

S E A M C L I F F
Manor
FORMERLY SANS SOUCI

*Bar & Bat Mitzvah
Package*

Included in Package:

Greeter

Unlimited Top Shelf Cocktail Service

Mocktail Bar

Cocktail Hour

Four Hour Reception

Colored Table Linens

Valet Parking

Direction Cards

Private Family Suite

Bar & Bat Mitzvah Package Menu

BUTLER STYLE PASSED HORS D'OEUVRES

(Select Six)

Cheeseburger Sliders	Sesame Chicken & Vegetable Kebabs
Figs in a Blanket	Buffalo Chicken Flatbread
Potato Pancakes	Coconut Shrimp
Steamed Vegetable Dumplings	Miniature Beef Wellington
Chicken Satay	Spanakopita
Mini Assorted Quiches	Cucumber with Crabmeat Salad
Spring Rolls	Bocconcini & Cherry Tomato Skewer
Petit Crab Cakes	Beef Skewers
Mini Cheese Quesadilla	

ADDITIONAL ITEMS *(at \$3.00 per item/ per person)*

Jumbo Shrimp Cocktail
Baby Lamb Chops

CHILLED DISPLAY

Fire Roasted Grilled Vegetables	Kibbutz Salad
Marinated Mushrooms	Fresh Mozzarella & Tomato Salad
Imported & Domestic Cheese Display	Hummus with Grilled Pita Points
Assorted Tuscan Breads & Focaccia	Seasonal Fruit Platter
White Fish Salad	Smoked Salmon Platter with Black Bread, Capers & Onion <i>(add'l \$3.00/pp)</i>
Chopped Liver	

ADDITIONAL STATIONS

(Choose Three)

CARVING BOARD

(Please Select Two)

Roasted Turkey Breast
Roasted New York Sirloin
Mustard Crusted Corned Beef
Glazed Romanian Pastrami
BBQ Brisket of Beef

PASTA STATION

(Please Select Two Pastas with Sauces of Your Choice)

PASTA

Penne ❖ Farfalle ❖ Rigatoni ❖ Cheese Tortellini ❖ Cheese Ravioli

SAUCES

Pomodoro ❖ Bolognese ❖ Pesto ❖ Alfredo ❖ Vodka ❖ Brown Butter Sage

TASTE OF ITALY

(Please Select Two)

Chicken Scarpariello
Chicken Marsala
Italian Meatballs
Chicken Parmigiano
Sun-Dried Tomatoes ❖ Italian Olives ❖ Garlic Bread
Mussels Vin Blanc
Eggplant Rollatini
Calamari Marinara
Pasta of Choice

SOUTH OF THE BORDER

Quesadilla

(Please Select One)

Chicken, Shrimp or Vegetable

Taco Bar

Custom soft tacos with a variety of fixings
Beef, Chicken

Baked Black Beans & Spanish Rice
Tortilla Chips ❖ Pico de Gallo ❖ Salsa Picante ❖ Guacamole ❖ Roasted Corn Salsa

MASHED POTATO BAR

Roasted Garlic Mashed ❖ Sweet Potato ❖ Coconut Mashed
Toppings: Sour Cream ❖ Chives ❖ Cheddar Cheese ❖ Fried Onions

ASIAN WOK & DIM SUM

(Please Select Two)

Chicken & Broccoli

Chinese Beef

Vegetable Fried Rice

Stir Fried Sweet Baby Shrimp

STEAMING BASKETS

(Please Select Two)

Vegetable Dumplings

Shrimp Shumai

Chicken Teriyaki Dumplings

Pork Dumplings

Wasabi ❖ Sesame Sauce



ALL-AMERICAN STATION

All Beef & Turkey Sliders on Mini Brioche

Grilled Cheese, Macaroni & Cheese

French Fries or Tater Tots ❖ Hot Dogs



MEDITERRANEAN DELIGHTS

Lemon Chicken Kebabs

Israeli Salad

Moroccan Cous Cous Salad

Falafel Balls

Stuffed Grape Leaves

Sliced Feta & Tomato Salad



CONEY ISLAND STATION

Glazed Romanian Pastrami

Kielbasa or Hot Dogs

Glazed Corned Beef

Mini Knish

Assorted Rye Breads ❖ Dr. Brown's Soda ❖ Assorted Mustards

COCKTAIL HOUR ENHANCEMENTS

SMOKED & CURED FISH

(\$7.50 per person)

Smoked Salmon

White Fish

Smoked Trout

Cured Tuna

Sable

Chive Spread ❖ Lemon Aioli ❖ Capers ❖ Cocktail Breads



SUSHI

(\$6 per person)

Rolls: California ❖ Spicy Tuna ❖ Tuna Avocado ❖ Spicy Salmon ❖ Vegetarian

Sushi: Shrimp ❖ Tuna ❖ Salmon ❖ Yellowtail



CAVIAR STATION

(\$12 per person)

Served atop a Hand Carved Ice Sculpture

American Sturgeon

Black Lump

Tobiko

Red Fish Eggs

Served with Brioche Toast, Blinis & Crème Fraiche

Imported Russian & Flavored Vodkas



MARTINI BAR

(\$600 Additional)

An Additional Bar Specially Designed with a

Custom Monogrammed Ice Sculpture

to Serve Creative Martinis for Cocktail Hour

DINNER

APPETIZER PLATE

(Please Select One)

Apple Walnut Salad

Mixed Greens, Walnuts, Apples, Grapes, Gorgonzola Cheese, Balsamic Vinaigrette

Roasted Pear Salad

Caramelized Fennel, Goat Cheese, Orange Segments, Sherry Vinaigrette

Fresh Mozzarella

Roma Tomatoes, Balsamic Reduction, Wild Arugula

Spinach Ravioli Genovese

Light Cream Sauce, Sweet Peas and Shrimp

Stuffed Rigatoni a la Vodka

Ricotta Stuffing

ENTRÉE

(Please Select One Poultry, Beef & Fish)

POULTRY

Pan Seared Chicken Breast

Marsala Wine Demi Glace

Chicken Cordon Bleu

Port Wine Demi Glace

Parmesan Crusted Chicken Breast

Fresh Mozzarella, Basil Oil

BEEF

Sliced Sirloin

Merlot Glaze

Braised Short Rib

Oven Roasted Filet Mignon

Wild Mushroom Sauce

New York Strip Steak

Au Poivre

FISH

Pan Seared Salmon

Mango Pineapple Salsa

Macadamia Nut Crusted Salmon

Pistachio Crusted Swordfish

Orange Grand Marnier Sauce

Crabmeat Stuffed Sole

Spinach and Feta Cheese

Chilean Sea Bass

Lobster Fricassee

(additional \$4 per person)

Vegetarian Option & Special Dietary Meals Available at No Additional Charge

POTATO, RICE, PASTA

Garlic Mashed New Potatoes

Horseradish Mashed Potatoes

Saffron Rice Pilaf

Wild Rice Pilaf

Potatoes Au Gratin

Lemon Dill Orzo

Israeli Cous Cous

Sautéed Quinoa

Roasted Yukon Gold Potatoes
with Garlic & Herbs

VEGETABLES

Green Beans Almondine

Sautéed Spring Vegetable Medley

Glazed Ginger Carrots

Sautéed Asparagus

KIDS BUFFET

(Please Select Five)

Caesar Salad

Sliced Steak

Chicken Parmesan

Penne a la Vodka

Chicken Fingers

Macaroni & Cheese

Hot Dogs

Hamburgers

French Fries

Mozzarella Sticks

Grilled Cheese

DESSERTS

Bar /Bat Mitzvah Sheet Cake

Challah Bread

Ice Cream Sundae Bar

*Vanilla & Chocolate Ice Cream
Assorted Toppings*

Coffee, Tea, Cappuccino, Espresso

DESSERT ENHANCEMENTS

VIENNESE EXTRAVAGANZA

(\$12 per person)

Assorted Cakes ❖ Tiramisu ❖ Fruit Tarts ❖ French & Italian Pastries ❖ Fruit Display
Belgian Waffles ❖ Crêpes ❖ Ice Cream Bar ❖ Assorted Pies
Warm Apple Crisp ❖ Assorted Cookies
❖ International Cordial Bar Served in Mini Chocolate Cups ❖
Espresso ❖ Cappuccino

CAKE BAR

(\$6 per person)

A Mouthwatering Assortment of
Cakes ❖ Pies ❖ Pastries ❖ Cookies

ICE CREAM & FLAMBÉ SUNDAE BAR

(\$5 per person)

Vanilla & Chocolate Ice Cream
Loads of Toppings
Bananas Foster

SWEET SHOPPE STATION

(\$500 Additional)

Candy Display of Tootsie Rolls, Mini Assorted Chocolate Bars, Starbursts, M&M's,
Bubble Gum, Jolly Ranchers, Lollipops & Pixie Sticks
Goodies for Your Guests To Go

COOKIE PLATTERS

(\$3 per person)

Assortment of Italian & Butter Cookies on Each Table

PASSED DESSERTS

(Please Select Three \$6 per person)

Three Butler Style Desserts

Cheesecake Lollipops Milkshake Shooters Ice Cream Bon Bons Oreo Churros

Passed as Your Guests Dance & Celebrate Your Special Day