

BAR/BAT MITZVAH CELEBRATION

Welcome to the Doubletree Guest Suites Hotel – Plymouth Meeting

Our magnificent indoor Garden Terrace is the perfect setting for your reception, and our chandelier-lit Ballroom will make your event memorable. Your service will be professionally handled by our team of highly trained service associates and supervised by your Maitre'd and Catering Specialist.

Our Certified Executive Chef and his culinary team will present foods of memorable proportion. For your convenience on this special day, we have combined a number of services and included them in our Bar/Bat Mitzvah package.

These Services Include:

Open Bar with Premium Liquors

*One hour Bar with Lunch package/ 4 Hour Bar with Dinner Package
Children's Beverage Station to include a variety of sodas & Shirley Temples throughout the event.*

A Grand selection of Hot Butlered and Cold Buffet Hors D'Oeuvres for the Reception

A Champagne or Wine Toast

Challah for Ha Motzi

A Full Course Luncheon or Dinner

Your Custom Baked Bar/ Bat Mitzvah Cake

Assistance in coordinating all other items for this Very Special Day

Enclosed prices are confirmed through 2009

Events taking place after December of 2009 subject to marketing pricing

BAR/BAT MITZVAH AFTERNOON BRUNCH

One Hour Limited Bar to consist of:

White Wine, Mimosas, Bloody Mary's, Screwdrivers and assorted Sodas

Custom Baked Bar / Bat Mitzvah Cake

Champagne or Wine Toast

Challah for Ha Motzi

Garden Vegetable Crudités with Dip

International Cheese Display with Fresh Fruit Garnish and Assorted Crackers

MENU

Variety of Chilled Juices

Seasonal Sliced Fresh Fruit Display

Tray of Smoked Salmon

Served with Sliced Red Onions, Cucumbers, Tomatoes, Capers, Cream Cheese and Brooklyn Bagels

Scrambled Eggs

Thick Sliced Challah French Toast with Maple Syrup

Broccoli Cheddar Quiche

Cheese Blintzes with Sour Cream, Strawberry Sauce & Blueberry Sauce

Breakfast Potatoes

Assorted Danish, Muffins and Croissants

Chef's Selection of Desserts

Coffee, Tea & Decaf

Adults \$54.95 per person

Children \$38.95 per child

Above prices are subject to 21% service charge and 6% State Sales Tax

*A guaranteed count must be submitted three days prior to function. Enclosed prices are confirmed through 2009
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ADDITIONAL BRUNCH OFFERINGS

Omelettes Made to Order

\$4.50 per person

Attendant \$75.00

Noodle Kugel

\$4.50 per person

Champagne Chicken

\$5.50 per person

Seafood Creole with Rice

\$5.75 per person

Whitefish Salad

\$4.75 per person

Bacon and Sausage

\$4.00 per person

Belgian Waffles

With Fruit Toppings

\$5.25 per person

Deluxe Sweet Table Featuring

Miniature Napoleons, Eclairs, Cream Puffs & Cannoli

Seasonal Sliced Fresh Fruit with a Chilled Zabaglione,

Flavored Mousses in Chocolate Cups, Assorted Tortes & Tiramisu

\$8.50 per person

Above prices are subject to 21% service charge and 6% State Sales Tax

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**BAR/BAT MITZVAH
ADULT LUNCHEON SELECTIONS**

APPETIZERS (Select One)

*Soup du Jour Fresh Fruit Medley Garden Salad
Spinach Salad Brandywine Salad Caesar Salad*

ENTREES (Select One)

Baked Breast of Chicken

*With Almond Apple Stuffing served with a Velouté
\$51.50*

Grilled Breast of Chicken

*Served with a Red Pepper Puree
\$50.50*

Grilled Fillet of Salmon

*Served with a Champagne Tarragon Reduction
\$53.50*

Baked Fillet of Flounder

*With Herb Crust Topping and a Chardonnay Velouté
\$52.95*

Roasted Prime Rib of Beef

Au jus

\$55.50

Split Plate of Grilled Salmon & Tenderloin of Beef

*Petite Tenderloin of Beef with Brandied Wild Mushroom Demi Glace
and a Grilled Fillet of Salmon
\$57.50*

Our Executive Chef will suggest an appropriate Vegetable and Potato to enhance your selection

All entrees are served with Warm Rolls and Butter

DESSERT

Fresh Strawberries in Grand Marnier with Chantilly Cream Served in a Chocolate Cup

Chocolate Mousse in a Chocolate Cup on a Raspberry Painted Plate

Vanilla Ice Cream with Chocolate Sauce

Sherbet with Guafrette

Ice Cream Sundae Bar \$7.50

Coffee, Tea & Decaf

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BAR/BAT MITZVAH RECEPTION

Garden Vegetable Crudités with Dip

*

International Cheese Display with Fresh Fruit Garnish

Served with Assorted Crackers

*

Hot Hors D'Oeuvres

Served Butler Style to Include

*

Chicken Sesame with Honey Mustard

*

Mushroom Caps with a Spinach Cheese Stuffing

*

Potato Latkes with Sour Cream & Applesauce

*

Sweet and Sour Meatballs

*

Vegetable Egg Rolls with Duck Sauce

*

Children's Hors D'Oeuvres

Buffet Style to Include

*

Franks in a Blanket

*

Pizza Wheels

*

Nacho Chips with Salsa & Cheese

BAR/BAT MITZVAH ADULT EVENING SELECTIONS

APPETIZERS

(SELECT TWO)

*Soup du Jour
Spinach Salad*

*Fresh Fruit Medley
Brandywine Salad*

*Garden Salad
Caesar Salad*

ENTREES

(SELECT ONE)

*Boneless Breast of Chicken
Stuffed with Wild Rice & Shiitake Mushroom Demi Glace*
\$73.00

Roasted Prime Rib of Beef Served Au Jus
\$78.00

*Grilled Tenderloin of Beef
With Caramelized Shallots in a Port Wine Sauce*
\$83.00

*Grilled Fillet of Salmon
With a Fresh Tomato Cilantro Relish*
\$77.00

*Pan Seared Breast of Chicken
In a Creamed Leek & Sun dried Tomato Sauce*
\$72.00

*Baked Chilean Sea Bass
Served on Wilted Greens and a Red Pepper Puree*
\$78.00

*Split Plate of Salmon & Tenderloin of Beef
Petite Tenderloin of Beef with Brandied Wild Mushroom Demi Glace
And a Grilled Fillet of Salmon*
\$82.00

DESSERT

Fresh Strawberries in a Grand Marnier with Chantilly Cream served in a Chocolate Cup
Chocolate Mousse in a Chocolate Cup on a Raspberry Painted Plate
Chocolate Chambord Cake *Sherbet with Guafrette*
Cheesecake with Fresh Fruit Garnish *White Raspberry Ice Cream Truffle \$2.50*
Ice Cream Sundae Bar \$7.50
Coffee, Tea & Decaf

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BAR/BAT MITZVAH
CHILDREN'S LUNCH OR DINNER SELECTIONS

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APPETIZERS
(SELECT ONE)

Mozzarella Sticks Fresh Fruit Garden Salad

ENTREES
(SELECT ONE)

Chicken Fingers served with French Fries

Individual Pizza with Choice of Toppings

Pasta Marinara

Beef Cheese Steaks or Chicken Cheese Steaks

Hamburger or Cheeseburger served with French Fries

Vanilla Ice Cream with Chocolate Sauce

Luncheon Package \$42.95 per child Dinner Package \$56.50 per child

Children's Buffet (For Groups of Twenty-Five or More)

Includes One Appetizer

A Selection of Three Entrees from the above list

Ice Cream Sundae Bar for Dessert

Luncheon Package \$47.95 per child Dinner Package \$61.50 per child