



*Turf Valley*

Bar/Bat Mitzvah Packages



## Turf Valley

2700 Turf Valley Rd. Ellicott City, MD 21042 410.465.1500. [www.turfvalley.com](http://www.turfvalley.com)

# Bar/Bat Mitzvah Hors D'oeuvres Hour

## Hot Selections - *Select (3) Three*

Reuben in Rye Puff  
Bourbon BBQ Meatballs  
Salsa Cheese Quesadilla  
Chicken Dijon Puff  
Beef Wellington Puff  
Spanikopita  
Vegetable Egg Roll  
Franks in a Blanket  
Potato Knish  
Beef Teriyaki Pot Sticker  
Italian or Swedish Meat Balls  
Spinach Artichoke Tartlet  
Raspberry & Almond Brie  
Chicken Sesame Satay  
Broccoli Cheddar Quiche  
Beef Teriyaki Satay

## Cold Displays - *Select (2) Two*

Vegetable Crudite with Dip  
International & Domestic Cheese Display  
Brie and Seasonal Berries  
Seasonal Fruit Display  
Hummus & Pita Triangles with Olive Tapenade  
Whitefish Salad with Crackers

## Hot Displays - *Select (1) One*

Artichoke and Spinach Fondue  
*with French Bread Rounds & Pita Triangles*  
Wild Mushrooms & Sun-dried Tomato Fondue  
*with French Bread Rounds & Pita Triangles*  
Brie en Croute with Raspberry Sauce,  
*Seasonal Berries and French Bread Rounds*

## Additional Carving Station Selections - One Hour

Carver Fee of \$125.00 Required, One Carver per 75 Guests Recommended

Carved Roast Turkey  
with Honey Mustard & Cranberry Sauce  
served with Silver Dollar Rolls  
\$6 per person

Carved Baron of Beef  
Served with Silver Dollar Rolls  
\$6 per person

Mustard Glazed Corned Beef Brisket  
Served with Silver Dollar Rolls  
\$6 per person

Carved Rack of Lamb  
Seasoned with Garlic & Rosemary,  
served with Mint Jelly  
\$9 per person

Herb Fillet of Salmon  
Served with Chardonnay Sauce  
\$8 per person

Carved Tenderloin  
Served with Silver Dollar Rolls  
\$12 per person

## Bar Additions

Wine Service - \$18.00 per bottle for House Wine (Upgraded Wines Available Upon Request)

Cordial Station - \$6.50 per drink on consumption

Bar Upgrade - (Premium or Super Premium) \$4.50 per person, per level

All Packages include One-Hour Hors D'oeuvres

# Bar/Bat Mitzvah Seated Dinner Menu

All prices subject to 21% Taxable Service Charge and 6% Sales Tax. Menus and Prices Subject to Change

## **Seated Group I - \$77 Per Person**

Four Hour House Brand Bar

*Select (1) One Entrée*

Chicken Picatta

Battered Breast of Chicken sautéed  
with Lemon and Capers

Mahi-Mahi Tropical

Citrus Herb-Crusted Mahi-Mahi with  
a Grilled Pineapple Salsa

Chicken Marsala

Breast of Chicken sautéed with  
Mushrooms and Marsala Wine

Herbed Salmon

Fillet of Salmon Herb Crusted and  
glazed with Lemon Butter

Flat Iron Steak

Served with a Mushroom Bordelaise

Stuffed Shells

Pasta filled with Four Italian Cheeses and  
topped with Tomato Sauce

Chicken En Croute

Breast of Chicken Filled with Mushrooms  
and wrapped with French Pastry

Chicken Parmesan

Four Cheese Manicotti and Italian Breaded Chicken  
with Tomato Sauce and Parmesan Cheese

## **Seated Group II \$89 Per Person**

Four Hour Premium Brand Bar

*Select (1) One Entrée*

Herbed Chicken and Salmon

Herb Crusted Breast of Chicken and  
Fillet of Salmon with Lemon Butter

Chicken and Salmon Teriyaki

Grilled Chicken and Salmon glazed  
with Orange Teriyaki

Petite Filet and Herb Salmon

Center Cut Petite Filet Mignon and Herb Crusted  
Salmon with Lemon Butter

Petite Filet and Chicken Marsala

Center Cut Petite Filet Mignon and Breast of Chicken  
sautéed with Mushrooms and Marsala Wine

Filet of Sea Bass

Served with a Shallot Butter Chardonnay Sauce

*Seated Dinner Menus Includes:*

Four Hour Open Bar

Wine Kiddush and Challah for Ceremony  
Centerpieces, Linen Cloths, and Napkins

One Hour Hors D'oeuvres Reception

Maitre D'

Market Salad or Citrus Spinach Salad

Caesar Salad ( \$1.75 additional)

Fruit Cocktail ( \$1.25 additional)

Rolls & Butter

Chef's Choice of Rice or Potato

Chef's Choice of Vegetable

Coffee, Decaffeinated Coffee, Herbal Teas

Dessert Selection

# Bar/Bat Mitzvah Buffet Dinner Menu

All prices subject to 21% Taxable Service Charge and 6% Sales Tax. Menus and Prices Subject to Change

## **Buffet Group I - \$82 Per Person**

Four Hour House Brand Bar

### **Salads – Select (3) Three**

Market Salad

Citrus Spinach Salad

Caesar Salad

Capri Salad

Cucumber Dill Salad

Sesame Noodle Salad

Vegetable Vinaigrette

CousCous with Tomatoes & Eggplant

Penne Pasta w/ Sun-dried Tomato Pesto

Mediterranean Pasta with Artichokes,  
Olives, and Peppers

### **Entrees - Select (2) Two Entrees**

Stuffed Shells with Marinara

Beef Brisket

London Broil

Mahi-Mahi Tropical

Vegetable Lasagna

Chicken Madeira

Herbed Salmon

Lemon Butter Tilapia

Chicken Piccata

Apple & Almond Stuffed Chicken

### *Buffet Dinner Menus Includes:*

Four Hour Open Bar

Wine Kiddush and Challah for Ceremony

Centerpieces, Linen Cloths, and Napkins

One Hour Hors D'oeuvres Reception

One Hour Food Service

Maitre D'

Rolls & Butter

Chef's Choice of Rice or Potato

Chef's Choice of Vegetable

Coffee, Decaffeinated Coffee, Herbal Teas

Dessert Display or Cake and Sundae Bar

Fifty (50) Guest Minimum

## **Buffet Group II - \$99 Per Person**

Four Hour Premium Bar

### **Salads – Select (3) Three from list**

Market Salad

Citrus Spinach Salad

Caesar Salad

Capri Salad

Cucumber Dill Salad

Sesame Noodle Salad

Vegetable Vinaigrette

CousCous with Tomatoes & Eggplant

Penne Pasta w/ Sun-dried Tomato Pesto

Mediterranean Pasta with Artichokes,  
Olives, and Peppers

### **Entrees - Select (3) Three**

Portobello Ravioli with Balsamic Grilled Chicken

Tenderloin of Beef with Forest Mushrooms

Prime Rib of Beef

Rosemary Crusted Lamb Chops

Pasta Primavera

Amaretto Chicken with Toasted Pine Nuts

Sea Bass with Shallot Butter Wine Sauce

# Bar/Bat Mitzvah Teen Menus

All prices subject to 21% Taxable Service Charge and 6% Sales Tax. Menus and Prices Subject to Change

## **Teen Buffet Dinner - \$45 Per Person**

Entrees - *Select (3) Three*

- Chicken Parmesan
- Vegetable Lasagna
- Fried Chicken Ravioli with Tomato Sauce
- Chicken Marsala
- Manicotti with Tomato Sauce
- Herbed Salmon
- Tenderloin Bourguignon
- Hamburger with Condiments
- Deep Dish Cheese Pizza
- Beef Hotdogs with Condiments

Cold Sides - *Select (2) Two*

- Pasta Salad
- Market Salad
- Caesar Salad
- Cole Slaw
- Potato Salad

Hot Sides - *Select (1) One*

- Macaroni & Cheese
- Mashed Potatoes With Gravy
- Rice Pilaf
- Tater-Tots
- Seasonal Fresh Vegetables

*Teen Dinner Menus Includes:*

- Adult Hors D'oeuvres Hour
- 4 Hour Soda Bar
- Cake and Sundae Bar
- Thirty (30) Teen Minimum

A Ratio of Two (2) Adults for each minor is Required.

## **Theme Stations - \$45 Per Person**

*Select (3) Three Stations*

### **Pizza**

Served with Assorted Toppings  
Market Salad

### **Sliders**

Toppings: BBQ Sauce, Tomato,  
Onion, Lettuce, Ketchup,  
Mustard, Cheese and Pickles  
& Tater-Tots

### **Mexican**

Make your own Chicken Fajitas  
Includes Tortillas, Guacamole,  
Salsa, Sour Cream, Cheese  
& Chips & Salsa

### **Asian**

Vegetable Egg Rolls, Fried Rice,  
Sesame Chicken Skewers  
& Fortune Cookies

### **Pasta**

Stuffed Shells with Marinara  
Caesar Salad & Garlic Bread

### **Mashed Potato Bar**

Swedish Meatballs, Broccoli  
Sour Cream, Cheddar  
& Sautéed Vegetables

**Custom Stations Available  
upon Request!**

## *Desserts*

Strawberry Shortcake

Carrot Cake

Chocolate Cream Torte

Italian Lemon Cake

Key Lime Pie

New York Cheese Cake with

Raspberry Sauce

These items are substituted for the  
dessert included in your menu:

Chocolate Mousse in a Chocolate Cup \$1.50

Seasonal Fresh Fruit Tart \$3.00

Chocolate Fondue with Dippers \$3.50

Adult Upgrade to Bar/Bat Mitzvah Cake,  
and Sundae Bar \$4.00



## *Miscellaneous*

Ice Sculptures  
\$325.00 and Up

Additional Hour (Non-Alcoholic Bar Only)  
\$8.00 per person

Additional Servers/ Bartenders  
\$175.00 each

Floor Length Linens (White or Ivory)  
\$9.00 per table

Split Entrée Fee  
\$3.50 per person  
Allow additional 30 minutes service time

Intermezzo  
\$4.00 per person

Additional Hot Selections Butlered  
\$2 per person additional selection



## **Preferred Vendors**

Acclaimed Promotions  
Alter Communications  
Beached Blonde Designs  
Boogie Bodies of Maryland  
Cathy's Collage Creations  
Centerpieces for Tzedakah  
Chocolate Fantasy  
Crazy Clix  
Debi's Cake Studio  
Edge Floral Event Designers  
Edible Arrangements - Columbia, Ellicott City and Laurel  
Electric Entertainment  
Entertainment by Joe Pachino  
Event Planning Resources  
Five Star Amusements  
Innovative Party Planners Zozzie & Heidi  
Joody Carton  
K.R.R. Photography  
Snaps, LLC  
Teens N Up, Inc  
Terrapin Adventures  
The Atonement  
The Chocolate Fantasy  
Turf Valley  
Ultimate Amusement, Inc.  
Vasarri  
Washington Talent, Photo & Video