

Turf Valley

Bar/Bat Mitzvah Packages

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 Stickers
Italian or Swedish Meat Balls
Spinach Artichoke Tartlet
Raspberry & Almond Brie
Chicken Sesame Satay
Broccoli Cheddar Quiche
Beef Teriyaki Satay
Salmon & Asparagus Phyllo

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 and 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 Rack of Lamb

Seasoned with Garlic & Rosemary,
served with Mint Jelly
\$9 per person

Carved Baron of Beef

Served with Silver Dollar Rolls
\$6 per person

Herb Fillet of Salmon

Served with Chardonnay Sauce
\$8 per person

Mustard Glazed Corned Beef Brisket

Served with Silver Dollar Rolls
\$6 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) \$5.50 per person, per level

All Packages include One-Hour Hors D'oeuvres

Bar/Bat Mitzvah Seated Dinner Menu

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 Caper

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
Votive Candles, 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

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

Bar/Bat Mitzvah Buffet Dinner Menu

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
- Roasted Vegetable Salad with Sun-dried Tomato Vinaigrette
- CousCous with Tomatoes & Eggplant
- Santa Fe Black Bean Salad with Cilantro, Corn, Red Peppers and Radicchio
- Mediterranean Pasta with Artichokes, Olives, and Peppers

Entrées - Select (2) Two

- 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 Include:

- Four Hour Open Bar
- Wine Kiddush and Challah for Ceremony
- Votive Candles, 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

- Market Salad
- Citrus Spinach Salad
- Caesar Salad
- Capri Salad
- Cucumber Dill Salad
- Sesame Noodle Salad
- Roasted Vegetable Salad with Sun-dried Tomato Vinaigrette
- CousCous with Tomatoes & Eggplant
- Santa Fe Black Bean Salad with Cilantro, Corn, Red Peppers and Radicchio
- Mediterranean Pasta with Artichokes, Olives, and Peppers

Entrées - 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

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.

Teen Buffet Dinner - \$45 Per Person

Entrées - 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

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, Pickles
Served with Tater-Tots

Mexican

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

Asian

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

Pasta

Stuffed Shells with Marinara
Caesar Salad & Garlic Bread

Mashed Potato Bar

Swedish Meatballs, Broccoli
Sour Cream, Cheddar, Blue
Cheese & Sautéed Vegetables

**Custom Stations Available
upon Request!**

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Desserts

Jamaican Strawberry Torte
Carrot Cake
Chocolate Zanzibar Torte
Lemon Mousse Cake
White Chocolate Decadence
New York Cheese Cake with
Raspberry Sauce

These items may be substituted for the
dessert included in your menu:

Tiramisu \$5.00
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
\$450.00 and Up

Additional Hour
(Full Bar Only)
\$8.00 per person
(Non-Alcoholic Bar Only)
\$5.50 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 410-654-0480

Alter Communications 443-451-6024

Beached Blonde Designs 443-562-3699

Boogie Bodies of Maryland 443-745-5025

Cathy's Collage Creations 410-356-1176

Centerpieces for Tzedakah 410-466-9200

Crazy Clix 410-654-5529

Debi's Cake Studio 410-486-5233

Edge Floral Event Designers 301-340-0031

Edible Arrangements Ellicott City 410-750-9010

Electric Entertainment 301-370-1125

Entertainment by Joe Pachino 410-653-2596

Event Planning Resources 410-707-1602

Five Star Amusements 410-688-3552

Friendship Hot Air Balloon 410-442-5566

Innovative Party Planners Zozzie & Heidi 410-998-9999

Jody Carton 410-531-1816

K.R.R. Photography 410-280-3535

Snaps, LLC 410-602-1769

Teens N Up, Inc 410-484-1125

Terrapin Adventures 301-725-1313

The Atonement 410-718-8558

The Chocolate Fantasy

Turf Valley 410-465-1200

Ultimate Amusement, Inc 301-424-7114

Washington Talent, Photo & Video 301-762-1800



TURF VALLEY

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