

The Waterford Way.



Bar/Bat Mitzvah Ruby Reception Package

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



Bar/Bat Mitzvah - Ruby Reception Package

4 Hour Buffet Reception includes:

*Use of a Ballroom for Four Hours
Mirror, Votives & Fish Bowl for Centerpiece
White or Ecrú Linens
Parquet Dance Floor
Free Parking
Coat Check
Riser for Head Table and/or Band*

Beverage Bar with Bartender (Includes Sodas, Juices, Lemonade, Iced Tea & Fruit Punch)

*Buffet Salad
Two Entrees (add a third entrée for \$6.00 per person)
Two Vegetables
One Starch
Bread and Butter
Coffee and Tea*

\$62.00 per person

Hors D'oeuvres

Display Station (Add \$4.50 per Person)

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

Vegetable Crudités

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

Spreadable Dips

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

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

Buffet 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

Baby Spinach Salad

Young Spinach Leaves tossed with Fresh Mushrooms and Tomatoes served with Warm Brandy Cranberry Dressing

Greek Salad

Radicchio and Romaine topped with Feta & Greek Olives, Giardiniera Roasted Red Pepper, Pepperoncini, Artichoke Hearts, Roma Tomatoes and Carrots served with Creamy Tzatziki Cucumber Dressings

Marinated Vegetable Salad

Boston Bibb and Radicchio topped with Roasted Red Peppers, Tomatoes, Baby Corn, Artichoke Hearts, Carrots Calamata Olives, Green Onions, Cucumbers, Mushrooms, Marinated in a Zesty Herb 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

American Garden Salad

Young Romaine, Radicchio and Butter Lettuce served with Cucumbers, Tomatoes, Mushrooms, Sprouts, Carrots Crispy Seasoned Croutons and served with Ranch and Italian Dressing

Oriental Salad

Tender Baby Greens topped with Snow Peas, Baby Corn, Bean Sprouts, Bamboo Shoots, Carrots, Peppers and Water Chestnuts then topped with Fried Rice Sticks and served with a Ginger Sesame Dressing

Buffet Entrees**Chicken Tomatillo**

Grilled Chicken Breast with Roasted Tomatillos Citrus Sauce topped with Monterey Jack Cheese

Stuffed Autumn Chicken

Chicken Breast stuffed with Herbed Cream Cheese Placed on a Bed of Roasted Red Pepper Sauce

Chicken Teriyaki

Grilled Chicken Breast glazed in our own Mushroom Teriyaki Sauce, garnished with Grilled Pineapple

Asiago Chicken Roulade

Chicken Breast rolled with Asiago and Asparagus on a bed of Dijon Cream Sauce

Chicken Piccata

Chicken Breast sautéed in our own Three-Cheese Batter and topped with a Lemon Caper Sauce

****Three Peppercorn Strip Loin***

Angus Choice New York Strip, carved at the buffet for your guests served with Horseradish Cream Sauce and Whole Grain Mustard

Jumbo Chicken Kabob

Boneless Chicken Tenders mixed with Peppers and Onions Glazed with a Zesty Orange Sauce

Braised Smoked Beef Brisket

Hickory Smoked Brisket served with a Caramelized Onion Cranberry Glaze

Beef Bracirole

Tender slices of Beef rolled around a succulent Veal Stuffing and braised in a rich Mushroom Marsala Sauce

Atlantic Grilled Salmon

Flame Broiled Salmon Fillet on a bed of Sweet Basil Cream Sauce

Cilantro Salmon

Salmon Fillet topped with a Cilantro Breading and served with a Sweet Bourbon Sauce

Jumbo Beef Kabobs

Skewered Angus Beef Tips, with Peppers, Mushrooms, Onions and a Balsamic Red Pepper Reduction

Vegetarian Lasagna

Pasta sheets layered with Vegetables and our own Three-Cheese Cream Sauce

Roasted Leg of Lamb (carving station)

Boneless Leg of Lamb Rubbed with Fresh Herbs, and served with a Mediterranean Olive Tapenade

Buffet Vegetables

Steamed Fresh Vegetables (Broccoli, Cauliflower, Carrots)

Marinated Grilled Italian-Seasoned Vegetables

Spaghetti Squash topped with Brown Sugar

Virginia Style Green Beans with Roasted Almond Butter

Honey Glazed Carrots

Fresh Steamed Asparagus

Roma Tomato topped with Parmesan Cheese

Buffet Starches

Garlic Smashed Potatoes

Herb-Roasted New Potatoes

Idaho Baked Potato with Sour Cream and Scallions

Basmati Rice with Currants and Saffron

Wild Rice Blend with Mushrooms and Green Onions

Jasmine Rice

Penne Pasta with Garlic Herb Butter

Cinnamon Crusted Sweet Potato Casserole

Course Options

Have your Salad Plated and Served (add \$1.00 per person)

Additional Vegetable or Starch (add \$2.00 per person)

Additional Buffet Entrée (add \$6.00 per person)