



NASSAU INN  
PRINCETON

## *The Premium Bar/Bat Mitzvah*

*The Four Hour Premium Package Includes Butler Passed Perrier Upon Arrival, One Hour of Butler Passed Hors d'oeuvres, Displays, Appetizer, Salad, Intermezzo, Entrée, Customized Cake, Coffee & Tea Service, Open Bar with Premium Brand Liquors 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**

*Beef Empanadas  
Chicken Empanadas  
Mini Cheese Pizzas  
Margherita Calzone  
Spanikopita  
Brie and Raspberry in Phyllo  
Quiche Lorraine  
Sesame Chicken with Thai Chili Sauce  
Vegetable Spring Rolls  
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 Crostini*

#### **DISPLAYS**

##### **SMOKED FISH PLATTER**

*Accompanied by Herbed Cream Cheese, Traditional Garnishes and Mini Bagels*

##### **GRILLED VEGETABLE DISPLAY**

*Accompanied by Olives, Cherry Peppers and Pepperoncini*

#### **TRADITIONAL CHALLAH CEREMONY**

##### **APPETIZER**

*Seasonal Fruit with a Mango Cream Sauce*

##### **SALAD**

*Nassau Inn Salad of Spring Mix Greens, Tomatoes, Julienne Carrots and Cucumbers  
Served with a Balsamic Vinaigrette*

# *The Premium Bar/Bat Mitzvah*

(Continued)

## **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.*

*Seared Filet Mignon with Red Wine Sauce*

*Chicken Piccata, Egg Battered Chicken Breast with Lemon Caper Sauce*

*Grilled Salmon with Sun Dried Tomato Beurre Blanc and Fennel Leek Compote*

## **DESSERT**

*Customized Bar/Bat Mitzvah Cake*

*Tablesides Offering of Freshly Ground Regular and Decaffeinated Coffee and Assorted Herbal Teas*

**\$104.00 Per Person**

# *Young Adult Reception & Dinner*

## **HORS D'OEUVRES**

*Pizza Bagels*

*Mini Franks en Croûte*

*Potato Latkes*

## **TRADITIONAL CHALLAH CEREMONY**

## **YOUNG ADULT BUFFET**

*Spring Mix Greens with Assorted Dressings*

*Baked Ziti*

*Chicken Fingers*

*French Fries*

*Dinner Rolls*

*Nassau Inn Chocolate Chunk Cookies & Double Fudge Brownies*

*Customized Bar/Bat Mitzvah Cake*

**\$42.00 Per Young Adult**