



# Evening Mitzvah Celebration

Five Hours

Valet Parking • Maître D' • Private Bridal Suite • Event Manager • Over 50 Colored Linen Options

## Beverages

Assorted Sodas & Juices • Virgin Strawberry Daiquiris & Pina Coladas • Coffee, Tea, & Decaf Service  
 Signature Open Bar \$26.00 pp • Premium Open Bar \$31.00 pp Beer & Wine \$20.00 pp • Cash Bar/ Master  
 Tab \$150.00 Bartender Fee

## Teen Cocktail Hour

Displayed in Silver Chafing Dishes:

- Pizza Bagels • Mini Hot Dogs
- Mini Burger Sliders • Vegetable Spring Rolls • Chicken Tenders
- Potato Pancakes

## Teen Dinner

Blessing of the Challah included

First Course

Mixed Field Greens with Balsamic or Caesar Salad

Station Style Dinner

Select 3 Captain Stations  
 from our selections:

## Teen Dessert

Decadent Tiered Cake

Sundae Bar and Candy Bar

## Adult Cocktail Hour

- International & Domestic Cheese & Cracker Board accompanied with seasonal Fresh Fruits
- Seasonal Crudité
- Fresh Sushi & Sashimi Station with Attendant
- Select 2 Cocktail Hour Stations
- Select 8 Butler Passed Hors D'Oeuvres

## Adult Dinner

Blessing of the Challah included

Duet First Course

Tomato Basil Mozzarella paired with an Arugula Salad  
 with a Balsamic Reduction

Entrée Course

Select 1 Chicken, 1 Beef, & 1 Fish for your guests to choose  
 from:

Entrée's Served with Chef's Selection of Seasonal Vegetable

## Adult Dessert

Decorated Sheet Cake

(Upgrade to tiered cake for \$2.50 per person)

Platters of Italian Cookies and Pastries on the tables

## Pricing

	Adults '19 Ages 15 and older	Teens '19 Ages 4-14	Adults '20 Ages 15 and older	Teens '20 Ages 4-14
Friday/ Sunday Evening	\$80.00	\$60.00	\$82.00	\$62.00
Saturday Evening	\$85.00	\$65.00	\$87.00	\$67.00
Minimum Revenue: Friday - \$10,000.00 & Saturday - \$12,000.00 Prior to Service Charge & Tax				\$250.00 Mandatory Security Fee

All pricing subject to 21% service charge and NJ State Sales Tax

Catering Sales Office: 908-241-8700 ext.: 309

Email: GHGEvents@KemperSports.com

Menu Date: 11/13/18

# Dinner Stations

## Seafood Station

Paprika Garlic Shrimp • Baked Stuffed Clams • Fried Calamari with Marinara

## Latin Station

Arroz Con Pollo • Ropa Vieja  
• Fried Yuca con Mojo and Plantain Tostones

## Italian Sunday Dinner

Select 1 pasta from our Pasta Station  
• Nona's Meatballs & Sweet Italian Sausage • Eggplant Rollatini  
• Garlic Bread

## Jersey Shore Boardwalk

Mini Sausage & Pepper Sandwiches  
• Mini Cheesesteak Sandwiches • Fresh Cut French Fries with Cheese Sauce and Gravy

## Comfort Cuisine

Chicken Tenders • Macaroni & Cheese • French Fries with Cheese & Gravy

## Carving Station

Select 2:

- Prime Rib Au Jus & Horseradish  
• Honey Glazed Ham
- Roasted Turkey Breast with Gravy  
Served with Mini Rolls

## Peruvian Station

Select 3:

- Aji de Gallina • Peruvian Style Chicken
- Lomo Saltado • Peruvian Style Beef  
• Choros all Chalaca • Peruvian Mussels • Corvina Ceviche with Aji Amarillo • Batata, Choclo & Corn Nuts  
• Papas ala Huancaína • Potatoes & Cheese

## New York Style Deli

Mini Pastrami Sandwiches on Rye with Mustard • Potato Knishes  
• Served with Dr, Brown Soda

## Loaded Waffle Fries

**Toppings:** Cheddar Cheese Sauce, Applewood Smoked Bacon, Beef Chili, BBQ Chicken, Pulled Pork, Scallions, Sour Cream, Pickled Jalapenos, Chipotle Mayo, Ranch & Blue Cheese

## Brazilian Rodizio

Select 2:

- Garlic Cilantro Roasted chicken  
• Grilled Chorizo
- Grilled Skirt Steak with Chimichurri
- Fried Sweet Plantains & Black Beans

## Polish Station

• Fresh Smoked Kielbasa with Sauerkraut • Handmade Potato and Cheese Pierogis • Stuffed Cabbage with Ground Beef & Rice

## Pasta Station

Select 3:

- Penne Ala Vodka • Farfalle Primavera • Rigatoni Bolognese • Cavatelli Broccoli Garlic & Oil • Tortellini, Garlic Cream Sauce Cheese  
• Ravioli, Marinara

## Chinese Take-Out

General Tso's Chicken • Beef \* Broccoli Stir Fry • Vegetable Fried Rice • Fortune Cookies  
Served with takeout containers & Chopsticks

## Korean BBQ

Crispy Chicken Wings with Chile Garlic Sauce • Bulgogi – Stir Fried Marinated Beef • Kimchi Rice

## Risotto Station

Traditional Parmesan Risotto

**Toppings:** Shrimp, Sundried Tomatoes, Mushrooms, Asparagus, Tips, Prosciutto & Italian Sausage

## Venezuelan Station

Select 3:

- Carne Asada al Parilla • Cachapas
- Pabellon Criollo • Sweet Plantains, White Rice & Black Beans • Sweet Corn Pancakes topped with Queso Fresco, Queso Salata & Cream White Corn Arepa
- Fillings: Cheese, Beans & Pork

## A Taste of Spain

Paella Valencia • Ham Croquets  
• Pisto (Ratatouille) with Zucchini, Tomatoes, Peppers, Onions & Garlic

# Plated Entrees

## Beef

- Flat Iron Steak, Burgundy Reduction
- NY Strip Steak, Dijon Peppercorn Cognac Cream Sauce
- Filet Mignon, Dijon Peppercorn Cognac Cream Sauce

## Chicken

- Chicken Breast, Shallots, Artichoke Hearts, Sun Dried Tomatoes, Basil
- French Chicken Breast, Thyme Apple Chutney
- Herb Roast Chicken Breast, Natural Au Jus
- French Cut Chicken Stuffed with Spinach & Asiago, Natural Au Jus  
• Chicken Paupiette

## Fish

- **Sea Bass:** Vera Cruz, Sea Bass, Garlic Herb Butter, or Lemon Dill
- **Salmon:** Lemon Dill, Saffron Fennel or Teriyaki Glaze
- **Red Snapper:** Mango Rum, Veracruz, or Garlic Herb Butte