

Villa Barone Hilltop Manor

Bar/Bat Mitzvah Menu

The Hilltop Manor presents a prestige and luxurious surroundings for that special occasion, from 50 to 500 guests. Our Mitzvah coordinator will help you design a unique menu to create an evening of memories that will last a lifetime. Each and every event is unique in its own way.

Cocktail Reception

Passed Hors D'oeuvres White Glove Service

(all are included)

Smoked Salmon Crostini with lemon dill crème fraiche
Mini sweet potato pancakes with apple chutney
Asian Spring Rolls with dipping sauce
Tuna Tartar with avocado a wasabi mayo
Raspberry Brie Tartlet
Beef Franks Wrapped in a Puff Pastry
Lollipop Lamb Chops Garnished with Mint Jelly
Teriyaki Chicken Satay
Assorted Brick-oven pizetta

Crudités Display

Beautiful assortment of fresh julienned garden vegetables accompanied by assorted dips

Domestic & Imported Cheese Board

Tuscan Table

Grilled Vegetables- Eggplant, Zucchini, Portobello mushroom, Sautéed Artichoke Hearts, Marinated Button mushrooms, Asparagus, and Fire roasted peppers Garnished with an Array of Cold Homemade salads such as Three Bean, Pasta-Tre-colore, Insalata Del Giardino, and Roasted Plum Tomato

Smoked Fish Display

Whitefish and Alaskan Smoked Salmon
Complimented with Crackers & Mini Bagels, Tomatoes, Cucumbers, Capers & Diced Bermuda Onions

Stylized Food Bars

*(choice of three stations with two items each)
served by an attendant*

China Town Station

Vegetable Fried Rice
Chicken Teriyaki
Oriental Beef Stir Fry
Sesame Lo Mein
Vegetable Dumplings
with dipping sauce

Mulberry Street Station

Penne Vodka
Tortellini Alfredo
Fried Calamari
Chicken Scarpariello
Angus Meatballs Marinara

Mexican Fiesta

Quesadillas (Cheese or Chicken)
Tri-Color Nacho Station
Rice and Beans
Assorted Mini Beef
or Chicken Tacos

Coney Island Station

Hebrew National Hot dogs,
Accompanied with Sauerkraut,
BBQ onions and Deli mustard
Mini Beef Sliders
served Crinkle Cut Fries
Truffle Mac & Cheese
Corn Dogs
Neapolitan Pizza Station
Hot Pretzels *with a variety of mustards*

Lower East Side Station

Fresh Carved Pastrami
or Corned Beef
served with Sliced Rye Bread
Potato Knishes
With Spicy Mustard
and Barrel of Pickles

Mediterranean Station

Marinated Chicken
or Beef Kebobs
Trio of salads
Orzo, Tabouli, Hummus
served with Pita corners

Reception

Challah for Motzi

Candle Lighting Ceremony

Adults Menu:

Mixed Field Greens Tossed in a Raspberry Vinaigrette

Entrée:

(Choice of 3)

Roast Prime Rib Au Jus

Herb Roasted Free Range Chicken or

Chicken al Balsamic or Mushroom Marsala

Filet of Sole Francese, Fresh Snapper Any Style, Sole Beur Blanc

Salmon in a Champagne Sauce, or Salmon with sweet chili demi glaze

4th Choice: Vegetarian Entrée All Entrée's Served with Potato & Seasonal Sautéed Vegetable

Young Adults Menu

"Mitzvah Trio"

Combination of Angus Beef Sliders, Chicken Tenders & Basket of French Fries

Scroll Shape Ceremonial Cake

Unlimited Baskets of Dinner Rolls

Unlimited Coffees, Tea, Soda

Novelty Ice Cream Cart for All

(Minimum of 100 Guests Required)

Mazel Tov!

(All menus can be altered to your personal preference)