

# BAR/BAT MITZVAH



*The Tiffany  
Ballroom*



ZACHARIAH'S  
DINING ROOM

Located at The Four Points by Sheraton Norwood

1125 Boston Providence Turnpike Norwood MA 02062

781-255-3159

Contact@fourpointsnorwood.com

[WWW.TIFFANYBALLROOM.COM](http://WWW.TIFFANYBALLROOM.COM)

Photo: jcsphotography.com

2019

# ADULT PACKAGE

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  
Custom designed fresh floral centerpieces for adult tables from Flower and More Walpole  
Elegant Dessert Display  
Bartender service  
Four or Five hour room rental  
Discount on hotel rooms for your guests  
Cake cutting fees  
Beautifully landscaped waterfall for picture taking (seasonal)  
Earn Starwood Preferred Planner Points for your event

Afternoon per adult                      Evening per adult

# YOUNG ADULT

Two stationary hors d'Oeuvres selections **unlimited for one hour**  
Pitchers of Soft Drinks for each Young Adult Table  
Themed Buffet  
Personalized Dessert Works Presentation Cake served with Vanilla Ice Cream

Afternoon per Young Adult                      Evening per Young Adult

All prices are subject to a 15% service charge, 5% taxable administrative fee and applicable tax

# ADULT HORS D'OEUVRES

## Stationary

*Select two of the following*

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

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

**Bruschetta Bar** | including Traditional Tomato and Basil | Southwest Shrimp, Avocado, Red Onion, Red Pepper, Cilantro and a Lemon Lime Olive Oil | Cajun diced Chicken with Sundried Tomatoes Corn, Red Onion in a light Remoulade and Upscale Bread Basket

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

## Butler Passed

**Vegetarian Stuffed Mushrooms** | Mushroom Caps stuffed with Spinach and Parmesan  
**Sesame Chicken** | with Chili Mango Chutney Sauce

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

**Miniature Fish and Chips** | Lightly Fried White Fish with Crispy Potato Chip served in Shot Glasses with Tarter Sauce

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

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

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

**Mozzarella Triangles** | Breaded Deep Fried Mozzarella Sandwich and 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

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

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

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

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

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

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

**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 and topped with Seaweed Sal

## Enhanced Selections *per 100 pieces*

**Short Rib Spoon** | Braised Short Rib over Mashed Potato, with Julienned Vegetables and Red Wine Jus

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

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

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

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

# ADULT DINNER

## Appetizer *Select one*

House made Soup| Italian Wedding, Butternut Bisque, Tomato Basil, Vegetable Minestrone, Sweet Potato Leek  
Chilled Fresh Sliced Fruit Plate| Pineapple, Sliced Melon, Assorted Berries and Starfruit

## Salad *Select one*

Tiffany's Signature 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| Crisp Romaine lettuce, Parmesan Cheese and croutons with Caesar dressing  
Wrapped Salad| 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 Add 2.00

## Entrées *Select up to two*

Roasted Statler Chicken| on top of Roasted Vegetables and Creamer Potatoes and topped with a Rosemary Jus  
Chicken Milanese| Boneless Chicken Breast encrusted with Herbs, Parmesan Bread Crumbs and a Lemon Velouté  
Parmesan Encrusted Chicken | Boneless Chicken Breast with Fresh Roma Tomatoes, Garlic, Artichokes, Spinach and  
Fresh Herbs finished with a White Wine Sauce  
Fontina Chicken| Pan Seared fresh Statler Chicken Breast stuffed with Spinach, Garlic, Fontina cheese, Fresh Herbs and  
Roasted Shallots in Herbed Jus  
Apple Cider Chicken |Boneless Chicken Breast simmered with Apple Cider, Red Delicious Apples, Fresh Rosemary and  
Shallots  
Baked Scrod |North Atlantic Baked Scrod with fresh Bread Crumbs, Lemon Butter  
Atlantic Salmon| Slow-roasted Atlantic Salmon fillet served over a Creamy Lemon and 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 and Herbed Stuffed Pepper  
Roasted Vegetable Tower| Portabella, Red Pepper, Zucchini and Squash layered on a bed of Quinoa with a Balsamic Glaze  
Prime Rib| 12 oz. Choice Prime Rib of Beef au Jus served with a Horseradish Cream  
Sliced Beef Tenderloin |Over Creamy Parmesan Herbed Risotto with Spinach, Plum Tomatoes, Asparagus and Balsamic Glaze  
Braised Short Rib| Korean BBQ Sauce served over Wild Mushroom Risotto with a French  
Green Bean Bundle

## Enhanced Selections

Tiffany Signature Dish| Duo of Grilled Petit Filet Mignon with a Red Wine Demi-Glace and 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 accompanied with a Wild  
Mushroom demi-glace served over Crostini and topped with Crispy Onion String Add

## Accompaniments

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

## Dessert

Tiffany's Display of Elegant Desserts and Fine Sweets| 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

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# YOUNG ADULT MENU

## 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

Nacho station | Tri Colored Tortilla Chips, Shredded Cheddar Cheese, Sour Cream and Salsa

Add

## Themed Buffets *Select one*

### All American |

Garden salad with Ranch dressing

Hamburgers and Cheeseburgers

Chicken Fingers

All Beef Hot Dogs

French Fries

Macaroni and Cheese

Assorted Rolls and Condiments

### Italian |

Caesar Salad

Pasta with Butter

Chicken Parmesan

Cheese Pizza

Meatballs Marinara

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

### Asian |

Teriyaki Beef

Steamed Broccoli

Steamed Dumplings

Pineapple Chicken

Vegetable Egg Rolls

Jasmine Rice OR Vegetable Fried Rice

# ENHANCEMENTS

## Frozen Mocktail Station\* |

Featuring Margaritas, Pina Coladas and Strawberry Daiquiris

One Hour

Five Hours

## Ice Cream Sundae Bar \* |

Vanilla, Chocolate, and Strawberry Ice Cream.

Toppings to include: maraschino cherries, M&M's, Oreo cookie pieces, chopped walnuts, hot fudge, butterscotch sauce & Fresh Whipped Cream

\*\$75 Chef Attendant Fee

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# 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, Glaze and Cinnamon and Sugar Donuts  
Warm Cookies and Milk| Chocolate Chip, M&M, Snickerdoodle Cookies with Chilled Milk  
Cannoli Station| Classic Cannoli Shells and Chocolate Dipped Shells, filled with Ricotta or Chocolate Pastry Cream, Dippers included mini Chocolate Chips, Sprinkles and Crushed Oreos

## Savory|

Grilled Cheese Bar| \*Thick Pullman Bread, Cheddar and American Cheese, Add in Tomato or Bacon with Tomato Dipping sauce  
Slider Station| \*Cheese burgers, Buffalo Chicken and French Fries  
Sausage and Peppers Station| Italian Sweet Sausage with hoagie rolls and assorted condiments  
Mac and Cheese Bar| Make your own Traditional Cheddar Elbow Pasta served with Bacon, Diced Chicken, Broccoli Florets, Cracker Crumbs, Sun-Dried Tomatoes and Caramelized Onions  
Warm Pretzels| Mini Salted Pretzels with Warm Beer Cheese and Honey Mustard, or 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)  
Siagel Production [www.siagelproductions.com](http://www.siagelproductions.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)

## Videography|

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

## Décor|

Designing Images [www.designingimagesflorist.com](http://www.designingimagesflorist.com)  
Flowers and More Walpole [www.flowersandmoredelivers.com](http://www.flowersandmoredelivers.com) \*Package Vendor  
Luxe Floral [www.luxefloral.com](http://www.luxefloral.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)