



NASSAU INN
PRINCETON

The Elite Bar/Bat Mitzvah

The Five Hour Elite Package Includes Butler Passed Perrier upon Arrival, One hour of Butler Passed Hors d'oeuvres, Soup, Appetizer, Salad, Intermezzo, Entrée, Customized Cake, Open Bar with Premium Brand Liquors, Wine Poured Tableside for Adults, Coffee & Tea Service and Fruit Smoothies & Assorted Soft Drinks for the Children.

Adult Reception & Dinner

HORS D'OEUVRES

(Select Four Hot and Four Cold Hors D'oeuvres)

HOT

Florentine Stuffed Mushrooms
Spanikopita
Quiche Lorraine
Brie and Raspberry in Phyllo
Sesame Chicken with a Thai Chili Sauce
Beef Saté with Peanut Sauce
Chicken Saté with Peanut Sauce
Mini Knishes

COLD

Smoked Salmon with Herb Cheese
*Caramelized Apple with Onion Relish,
Blue Cheese and Walnuts*
*Sliced Filet Mignon on Crostini
with Horseradish Gorgonzola Aioli*
Strawberries with Brie
Herb Cheese with Walnuts and Mango Sauce
*Fresh Mozzarella with Tomatoes & Pesto
Served on Crostini*
Rare Seared Tuna with Wasabi Spread

DISPLAYS

SMOKED FISH PLATTER

Accompanied by Herbed Cream Cheese, Traditional Garnishes and Mini Bagels

TAPAS DISPLAY

Hummus with Pita Crisps, Grilled Vegetables, Tapenade and Toasted Crostini

TRADITIONAL CHALLAH CEREMONY

The Elite Bar/Bat Mitzvah

(Continued)

SOUP

(Select One)

Lentil, Matzoh Ball, Chicken Noodle or Cream of Mushroom

APPETIZER

(Select One)

*Seasonal Fruit with Mango Cream Sauce
Butternut Squash Ravioli in Sage Butter Sauce
Stuffed Portabella with Tuscan Bread Salad and Warm Vegetable Vinaigrette*

SALAD

(Select One)

NASSAU INN SALAD

Mixed Greens, Tomatoes, Julienne Carrots, Cucumbers and Red Cabbage with Balsamic Vinaigrette

MEDITERRANEAN SALAD

Mixed Greens, Grilled Vegetables, Feta Cheese and Kalamata Olives with a Light Vinaigrette

IVY LEAGUE SALAD

Mixed Greens with Dried Cranberries, Walnuts, Gorgonzola with Raspberry Vinaigrette

INTERMEZZO

Lemon, Grapefruit or Champagne Sorbet

ENTRÉE

(Select One Entrée. Selection of Two Entrées Permitted with Pre-Determined Counts.)

Entrées are Served with Freshly Baked Rolls and the Chef's Choice of Starch and Seasonal Vegetables.

*Filet Mignon with Wild Mushroom Demi Glace
Duo of Filet Mignon and Salmon with Madeira Sauce
Chicken Tarragon with Wild Mushrooms in a Tarragon Sauce
Stuffed Flounder Florentine with a White Wine Beurre Blanc
Grilled Salmon with Pernod Butter Sauce and Fennel Leek Compote*

DESSERT

*Customized Bar/Bat Mitzvah Cake
Assortment of Chocolate Dipped Fruit on Each Table
Tablesides Offering of Freshly Ground Regular & Decaffeinated Coffee and Assorted Herbal Teas*

\$115.00 Per Person

Ten Palmer Square, Princeton, New Jersey 08542 • 609.921.7500 • www.nassauinn.com

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(Continued)

Young Adult Reception & Dinner

HORS D'OEUVRES

Pizza Bagels

Potato Latkes

Mini Franks en Croûte

Nacho Display of Tri-Colored Tortilla Chips with Salsa and Melted Cheese

TRADITIONAL CHALLAH CEREMONY

YOUNG ADULT BUFFET

Caesar Salad

Sliced Sirloin with Mushroom Sauce

Chicken Parmigiana

Penne Primavera with Alfredo Sauce

Dinner Rolls

SUNDAE STATION

Chocolate and Vanilla Ice Cream, Whipped Cream, Cherries,

Chocolate Sauce, Crushed Oreos and Sprinkles

Customized Bar/Bat Mitzvah Cake

\$54.95 Per Young Adult