

# The Waterford Way.



## Bar/Bat Mitzvah Diamond Reception Package

- ELEGANT WEDDINGS •
- EXQUISITE FOOD •
- ENTERTAINING PARTIES •
- ENGAGING MEETINGS •



## Bar/Bat Mitzvah - Diamond Reception Package

### **5 Hour Plated Reception Package includes:**

*Use of a Cocktail Room for One Hour*

*Use of a Ballroom for Four Hours*

*Mirror, Votives & Fish Bowl for Centerpiece*

*White or Ecru Linens*

*Parquet Dance Floor*

*Free Parking*

*Coat Check*

*Riser for Head Table and/or Band*

*Five Hours Open Bar with top shelf brands – beer, wine & mixed drinks  
(Includes Cocktail Hour)*

*Champagne/Sparkling Cider Toast*

*One Hors D'oeuvres Display Station*

*Five Butler-passed Hors D'Oeuvres*

### **Four Course Gourmet Dinner:**

*Soup*

*Salad*

*Lemon Sorbet Intermezzo*

*Entrée with Wine Service*

*(Second entrée choice may be added for \$2.00 per person)*

*Appropriate Vegetables and Starch*

*Bread and Butter*

*Coffee and Tea*

***\$115.00 per person***

### ***Hors D'oeuvres***

*Display Station (Choose 1)*

### ***International Cheese and Fruit Display***

*Whole Wheels of Domestic and Imported Cheeses served with an assortment of Crackers  
and garnished with an array of Fruits and Berries*

**Smoked Salmon Display**

*Thinly Sliced Nova Scotia Lox Served alongside of Egg Whites, Egg Yolks, Red Onion and Capers served with White Fish Salad, Fresh Bagel Chips and Cream Cheese*

**Spreadable Dips**

*Spinach Artichoke Dip with Asiago Bread, Baked Brie En Croute with Assorted Crackers, Hummus with Whole Wheat Pita Crisps*

**Vegetable Crudités**

*Fresh Cut Vegetables beautifully displayed and served with Garden Ranch and Sun-dried Tomato Blue Cheese Dressings*

**Butler Passed (Choose 5)**

*Warm*

*Vegetarian Spring Rolls with Duck Sauce*

*Raspberry and Almond Brie in Filo*

*Chicken Satay with Teriyaki*

*Mini Beef Wellingtons*

*Potato Knish*

*Pesto Risotto Balls*

*Duck and Apricot Purse*

**Cold**

*Smoked Salmon Mousse in Pastry Cup*

*Tomato Bruschetta*

*Assorted Canapés*

*Wild Mushroom Bruschetta*

*Nova Lox with Goat Cheese*

*Chicken Liver Pate on Crostini*

*White Fish Ceviche with Avocado Froth*

**Salads**

**Waterford Garden Salad**

*Tender Baby Greens Topped with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots and Crispy Seasoned Croutons, served with Amaretto Balsamic Vinaigrette and Raspberry Vinaigrette*

**Tomato & Mozzarella**

*Vine ripened Beefsteak Tomato Slices interspersed with our finest Mozzarella, drizzled with Basil Vinaigrette*

**\*Hearts of Romaine Caesar Salad**

*Tender Romaine Lettuce, served with Waterford's own Caesar Dressing and topped with Aged Parmesan Cheese and Crispy Seasoned Croutons*

***Caramelized Pear and Walnut Salad***

*Waterford Field Blend topped with Caramelized Pears, Roasted Corn, Candied Walnuts and Crumbled Goat Cheese, served with Pomegranate Vinaigrette*

***Soups***

***Quail Consommé***

*Clear Consommé served over Vegetables and grilled Quail Breast*

***Tomato and Red Pepper Blue with Thyme***

*Spicy Tomato Soup simmered with fresh Thyme, topped with Stilton Cheese*

***Gazpacho***

*Southwestern Cold Cucumber and Tomato Soup topped with Crème Fraiche*

***Plated Entrees***

***\* Filet Mignon with Foie Gras and Wild Mushrooms***

*Served with Polenta and Baby Vegetables*

***Rack of Lamb with Madeira Fruit Sauce***

*New Zealand Baby Lamb pan seared and topped with a Mission Fig and Berry Sauce, served with Yukon Gold Pancake and Roasted Root Vegetables*

***Tenderloin of Lamb with Garlic and Feta Crust***

*Colorado Baby Lamb encrusted with Feta and Herbs, topped with an aged Marsala Demi, served with Shitake Mushroom Risotto and Grilled Asparagus*

***Sesame Chilean Sea Bass with Fried Leeks***

*Toasted White Sesames surrounding tender Sea Bass, topped with Seasoned Fried Leeks & placed on a bed of Thai Ginger Sauce, served with Jasmine Rice and Baby Vegetables*