

**Wellesley College Club
Bar Bat Mitzvah Adult Menu**

:

- ❖ Private tasting for up to 4 people
- ❖ Open Bar (1 hour) with Well Package brands during the cocktail hour
 - ❖ Complimentary bartender service
 - ❖ Your choice of one stationary hors d'oeuvre
 - ❖ Fresh salad as the first course
- ❖ Choice of two dinner entrees plus one vegetarian prepared under the direction of our executive chef
 - ❖ Coffee and tea service
 - ❖ In house linens for your guest tables
 - ❖ Selection of colored napkins to compliment your guest tables
- ❖ Preferred overnight room rates for your guests, including a complimentary continental breakfast
 - ❖ Room rental fee

\$90 Per Person

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

Appetizers - Choose One

Mediterranean Spreads

Humus, Tabouli, Tzatziki, Marinated Olives, Feta Cheese,
Carrot, Cucumber, Celery, Pita, Baguette

Domestic Cheese Platter

Swiss, Dill Havarti, Cheddar and Munster Cheeses
Assorted Crackers

Imported Cheese Platter

Manchego, Auricchio, Roquefort, Brie Cheeses
Orange Marmalade, Crackers, Baguette

Classic Crudités

Fresh, Crisp Vegetables, House Made Dressings

Sliced Fresh Fruit Platter

Assorted Fruit, Berries

Warm Brie En Crouete

Golden Puff Pastry, Sour Cherry, Walnut Compote

Plated Dinner

Salads - Choose One

House Salad

Mixed Field Greens with English Cucumber, Teardrop Tomato, Carrot
Golden Italian Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Focaccia Croutons
House Made Caesar Dressing

Mediterranean Salad

Radicchio, Frisse, Red Oak Lettuce, Crumbled Feta Cheese, Greek Olives, Pickled Cipollini Onions,
White Balsamic Vinaigrette

Baby Arugula & Kale Salad

Oven Roasted Tomatoes, Pinenuts, Parmesan Cheese
Lemon Vinaigrette

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Entrees - Choose Two

Grilled Atlantic Salmon, Warm Tomato Vinaigrette

Baked Atlantic Haddock, Ritz Cracker Crumb & Lemon Butter

Grilled Swordfish Filet, Tropical Fruit Salsa

Sole Florentine, Lemon Sauce

Grilled marinated Jumbo Shrimp, Ginger Teriyaki Sauce

Herb Roasted Organic Statler Chicken Breast, Roasted Garlic Jus

Chicken Picatta, Lemon, Caper, Artichoke

Chicken Marsala, Wild Mushroom Sage Sauce

***Grilled Filet Mignon**, Madeira Wine Demi-Glace

***Pepper Seared Filet Mignon**, Au Poivre Sauce

***Grilled New York Beef Strip Steak**, Maitra D' Butter

***Grilled Lamb Loin Chops**, Balsamic Glaze

Wild Mushroom Ravioli, Roasted Red Pepper Sauce
Spinach, Sage, Shaved Parmesan

Curry Lentil & Basmati Rice

Slow cooked Lentils, Tomato, Onion, Garlic, Curry, Tofu, Peas, Basmati Rice

Starch - Choose One

Rosemary & Garlic Roasted Red Bliss Potato

Steamed Creamer Potatoes with Parsley

Long Grain Rice Pilaf with Peppers

Brown Jasmine Rice, Celery, Onion, Carrot

Vegetable – Choose One

Oven Roasted Vegetable Medley

Steamed Broccoli, EVOO

Steamed Asparagus, Carrot

Green Bean Almandine

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Dessert - Choose One

Flourless Chocolate Torte

Rich, Dense Chocolate topped with Ganache, Berry Couli

Lemon Cream Cake

Lemon Curd sandwiched between moist White Cake, Cream, mixed Berry Couli

Classic Tiramisu

Soft Sponge Cake Filled With Layers of Zabaione, Coffee Creams, Vanilla Crème Anglaise

Boston Cream Pie

Bavarian Cream layered between Vanilla Cake, Chocolate Ganache

Carrot Cake

Moist layers of Cinnamon spiced Carrot Cake Cream Cheese frosting

Whipped Cream Rosette, Walnut Crumbs

Strawberry Cake

Strawberry Fruit Filling, Belgian White Chocolate Mousse Moist Shortcake

Cake cutting Fee 2.00 per person, served with Fresh berries, Chantilly whipped Cream

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**Wellesley College Club
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:

- ❖ Private tasting for up to 4 people
- ❖ Beverage Station for duration of the event
- ❖ Your choice of two (2) stationary hors d'oeuvres
 - ❖ Choice of one Dinner Station
 - ❖ Choice of Dessert Station

\$50 Per Person

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

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Stationary Appetizers - Choose two:

Beef Frank in Puff Pastry	Pastrami Spring roll	Potato Latkes, Apple Sauce, Sour Cream
Mozzarella Stick, Marinara	Vegetable Mushrooms	Corned Beef Crisp, Potato, Mustard
Fresh Vegetable with Dip	Cheese Quesadillas	Tortilla Chips, Salsa, Guacamole

Dinner Stations - Choose One:

WINGS- Jumbo Chicken Wings Buffalo, Honey Mustard, BBQ, Celery and Carrots, Bleu Cheese

GRILLED CHEESE, TOMATO SOUP, CAESAR SALAD- Mini Brioche Grilled Cheese Sandwiches, Tomato Basil Bisque, Caesar Salad- Focaccia Croutons & Parmesan Cheese

CHEESE STEAK BAR- Shaved Rib Eye, Caramelized Onion, Pepper, Cheese Fondue, Sliced Baguette, House-made Potato Chips

SLIDERS- Mini Beef Sliders, Tomato, Lettuce, Red Onion, Pickles, Cheddar Cheese Mini Grilled Cheese Sandwiches, Mini Beef Hot Dogs, Mayonnaise, Mustard, French Fries, Ketchup

FAJITA STATION- Beef, Chicken, Mexican Rice, stewed Black Beans, Pepper Jack Cheese, Flour Tortillas, Tomato Salsa, Guacamole, Sour Cream

MAC N' CHEESE- Shaved Pastrami, Grilled Chicken, Macaroni, Cheddar Cheese, Ritz Crackers

KABOB STATION- Grilled Adobo Chicken Skewer- Chimmi Churri Sauce, Grilled Beef Skewers- Sweet BBQ Sauce, Shoestring French Fries, Assorted Vegetable Skewers

PASTA STATION- Cheese Ravioli, Penne Pasta, Grilled Chicken, Bolognese, Marinara, Alfredo Sauces Broccoli, Asparagus, Mushrooms, Roasted Red Peppers, Onion, Goat Cheese, Garlic Bread, Parmesan Cheese

TACO STATION-Ground Turkey, Ground Beef, Tomato, Pepper, Onion, Black Olive, Lettuce, Cheddar Cheese, Taco Sauce, Corn Tortilla

Desserts - Choose One:

CUP CAKE BAR- White, Chocolate Cupcakes Assorted toppings

DESSERT TABLE- Double Chocolate Brownie, Strawberry Shortcake, Cookies

ICE CREAM SUNDAE BAR Individual Scoops of Chocolate & Vanilla Ice Cream Hot Fudge, Caramel Sauce, Whipped Cream, Brownie Chunks, Marshmallows, Strawberries, M & M's, Sprinkles, Maraschino Cherry

Cake cutting Fee 2.00 per person, served with Fresh berries, Chantilly whipped Cream

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