive Sour Cream

Tender Beef Knish

Mini Beef Wellingtons with a Madeira Dipping Sauce

Coconut Crusted Chicken with a Smoked Pineapple Sauce

Seared Tuna on a Wonton Crisp with a Wasabi Cream with Seaweed Salad

Duck Confit with Orange Chutney in a Crispy Wonton Cone

Mini Reuben with Thousand Island Dressing

Boneless Buffalo Chicken with Maytag Bleu Cheese and Crisp Celery served in a Miniature Martini Glass

House made Arancini with Marinara Sauce

Fresh Cubed Watermelon with Feta and Mint \*Seasonal Item

Asian Meatball, All Beef Meatball with Ginger, Scallions tossed in a House made Asian Sauce

Grilled Flat Bread Duo: Steak, Bleu Cheese and Caramelized Onion and Caprese Flatbread: Tomato, Mozzarella and Pesto

### **Enhanced Selections** *priced per 100 pieces*

Lollipop Lamb Chops with a Red Pepper Jam

Seared Lamb Loin over Sweet Potato Puree with a Maple Glaze served in a Miniature Martini Glass

### **Shooters**

Sweet Potato Corn Chowder with a Sundried Tomato Pesto Twist

Tomato Basil Soup with a Grilled Four Cheese Crostini

### **Spoon**

Braised Short Rib over Mashed Potatoes, Julienne Vegetables and Red Wine Jus served on a China Spoon

### **Sushi Station \***

Chef attended station to include Vegetable and Seafood Sushi including: California rolls, Spicy Tuna, Shrimp and Salmon with Soy Sauce, accompanied by Wasabi and Pickled Ginger

\*Requires an attendant fee of \$75.00

*The Tiffany Ballroom at the Four Points by Sheraton Norwood 1125 Boston Providence Turnpike Norwood, MA 02062 781-255-3159  
Additional 15% Service Charge, 5% Taxable Administrative Fee and Applicable Taxes 2017Pricing*

# TIFFANY BALLROOM MITZVAH PACKAGE

## ADULT DINNER PACKAGE

### **Appetizers** *Select one*

Freshly Made Soup: Choice of Italian Wedding, Butternut Bisque, Tomato Basil, Vegetable Minestrone or Sweet Potato and Leek

Chilled sliced Fresh Fruit Plate

Cheese Ravioli with Marinara or Parmesan Reggiano Alfredo sauce \$

### **Salads** *Select one*

Tiffany's signature blends of mixed field green salad with our honey citrus dressing. A blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

Mesclun greens and baby frisée tossed with a julienne of red and yellow peppers wrapped in a sliced English cucumber with vine ripened tomatoes and sherry vinaigrette \$

Sliced fresh mozzarella cheese with vine ripened tomatoes, extra virgin olive oil, fresh basil leaves and cracked black pepper \$

### **Entrées** *Select up to two*

Grilled Marinated Breast of Chicken over warmed Baby Spinach with a Wild Mushroom Sauce

Roasted Statler Chicken on top of Roasted Vegetables and Creamer Potatoes and topped with a Rosemary Jus

Boneless Breast of Chicken Milanese, Encrusted with fresh Herbs, Bread Crumbs and Parmesan Reggiano served with fresh Lemon Velouté

Parmesan Encrusted Breast of Chicken with fresh Roma Tomatoes, Garlic, Artichokes, Spinach and fresh Herbs finished with a White Wine Sauce

Pan Seared fresh Statler Chicken Breast stuffed with Spinach, Garlic, Fontina cheese, fresh Herbs and Roasted Shallots in an Herbed Jus

Boneless Chicken Breast simmered with Apple Cider, Red Delicious Apples, fresh Rosemary and Shallots

North Atlantic baked Scrod with fresh Bread Crumbs, Lemon and White Wine Sauce

Grilled Salmon fillet topped with a Tropical Fruit Salsa

Slow roasted Atlantic salmon fillet served over a light, Creamy Lemon and fresh Herb Risotto

Orange Ginger glazed Roasted Salmon

12 oz. choice Prime Rib of Beef au Jus served with a Horseradish Cream

Seasoned Grilled Beef Tender over creamy Parmesan herbed Risotto with Spinach, Plum Tomatoes, Asparagus and Balsamic Glaze

### **Enhanced Selections**

"Tiffany Signature Dish" Grilled Petit Filet Mignon with a Red Wine Shallot Demi and a Boneless Breast of Chicken Milanese with a fresh Lemon Velouté \$

Roasted Whole Peppercorn Crusted sliced choice Beef Tenderloin accompanied with a rich Wild Mushroom Demi Glace \$

Grilled 12 oz. center cut New York Sirloin with Garlic Butter \$

10 oz. Filet Mignon served with a Red Wine Demi \$

### **Accompaniments**

Chef's selection of seasonal vegetable and starch to complement your entrée selection. Includes freshly baked rolls, sweet cream butter, coffee, decaffeinated coffee and herbal teas

### **Tiffany's Display of Elegant Desserts & Fine Sweets**

Chef's selection of assorted cakes, pies, tortes, mousses, crème brûlée, parfaits, sliced fresh fruits and berries with flavored yogurts, miniature tarts and pastries. Includes freshly brewed coffee, decaffeinated coffee and herbal teas.

# TIFFANY BALLROOM MITZVAH PACKAGE

## YOUNG ADULT PACKAGE

*Young Adult Daytime    Young Adult Evening*

Pitchers of soft drinks for each young adult table

### Hors d'Oeuvres *Select two*

Mozzarella sticks

Pigs in a blanket

Vegetable Spring Rolls

Nacho Station

\$

### Themed Buffet *Select One*

#### All American

Garden salad with Ranch dressing  
Hamburgers and Cheeseburgers

Chicken Fingers

Assorted Rolls and Condiments

All Beef Hot Dogs  
French Fries  
Macaroni and Cheese

#### Italian

Caesar Salad

Pasta with Butter

Chicken Parmesan

Cheese Pizza  
Meatballs Marinara  
Served with Garlic Bread

#### Mexican

Chicken and Cheese Quesadillas

Make your own Taco Bar featuring both hard and soft taco shells.  
Grilled sliced Chicken and Ground Beef with your choice of toppings to include: Shredded Lettuce, Diced Tomatoes, Onions, Black Olives, Cheddar and Pepper Jack Cheeses

Accompanied by Sour Cream, Guacamole and Fresh Salsa

Mexican Rice

## Dessert

Themed presentation cake served with vanilla ice cream and chocolate sauce

## Young Adult Enhancements

### Frozen Mocktail Station\*

Featuring Margaritas, Pina Coladas and Strawberry Daiquiris

One Hour

\$

Five Hours

\$

Ice Cream Sundae Bar\* *must be purchased for entire guest count*  
Vanilla, Chocolate, and Strawberry Ice Cream.

Toppings to include: maraschino cherries, M&M's, Oreo cookie pieces, chopped walnuts, hot fudge, butterscotch sauce, and freshly whipped cream

\$

\*Requires a \$75.00 Attendant Fee

### Cupcake Bar \* *must be purchased for entire guest count*

Vanilla and Chocolate Mini cupcakes with your choice of frosting and assorted candy toppings

\$

# TIFFANY BALLROOM MITZVAH PACKAGE

## BEVERAGE MENU

Cash and Hosted Bar *priced on consumption*

Hosted Bar Service

Cash Bar

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

### Beer, Wine and Soft Drink Hosted Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1<sup>st</sup> hour

Four Hours

Five Hours

### Standard Hosted Bar

To include Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgan, Dewar's, Jose Cuervo, Seagram's V.O, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1st Hour

Four Hours

Five Hours

### Top Shelf Hosted Bar

To include all standard brand products plus: Grey Goose, Bombay Sapphire, Maker's Mark, Bacardi, Mount Gay, Johnnie Walker Black, Patron Silver, Crown Royal, domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1<sup>st</sup> Hour

Four Hours

Five Hours

*We provide one bartender per 75 guests.*

*There is a five-hour limit on all bar arrangements.*

*Wine service is available with dinner.*

*A wine list is available upon request*

## Bar/Bat Mitzvah Package Includes:

Specially Priced Young Adult Menu

Choice of Full Four Course Dinner served from Package Menu

Custom Designed fresh Floral Centerpieces for all of your Adult Tables

Complimentary White or Ivory Table Linens with Napkins

Tiffany's Display of Elegant Desserts & Fine Sweets

Themed Presentation Cake for the Young Adults

Personal maitre d' to oversee your event

Bartender Service

Group Discount on Hotel Guest Rooms