

Hilton Woodcliff Lake
Adult Bar/Bat Mitzvah Menu

“Contemporary Cuisine in an Elegant Setting”
*From Private Bars, we will serve a complete selection of Premium Brand Liquors,
Domestic and Imported Beer, Varietal and Sparkling Wines.*

White Glove Service

*Upon your guests' arrival, we will serve Butler Passed
Chilled Champagne with Strawberry and Sparkling Water with Lemon*

Hot and Cold Hors d'Oeuvres

A Lavish Selection of Unlimited Hors d'Oeuvres served Butler Style

Sample Items Include:

*Tuscan White Bean Tortilla Crisp
Peking Duck Spring Roll, Hoisin Sauce
Blackened Tuna
Chilled Gazpacho Soup Sip
Served from Porcelain Spoon, Vegetable Wonton, Wasabi Ginger Consomme*

Buffet Style Chafing Dish Items

Sample Items Include

*Eggplant Rollatini
Chicken Sausage Pizzaiola
Swedish Meatballs in Brandy Sauce*

Cold Presentations

***Our Garde Manger Chef Will Prepare the Exquisite Displays
to be Presented from Decorated Buffet Tables:***

Sample Items Include:

Tuscany Display, Whole Poached Salmon, Cold Fish Display, Tropical Fruit Display

Reception Specialties

Appointed Stations with Items Prepared to Order by an Attendant

Sample Stations and Items Include:

*Carving Station
Carved to Order:
Rare Tuna Loin, Wasabi and Soy Sauce
Breast of Veal, Stuffed with Vegetable and Herbs, Pinot Noir Reduction*

Pasta Station
Tossed to Order

Radiatore
Tuscan Grilled Baby Artichoke, Tomato, Cannelloni Bean, Pancetta,
Aglio e Olio

Striped Lobster Ravioli
Lemon Grass Herb Sauce
Grated Parmesan Cheese

Sauté Station
Duck, Sour Bing Cherry Sauce
Curried Chicken with Mango Chutney

Dinner Menu
French Service

Challah for Motzi

First Course

Sample Items Include
Moroccan Tagine Chicken Strudel
Chicken, Julienne of Vegetables, Olives with Moroccan Spices in Phyllo
Saffron Cream Sauce

Grilled Portobello Mushroom
Mozzarella and Heirloom Tomato Napoleon
Balsamic Glaze, Extra Virgin Basil Oil, Thyme Sprig

Salad Course

Sample Items Include
Spinach, Arugula, Red Onions, Mandarin Oranges, Tear Drop Tomatoes, Sliced White Pear
Pomegranate Vinaigrette

Baby Spinach, Red Oak, Butter Lettuce, Glazed Pecans, Crumbled Bleu Cheese
Port Wine Vinaigrette

*Appetizer/Salad Combination can be Selected in place of your First and Second Courses
With an Intermezzo Course to follow prior to your Entrée*

Sample Items Include

Salmon Cake

*Served over Baby Spinach, Arugula, Hearts of Palm, Tear Drop Tomatoes, Enoki Mushrooms
Cucumber Dill Vinaigrette*

Beggars Purse

Ruby Beet and Goat Cheese

*Served over Baby Spinach, Arugula, Hearts of Palm, Artichoke Hearts, Red Onions
Blood Orange Vinaigrette*

Main Course

Choice of Three Entrée Selections Offered to your Guests Tableside

Sample Items Include

Sliced Whole Roasted Chateaubriand, Black Peppercorn with Sherry Cognac

Breast of Chicken, Sautéed Pear and Rosemary Cream Sauce

Atlantic Salmon

Citrus Crusted with Orange Glaze

Entrées Served with

Seasonal Baby Vegetables and Nested Basket Garlic Infused Mashed Potatoes

Bar / Bat Mitzvah Cake

Traditional Torah Cake or Custom Designed Themed Cakes are available upon request

Dessert Course

Sample Items Include

Warm Chocolate Molten Lava Cake

Topped with Ben and Jerry's Vanilla Ice Cream, Raspberry Coulis and Powdered Sugar

Almond Tuile Basket

Filled with Seasonal Fresh Berries, Zabaglione Sauce

Individual Mixed Berry Crème Brulee

*Freshly Brewed Regular and Decaffeinated Coffee, Herbal and Spice Teas
International Coffee and Cordial Cart*