



Mitzvah Served



Mitzvah Celebration

YOUR MITZVAH CELEBRATION WILL INCLUDE:

Premium Open Bar Service
Cocktail Hour with Unlimited Hors d'Oeuvres
White Glove Service throughout the Entire Event
Delicious Three-Course Dinner
Coffee & Tea Service Provided at Guest Tables
Elegantly Decorated, Custom Designed Mitzvah Cake
Stylish Black or Ivory Table Linens
Fresh Floral Centerpieces & Colorful Balloon Arrangements
Fashionable Chiavari Chairs
Private Outdoor Patio Overlooking Our Golf Course
Use of Golf Course for Pictures
Private Changing Suite

**WE WILL BE HAPPY TO CUSTOMIZE
A MENU TO SUIT YOUR NEEDS.**

Sales tax and service fee included



Premium Bar

OUR PREMIUM BAR INCLUDES:

Tito's Vodka
Stolichnaya Vodka
Svedka Vodka
Svedka Flavored Vodka:
Cherry/Citron/Clementine/
Peach/Vanilla
VO Canadian Whiskey
Seagram's 7 Whiskey
Irish Whiskey
Beefeater Gin
Jacquins Gin

Dewar's White Label Scotch
Johnnie Walker Red
Jack Daniels
Jim Beam Bourbon
Captain Morgan Rum
Bacardi Silver
Rum Flavored Rum:
Coconut/Mango/Myers Dark
Jose Cuervo Gold
Jose Cuervo Silver

Irish Cream/Sambuca/Hazelnut Liqueur
Amaretto/Peach Schnapps/Coffee Liqueur/Apple Pucker/
Melon Liqueur/Southern Comfort
Yuengling Lager/Miller Lite/Yards
Le Terre: Cabernet Sauvignon/Merlot/Chardonnay/White Zinfandel
Corbet Canyon: Pinot Grigio



Cocktail Hour

COCKTAIL HOUR

THE FARMER'S TABLE

Hand-Selected Variety of Fresh Vegetables including Broccoli Florets, Crunchy Bell Peppers, Celery, Baby Carrots, Crispy Cucumbers & Sweet Grape Tomatoes, Accompanied by our Chef's Favorite Dips

Artistic Display of Imported & Domestic Cheeses
Accompanied by Fresh Fruit, Marinated Gourmet Olives, Mozzarella in Olive Oil, Garlic & Fresh Basil

Homemade Seasonal Hummus Display featuring 3 varieties:
Roasted Garlic & Red Pepper, Spicy Chipotle, Pumpkin, Roasted Cauliflower, Zesty Citrus, Edamame, Roasted Tomato, and more!
Served with Olive Bread, Herbed Flatbread & Fresh Pita Triangles

PASTA BAR

Your Guests will Enjoy as Elegant display of Pasta in the Following Sauces:
Vodka Cream Sauce Topped with Fresh Basil
Wild Mushroom Cream with Portobello Wedges
Fire-Roasted Red Pepper Sauce with Garden Vegetables
Toppings Include: Aged Italian Grated Cheese, Crushed Red Pepper & Cracked Black Pepper

BUTLERED HORS D'OEUVRES

Includes the following:
Slow-Roasted Short Rib & Caramelized Onion Flatbread
Ahi Tuna Tartar with Wasabi Aioli on a Potato Gaufrette
Demitasse of Tomato & Basil Soup with Mini Grilled Cheese
Mini Potato Pancakes
Crispy Sesame Chicken
Homemade Bruschetta on Garlic Crostini
Smoked Salmon with Chive Crème Fraiche served on a Pita Crisp
Chicago Style Beef Franks en croust
Fried Bocconcini in Salsa Cruda
Smoked White Fish Canapés
Chicken Potsticker with Citrus Soy Dip passed in a Steamer Basket

Each item is served with appropriate condiments and dipping sauces

First Course

FIRST COURSE

(Please select one of the following)

NORTHAMPTON SIGNATURE SALAD	Baby Field Greens, Mandarin Oranges, Sun Dried Tomatoes & Feta Cheese with Sesame Vinaigrette Dressing
COLORFUL GARDEN SALAD	Baby Greens topped with Julienned Carrots, Diced Cucumber & Grape Tomatoes with Balsamic Vinaigrette Dressing
MIXED FIELD GREENS SALAD	Seasonal Greens, Baby Spinach & Red Leaf Lettuce with Dried Cranberries, Candied Walnuts, Carrots & Blue Cheese Crumbles with Raspberry Vinaigrette Dressing *Can substitute Dried Cranberries with Tri-Colored Beets
TRADITIONAL CAESAR SALAD	Romaine Lettuce, Croutons & Grated Parmesan Cheese
STRAWBERRY FIELDS SALAD	Baby Spinach & Seasonal Field Greens, with Sliced Strawberries, Toasted Almonds & Feta Cheese with White Balsamic Vinaigrette
SOUPS	Chicken Corn Chowder Italian Wedding Soup Butternut Squash Soup Chester County Mushroom Bisque Northampton Chowder – Shrimp, Clams, Cream Pumpkin-Jalapeño Bisque with Spiced Crème Fraiche
SEASONAL MEDLEY OF FRESH FRUIT & MINT	
	Each served with fresh Baked Rolls & Butter Rosettes

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

Main Course

MAIN COURSE

(Please select two entrées plus the one vegetarian entrée)

CHICKEN BRUSCHETTA	Boneless Breast of Chicken with Tomato-Basil Concassé Finished with Melted Mozzarella & Provolone Cheese & Drizzled with Balsamic Reduction
CHICKEN FRANCAISE	Egg-Washed & Sautéed Boneless Breast of Chicken Served with Traditional Lemon Butter & White Wine Sauce
CHICKEN WITH WILD MUSHROOMS	Boneless Breast of Chicken Topped with Shiitake, Portobello & Crimini Mushrooms, finished with a Demi-Glacé
APPLE WALNUT STUFFED CHICKEN BREAST	Boneless Breast of Chicken with Savory Bread Stuffing, Roasted Walnuts & Granny Smith Apples
CHICKEN ROULADE FLORENTINE	Boneless Breast of Chicken rolled with a blend of Five Cheeses & Spinach, Complemented with Sun-Dried Tomato Velouté
SCALOPPINE OF VEAL WITH WILD MUSHROOMS	Tender Veal sautéed & finished with Jack Daniel's Hunter Sauce
SLOW-ROASTED PRIME RIB OF BEEF	Hand-dipped in your choice of Au Jus or Shallot Port-Wine Demi Glacé
FILET MIGNON AU CHAMPIGNON	Served with Creamy Horseradish Sauce on each table
HERB-INFUSED FILET MIGNON	Atop Merlot Wine Demi-Glacé & Garnished with Sautéed Mushrooms
BROILED FILLET OF SALMON	Atop Bourbon Demi-Glacé & Garnished with Crispy Vidalia Onions Served with Fire Roasted Red Pepper Sauce
SESAME TERIYAKI SALMON FILLET	Glazed with Sweet & Tangy Teriyaki Sauce Topped with Black Sesame Seeds
FILET OF TILAPIA PICCATA	Egg-Washed & Gently Sautéed Served with Traditional Lemon Butter & Caper Sauce
GRILLED MAHI MAHI	Served in Orange Buerre Blanc Topped with Orange Fennel Salsa

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Main Course

VEGETARIAN ENTRÉE

VEGETABLE NAPOLEON (V/VG)	Spinach Stuffed Portobello Mushroom, Stacked with a Tower of Steamed Vegetables, Mozzarella
VEGETABLE LASAGNA (V)	Blend of Vegetables, Cheese and Cream Sauce
EGGPLANT PARMESAN (V)	Lightly Breaded, Marinara, Blend of Mozzarella and Provolone Cheese
GRILLED VEGETABLES PLATER (VG)	Asparagus, Carrot, Portobello Mushroom, Zucchini, Squash and Tomato
PASTA PRIMAVERA (V/VG)	Pasta, Garden Vegetables and our own Tomato or Alfredo Sauce

SEA & LAND ENTRÉES (Please select one duet plus one vegetarian entrée)

SUCCULENT CHICKEN BREAST	Served with one of the following: JUMBO SHRIMP Accented with Shallots, Garlic, Scallions, Tomatoes & White Wine FILLET OF SALMON Complemented with Lemon Butter Dill Beurré Blanc JUMBO LUMP CRAB Paired with steamed Asparagus Spears & Topped with Hollandaise
FLAVORFUL FILET MIGNON WITH MERLOT DEMI-GLACÉ	Served with one of the following: JUMBO LUMP CRAB CAKE with a Roasted Red Pepper Sauce TWO JUMBO CRAB STUFFED SHRIMP SAVORY LOBSTER TAIL with Drawn Butter (Market Price)
ACCOMPANIMENTS	Each Entrée is served with Fresh Green Beans garnished with Julienne Red Peppers & Matchstick Carrots paired with hand-turned Herb Roasted Potatoes. Seafood & Chicken Entrées may be accompanied Long Grain Wild Rice or Vegetable Rice Pilaf.

DESSERT

DELICIOUS MITZVAH CAKE Complemented with a Gourmet Chocolate Shell filled with Chocolate or White Chocolate Mousse
GOURMET MITZVAH CAKE served in your choice of Vanilla Pound Cake, Chocolate Chip Pound Cake, Raspberry Swirl Pound Cake, Marble Pound Cake or Red Velvet Cake with Butter Cream Icing Included
COFFEE & TEA SERVICE

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Children's Buffet

CHILDREN'S BUFFET

HORS D'OEUVRES FOR CHILDREN DURING COCKTAIL HOUR INCLUDE

Mini French Bread Pizza Bites

Chicago Style Beef Franks en Croute

Mini Potato Pancakes

Mini Mozzarella Bites

Crispy Sesame Chicken

ENTRÉES ON BUFFET WILL INCLUDE (Choice of three with all accompaniments)

Chicken Fingers with French Fries

Pasta in Marinara Sauce

Mini Steak Sandwiches (With or Without Cheese)

Burgers (With or Without Cheese)

Assorted Bite Size Hoagies

Nachos Grande

Four Cheese Mac & Cheese

Chicken Stir-fry Station with Fried Rice

Taco Station

Bar Enhancements

BAR ENHANCEMENTS

BUTLERED CHAMPAGNE FOR CEREMONY	Have Champagne butlered as your guests arrive for your ceremony \$3 Per Person
LEMONADE & WATER INFUSION STAND	Invite your guests cool off with a choice of two refreshing beverages upon arrival to your ceremony. Fresh Squeezed Lemonade, Pink Lemonade, Raspberry Lemonade, Sweetened or Unsweetened Iced Tea, Chilled Ice Water Infused with Watermelon, Strawberry, Cucumber or Citrus. \$3 Per Person
SANGRIA STATION FROZEN BLENDER BAR	Includes our House Red Sangria & White Sangria \$5 Per Person
FROZEN BLENDER BAR	Select three of the following to be served during Cocktail Hour: Strawberry Daiquiris, Pina Coladas, Margaritas, Peachtree Smoothie, Coffee Hazelnut or Mudslides \$5 Per Person
ICE LUGE	A chilling presentation for your signature drinks that is sure to keep the good times flowing! Your custom-made Ice Carving includes a Martini Bar! \$500 \$50 Charge for personalized engraving
BUTLERED SIGNATURE DRINK OR CHAMPAGNE	Have Your Signature Drink or Champagne butlered during Cocktail Hour \$100 for Server
FRESH STRAWBERRY, RASPBERRIES OR BLUEBERRIES ON CHAMPAGNE GLASS	\$1 Per Person
ADD WINE SERVICE OR TABLE WINE DURING DINNER SERVICE	Priced Per Bottle

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Station Enhancements

COCKTAIL HOUR & DINNER STATION ENHANCEMENTS

ULTIMATE MAC & CHEESE STATION

A new twist on an old favorite!

Tender Corkscrew Pasta with your choice of two Gourmet Cheese Blends

Four Cheese (Cheddar, Muenster, Gruyere & Pecorino)

Neapolitan (Fresh Mozzarella, Roasted Tomatoes, Roasted Garlic & Fresh Basil)

Bacon (Cheddar & Thick Cherrywood Smoked Bacon)

Garden (White Cheddar, Parmesan, Roasted Cauliflower, Portobello
Mushroom, Broccoli & Scallions)

Buffalo Chicken (Cheddar & American, Chicken Pieces & Buffalo Sauce)

\$5 Per Person

BOARDWALK FRENCH FRY STATION

Waffle Fries, Crab Fries & Sweet Potato Fries with toppings of

Chunky Beef Chili, Melted White Cheddar Cheese, Ketchup & Scallions

\$6 Per Person

TAPAS BAR

Shrimp & Artichoke Kebobs, Chicken, Chorizo & Roasted Red Pepper

Kebobs, Spanish Cheeses, Chick Pea & Olive Salad, & Black Olive Bread

\$6 Per Person

CHILLED RAW BAR

Jumbo Shrimp, Cherry Stone Clams, Black Pepper Seared Ahi Tuna,
Oysters on the Half Shell Beautifully Displayed on a Bed of Crushed Ice
with Cocktail Sauce,

Louisiana Hot Sauce, Horseradish, Lemon Wedges & Oyster Crackers

\$18 Per Person

Add Custom Ice Sculpture for \$450.00

TACO STATION

Seasoned Ground Beef and Chicken served in a Soft Shell Taco

Accompanied by Salsa, Guacamole, Shredded Lettuce, Shredded Cheese
& Sour Cream

\$6 Per Person

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Dessert Enhancements

DESSERT ENHANCEMENTS

MAKE-YOUR-OWN SUNDAE BAR

Hand Scooped Vanilla Bean & Chocolate Ice Cream with toppings of Cherries, Strawberries, Chopped Pineapples, Rainbow Sprinkles, Wet Walnuts, Whipped Cream, Chocolate Sauce, Caramel Sauce, Oreo Cookie Crumbles, Reese's Crumbles & M & M's.
\$6 Per Person

CREPES STATION

Heavenly Thin French Pancakes, made-to-order with a choice of one of the following fillings: Drunken Bananas, Strawberry Preserve, Peach Melba or Cherries Jubilee with toppings of Cinnamon Sugar, Cocoa Powder, Powdered Sugar, Warm Milk Chocolate & Whipped Cream
\$9 Per Person

PLATTERS OF DELICIOUS MINIATURE DESSERTS

Cannolis, Chocolate Covered Strawberries, Brownies, Assorted Cookies, Petit Fours & Fruit Kabobs
\$8 Per Person

CORDIAL & COFFEE STATION TO COMPLIMENT DESSERT

Freshly brewed Columbian Coffee & Decaffeinated Coffee with Fresh Vanilla Bean Whipped Cream, Cinnamon Sticks, White & Dark Chocolate Shavings & Rock Candy Stirrers, Complemented with the following cordials:
Bailey's Irish Cream, Frangelico, Amaretto, Chambord & Sambuca
\$5 Per Person



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Station Enhancements

COCKTAIL HOUR & DINNER STATION ENHANCEMENTS

ANTIPASTO DISPLAY	Display of sliced Mortadella, Genoa, Prosciutto, Pepperoni & Extra Sharp Provolone Accompanied by Fire Roasted Red Peppers, Olives, Marinated Artichokes & Mushrooms, & a Grilled Vegetable Display lightly drizzled with Balsamic Vinaigrette Served with Assorted Italian & Focaccia Breads \$10 Per Person
SLIDER STATION	Black Angus Cheeseburgers, Maryland Crab Cakes & BBQ Pulled Pork on Petit Brioche Rolls Accompanied by Waffle Fries, Sautéed Mushrooms, Sautéed Onions, Bleu Cheese, Remoulade & Ketchup \$8 Per Person
MASHED POTATO STATION	Smashed Red Bliss & Mashed Sweet Potatoes Scooped into a Martini Glass with toppings of Chopped Scallions, Parmesan Cheese, Cheddar Cheese, Whipped Butter, Sour Cream, Sun Dried Tomatoes, Marshmallows, Brown Sugar, Roasted Garlic, Horseradish, French Onionw Crisps & Red Wine Bordelaise \$5 Per Person
MIXED GRILL	Chipotle & Apricot Glazed Chicken Kabobs, Adobo Rubbed Flank Steak with Chimichurri & Baby Lamb Chops drizzled with a Mint Demi-Glace \$15 Per Person
SUSHI BAR	An Assortment of Maki (Rolls) & Nigiri (Filets) Sushi Served with Pickled Ginger & Wasabi \$15 Per Person
FRESH CARVED FRUIT DISPLAY	Features assorted Seasonal Fresh Fruit \$5 Per Person

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Hors D'Oeuvres BUTLERED HORS D'OEUVRES:

(50 piece minimum)

PHILLY CHEESESTEAK EGG ROLLS with Spicy Chipolte Mayo
\$3 Per Piece

BLACK ANGUS SLIDERS with Lettuce, Tomatoes & Pickles
\$3 Per Piece

ASSORTED SUSHI ROLLS
\$4 Per Piece

SEASONED & ROASTED BABY LAMB CHOPS
\$5 Per Piece

BUTLERED HORS D'OEUVRES & COCKTAIL PAIRS

(50 piece minimum)

CRISPY FISH TACOS with Chipotle Crème & Pico de Gallo paired with a Margarita
\$4 Per Piece

CRAB WONTONS with a Plum Dipping Sauce paired with a White Sangria Sparkler
\$4 Per Piece

SOUTHERN STYLE MINI BARBEQUE PORKWICH paired with a Spicy Peacharita
\$4 Per Piece

POTATO BITES with Cheddar Cheese & Jalapeño Cured Bacon & Guinness Shooter
\$4 Per Piece

SAVORY LAMB MEATBALLS in an Apricot Glace paired with a Clementine Cosmopolitan
\$4 Per Piece

CAJUN JUMBO SHRIMP SKEWERS paired with a Dirty Bloody Mary
\$4 Per Piece

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Reception Enhancements

RECEPTION ENHANCEMENTS

SPECIALTY LINENS	Colored Solid Poly Cotton Napkin \$1.25 per Napkin Elegant Chair Covers accented with a bow in the color of your choice \$6.00 per Linen 90 X 90 Colored Solid Poly Cotton Overlay \$12.50 per Linen 90 X 90 Colored Organza, Damask, Tuxedo, or Satin Overlay \$32.50 per Linen Black or Ivory Patio Table Linen \$15.00 per Linen
UP LIGHTING	Light up your ballroom with colored illumination! Northampton Ballroom \$350 Crystal Ballroom \$450
VOTIVE CANDLES	Cylinder Votive Candles - \$1 Each
FLOATING MIXED COLORED GERBER DAISIES	For Cocktail Tables & Patio Tables \$6 Each (Choose your own color for \$12 Each)
PATIO LANTERNS	10 Black Patio Lanterns with White Pillar Candles & 2 Large Lanterns for Gazebo \$120
PATIO & COCKTAIL TABLE FLOWERS	Floating Mixed Colored Gerber Daisies \$6 Each Hydrangea in Patron Vase \$12 Each
3 PATIO HEATERS	\$250
PERSONALIZED SCROLLING MARQUEE	Complimentary
ENVELOPE HOLDER	Complimentary

Dessert Enhancements

DESSERT ENHANCEMENTS

DOUGHNUT BAR	Dough-not miss this delightful assortment of Krispy Kreme® favorites! Original Glazed, Sugar, Chocolate Iced, Glazed Chocolate Cake, Apple Cinnamon Filled & Glazed Cream Filled \$6 Per Person
VIENNESE SWEETS TABLE	Scrumptious assortment of Gourmet Cakes, Layered Mousse & Fruit Shooters, Chocolate Dipped Strawberries, Fresh Fruit, Assorted Cookies, Cake Pops, French & Italian Miniature Pastries, including Petit Fours, Cannolis, Eclairs & more! \$8 Per Person
CHEESECAKE STATION	New York Style Cheesecake served with toppings of Cherry, Strawberry, Warm Milk Chocolate, Warm Caramel, Whipped Cream & Pecan Praline Sauce \$8 Per Person
TRADITIONAL CHOCOLATE FOUNTAIN	A beautiful multi-tiered Belgian Chocolate Fountain with Strawberries, Pineapple, Bananas, Marshmallows, Pretzels & Graham Crackers (Minimum of 100 people) \$8 Per Person
FRESH CARVED FRUIT DISPLAY	Features assorted Seasonal Fresh Fruit \$5 Per Person
RUSTIC MINIATURES DISPLAY	Oversize Apothecary Jars filled with Chocolate Drizzled Coconut Macaroons, Assorted Italian Biscotti, Pizelles, Handmade Country Pies filled with Fresh Fruit, Freshly Baked Oatmeal Raisin & Chocolate Chip Cookies, Miniature Cupcakes in various flavors such as Pink Champagne, S'mores, & Red Velvet \$8 Per Person

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Late Night Bites

LATE NIGHT BITES

MAKE-YOUR-OWN PHILLY CHEESESTEAKS

Accompanied by Cheese Sauce, Sautéed Peppers & Onions
\$5 Per Person

*Add Crinkle Cut Crab Fries with Melted White Cheddar Cheese
\$3 Per Person

"ISN'T LOVE SWEET" CANDY STATION

Send your guests soaring into candy heaven as they fill their candy bags with all of their favorite treats.
\$6 Per Person

"END OF THE NIGHT" PHILLY STATION

Your guests will enjoy of a touch of Philly with Soft Pretzels, Bottled Water, & Tastykakes®.
\$5 Per Person

"RUSTIC" MINIATURE PIE

A farewell treat with character & style.
Delicious Miniature Fruit Pies will warm your guest's hearts & bellies.
\$8 Per Person

UNCLE DAVE'S ICE CREAM TRUCK

Homemade Ice Cream Sandwiches, Chipwiches, Strawberry Shortcake Bars, & More!
The chilling delight for your guests as they leave your reception;
They will choose their favorite Ice Cream Confection!
Price to be determinate

Early Treats

TREATS FOR YOUR EARLY ARRIVAL

FRESH CARVED FRUIT & ASSORTED CHEESE DISPLAY

Features assorted Seasonal Fresh Fruit and Imported & Domestic Varieties of Cheeses.
\$65 (Serves 5-10) \$ 75 (Serves 10-15) \$90 (Serves 15-20)

MEDITERRANEAN DISPLAY

Assorted Fresh Vegetables with Homemade Hummus and Pita Triangles
\$60 (Serves 5-10) \$70 (Serves 10-15) \$80 (Serves 15-20)

SOFT PRETZEL BITES

Assorted Hot Soft Pretzel Bites with Melted Cheese and Mustard Dips
\$55 (Serves 5-10) \$70 (Serves 10-15) \$80 (Serves 15-20)

ASSORTED HOAGIE TRAY

A perfect bite every time with these assorted miniature hoagies
\$90 (Serves 5-10) \$100 (Serves 10-15) \$110 (Serves 15-20)

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