BAR OR BAT MITZVAH PROPOSAL

ADULT RECEPTION
BUTLER PASSED HORS D’OEUVRES
(Please Select 8 Items)

COLD

**Toasted Crostini**
strawberry, basil, honey & ricotta

**Burrata**
artichoke, pine nuts, currants & mint pesto

**Parmesan Crisps**
truffle scented goat cheese

**Lobster Spring Roll**
mango, mint & cucumber

**Grilled Octopus**
white bean, preserved lemon

**Tuna Taco**
radish slaw, wasabi aioli

**Crab BLT**
lollo rosso, tomato & bacon

**Scottish Smoked Salmon**
crème fraîche, hackleback caviar & potato straw cake

**Foie Gras Mousse**
mountain huckleberry marmalade
HOT

Aged Jack Cheese Profiteroles

Parmesan Phyllo Roll
asparagus, prosciutto

Pizzette with Roast Pears
maytag blue, wild flower honey & balsamic

Barbecue Shrimp
bacon, asian barbecue sauce

Wasabi Shumai

Fish and Match Sticks
black truffle remoulade

Petit Crabcake
creole sauce

Lobster and Vanilla Cappuccino

Crispy Pork Belly Sliders
cider glaze and apple jicama slaw

Korean Barbecue Beef Short Rib
pickled cucumber on steamed rice bun

Tandoori Chicken
mango-mint chutney

Petit Vegetable Spring Rolls
Sweet Thai Chili Sauce
KIDS RECEPTION
Buffet
(Please Select 4 Items)

HOT
Miniature Beef Sliders
Miniature Hot Dogs
California Rolls
Chinese Style Pot Spare Ribs
Vegetable Spring Rolls with Duck Sauce
Miniature Pizzas
Vegetable Sushi
Please Select 3 Stations (Adults)

**TASTE OF ITALY**

Roast Fennel, Orange, Red Onion Salad  
Fire Roasted Peppers, Black Olives, Garlic, Anchovies, and Capers  
Grilled Radicchio, White Beans alla Toscana with Extra Virgin Olive Oil & Vin Cotto  
Grape Tomato, Ciliegine, Basil and Sea Salt  
Rosemary Roasted Portobello Mushroom, Shaved Parmeggiano Reggiano, White Truffle Oil  
Mountain Gorgonzola  
Parmeggiano Reggiano  
Bel Paese  
Prosciutto Di Parma, Soppressata  
Grilled Mortadella La Rovagnattela  
Italian Artisan Breads  
Marinated Cracked Olives  
Parmesan Toast, Bread Sticks and Focaccia

**Mediterranean Specialties**

Roasted Peppers in Extra Virgin Garlic Oil  
Basil Marinated Cherry Tomato and Baby Mozzarella  
Shaved Fennel, Orange, Red Onion, Black Olives, Drizzled with Orange Extra Virgin Olive Oil  
Stuffed Dolma, Imported Olives  
Grilled and Marinated Vegetables, Tabouleh, Hummus, Baba Ganoush  
Baby Octopus, Poached in Lemon Olive Oil

**Selection Of Artisan Breads**

Toasted Naan and Pita Chips, Grilled Foccacia, White Truffle Oil, Assorted Baguettes  
Fruits Display with Red & Green Grapes
**MINI TUSCAN TABLE**

Roasted Peppers  
Basil Marinated Cherry Tomato and Baby Mozzarella  
Grilled Portobello Mushrooms  
Assorted Grilled Vegetables with Aged Balsamic Dressing  
Prosciutto & Soppressata  
Imported Cheese Display

**Selection Of Artisan Breads**  
Parmesan Toast, Bread Sticks and Focaccia  
Flavored Olive Oil & Black Olive Tapenade  
Fruits Display with Red & Green Grapes, Strawberries and Apples

**TAPAS**

Confit of Wild Mushroom, Aged Sherry Vinegar  
Roast Watermelon, Shaved Jamon Serrano  
Fire Roasted Tomato and Peppers with Idiazabal Cheese  
Petite Green Romaine, Orange, Black Olive, Pomegranate with Olive Oil and Sherry Vinegar  
Almond, Garlic and Grape Gazpacho Shooter  
Roast Vidalia Onion, Pine Nuts, Spring Onions with Cabrales Cheese  
Marinated and Grilled Octopus, Shrimp and Squid, Piquillo Peppers, Olives & Grape Tomatoes  
Spanish Olives Marinated With Orange and Thyme  
Slow Roasted Eggplant, Tomato, Garlic and Parsley  
Basket of Toasted Crostini, and Grilled Flat Breads

**New England Clam Bake Station**

Lobster and Corn Chowder  
Fish and Chips-Crispy Sole, Potato Straw and Black Truffle Remoulade  
Samuel Adams Steamed Littleneck Clam, Mussels and Marbled Potatoes  
Chatham Clam Fritters with Lemon, Caper Tartar Sauce

**Seafood and Raw Bar**

East Coast Oyster  
West Coast Oyster  
Littleneck Clams  
Poached Shrimp  
Fire Roasted Cocktail Sauce  
Champagne Mignonette Sauce  
Add $25.00 per person  
(Oyster Shucker(s) required at $150.00 (each))
**Pasta Station**  
(*Please Choose 2*)

- Orecchiette with Fennel Sausage and Swiss Chard
- Garganelli with Ragu Bolognese
- Sweet Pea Ravioli, Forrest Mushrooms and Peas
- Risotto, Rock Shrimp, Butternut Squash and Sage

**Sushi Bar**  
Prepared by Sushi Chef Seangboonwattana

**Sushi**
- Tuna, Maki, Salmon & Yellow Tail

**Rolls**
- Spicy Tuna, Yellow Tail, Eel-Avocado, Salmon, California Roll & Cucumber
  - Add $25.00 per person
  - (Sushi Chef(s) required at $200.00 (each))

**Carving Stations**  
(*Please Choose one*)

- Roast Cider Brined Organic Turkey
- Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs
- Pan Gravy, with Chive Buttermilk Biscuit

- Provence Herb Crusted Rack of Lamb
- Eggplant Caviar, Rosemary Sauce - $7.00 pp addition

- Roast Pave of Black Angus Sirloin (Steak House Style)
  - Mini Farmhouse Cheddar twice baked Yukon Potatoes, classic creamed spinach, frizzled shallots with red wine sauce and whole grain mustard, horseradish sauce

**Salmon And Tuna Station**  
(*Please Choose Two*)

- A Side of Catskill Smoked Salmon with Sliced Onions and Capers

- Smoked Salmon and Tuna Tartar

- Rare Roasted Loin of Tuna in Peppercorn Crust, Served with Mango, Tomato and Avocado Salsas
Asian Station

Peking Duck Prepared to Order
Sticky Bun, Scallion, with Hoisin Sauce
Steamed & Fried Dumplings with Assorted Fillings and Dipping Sauces

Your Choice of:
Stir Fried Chicken with Oriental Vegetables and Peanut Sauce
or
Stir Fried Shrimp in Mild Garlic Sauce

Spanish Station

Paella
Mussels, Clams, Shrimp, Chicken and Chorizo

Choice of One:
Roast Pork Tenderloins Marinated in Cilantro, Tequila, and Lime Juice
Grilled Chicken Breast, Tomato Salsa
Grilled Skirt Steak with Garlic

Accompanied By:
Fried Plantains and Baskets of Tri-Color Tortilla Chips, Assorted Salsas, Fresh Guacamole and Sour Cream
DINNER MENUS

Appetizers

Menus include popovers, appetizer, entrée, dessert and petit fours
Freshly brewed coffee, decaffeinated coffee and a selection of fine teas

White and Green Asparagus with Vine Ripe Tomatoes and Black Truffle Dressing
Or
Jumbo Shrimp with Avocado - Tomato Salsa and Chili Spiked Cocktail Sauce
Or
Roasted Heirloom Beets, Citrus Segments, Wild Cress, Pistachio, Goat Cheese Fondue
Pomegranate Vinaigrette
Or
Artichokes with White Asparagus, Truffle, Wild Mushroom and Endive
Or
Smoked Salmon and Jumbo Lump Crabmeat with Orange-Mustard Dressing and Mangoes
Or
Frisée, Baby Arugula, Stilton Cheese and Port Poached Pears, Walnut Vinaigrette

$7.00 per person surcharge for the following
Harvard Club Crab Cake
Jicama Slaw, Mango Cilantro Salsa and Mango Lime Aioli
Or
Maine Diver Scallops
Forest Mushrooms, Leeks, Lobster and Vanilla Lobster Sauce

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Entrées

Seared Porcini Dusted Chicken Breast
Madeira Wild Mushroom Sauce
Or
Boneless Chicken Breast with Arugula, Prosciutto, Tomato, Pine nuts and Asiago Cheese
Or
Scottish Salmon Filet, Cider Beurre Blanc
Shaved Apples, Fennel, & Apple Cider Bacon Vinaigrette
Or
Black Cod Fish Cilantro, Scallion, Pepper Salad and Miso Soy Sauce
Or
Roast Prime Rib of Black Angus Beef Au Jus & Horseradish
Or
Grilled Filet Mignon with Shallot Wholegrain Mustard Sauce
Or
12 oz Grilled Dry Aged Black Angus Sirloin Steak - $8.00 per person surcharge
Or
Roast Tenderloin of Beef, Sauce Perigourdine
Or
Roast Rack of Veal with Artichokes, Oven-Dry Tomatoes and Mediterranean Olives - $8.00 per person surcharge
Or
Sautéed Loin of Veal Medallions with Chanterelle Mushrooms - $8.00 per person surcharge
Or
Pistachio Crusted Rack of Lamb with Rosemary Sauce - $8.00 per person surcharge
Or
Grilled French Double Rib Lamb Chops with Mint Sauce - $8.00 per person surcharge

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Entrée Accompaniments
(Select One Vegetable and One Starch)

Steamed Asparagus Bundles
Haricots Verts and Baby Carrot Bundles
Baby Gold, Chioggia Beets and Baby Carrots with Ginger Butter
Sugar Snap Peas and Carrots
Potato William
Rosemary Roasted Yukon Potatoes
Red Pepper and Scallion Risotto Cake

Desserts

Chocolate Delice, Raspberry Sauce
Or
Pear Crème Brûlée Dôme
Or
Warm Apple Charlotte
Or
Individual Key Lime Pie with Mango Coulis
Or
Fresh Berries in Tokai Sabayon
Or
Florentine Cookie Cup with Mango, Blood Orange & Lemon Sorbet
Or
Frozen Soufflés: Lemon or Cappuccino or Raspberry or Praline in Chocolate Cup
Or
Vanilla Ice Cream Profiteroles with Hot Chocolate Sauce

Coffee and Tea

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**KIDS DINNER BUFFET**

Macaroni & Cheese
Miniature Chicken Parmesan Sandwiches
Chicken Fingers with Honey Mustard
French Fries & Onion Rings in Cones
Penne a la Vodka
Pizza

**ICE CREAM BAR**

Vanilla & Chocolate Ice Cream with toppings to include:
Chocolate Sauce, Caramel Sauce, Sliced Strawberries & Bananas, Assorted Sprinkles, M&Ms,
Miniature Marsh Mellows, Oreo Pieces, Reese’s Pieces, Maraschino Cherries & Whipped Cream

Mitzvah Cake by Harvard Club Executive Pastry Chef

After coffee service we will pass Assorted Gelato in cones as guests are dancing

NOTE: All of our menus are customized to your exact specifications.
Additional menu suggestions are available on request.
ADDITIONAL ITEMS AND ARRANGEMENTS:

BEVERAGES:  

Adult Bar: During the reception we will have several bars set-up for the following: Kettle One, Grey Goose, Tanqueray, Bombay Sapphire, Bacardi, Meyers Dark, Jack Daniels, Famous Grouse, Johnny Walker Black, Bushmills, Harvey’s Bristol Crème, Campari, Baileys, Vermouth, Budweiser, Heineken, Amstel Light, Brooklyn Lager, Sam Adams, House Red & White Wine, Coke, Diet Coke, Ginger Ale, Club Soda, Tonic Water, Sparkling Water, Fruit Juices, & Mixers

Kids Bar: During the reception we will have several bars set-up for the following: Coke, Diet Coke, Sprite, Vitamin Water, Mineral Water, Fruit Juices, Virgin Pina Coladas, Virgin Daiquiris and Shirley Temples.

Stationary bar during dinner  
Note: Waiters must take drink orders after every course

With dinner we will offer:

White  
Guenoc Chardonnay, California

Red  
Guenoc Cabernet Sauvignon, California

KOSHER:  
Kosher menus are available

LINEN:  
Ivory with gold overlay

CHAIRS:  
Harvard Club gold chairs

CHECKROOM:  
Included

CHEFS / CARVERS:  
Included

SUSHI CHEF / SHUCKER:  
Not included

BARTENDERS:  
Included
LOUNGE ATTENDANTS: Included

MENU TASTING: Complimentary

VENUE FEE: $2,000.00

CITY SALES TAX: 8.875%

GUARANTEE: Not later than 72 business hours in advance of function, we are to be advised of the exact number of guests to be set up and served. This figure will then be your guarantee for which you will be charged, even though a lesser number attends. Should a greater number than the guarantee or set up attend, the charge will be based on the number of guests attending. On parties of 100 or less, the set up will be the guarantee.

SERVICE CHARGE: An amount equal to eighteen percent (18%) of the charge to Patron hereunder for food & beverages will be added to the account as a service and gratuity charge and shall be payable in accordance with the terms thereof.

OVERTIME: After 5 hours from start of contracted reception time, overtime of $20.00 per person plus 18% service charge per half hour or fraction thereof will be charged based on guaranteed attendance or actual number of guests attending the function, whichever is greater.

DEPOSIT: Required, we do not hold rooms on a tentative basis.