



# Bar & Bat Mitzvah Celebrations

*Thank you for considering Colonial Country Club to host your upcoming celebration.*

*We realize that planning a Mitzvah event can be overwhelming, so the Colonial Country Club proudly offers the following package designed to create a flawless celebration for your child's special day.*

*The Following Prices are based on Choice of Entree and Includes:*

***Four Course Dinner, Five Hour Package, Choice of White or Ivory Linens,  
Five-Hour Teen Bar Pouring Daiquiris, Juices, and Soft Drinks,  
Five-Hour Open Bar Pouring Premium Brand Liquors  
To Include: Mixed Drinks • Domestic and Imported Beer • House Wine • Soft Drinks***

*We will also be delighted to customize a menu to your specifications. Our highly skilled culinary and service staff is here to assist you with the coordination of an event you and your guest will fondly remember.*

# H O R S D ' O E U V R E S

One Hour

Choice of five:

## *Buttered Selections*

*(choose three)*

*Chilled Shrimp with Red Horseradish Sauce – (add \$2.00)*

*Cocktail Franks in Blanket with Dijon Mustard*

*Miniature Broccoli and Quiche Lorraine*

*Baked Brie in Puff Pastry with Raspberries*

*Mini Southwestern Chicken Quesadillas*

*Oriental Chicken Sate with Szechwan Dipping Sauce*

*Mini Reuben's*

*Mardi Gras Shrimp in Phyllo Money Bags*

*Chinese Egg Rolls with Plum Sauce*

*Crab Rangoon's*

*Salmon and Asparagus Soufflés*

*Miniature Salmon Cakes with homemade lemon-basil tartar sauce*

## *Display Selections*

*(Choose two)*

*Chopped Liver Display*

*Potato Pancakes with Sour Cream and Homemade apple sauce*

*Mini Stuffed Cabbage Rolls*

*Fresh Vegetable Crudités with Ranch Dipping Sauce*

*Fresh Fruit & Cheese Display with Yogurt Dressing*

*Vegetable Wrap with Zesty Cream Cheese*

*Swedish Meatballs with Sour Cream Sauce*

*Char Grilled Vegetables Drizzled with Extra Virgin Italian Olive Oil*

*Bruschetta -Traditional tomato, basil & fresh mozzarella with extra virgin olive oil*

## STARTER

Please select one

*Gefilte Fish with Red Horseradish*  
*Floridian Crab Cake with Island Sauce*  
*Pineapple Boat Filled with Fresh Seasonal Fruit and Berries*  
*Lobster Bisque*  
*Mushroom Barley*

## SALAD

Please select one

*Romaine and Watercress-- with Walnuts, Gorgonzola Cheese & Creamy Balsamic Vinaigrette*  
*Classic Caesar Salad-Crisp Romaine Lettuce, Caesar Dressing, Focaccia Croutons & Parmesan Cheese*  
*Spinach Salad- with Caramelized Red Onions*  
*Caprese Salad (add \$2.00) -Vine Ripened Tomatoes, Fresh Mozzarella, Basil Oil and Aged Balsamic Vinaigrette*

## DINNER ENTREES

### ADULTS

Please select one

*Chicken Marsala Sautéed a Wild Mushroom and Lombardo Marsala Wine Sauce* \$95.95  
*Chicken Francaise Sautéed in a Chardonnay Wine and Lemon Sauce* \$95.95  
*Grilled Pork Tenderloin with Mushrooms and Bordelaise Sauce* \$95.95  
*Chicken Rollatini Stuffed with Spinach, Fresh Mozzarella and Sun Dried Tomato* \$96.95  
*Pan Seared Atlantic Salmon with Champagne Sauce* \$97.95  
*Duet of Sautéed Herb Chicken and Filet of Salmon* \$98.95  
*Pan Seared Grouper with Herb Panko Crumbs and Pineapple Salsa* \$97.95  
*Roast Prime Rib of Beef au Jus* \$102.95  
*Petite Filet Mignon topped with Bordelaise Sauce or Béarnaise Sauce* \$106.95  
*Duet of Maine Lobster Tail and Filet Mignon* \$128.95  
***Prior Choice of two Entrees will be billed at the higher Priced Entree***

### *Potato Or Rice*

Please select one

*Red Skinned Mashed Potatoes, Roasted Herb Potatoes, Au Gratin Potatoes, Quiche Potatoes, Basmati Rice, Roasted Orzo with Vegetable Pilaf*  
***All Entree Selections are served with an array of fresh Florida Vegetables***  
***Coffee • Hot Tea***

## VIENNESE TABLE

*A Deluxe Assortment of Cakes, Pies and Tortes*  
*Miniature Pastries, Fresh Fruit, Chocolate Dipped Fruits in Season*

# **YOUNG ADULTS BAR/BAT MITZVAH MENU**

**(AGES 6- 15, \$65.95 PER PERSON)**

*Hors d'oeuvres during Cocktail Reception  
Unlimited Soda and Daiquiri Bar  
Plated Dinner Service or Buffet Service  
Bar/Bat Mitzvah Cake  
Viennese Table*

## **S A L A D**

*Fresh Garden Salad with House Dressing  
or Classic Caesar Salad*

## **PLATED DINNER ENTREES YOUNG ADULTS**

*Please select one*

*Baked Lasagna or Ziti Marinara –with Garlic Bread and Vegetable  
Chicken over Linguini – with Hot Rolls and Vegetable  
Grilled Chicken Parmesan- served over Pasta  
Beef Tenderloin Tips - served over Rice or Noodles*

## **BUFFET DINNER ENTREES YOUNG ADULTS**

*Choose one Theme*

*Little Italy Buffet – add \$2.00  
Southwestern Buffet- add \$2.00  
Caribbean Buffet- add \$3.00  
Old Mexico – add \$3.00  
Mediterranean Buffet – add \$4.00*

**~Enhancements~**

***Pasta Station During Cocktail Hour***

*(Chef Fee at \$75.00 per Chef)*

*Penne Pasta, Orecchiette, or Farfalle*

*Sauce Choices: Marinara, Bolognese, Alfredo, Basil Pesto*

*Includes Freshly Grated Asiago Cheese and Garlic Bread*

*\$6.00++ per person*

***Sushi and Sashimi Display Cocktail Hour***

*(Based on four pieces per guest)*

*Assorted Sushi & Sashimi to Include:*

*California Rolls, Vegetable Rolls, Spicy Tuna, Nigiri Sushi & Sashimi*

*\$8.00 ++ per person*

***Sorbet Intermezzo***

*Served in a Champagne Glass*

*\$3.00++ per person*

***Champagne Mimosa Fountain***

*To Be Displayed During Cocktail Hour*

*\$3.00++ per person*

***Chocolate Covered Strawberries***

*Dipped in Belgium Dark Chocolate*

*\$3.00++ per person*

***Cordials***

*Available on Consumption Basis*

*\$8.00 ++ per cordial*

***Bottled Water Service***

*Wait Staff To Offer tableside, Guest Choice of Plain or Sparkling Water*

*\$5.00 per 28oz Bottle*

***Customized Ice Carving***

*Starting at \$300.00*