

TIFFANY BALLROOM MITZVAH PACKAGE

ADULT COCKTAIL HOUR

Stationed

An array of domestic cheeses, both hard and soft, with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable display accompanied with a savory bleu cheese dip

Butler Style *Select Three*

Domestic mushroom caps stuffed with a warm vegetable filling

Sesame chicken strips with a chili mango chutney sauce

Delicate phyllo leaves filled with spinach and feta cheese

Lightly breaded mozzarella oven baked and served with a marinara sauce

Miniature potato pancakes with a chive sour cream

Tender beef knish prepared locally by a kosher vendor

Mini beef Wellingtons with a Madeira dipping sauce

Coconut crusted chicken with a smoked pineapple sauce

Seared tuna on a wonton crisp with a wasabi cream

Duck confit with orange chutney in a crispy wonton cone

Mini Reuben with Thousand Island dressing

An assortment of cold canapés to include smoked salmon coronettes, roast beef horseradish roulades and tomato bruschetta

Boneless buffalo chicken with Maytag Bleu Cheese and crisp celery served in a miniature martini glass

Cod Cakes with a roasted red pepper remoulade

Enhanced Selections *per 100 pieces*

Lollipop lamb chops with a red pepper jam 275.00

Seared lamb loin over sweet potato puree with a maple glaze served in a miniature martini glass 275.00

Black Angus sirloin over red wine risotto with parmesan cheese served on a porcelain spoon 275.00

Shooters

Sweet Potato Corn Chowder with a sundried tomato pesto twist 325.00

Tomato basil soup with a grilled four cheese crostini 250.00

Spoon

Braised short rib over mashed potatoes, julienne vegetables and red wine jus served on a china spoon 250.00

Sushi Station * 11.00

Chef attended station to include vegetable and seafood sushi including: California rolls, spicy tuna, shrimp and salmon with soy sauce, accompanied by wasabi and pickled ginger

Lettuce Wrap * 9.00

Five spice beef, beef tender flank steak marinated and seasoned with Chinese five spices

Sweet Cajun chicken, cubed chicken breast sautéed with Cajun seasonings and tossed with honey wing sauce

Garlic Tabasco baby shrimp sautéed in butter seasoned with Worcestershire sauce

Condiments: Boston Bibb lettuce leaves, thinly sliced cucumbers, julienne carrots, chopped celery, chopped peanuts, fresh cilantro, fresh mint leaves, fresh lime quarters, orange cucumber salad with cilantro, bean sprouts and scallions tossed with ginger vinaigrette

Pasta Al Fresco * (a house favorite) 8.00

With Alfredo, hearty tomato basil, pesto, and olive oil with garlic sauces. Selection of penne, farfalle and tortellini pastas. With your choice of gourmet ingredients. Served with fresh Italian garlic bread

Stir Fry * 9.00

Beef and chicken strips with your choice of fresh ingredients to include: broccoli, snow peas, garlic, cashews, green beans, scallions, straw mushrooms, red bell peppers and onions. Tossed with hoisin glaze or mandarin orange sauce accompanied with fresh steamed jasmine rice

*requires an attendant fee of \$75.00

*The Tiffany Ballroom at the Four Points by Sheraton Norwood 1125 Boston Providence Turnpike Norwood, MA 02062 781-255-3159
Additional 15% Service Charge, 5% taxable administrative fee and Applicable Taxes*

TIFFANY BALLROOM MITZVAH PACKAGE

ADULT DINNER PACKAGE

Appetizers *Select one*

Italian Wedding Soup

Chilled sliced fresh fruit plate

Cheese ravioli with marinara or Parmesan Reggiano Alfredo sauce 3.50

Salads *Select one*

Tiffany's signature blends of mixed field green salad with our honey citrus dressing. A blend of romaine and mesclun greens, vine ripened tomatoes, bell peppers, asparagus spears, cucumbers, ripe olives and red onion

Classic Caesar salad with house made dressing

Mesclun greens and baby frisée tossed with a julienne of red and yellow peppers wrapped in a sliced English cucumber with vine ripened tomatoes and sherry vinaigrette 2.00

Sliced fresh mozzarella cheese with vine ripened tomatoes, extra virgin olive oil, fresh basil leaves and cracked black pepper 2.50

Entrées *Select up to two*

Grilled marinated breast of chicken over warmed baby spinach with a wild mushroom sauce

Sautéed boneless chicken with sliced mushrooms in a rich Marsala sauce

Boneless breast of chicken Milanese, encrusted with fresh herbs, bread crumbs and Parmesan Reggiano served with a fresh lemon velouté

Pan seared fresh statler chicken breast stuffed with spinach, garlic, Fontina cheese, fresh herbs, roasted shallots, in a wild mushroom sauce

Grilled salmon fillet topped with a tropical fruit salsa

Parmesan encrusted breast of chicken with fresh Roma tomatoes, garlic, artichokes, spinach and fresh herbs finished with a white wine sauce

North Atlantic scrod dressed with fresh lemon butter, herbs and seasoned bread crumbs slowly baked to perfection

Slow roasted Atlantic salmon fillet served over a light, creamy lemon and fresh herb risotto

Orange ginger glazed roasted Salmon

12 oz. choice prime rib of beef au jus served with a horseradish cream

Enhanced Selections

"Tiffany Signature Dish" Grilled petit filet mignon with a red win shallot demi béarnaise sauce, and a boneless breast of chicken Milanese with a fresh lemon velouté 3.00

Roasted whole peppercorn crusted sliced choice beef tenderloin accompanied with a rich wild mushroom demi glace 4.00

Grilled 12 oz. center cut New York sirloin with garlic butter 5.00

10 oz. Filet Mignon served with a red wine demi 9.00

Accompaniments

Chef's selection of seasonal vegetable and starch to complement your entrée selection. Includes freshly baked rolls, sweet cream butter, coffee, decaffeinated coffee and herbal teas

Tiffany's Display of Elegant Desserts and Fine Sweets

Chef's selection of assorted cakes, pies, tortes, mousses, crème brûlée, parfaits, sliced fresh fruits and berries with flavored yogurts, miniature tarts and pastries

Includes freshly brewed coffee, decaffeinated coffee and herbal teas

TIFFANY BALLROOM MITZVAH PACKAGE

YOUNG ADULT PACKAGE

Hors d'Oeuvres *Select two*

Mozzarella sticks

Pigs in a blanket

Vegetable Spring Rolls

Nacho Station 2.00

Themed Buffet *Select One*

All American

Garden salad with Ranch dressing

Hamburgers and cheeseburgers

Chicken fingers

Assorted rolls and condiments

All beef hot dogs

French fries

Macaroni and cheese

Italian

Caesar salad

Pasta with butter

Chicken Parmesan

Cheese pizza

Meatballs marinara

Served with garlic bread

Mexican

Chicken and cheese quesadillas

Make your own taco bar featuring both hard and soft taco shells. Grilled sliced chicken and fresh ground beef with your choice of toppings to include: shredded lettuce, diced tomatoes, onions, black olives, cheddar and pepper jack cheeses

Accompanied by sour cream, guacamole and fresh salsa

Mexican rice

Pitchers of soft drinks for each young adult table

Dessert

Themed presentation cake served with vanilla ice cream and chocolate sauce

Young Adult Enhancements

Frozen Mocktail Station*

Featuring margaritas, pina coladas and strawberry daiquiris

One Hour 5.00

Five Hours 9.00

Ice Cream Sundae Bar* *must be purchased for entire guest count*

Vanilla, chocolate, and strawberry ice cream.

Toppings to include: maraschino cherries, M&M's, Oreo cookie pieces, chopped walnuts, hot fudge, butterscotch sauce, and freshly whipped cream 6.00

*requires a \$75 attendant fee

Cupcake Bar * *must be purchased for entire guest count*

Vanilla and Chocolate Mini cupcakes with your choice of frosting and assorted candy toppings 8.00

TIFFANY BALLROOM MITZVAH PACKAGE

BEVERAGE MENU

Cash and Hosted Bar *priced on consumption*

	Hosted Bar	Cash Bar
Standard Cocktails	6.25	6.75
Top Shelf Cocktails	7.00	7.50
Premium Beers	5.25	5.75
Domestic Beers	4.75	5.25
Bottled Mineral Waters	3.00	3.25
Soft Drinks	2.00	2.25
House Wine by the Glass	6.00	6.50
Champagne by the Glass	5.50	6.00
Martinis	8.00	8.50

Beer Wine and Soft Drink Bar

To include domestic and premium beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel and soft drinks

1 st hour	12.00
Four Hours	24.00
Five Hours	28.00

Standard Hosted Bar

To include all of the above plus: Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgan, Dewar's, Jose Cuervo, Seagram's V.O

1st Hour	15.00
Four Hours	30.00
Five Hours	34.00

Top Shelf Hosted Bar

To include all of the above plus: Grey Goose, Bombay Sapphire, Maker's Mark, Bacardi, Mount Gay, Johnnie Walker Black, Patron Silver, and Crown Royal.

1 st Hour	18.00
Four Hours	35.00
Five Hours	40.00

Bar/Bat Mitzvah Package Includes:

An array of domestic cheeses, both hard and soft, with seasonal fruits, assorted crackers and sliced French baguette bread

Fresh garden vegetable display accompanied with a savory bleu cheese dip

Selection of three butler passed hors d'oeuvres unlimited for one hour

Specially priced young adult menu

Choice of full four course dinner served from package menu

Custom designed fresh floral centerpieces for all of your adult tables

Complimentary white or ivory table linens with napkins

Tiffany's Display of Elegant Desserts & Fine Sweets

Themed presentation cake for the young adults

Personal maitre d' to oversee your event

Bartender service

Group discount on hotel guest rooms