



## Bar/Bat Mitzvah Menu

*Mazel Tov!*

*At the Marriott Boca Raton Hotel*

*Five Hour Premium Brand Open Bar*

*A Fully Stocked Bar featuring Premium Brand Liquors, Select Wines  
Premium and Imported Beers and Non Alcoholic Beverages*



*One Hour Cocktail Reception*

*Array of Butler Passed Hors d'oeuvres  
and  
Reception Display*



*Complimentary Challah and Wine for Blessing*

*Elegant Four Course Plated Dinner*

*Appetizer*

*Salad*

*Entrée*

*Dessert*



*Reception Package*

*Floor Length Tablecloths with Choice of Colored Napkins*

*Decorative Chair Covers and Sashes*

*Complimentary Event Valet Parking*

*Marriott Rewards Points/Rewarding Events*

*Complimentary Suite for the Family*

*Discounted Accommodations for your Guests*

**Marriott**  
**BOCA RATON**  
**AT BOCA CENTER**

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*One Hour Reception*

*Classic European and Artesian American Cheeses garnished with Seasonal Berries  
Grilled Vegetables served with Roasted Garlic and Balsamic Emulsion  
Hearth Baked Breads and English Wafers*

*Wait Staff to Butler Pass the Following Hors d'oeuvres:  
(Please select five)*



*Cold Canapés*

*Chilled Poached Shrimp Canapé*

*Spicy Tomato Relish Whole Wheat Toast Point*



*Roast Vegetable Ratatouille Tartlettes*



*Smoked Salmon Pinwheels*

*Horseradish Crème Melba Toast*



*Beef Carpaccio*

*Asparagus and Blue Cheese*



*Fresh Buffalo Mozzarella and Tomato*

*Pesto Crostini*



*Smoked Chicken Breast*

*Apples and Cranberry*



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*Hot Hors d'oeuvres*

*Sesame Encrusted Chicken*

*Spicy Honey Mustard*



*Grilled Sea Scallops*

*Apple-Wood Smoked Bacon*



*Vegetable Spring Rolls*

*Sweet & Sour Sauce*



*Potato Pancakes*

*Apple Sauce*



*Miniature Franks en Croute*

*Dijon Mustard Sauce*



*Profiteroles*

*Goat Cheese and Olives*



*Miniature Assorted Quiches*

*Brie and Mango Chutney*



*Spanikopita*

*Spinach and Feta Cheese filled Phyllo Pastry*



*Hors d'oeuvres based on 8 total pieces per person*

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*Seated Dinner Reception*

*First Course*

*(Please select one)*

*Tropical Fruit Cup with Seasonal Berries*

*With Mint Coulis and Drizzled Honey*



*Trio of Exotic Mushroom Strudel*

*Caramelized Onions Roasted Garlic Crème*



*Oak Smoked Salmon*

*Crispy Potatoes Capers and Bermuda Onion Horseradish Cream*



*New England Seafood Cake*

*Roasted Corn Red Pepper Relish Saffron Aioli*



*Roast Chicken Vol-au Vent*

*Asparagus Cream*



*Portabella Mushroom*

*Topped with Boursin Cheese and Balsamic Syrup*



*Jumbo Shrimp Cocktail*

*Traditional Cocktail Sauce*

*\$7.00 per Guest*



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*Second Course*

*(Please select one)*

*Hearts of Romaine and Radicchio*

*Calamata Olives Peppered Croutons and Parmigiano-Reggiano Cheese  
Caesar Dressing*



*Mixed Baby Greens*

*Tomato and Cucumber, Champagne Vinaigrette*



*Vine Ripe Tomato and Fresh Mozzarella*

*Mache Basil Pesto Vinaigrette*



*Baby Spinach and Frisse*

*Dried Cranberries Crumbled Vermont Goat Cheese Sherry Thyme Vinaigrette*



*Boston Bibb and Lambs Lettuce*

*Orange segments Toasted Walnuts Chopped Egg Mimosa Dressing*

*Intermezzo*

*See your Event Specialist for current flavor selections*

*\$6.00 per person*



*Third Course*

*All Entrees served with Potato Fresh Seasonal Vegetables*

*Assorted European Rolls*

*Pan Seared Breast of Chicken*

*Exotic Mushroom Ragout*

*\$115.00*



*Chicken Roulade*

*Tomato Tarragon Reduction*

*\$115.00*



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*Third Course*  
*(Continued)*

***Sautéed Filet of Salmon***

*Fennel and Leek Confit Citrus Beurre Blanc*  
\$120.00



***Pan Roasted Grouper***

*Red Pepper and Raisin Relish*  
\$125.00



***Sautéed Veal Medallions***

*Madeira Morel Sauce*  
\$110.00



***Center Cut Filet Mignon***

*Béarnaise Sauce*  
\$135.00



***Beef Wellington***

*Black Truffle Sauce*  
\$135.00



***Roast Prime Rib of Beef***

*Horseradish Jus*  
\$135.00



***Dessert***

*(Please select one)*

***Mini Dessert Sampler***

*Mini Fruit Tart, Mini Cheesecake, Chocolate Napoleon, and White and Dark Chocolate Strawberries with Raspberry and Mango Coulis*



***Chocolate Trilogy***

*Chocolate Genoise, White, Mild and Dark Chocolate Mousse with Chocolate Shavings and Powdered Sugar*



***Freshly Brewed Gourmet Blend Coffee and English Tea Assortment***

*Prices do not include 21% Service Charge and 6.5% sales Tax*