



WJ
1899

YOUR BAR/BAT MITZVAH BEGINS WITH

Personal Event Maître d' Service

Formal Black Tie Service

Choice of Napkin Color with Overlay
and Floor-Length Table Linens in
Champagne or White

Challah Bread for Motzi

Blank Escort Cards

Wi-Fi Available

Unmatched Photographic Backdrops
with Panoramic Views of One of
the Most Scenic, Private Golf Courses
in the Hudson Valley

Package Price is Inclusive of Room
Rental

TEEN RECEPTION



MOCKTAIL BAR

One Hour of Unlimited Soft Drinks and Juice

Your Signature Mocktail Featured on our Mocktail Wall - Speak With Your Event Planner

FROZEN MOCKTAIL ✦

Virgin Pina Colodas or Virgin Strawberry Daiquiris

BUFFET DINNER

Three Hours of Unlimited Soft Drinks and Juice

SELECT TWO STATIONS

AL FORNO

Fresh Focaccia Bread
Whipped Black Pepper Ricotta

SELECT TWO PASTAS

- Sun-Dried Tomato Carbonara, Cream, Spinach
- Pesto – Basil Pesto, Cream, Seasonal Vegetable
- Pomodoro – San Marzano Tomatoes, Basil, Parmesan, Garlic
- Alla Vodka – Basil, Cream, Vodka

THE SLIDER BAR **POPULAR**

— Select Two —

- Angus Burger Slider, Gruyere, Caramelized Onions
- Hash Brown Rubeen Slider, Pastrami, Swiss, Sauerkraut Thousand Island
- Chicken Parmigiana Sliders, Mozzarella, Basil, Marinara
- Accompanied by House-Made Potato Chips with Chef's Bacon & Cheddar Dip Pickles, Mayo, Mustard, Ketchup

THE SNACK BAR

- Make Your Own Popcorn, Assorted Flavored Seasonings
- Soft Pretzels, Warm Cheese Dip
- Sliced Fresh Fruit, Vanilla Yogurt Dip
- Nacho Bar, Guacamole, Sour Cream, Pico De Gallo, Corn & Black Bean Salad

HACIENDA GRILL **FAVORITE**

- Flour and Corn Tortillas
- Pico de Gallo, Guacamole, Cheddar Cheese, Sriracha, Radish, Lime Wedges, Scallions
- Rice and Beans
- Seasonal Mexican Salad & Accompaniments

INCLUDES

- Carne Asada Beef
- Mole Poblano Pulled Chicken

THE MELTING POT

Gourmet Grilled Cheese Sandwiches and Rustic Style Soups

- Multigrain with Sharp Cheddar
- Rye with Swiss
- Country White with American
- Tomato Basil Soup
- Creamy Potato Bacon Soup



START CELEBRATING EARLY WITH OUR

ADULT DINNER

COCKTAIL HOUR

One Hour of Unlimited Soft Drinks and Juice

Signature Cocktail ✦

Butler-Style Passed Hors d'Oeuvres
One Hour Upon Arrival | Select Six from the next page

DINNER

Three Hours of Unlimited Soft Drinks and Juice

FIRST COURSE

SELECT ONE

Field and Baby Greens, House Vinaigrette

Traditional Caesar
Brioche Croutons, Shaved Parmesan

SECOND COURSE

SELECT ONE

Penne ala Vodka, Grated Parmesan, Basil

Pasta Primavera

Farfalle, Basil Pesto



MAIN COURSE

SELECT ONE CHICKEN, ONE FISH AND ONE VEGETARIAN

Served with the Chef's Selection of Starch and Fresh Vegetables

CHICKEN

Classic Chicken Francaise
Creamy Lemon and White Wine Sauce

Grilled Chicken Breast
Blistered Tomatoes, Fresh Mozzarella, Basil

Pan-Roasted Chicken Breast
Mushroom Madeira Sauce

FISH

Oven Roasted Cod
Buttery-Panko Bread Crumbs

Pan-Seared Sesame-Crusted Salmon
Garlic Ginger Jus

VEGETARIAN

Crispy Eggplant Rollatini

Seasonal Vegetable Risotto
King Oyster Mushroom, Scallion Pesto

Vegetable Caponata
Mascarpone Polenta, Fried Basil

ADD A STEAK ✦

FAVORITE

Short Ribs | NY Strip Steak | Sliced Sirloin

BUTLER-PASSED HORS D'OEUVRES

SELECT SIX

HOT HORS D'OEUVRES

Bang Bang Cauliflower,
Bleu Cheese

Tempura Shrimp, Chipotle
Honey Glaze

Tempura Fried Chicken
Skewers, Thai Chili Glaze

Mini Brats on Pretzel Rolls,
Mustard, Apple Sauerkraut

Crunchy Mac And Cheese
Bites, Herbs

Nashville Hot Chicken
Sliders, Pickle Chips, Mayo

Grilled Cheese with Tomato
Bisque Shooters, Basil Creme

Roasted Vegetable and
Edamame Potstickers

Crispy Fried Risotto Arancini,
Roasted Pepper Sauce,
Shaved Parmesan Cheese

Baby Lamb Chops, Yogurt
and Mint Lemon Sauce ✦

Maryland Style Crab Cakes,
Citrus Remoulade ✦

Demi Prime Rib **POPULAR**
Sandwiches ✦

CHILLED HORS D'OEUVRES

Roasted Beet Tartare,
Horseradish Aioli,
Everything Bagel Crostini

Bruschetta Tasting,
Tomato Basil, Hummus,
Vegetable Caponata

Salmon Poke Tacos,
Wasabi Crema

Grilled Peach Crostini,
Whipped Ricotta,
Arugula, Balsamic Glaze

Blueberry Jam and Basil
Mozzarella Crostini

Shrimp Ceviche, Pickled
Jalapeño, Crispy Plantain

Savory Goat Cheese
Tart, Sliced Pear, Dried
Cranberries

Citrus Grilled Shrimp,
Mango Emulsion

Beef Carpaccio, Toasted
Baguette, Horseradish,
Tomato Compote

Gruyère Puff Tarts, Roasted
Mushroom, Caramelized
Onions, Mustard Crema

Ahi Tuna Tartare,
Gaufrette Potato Crisps ✦

Lobster Ceviche ✦

Mini Lobster Rolls ✦

Mobile Shucked Oyster
Service ✦

Mobile Shucked Littleneck
Clam Service ✦





DESSERT

TORAH CAKE

Created to your Specifications by The Pastry Garden

Dessert Enhancements

CHOCOLATE COVERED STRAWBERRIES ✦

Served with Your Birthday Cake

CAMPFIRE CREATIONS ✦ **INTERACTIVE**

Create Your Own S'mores! Your Guests will Roast Jumbo Marshmallows and Pair Them with Honey Graham Crackers, Chocolate Bars, Dark Chocolate Ganache, Toasted Coconut, Candied Pecans

GOURMET ICE CREAM BAR ✦

Scooped-to-Order Vanilla Bean and Chocolate Ice Creams and Fruit Sorbet with Fresh Berries, Waffle Cones, Caramel, Chocolate Sauce. Accompanied by House-Made Candied Nuts, Crushed Cookies, Whipped Cream Rainbow Sprinkles and More!

DONUT EVER LET ME GO ✦

Seasonal Donuts, Donut Hole Skewers, Glazed Donuts, House-Made Beignets

TOPPINGS

Powdered Sugar, Sprinkles, Chocolate Chips, Cookie Crumbs, Mini Marshmallows, Crushed Graham Crackers, Nutella-Caramel, and Chocolate Ganache

ICE CREAM NOVELTIES ✦ **POPULAR**

COTTON CANDY & MILKSHAKES ✦

Strawberry, Chocolate & Vanilla Milkshakes

ULIMATE SWEET SHOP ✦

Madeline's Towers & Macroons

Assorted Cake Pops, Mini Cupcakes & Chocolate Covered Pretzels

LATE NIGHT SNACKS

DISCO FRIES ✦ **FAVORITE**

CHEESEBURGER SLIDERS & TATOR TOTS ✦

FRESHLY BAKED COOKIES & MILK ✦

✦ Symbol Denotes An Enhancement Option