

# Bat Mitzvah and Bar Mitzvah Package | 2012

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## Features

### Located in the Heart of Downtown Arlington Heights

Urban Environment  
Brick Sidewalks  
Unique Shops  
Harmony Park with water fountain  
Photo Opportunities  
Easy Access to Metra Train Station

### Contemporary Style

Natural Lighting  
Vaulted Wood Beam Ceiling  
Exposed Brick  
Hardwood Floors

### Rooms

Metropolis Ballroom  
Campbell Room  
Vail Room  
Harmony Suite  
Veranda  
In-House Theater

### Accommodations

Abundant Parking Garage  
Private Entrance  
Personalized Service Staff  
Exquisite Culinary Experiences  
Custom Floor Plans

## Young Adults Package

Buffet Style

### Beverage Station

Unlimited Soda Bar

### Hors D'oeuvres Station

Select One

### **Nacho Station**

Filled with Tortilla Chips, Nacho Cheese Sauce, Sour Cream, Guacamole, Salsa and Jalapenos

### **Mashed Potato Bar**

Potato and Sweet Potato presented in a martini glass  
Variety of Cheeses, Sour Cream, Chives, Mini Marshmallows, Cinnamon and Chopped Onions

### **Jackpot**

Mozzarella Sticks, Salted Soft Pretzels served with Cheese and Mustard, and French Fries

### Food Station

Select One

### **Little Italy**

Cheese Pizza  
Penne Pasta  
with Marinara Sauce  
Bread Stick

### **American Tradition**

Hamburgers  
Or  
Hot Dogs  
Presented with Lettuce, Tomatoes, Onions and Relish  
Assorted French Fries  
Garlic, Curly, Spicy

### **Dream Machine**

Chicken Strips  
Served with BBQ and Honey Mustard Sauces  
Potato Skins  
Cheese Pizza

### **Mexican Fiesta**

Fajita Station  
Chicken, Beef or Shrimp  
Served with sautéed Onions,  
Green Peppers and Soft Flour Tortillas  
Or  
Taco Bar  
Hard and Soft Taco Shells  
with Ground Beef, Cheese, Sour Cream, Lettuce,  
and Salsa

## Dessert Station

Included with package

Chocolate Chip Cookies and Brownies

## Sweet Table Upgrades

### **Build Your Own Sundae Station**

Vanilla and Chocolate Ice Cream  
with Whipped Cream, Chocolate Sauce, Sprinkles, Cherries, Nuts and Bananas

### **Candy Land**

An imaginative array of sweets, assorted mini Chocolate Bars, Gumdrops,  
Lollipops and Sweet and Sour Candies

### **S'mores Bar**

Wow your guests with a S'mores bar! Graham Cracker, Marshmallows, Chocolate Squares.

### **Chocolate Nachos**

Fried flour tortillas tossed in cinnamon, Chocolate Sauce, Fresh Diced Strawberries and Bananas, Vanilla and Strawberry Ice Cream, Sprinkles and Whipped Cream.

### **Country Carnival**

White Cheddar Popcorn, Caramel Corn, Funnel Cake, Cotton Candy, and Caramel Apples.

### **Chocolate Delight**

Chocolate Covered Raisins, Chocolate Covered Peanuts, Chocolate Dipped Pretzels, Frosted Fudge Nut Brownies, Malted Milk Balls, and M&Ms.

## Adult Menu Package

Includes your choice of three hors d'oeuvres, soup or salad, an entree, starch and vegetable, coffee station and your choice of dessert or Select Sweet Table.

### Butler-Passed Hors D'oeuvres

Select Three

#### **Tri Colored Vegetable Terrine Canapé**

Roasted Yellow Peppers, Oven Dried Tomato and Spinach Mousse served over Gruyere Ice Box Cracker

#### **Herb Chicken and Brie Tartlets**

Tender grilled Chicken Breast with fresh Herbs and rich Brie Cheese

#### **Applewood Gorgonzola Roulade**

Applewood Smoked Chicken wrapped around and Gorgonzola Cheese wrapped in Pastrami topped with Dried Cranberry Aioli

#### **Baked Artichoke Reggiano Crostini**

Marinated Artichokes with grated Parmesan Reggiano Cheese and fresh Arugula on Italian Toast Round

#### **Pastrami Smoked Salmon Latke**

House Smoked Salmon over a crisp Potato Pancake with Dill Crème Fraiche

#### **Ahi-Tuna Bliss Potato**

Spiced seared Ahi-Tuna over a grilled Bliss Potato Round with Wasabi-Soy Tobiko and Pickled Ginger

#### **Stuffed Crimini Mushrooms**

A flavorful Crimini Mushroom stuffed with Chevre, Caramelized Onions and Roasted Tomatoes

#### **Smoked Shrimp and Crab Cakes**

A combination Smoked Shrimp and Crab Cake prepared with Poblano Peppers, Chives and garnished with Roasted Corn Remoulade

#### **Cucumber Feta Rolls**

Sun-Dried Tomato, Red Bell Pepper and Feta Mix wrapped in a thinly sliced cucumber

#### **Antipasto Skewer**

Olive, Tomato, Mozzarella, Salami, and Artichoke displayed on a mini skewer

#### **Mini Taco Bites**

Freshly seasoned taco meat, placed in a hard shell taco and topped with Mexican cheeses and a dollop of sour cream

#### **Baked Mini Mac & Cheese Bites**

Rich macaroni and cheese encrusted in a crispy parmesan cup

## Plated Service

Select Soup or Salad

Add a Soup and Salad for \$4.25 per Guest

## **Challah Blessing and Wine Toast**

Chardonnay or Merlot

## Soup Selection

### **Chilled Soups**

#### **Crystal Gazpacho**

A chilled soup prepared with chopped Tomatoes, Cucumbers, Onions, Peppers and Herbs

#### **Swirl Avocado Cucumber with Crème Fresh Bacon**

A refreshing combination of Cucumber, Herbs and a hint of Spice with bite size Avocado pieces. Enhanced with a Crème fresh monogram

#### **Parsnip and Leek Vichyssoise with Horseradish**

Parsnips, Leeks and Potatoes bring maximum flavor to this rich, smooth classic summer soup

### **Hot Soups**

#### **Fire Roasted Tomato with a Basil Chiffonade**

Creamy Vegetarian broth highlighted with Basil and roasted for a wonderful smoky taste

#### **Russet Potato Leek with Applewood Smoked Bacon**

The smell of simmering Leeks and Potatoes combined with the aromatic flavor of Bacon makes this an appetizing soup

#### **Creamy Smoked Chicken and Wild Mushroom**

Natural Chicken is simmered in a Herb Scented Velouté and Wild Mushrooms bring an earthy intense flavor to this soup

#### **Shrimp and Roasted Corn Chowder**

Creamy Roasted Corn is dressed up with Shrimp, Onion, Bell Peppers and Light Cream. This zippy Chowder is chock-full of shrimp and vegetables

#### **Traditional Minestrone**

Originally from Northern Italy this is a classic Italian Deep Pot Soup.

This brightly colored with fresh tasting soup makes the most of delicious summer vegetables

## Salad Selection

### **Field of Greens**

Crisp Bib Lettuce with Vine Ripe Tomatoes, Red Onion and House Dressing, wrapped in English Cucumber

### **Port Soaked Pear**

Pears soaked in Portwine served over Baby Greens with Maytag Bleu, Candied Walnuts, and Cabernet Reduction Vinaigrette

### **Lemon Champagne Caprese**

Vine Ripe Tomatoes, Baby Buffalo Mozzarella, Opal Basil, and Lemon Champagne Vinaigrette

### **Strawberry Fields**

Romaine leaves topped with fresh sliced Strawberries, Red Onions, Toasted Almonds and Mixed Berry Vinaigrette

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## Entrée Selections

### **Chicken Breast Roulade**

Stuffed with Boursin Cheese, Baby Spinach and Roasted Peppers and served with smoked Paprika cream

### **Chicken and Brie en Croute**

Tender Chicken Breast Filet topped with Double Cream Brie, Arugula Pesto wrapped in a thin French pastry

### **Braided Atlantic Salmon**

Pan roasted, hand braided Salmon dressed with Champagne Dill Cream

### **Macadamia Crusted Mahi-Mahi**

An exceptional firm white flesh with a sweet taste hand-breaded with a Macadamia Nut Crust and gently sautéed

### **Filet Mignon**

8 oz. Filet Mignon grilled medium and served with a Red Onion Marmalade

### **Moroccan Atlantic Salmon**

Freshly grilled Atlantic Salmon tenderly charbroiled and topped with sautéed Onion, Tomatoes, Golden Raisins and Spices

### **Crown Roast of Lamb**

A beautiful configuration of a full Rack of Lamb that is fashioned into a circle that resembles a crown

### **Prime Bone-In Ribeye**

Traditional Roast Beef with Gravy, Horse Radish Sauce and Yorkshire Pudding

## Duet Entrée Selections

### **Pepper Seared Filet and Chicken Breast Medallion**

4oz Filet with Mushroom Ragout paired with 4oz Chicken Breast dressed in a Lemon Shallot Wine Sauce

### **Roasted Free Range Chicken and Stuffed Shrimp**

Roasted and served with Saffron Sage Beurree Blanc accompanied by Crab stuffed Shrimp wrapped in Bacon, grilled and served with Mango Relish

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## Vegetables

Select One

### **Grilled Asparagus Bundles**

Grilled to perfection Asparagus with Olive Oil, Salt and Pepper presented in Lemon Ring

### **Sautéed Vegetable Medley**

Consisting of sautéed Zucchini, Yellow Squash, Broccoli, Cauliflower and Bell Pepper

### **Sautéed Spinach with Garlic**

Sautéed in Olive Oil garnished with diced Red Peppers, Salt and Pepper

### **Broccoli Polonaise**

Broccoli with buttered and toasted Breadcrumbs

### **Chipotle Squash**

Marinated with Olive Oil, Salt, Pepper and Chipotle

### **Sugar Snap Peas and Baby Carrots**

Delicious sautéed Baby Carrots and Sugar Snow Peas. A summer favorite

### **Root Vegetables**

Tender and sweet Vegetables tossed with Seasoning and Olive Oil

### **Shaved Corn on the Cob**

Grilled with Husk on, Kernels are shaved and brushed in melted butter and garnished with diced Red Peppers

## Starches

Select One

### **Dauphinoise Potatoes**

Thin Potatoes slices stacked in a pan and baked with Cream and Cheese

### **Mediterranean Orzo with Sun-Dried Tomatoes and Spinach**

Consisting of Red Pepper, Artichoke, Calamata, Tomatoes and Feta

### **Creamy Oven Dried Tomato Polenta**

Sundried Tomato, Parsley, Cream, Butter and mixed diced Vegetables

### **Wild Mountain Rice Pilaf**

Wild Rice, Long Grain, Brown Rice and Dried Fruits. A perfect companion to Poultry and Seafood dishes

### **Heirloom Potato Mélange**

Roasted Fingerling, Peruvian Purple and Bliss Potatoes with Fresh Herbs

### **White Cheddar Horseradish Rosette**

Piped Mashed Potatoes with mild White Cheddar Horseradish

### **Roasted Garlic Rosette Potatoes**

Piped Mashed Potatoes with Roasted Garlic and fresh Herbs

## Coffee Service and Dessert

### **Beverage Station**

Freshly Brewed Regular and Decaffeinated Coffee and Our Gourmet Selection of Fine Teas  
Iced Tea with Lemons  
Raw and White Sugar

### **Plated Dessert**

Select One

#### **New York Cheesecake**

with Raspberry Coulis

#### **Triple Decker Blackout Cake**

Three layers of Chocolate deliciousness topped with more Chocolate

#### **Homemade Profiteroles**

with Vanilla Bean Ice Cream and Chocolate or Raspberry Granache

## Sweet Table Upgrades

### **Select Sweet Table**

A lavish, elegant display of handmade gourmet Pastries,  
Decadent Sweets and Chocolate-dipped fresh Fruits

**Included with package**

### **Deluxe Sweet Table**

An extravagant and indulgent display of Sweets  
Imported fresh Fruit Tarts and Pastries, Chocolate Mousse champagne flutes,  
Assorted Cheesecakes and miniature Pastries

### **Premium Sweet Table**

Gourmet Pastries, premium decadent Sweets, Chocolate-dipped fresh Fruit,  
premium Tarts, whole Cheesecakes, and handmade assorted Chocolates

# Bat Mitzvah and Bar Mitzvah Package | 2012

## **Beer, Wine and Soda Package**

Select Bottled Beers, House Wine Varietals and Soft Drinks

**Two Hours**

**Three Hours**

**Four Hours**

Per Guest

## **Select Brands Liquor Package**

Bartender Fee Applies For Parties Under 100 Guests

Absolut Vodka, Bacardi Light Rum, Malibu Rum, Christian Brothers Brandy, Jim Beam Whiskey, Jack Daniels Whiskey, Dewars White Label Scotch, Beefeaters Gin, Jose Cuervo, Amaretto, Kahlua, Bailey's Original  
Select Bottled Beers, House Wine Varietals and Soft Drinks

**Two Hours**

**Three Hours**

**Four Hours**

Per Guest

## **Premium Brands Liquor Package**

Includes Select Package Plus

Bartender Fee Applies For Parties Under 100 Guests

Ketel One and Grey Goose Vodka, Captain Morgan and Myers's Dark Rum, Makers Mark, Crown Royal, Southern Comfort, Seagrams 7, Johnny Walker Black Label, J and B, Tanqueray Gin, Bombay Sapphire, Patron Silver Tequila, Courvoisier VSOP, Tia Maria, Chambord, Grand Marnier

Imported and Domestic Bottled Beers, House Wine Varietals and Soft Drinks

**Two Hours**

**Three Hours**

**Four Hours**

Per Guest

## **After Dinner Drink Package**

Frangelico, Bailey's Original, Bailey's Mint, Kahlua, Starbucks Liqueur, Di Saronno Amaretto, Godiva Chocolate Liqueur, Godiva White Chocolate Liqueur, Tia Maria, Chambord, Grand Marnier

**One Hour**

**Two Hours**

Per Guest

## **Charge Based on Consumption**

\*Based on minimums, bartender fee may apply\*

\*No shots will be served\*

Bat Mitzvah and Bar Mitzvah Package

12.1

## Select Wines

### **Sycamore Lane Chardonnay, California**

Ripe Apple and Pear aromas with a hint of butteriness and rich, creamy flavors

### **Sycamore Lane Pinot Grigio, California**

Zesty Citrus and lush tropical Fruit flavors and aromas

### **Sycamore Lane Merlot, California**

Fresh, Cherry-like aromas with hints of Mint and Spice and bright, juicy flavors

### **Sycamore Lane Cabernet Sauvignon, California**

Cherry, Cassis and Cedar with rich Cherry and Currant flavors

### **Sycamore Lane White Zinfandel, California**

Fresh Strawberry aromas and crisp, lightly Fruity flavors

### **Le Domaine Brut, California**

Light and crisp, fragrant and very Fruity; produced in an easy style with refreshing Nectar and Melon flavors

## Premium Wines

### **14 Hands Chardonnay, California**

On the palate, flavors of Apples and Pears are repeated with touches of sweet Oak and Spice

### **Voga Pinot Grigio, Italy**

Full and rich, with fresh, ripe Apple and Pear aromas and delicious, juicy Flavors

### **Covey Run Riesling, California**

Aroma of Nectarines and Peaches. Its sweetness and acidity are well balanced, leading to a fresh, medium-bodied finish

### **Casa Lapostolle Sauvignon Blanc, Chile**

Grapefruit, Melon and Ripe Fruit flavors and of style and elegance with its varietal smoky-flinty taste

### **Parducci Pinot Noir, Italy**

Elegant, fresh Fruit flavors enlivened by zesty Baking Spice

### **14 Hands Merlot, California**

Flavors of Blackberries, Raspberries and Cherries are enhanced by a plush mouthfeel

### **14 Hands Cabernet Sauvignon, California**

Intense aromas of Berries and Spice, while a hint of bramble lingers in the background

### **Santa Rita Reserve Cabernet Sauvignon, Chile**

Great Citrus, Peaches and Apricots. aged in neutral Oak that imparts just a touch of smooth Vanilla and smokiness. Dry, crisp and fresh

### **Piccini Chianti DOCG, Tuscany**

Intensely vinous aroma and its dry, tasty and harmonious flavor

### **Freixenet Cordon Negro Brut, Spain**

35% Macabeo, 25% Xarel-lo, 40% Parellada. A cava with an exceptional, fresh, Fruity style and a lingering aroma

## Super Premium Wines

### **Wild Horse Chardonnay, California**

Flavors of crisp Green Apple and Bosc Pear are beautifully complemented by subtle notes of Vanilla, Caramel and Toasted Oak

### **Brancott Sauvignon Blanc, New Zealand**

Gooseberry flavors meld well with fresh Capsicum and underlying Nectarine and Passion Fruit flavors

### **Castle Rock Chardonnay, Central Coast**

Rich, ripe and Fruity character with a delicious blending of Vanilla, Pear, Citrus and Melon flavors

### **Penfolds Koonunga Merlot, Australia**

Flavors of Plum and Mulberry across sweet, succulent mid-palate that finishes with even, soft, talc-like tannins

### **Penfolds Koonunga Hill Cabernet Sauvignon, Australia**

Dark Cabernet Fruits and Tomato Leaf aromas combine with complex notes of Spice, Nutty Oak and Black Olive

### **Castle Rock Pinot Noir, Central Coast**

Aromas of Cherry, Tea and Herbal Spice. On the palate, the wine gives flavors of Black Cherry, Plum and Spice

### **Folie à Deux Ménage à Trois Red, California**

Fresh, ripe, jam like Fruit that is the calling card of California wine

### **Mumm Napa Brut Prestige, Napa Valley**

Touches of Vanilla and Melon, with firm acid and crisp structure. Medium bodied, with excellent Mousse and a rich lingering finish

## Reserve Selections

### **Santa Margherita Pinot Grigio, Alto Adige**

Intense aroma and dry flavor with pleasant Green Apple aftertaste

### **Ruffino Riserva Ducale, Tuscany**

Violet, Cherry and Plum aromas and hints of White Pepper

### **Franciscan Oakville Estate Cabernet**

### **Sauvignon, Napa Valley**

Flavors of Cassis, Coffee and toasted Oak with a well-structured body

### **Wild Horse Merlot, California**

On the palate the flavors are dominated by ripe Berry and Mocha. A supple, spicy mouthfeel leads to a long finish

### **Kim Crawford Sauvignon Blanc, New Zealand**

Characters of cut Grass and Tropical Fruits are dominant on the nose. Flavors of Passion Fruit, Gooseberry and subtle herbaceousness

### **Toasted Head Pinot Noir, California**

Smooth, supple combining ripe Fruit with excellent balance

### **Chateau St. Jean Chardonnay**

Aromas of Lemon, yellow Nectarine and Mango. Yellow stone Fruit flavors and lightly-toasted Oak characters of Caramel and Toffee

### **Moët & Chandon White Star, France**

A bouquet of fresh cut Flowers and Hazelnut, smooth and Peachy on the palate

### **Veuve Clicquot Yellow Label, France**

Rich on the nose and palate, with Almond Croissant and suggestions of Calvados in the aroma flavor

### **Dom Pérignon, France**

A fresh nose aromas, blending hints of Angelica, Dried Flowers, Pineapple, Coconut, Cinnamon, Cocoa and Tobacc