

BAR/BAT MITZVAH RECEPTION MENU



This Five Hour Menu includes a
One Hour Cocktail Hour and a Four Hour Reception

INCLUDES THE FOLLOWING

Five Hours of Premium Open Bar

Maitre 'D

White Glove Service

Hurricane Vase Centerpieces with Tapered Candles

Votive Candles on all Guest Tables and Cocktail Tables

White or Ivory Linen with Colored Napkin

Danfords Place Cards

Direction Cards for your Invitations

Coat Check (Seasonal)



ADDITIONAL SERVICES

Discounted Overnight Room Rates for your Guests

Valet Parking

COCKTAIL HOUR



Your guests will be greeted with

PREMIUM OPEN BAR

PREMIUM LIQUOR SELECTIONS

Absolut Vodka, Beefeater Gin, Bacardi, Captain Morgan & Malibu Rum, Jose Cuervo Tequila, Seagram 7 Whiskey, Dewars Scotch, Jack Daniels Bourbon, Vermouth, Amaretto, Bailey's, Kahlua & Southern Comfort

PREMIUM WINE SELECTIONS

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, & White Zinfandel

PREMIUM BEER SELECTIONS

Budweiser, Bud Light, Corona, & Heineken

Assorted Diet & Regular Sodas

COLD PRESENTATION

ANTIPASTO DISPLAY

Marinated Olives & Pickled Vegetables, Sliced Air-Dried Beef & Salami, Grilled Artichokes in Extra Virgin Olive Oil, Selection of Italian Cheeses & Sun-Dried Tomatoes with Roasted Red Peppers

SLICED FRUIT DISPLAY

Assorted of Fresh Seasonal Fruits & Melons

INTERNATIONAL CHEESE BOARD

Domestic & Imported Cheeses with Sliced, Crusty Fresh Breads & Crackers

VEGETABLE CRUDITE PLATTER

Assorted Vegetables with buttermilk Chive & Blue Cheese Dips

BUTLER-PASSED HORS 'D OEUVRES



SELECT FIVE OPTIONS



Boneless Buffalo Wings
with a Blue Cheese Dip

Arancini of Mozzarella
with Roasted Pepper

Potato, Bacon
& Cheese Croquette

Petite Meatballs
in Marinara

Turkey Club Roulade

Spanakopita

Bruschetta with Air-Dried Tomato,
Fresh Mozzarella & Basil

Strip Steak Crostini
with Red Onion Marmalade

Cucumber Cup
filled with Pesto-Garlic Cheese & Pine Nuts

Franks in a Blanket

Chicken Satay
with Thai Peanut Sauce

Vegetable Spring Rolls

Apple Chutney
& Brie Phyllo Dough

Cheese Empanada
with Serrano Chile & Green Olives

Potato Pancakes
served with Chive Cream

Brie, Caramelized Pear,
& Walnut on Crostini

COCKTAIL HOUR STATIONS



SELECT TWO STATIONS



PASTA STATION

Uniformed Attendant – Select 2 Options

Penne a la Vodka	Baked Eggplant Parmesan
Rigatoni with Classic Bolognese	Chicken Margarita
Farfalle Pesto Alfredo	Cheese Ravioli with Marinara

Accompanied by Shaved Parmesan Cheese

CARVING STATION

Uniformed Attendant

Chicago Round of Beef
and
Apple-Cider Brined Breast of Turkey

Accompanied by Zinfandel Reduction, Dijon Mustard, Tarragon Mayonnaise, & Orange Marmalade
Silver Dollar Rolls & Whipped Butter

MASHED POTATO MARTINI STATION

Uniformed Attendant

Mashed Yukon Potatoes served in Martini Glasses

Accompanied by toppings such as:
Crisp Bacon, Cheddar Cheeses, Sour Cream & Chives, Sweet Corn Pepper Succotash

“MAC ‘N CHEESE” MARTINI STATION

Uniformed Attendant

Our Chef’s Traditional Mac ‘n Cheese served in Martini Glasses

Accompanied by toppings such as:
Crisp Bacon, Broccoli Florets, Seasoned Breadcrumbs, Ham, Peas, & Stewed Tomatoes



MARKET SALAD STATION

Uniformed Attendant – Select 2 Options

Spinach & Prosciutto Salad
Baby Spinach Leaves & Prisee,
Crispy Prosciutto, Pine Nuts,
Mushrooms & Roasted Peppers
with Champagne Dressing

Chicken Caesar Salad
Romaine Lettuce, Grilled Marinated
Chicken, Herbed-Garlic Croutons
& Shaved Parmesan
with Creamy Caesar Dressing

Chinese Chicken Salad
Napa Cabbage,
Ponzu Roasted Chicken
& Crispy Noodles
with a Lime Peanut Dressing

ORIENTAL WOK STATION

Uniformed Attendant – Select 2 Options from 1 Style (Thai or Cantonese)

THAI STYLE

Shrimp Pad Thai
Chicken Panang
Spicy Thai-Basil Pork Stir Fry

CANTONESE STYLE

Shrimp Pad Thai
Chicken Panang
Spicy Thai-Basil Pork Stir Fry

Served with White Rice & Traditional Condiments

SOUTH OF THE BORDER

Uniformed Attendant

Adobe-Grilled Flank Steak

Chipotle-Marinated Breast of Chicken

Rolled in Warm Flour Tortillas with BBQ Black Beans, Saffron Rice, Fresh Cilantro,
Pico de Gallo, Guacamole & Sour Cream, Grated Cheddar & Jack Cheeses, Selection of Salsas & Hot Sauces

DANFORDS BRUSCHETTA STATION

Uniformed Attendant

Fresh Mozzarella with Extra Virgin Olive Oil

Marinated Olives

Grilled Artichokes in Extra Virgin Olive Oil

Grilled & Marinated Portobello Mushrooms

Roma Tomatoes with Toasted Pine Nuts & Basil

Balsamic-Roasted Red Pepper

Accompanied by Ciabatta Crostini

PLATED DINNER



CHALLAH BREAD BLESSING

CANDLE LIGHTING CEREMONY



APPETIZER COURSE

(Select One from the following options)

Cheese Ravioli
with Roasted Eggplant, Fresh Mozzarella & Tomato Cream

Penne a la Vodka
Roasted Tomato, Shaved Parmesan & Fresh Basil

Pappardelle with Braised Beef Sauce
with a Balsamic Drizzle

“Mac & Cheese”
with Gruyere Cheese, Roasted Mushrooms & Tomatoes



SALAD COURSE

(Select One from the following options)

Danfords House Salad
Baby Greens, Cherry Tomatoes, Cucumber & Shaved Fennel with a Sherry Dressing

Classic Caesar Salad
with Shaved Parmesan & Herbed Croutons

Tomato-Mozzarella Caprese Salad
A Bouquet of Baby Greens with a Balsamic Pesto

Hearts of Romaine Salad
Teardrop Tomatoes & Crumbled Goat Cheese with a Creamy Champagne Dressing

ENTRÉE COURSE

(Select Three from the following options)



Danfords Signature-Cut Filet Mignon
with Sauce Perigourdine

New York Strip Steak
in a Red Wine Reduction with Roasted Shallots

Onion-Crusted Chicken Breast
in a natural jus with a “Bone-in” Presentation

Chicken Francaise
Boneless Chicken Breast in a Lemon Butter Sauce

Chicken Marsala
Boneless Chicken Breast in a Brown Butter Sauce with Mushrooms

Chicken Piccata
Boneless Chicken Breast in a Lemon Butter Sauce with Capers

Coconut-Glazed Mahi Mahi
with a Pineapple-Jalapeno Salsa

Grilled Atlantic Salmon
In a Cauliflower Puree with Radicchio, Roasted Garlic & a Balsamic Reduction

Herb-Crusted Tilapia
with Stewed Peppers & a Lemon Jus

Potato & Vegetable du jour
Rolls & Butter

TEEN ENTRÉE COURSE

(Select Two from the following options)



Grilled Angus Burger with French Fries

Chicken Fingers with French Fries

Pizza Bagels with Tomato Sauce & Mozzarella Cheese

All Beef Hot Dog

DESSERT COURSE



YOU RECEIVE ALL OF THE FOLLOWING



OPEN BOOK OR SCROLL TORAH CAKE

VIENNESE PLATTERS

(on each adult table)

Miniature Pastries, Cookies, & Petit Fours

ICE CREAM SUNDAE BAR

(for each teen table)

Vanilla and Chocolate Ice Cream

Toppings: Oreo Chunks, M&M's, Chocolate Chips, Rainbow & Chocolate Sprinkles,
Hot Fudge, Strawberry Sauce & Whipped Cream

Blend Coffee, Decaffeinated Coffee, and Deluxe Tea Service

Please contact a Catering Sales Manager for pricing at 631-928-5200 ext. 150

++ per person denotes a 20% taxable service charge and applicable state taxes that are in addition to all of the listed per person prices. The 20% service charge is NOT a gratuity, but a charge for labor costs, and it not distributed to the employees

Maitre D' & Staff Gratuity at Your Discretion