

Barmitzvahts

Marriott®
CLEVELAND EAST

BAR MITZVAH / BAT MITZVAH

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All Bar/Bat Mitzvahs include Cocktail Reception , 4 Hour Open Bar with Unlimited Name Brand Cocktails, Imported & Domestic Beer and Wine Selections, and a Seated Dinner.

As Adult Guests Arrive, our Servers will offer Glasses of Champagne, Sparkling Water and the Following Hors d'Oeuvres from passed Serving Trays

BUTLERED HORS D'OEUVRES

Seared Sesame Tuna
With Wasabi on a Potato Crisp

Artichoke Fritters
Sauce Remoulade

Beef Satay
With a Sweet Papaya and Chile Dipping Sauce

Grilled Black Bean and Jack Cheese Quesadillas
Sour Cream

Warm Triple Crème Brie
With a Sweet Grape Garnish, on a Toasted Garlic Crouton

BUFFET STATIONS

We will Present the Following Stations from Beautifully Decorated Buffets

PAN ASIAN

A Deluxe Assortment of the Freshest Sushi and Sashimi including Vegetable and Tuna Rolls
Wrapped in Seasoned Sweet Rice and Nori with Wasabi and Pickled Ginger

Pepper Crusted Duck Breast
Thinly carved onto Scallion Pancakes, Hoisin Sauce

A Flavorful Variety of Dim Sum and Dumplings
With Soy Sauce and Spicy Bean Sauce

SALMON AND CAVIAR

The Finest North American Sturgeon Caviar
Complete with all Appropriate Garnitures including Buckwheat Blinis

Flavored Salmons
Presented on Granite Slabs
Peppered, Tequila Cured and Orange Scented Salmon served with Chopped Onion, Lemon, Capers, Chopped Egg and Brown Bread

To Complement the Caviar and Salmon, a server will offer
Iced Casks of Chilled Vodka

THE CARVERY

Uniformed Chefs will Carve:

Herb Crusted Lamb*
With Fig and Red Onion on Chutney

Marinated London Broil*

**Chef / Attendant required at \$85.00 ea., One Per 50 Guests*

SEATED DINNER MENU

APPETIZER

Bistro Plate

An Appetizer Trio served on a White Plate:

*Chilled Golden & Red Tomato Gazpacho in Demi Tasse • Wild Mushroom Beggars Purse
Bouquet of Tender Field Greens with Chevre & Focaccia Spear drizzled with Olive Oil*

Servers will offer Crusty Warm Dinner Rolls with Whipped Butter Rosettes

ENTRÉE CHOICE

Roast Loin of Veal Florentine

The Classic Preparation using Fresh Spinach and Veal as the Stuffing for this Elegant Roast, served with Natural Jus

\$105.00 Per Person

– OR –

Seared Red Snapper

On a Pineapple and Mango Salsa

\$99.00 Per Person

Spring Vegetable Confetti

Fingerling Potatoes scented with Rosemary

DESSERTS

Bananatini

*Crisp Banana Spring Roll served with Vanilla Bean Ice Cream,
presented in a Martini Glass, sprinkled with Toasted Coconut and Garnished with Fresh Strawberries*

Petit Fours, Assorted Truffles, Fresh Butter Cookies and Chocolate Dipped Fruits

French Roast Regular and Decaffeinated Coffee, Selection of Bigelow Teas

All Banquet Functions will be charged a 20% Service Charge and Ohio Sales Tax

KID'S BUFFET

MENU A

Caesar Salad or Italian Salad
With Choice of Dressings

Garlic Breadsticks

Bowtie Pasta
With a Meatless Marinara Sauce or Fettuccine Alfredo

Assorted Pizzas

Sundae Bar
With Vanilla Ice Cream and Assorted Toppings

Ulimited Soda Bar

\$19.90 Per Child

MENU B

Carrots and Celery
With Ranch Dip

Sliced Fresh Fruit

Potato Skins
With Cheese and Sour Cream

Mozzarella Sticks
With a Meatless Marinara Sauce

Chicken Fingers and French Fries

Sundae Bar
With Vanilla Ice Cream and Assorted Toppings

Ulimited Soda Bar

\$19.90 Per Child

MENU C

House Salad
With Choice of Dressings

Chicken Fingers
With Honey Mustard and BBQ Sauce

Sub Sandwiches
Turkey and Roast Beef, Swiss and American Cheeses

Sundae Bar
With Vanilla Ice Cream and Assorted Toppings

Ulimited Soda Bar

\$19.90 Per Child

*These are just ideas. We can mix-n-match any menus or create something entirely different (tailored just for your son or daughter).
Priced separately the buffet is \$15.95 per child and the soda bar is \$3.95 per child.
Soda Bar Attendants are \$75.00 each all evening.*

All Banquet Functions will be charged a 20% Service Charge and Ohio Sales Tax