



Afternoon Mitzvah Celebration

Four Hours

Valet Parking • Maître D' • Private Bridal Suite • Event Manager • Over 50 Colored Linen Options

Beverages

Assorted Sodas & Juices • Virgin Strawberry Daiquiris & Pina Coladas • Coffee, Tea, & Decaf Service
See Social Beverage Package for our Bar Packages

Teen Cocktail Hour

Displayed in Silver Chafing Dishes:

- Pizza Bagels • Mini Hot Dogs
- Mini Burger Sliders • Vegetable Spring Rolls • Chicken Tenders
- Potato Pancakes

Teen Dinner

Blessing of the Challah included
Station Style Dinner

Mixed Field Greens with Balsamic or Caesar Salad

First Course

Select 2 Captain Stations
from our selections:

Teen Dessert

Decorated Sheet Cake
(Upgrade to tiered cake for \$2.50 per person)

Sundae Bar or Candy Bar

Adult Cocktail Hour

- International & Domestic Cheese & Cracker Board accompanied with seasonal Fresh Fruits
- Seasonal Crudité
- Smoked Salmon & Whitefish Display
(Served with bagel halves, capers, onions and cream cheese)

Hors D' Oeuvres

Coconut Shrimp with Mango Salsa • Chicken Lollipops • Everything Crusted Rare Tuna, Soy Ginger Sauce • Mini Truffle Cheeseburger Sliders • Seasonal Empanadas • Vegetable Spring Rolls • Mini Cocktail Franks in Puff Pastry

Adult Dinner

Blessing of the Challah included

First Course

Mixed Field Greens with Balsamic or Caesar Salad

Entrée Course

Select a Duet Entree:

Entrée's Served with Chef's Selection of Seasonal Vegetable and Starch

Adult Dessert

Decorated Sheet Cake
(Upgrade to tiered cake for \$2.50 per person)

Platters of Italian Cookies and Pastries on the tables

Pricing

	Adults '19 Ages 15 and older	Teens '19 Ages 4-14	Adults '20 Ages 15 and older	Teens '20 Ages 4-14	Adults '21 Ages 15 and older	Teens '21 Ages 4-14
Saturday/Sunday Afternoon	\$60.00	\$50.00	\$62.00	\$52.00	\$65.00	\$55.00

Minimum Revenue Requirement: \$5,000.00 prior to Service charge and Tax

All pricing subject to 21% service charge and NJ State Sales Tax

\$250.00 Mandatory Security

Catering Sales Office: 908-241-8700 ext.: 309

Email: GHGEvents@KemperSports.com

Menu Date: 6/28/18

Dinner Stations

Seafood Station

Paprika Garlic Shrimp • Baked Stuffed Clams • Fried Calamari with Marinara

Latin Station

Arroz Con Pollo • Ropa Vieja
• Fried Yuca con Mojo and Plantain Tostones

Italian Sunday Dinner

Select 1 pasta from our Pasta Station

- Nona's Meatballs & Sweet Italian Sausage • Eggplant Rollatini
- Garlic Bread

Jersey Shore Boardwalk

Mini Sausage & Pepper Sandwiches
• Mini Cheesesteak Sandwiches • Fresh Cut French Fries with Cheese Sauce and Gravy

Comfort Cuisine

Chicken Tenders • Macaroni & Cheese • French Fries with Cheese & Gravy

Carving Station

Select 2:

- Prime Rib Au Jus & Horseradish
- Honey Glazed Ham
- Roasted Turkey Breast with Gravy
Served with Mini Rolls

Peruvian Station

Select 3:

- Aji de Gallina (*Peruvian Style Chicken*)
 - Lomo Saltado (*Peruvian Style Beef*)
 - Choros all Chalaca (*Peruvian Mussels*)
 - Corvina Ceviche with Aji Amarillo
- Garnished with Batata, Choclo & Corn Nuts
- Papas ala Huancaína (*Potatoes & Cheese*)

New York Style Deli

Mini Pastrami Sandwiches on Rye with Mustard • Potato Knishes
• Served with Dr. Brown Soda

Loaded Waffle Fries

Toppings: Cheddar Cheese Sauce, Applewood Smoked Bacon, Beef Chili, BBQ Chicken, Pulled Pork, Scallions, Sour Cream, Pickled Jalapenos, Chipotle Mayo, Ranch & Blue Cheese

Brazilian Rodizio

Select 2:

- Garlic Cilantro Roasted chicken
- Grilled Chorizo
- Grilled Skirt Steak with Chimichurri
- Fried Sweet Plantains & Black Beans

Polish Station

• Fresh Smoked Kielbasa with Sauerkraut • Handmade Potato and Cheese Pierogis • Stuffed Cabbage with Ground Beef & Rice

Pasta Station

Select 3:

- Penne Ala Vodka • Farfalle Primavera • Rigatoni Bolognese • Cavatelli Broccoli Garlic & Oil • Tortellini, Garlic Cream Sauce Cheese
- Ravioli, Marinara

Chinese Take-Out

General Tso's Chicken • Beef
* Broccoli Stir Fry • Vegetable Fried Rice • Fortune Cookies
Served with takeout containers & Chopsticks

Korean BBQ

Crispy Chicken Wings with Chile Garlic Sauce • Bulgogi – Stir Fried Marinated Beef • Kimchi Rice

Risotto Station

Traditional Parmesan Risotto

Toppings: Shrimp, Sundried Tomatoes, Mushrooms, Asparagus, Tips, Prosciutto & Italian Sausage

Venezuelan Station

Select 3:

Carne Asada al Parilla • Cachapas
• Pabellon Criollo • Sweet Plantains, White Rice & Black Beans • Sweet Corn Pancakes topped with Queso Fresco, Queso Salata & Cream White Corn Arepa
Fillings: Cheese, Beans & Pork

A Taste of Spain

Paella Valencia • Ham Croquets
• Pisto (Ratatouille) with Zucchini, Tomatoes, Peppers, Onions & Garlic

Duet Entrees

Please select Duet Entrée from the following:

Chicken & Salmon

Salmon with your choice of a Saffron Fennel Sauce or Teriyaki Glaze paired with your choice of a chicken:

Please select 1:

- Herb Roast Chicken Breast, Natural Au Jus
- French Cut Chicken Stuffed with Spinach & Asiago, Natural Au Jus

Steak & Salmon

Flat Iron Steak in a Burgundy Reduction paired with Salmon in your choice of either a Saffron Fennel Sauce or Teriyaki Glaze

Steak & Chicken

Flat Iron Steak in a Burgundy Reduction paired with

Please select 1:

- Herb Roast Chicken Breast, Natural Au Jus
- French Cut Chicken Stuffed with Spinach & Asiago, Natural Au Jus