

*Merri-Makers*

*at the  
Reception Center*

***BAT/BAR MITZVAH CELEBRATIONS***

*Exit 116 on the Garden State Parkway – Holmdel, New Jersey*

[www.merrimakers.com](http://www.merrimakers.com)

*732-264-3355*

**Your B’Nai Mitzvah Package Includes**

Hosting Only One B’Nai Mitzvah at a Time to Ensure  
the Personal Attention you Deserve

An Outdoor Terrace and Separate Room for the Cocktail Hour

Professional Maitre d’ to Coordinate and Supervise Your Affair

A Wide Selection of Linen Colors From Which to Choose

Custom Torah Cake for Candle Lighting

Challah for Blessing

Cocktail Service and Tableside Wine Service with Dinner

Direction Cards and Place Cards

Coat Check Service (seasonal)

Security Personnel to Ensure the Safety of Our Young Guests

Valet Parking

Please Note: B’Nai Mitzvahs must end by 5:30 PM

## **“Cocktail Hour”**

### **One Hour of Butlered Kosher Style Hors d’oeuvres**

Spanakopita

Phyllo Dough Crusts with a filling of Sautéed Spinach and Onions  
with Feta Cheese, Eggs and Seasoning

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Stuffed Domestic Mushrooms with Marinated Vegetables

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Baby Lamb Chops with a Mint Julip Reduction

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Hebrew National Hot Dog coins in Puff Pastry served with Honey Dijon Sauce

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Asparagus and Roasted Red Pepper enrobed in Puff Pastry

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Oven baked Goat Cheese in Phyllo Cups with fresh Herbs and Tomato Concasse’

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Warmed Brie on French Toast with Toasted Almonds and Honey Drizzle

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Sesame Chicken Satay

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Sliced Filet Mignon on a Garlic Baguette and dotted with a Tarragon Emulsion

## **Cocktail Stations to include:**

### **Oriental Stir-Fry Vegetable**

Oriental cuts of Celery, Red Pepper, Scallions, Carrots, Broccoli, Bok Choy, Snow Peas, Shiitake Mushrooms and Water Chestnuts stir-fried in an authentic wok with Hoisin Plum Sauce & Rice Wine Vinegar and garnished with Toasted Sesame Seeds  
Served in a Mini White Take-Out Box with Chopsticks and Fortune Cookies  
Hot Bean Paste available upon request

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General Tso's Chicken

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Vegetable Fried Rice

## **Chafing Dish Station to include:**

Pepper Steak

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Eggplant Rollatini

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Chicken and Broccoli Scampi

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Vegetable Tempura

## **The Cold Display**

Smoked Salmon Platter

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Gravlox

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Smoked Whole White Fish

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Assorted Smoked Fish

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Pickled Herring

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Whitefish Salad

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Miniature Bagels with Whipped Cream Cheese

## **Pasta Station**

Penne Vodka-Coral

Miniature Penne Pasta served with Merri-Makers Home-style Vodka Sauce  
with Emerald Green Peas, Plum Tomatoes and Fresh Basil  
and

Cavatelli and Broccoli

Cavatelli Pasta and Broccoli Florets with Sun-Dried Tomatoes and Olive Oil  
Prepared in a Roasted Garlic Broth

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## **Latkes Station**

Made with shredded Idaho Russet Potatoes and Fresh Chives

Served with 'not so ordinary' accompaniments:

Creole Sour Cream, Curried Apple Sauce and Caramelized Vidalia Onions

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## **The Kids Cocktail Hour**

Miniature Pizza Squares

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Hot Dog Coins

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Mozzarella Sticks

***In The Beginning ...***

**For the Adults**

Your Pre-Selected Choice of One:

A Combination of Baby Field Greens and Hearts of Romaine Lettuce  
with Freshly Chopped Melons, Strawberries and Grapes  
Drizzled with Champagne Raspberry Vinaigrette  
Garnished with Shaved Asiago Cheese

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Sweet and Bitter Greens with Buffalo Mozzarella Slices, Grilled Portobella Mushrooms,  
Grape Tomato Halves and a Julienne of Fire Roasted Red Pepper  
Painted with an Opal Basil and Balsamic Reduction

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Hearts of California Romaine Lettuce and Blackened Swordfish tossed with Classic Caesar  
Dressing and garnished with Capers, Shaved Parmesan Cheese,  
Freshly Baked Garlic Croutons and Cracked Black Pepper

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Mesclun Field Greens with Smoked Trout, Quartered Artichoke Hearts, a Plum Tomato half  
topped with Herbal Goat Cheese and drizzled with Fresh Berry Vinaigrette

Freshly Baked Dinner Rolls and Whipped Margarine Rosettes

**For the Children**

Fresh Fruit Mélange served on Fruit Sorbet

## **Dinner Service**

Your Adult Guests will choose their entrée from  
Your pre-selected choice of three of the following:

### **Twin Tournedos of Beef**

Two-4oz. choice Medallions, carved from the Tenderloin of Beef  
Served with a rich Demi-Glaze

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### **Herb Encrusted Tilapia Filet**

North Atlantic Filet encrusted with Citrus Herbs and Bread Crumbs  
On a stream of Fresh Dill Buerre Blanc

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### **Chicken Paillard**

Breast of Chicken stuffed with Wild Mushrooms in a Rosemary Sauce

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### **Chicken Saltimbocca**

Tender Filets of Chicken topped with Prosciutto di Parma,  
Baby Leaf Spinach and Fresh Mozzarella  
Finished with a light Mushroom Madeira Wine Reduction

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### **Chicken Fresco**

Scallopine of Chicken topped with Julienne of Sun-Dried Tomatoes  
And quartered Artichoke Heart Sauté  
Finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper

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### **Chicken Francaise**

Scallopine of Chicken dipped in an Egg Batter lightly sautéed  
in a White Wine and Lemon Butter Sauce

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All Entrees will be accompanied by Merri-Makers Garlic Smashed Potatoes  
and The Chef's Seasonal Vegetable du Jour

## **For the Children**

Filets of White Meat Chicken dredged in homemade Bread Crumbs and  
Served with Pommes Frites and a Sweet Tomato Relish

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**Or**

## **A Buffet for an upgrade of \$5.00 per Child**

Tossed Garden Salad with House Dressing

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Penne Pasta with Vodka Coral Sauce

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Chicken Fingers

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French Fries

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Macaroni and Cheese

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Mini Hamburgers

## **Dessert**

Your B'nai Mitzvah Cake on a Painted Plate with Flourless Chocolate Torte  
and Fresh Seasonal Berries drizzled with Forest Wild Berry Coulis for the Adults

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Merri-Makers' Ice Cream Sundae Bar with Assorted Toppings  
For the Adults and Children

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Freshly Brewed Colombian Coffee, Regular and Assorted Herbal Teas,  
Brewed Decaffeinated Coffee

## **Beverage Service**

Five Hour Open Premium Bar for the Adults

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Five Hour Soda Bar & Shirley Temples for the Children

***Merri-Makers at the Reception Center  
On the Grounds of the PNC Bank Arts Center***

***B’Nai Mitzvah Pricing Matrix***

	<u>Adult Menu</u>	<u>Child Menu</u>
Saturday Afternoon \$ 9,000. minimum	\$ 85.00	\$ 60.00
Saturday Evening \$ 15,000. minimum	\$ 129.00	\$ 94.00
Sunday Afternoon \$ 9,000. minimum & Evening	\$ 95.00	\$ 74.00

***Note: All pricing noted above does not include 7% sales tax. Please add accordingly.***

***\*Revised 2/27/09***