



Mitzvahs

AT CRESTMONT COUNTRY CLUB

750 EAGLE ROCK AVENUE

WEST ORANGE NJ, 07052

Mazel Tov!

CRESTMONT MITZVAH EXPERIENCE

Based on a Four Hour Party

FOR THE ADULTS

- (6) Butler Passed Hors D' Oeuvres
- Three Reception Stations
- Two Course Plated Dinner
- (4) Butler Passed Sweets
- Four Hour Premium Open Bar

(Option for Reception Style Dinner Stations - Price Pending Station Selections)

FOR THE KIDS

- Cocktail Reception Bites
- Dinner & Dessert Buffet
- Unlimited Soft Drinks



CHILLED CANAPES

Taste of Tomato: Oven Roasted and Marinated, Pico de Gallo, Pesto Cone

Tomato, Baby Mozzarella & Melon Brochette with Balsamic

Mediterranean Roasted Beet Tartare on Rosemary Focaccia

House-made Roast Beef Crostini with Horseradish Cream

Prosciutto Wrapped Asparagus with Arugula

Shrimp Salad with Avocado & Frisee on Brioche

Kosher Alderwood Smoked Salmon with American Caviar, Crème Fraiche and
Buckwheat Blini OR Miniature Potato Latke

Salmon Tartare with Trout Caviar and Daikon Radish Sprouts

Mini Maine Buttered Lobster Rolls with Tarragon Aioli

Tuna Tartare with Wakame Salad on Wonton Crisp, Wasabi Crème Fraiche

Shrimp Cocktail

Fig, Ricotta & Honey on Crostini with Balsamic





HOT HORS D' OEUVRES

Asian Vegetable Spring Roll with
Sweet Chili Dipping Sauce

Spicy Corn & Edamame Quesadilla

Kale & Vegetable Potstickers with Ginger,
Soy Condiment

Chicken & Lemongrass Dumpling

Crestmont Dogs with Spicy Brown Mustard

Reuben Puff Pastry Bite

Chicken Empanada

Mini Pastrami Sandwich

Chicken and Beef Satay with Bulldog BBQ
Sauce

Roasted New Zealand Lamb Chops with
Guava Mustard

Mini Beef Wellington, Horseradish Cream

French Onion Soup Mini Boules

Mini Philadelphia Cheesesteak

Crispy Roasted Peking Duck Ravioli with
Sesame, Hoisin Sauce

Miniature Croque Monsieur

Mini Maryland Crab Cakes, Old Bay Aioli

Shrimp Spring Roll with Coconut Chili, Cilantro
and Gai Yang Sauce

Crispy Coconut Shrimp Skewer with Malibu Rum
Dipping Sauce





STATIONS

ARTISANAL CHEESE DISPLAY

Seasonal Selections of Imported and Domestic Cheeses

Served with Epi Rolls, Herb Crostini, Flatbreads and Grissini

Accompanied With: Mediterranean Olives, Seasonal Grape Clusters, Dried Fruit and Chutney, Fig Jam and Local Honey's

THE BUTCHER BLOCK

Local and Imported, USA and European Dried and Cured Meats

Sharp Provolone

Served with Epi Rolls, Herb Crostini, Flatbreads and Grissini

Accompanied With: Cornichon, Pepperoncini, Marinated Olives

ORGANIC MARKET VEGETABLES

Organic Vegetable Crudit  with Garden Herb Ranch

Grilled & Chilled Seasonal Vegetables

Warm Pita with Hummus and Roasted Red Pepper Spread

SOUTH STREET SEAPORT RAW BAR

Clams and East Coast Oysters on the Half Shell with Mignonette and Traditional Garniture

Jumbo Shrimp Cocktail

Snow & Jonah Crab Claw Cocktail


Local Seafood Ceviche Selection

Served with Seaweed Salad, Cajun Tartare, Wasabi Cr me Fraiche, Horseradish Cocktail Sauce, Red Wine and Black Pepper Mignonette, Mango Mint Dipping Sauce

Supplements: Florida Stone Crabs (Seasonal), Alaskan King Crab Legs, Caviar Selection

SUSHI

Sushi Station Provided by our Exclusive Japanese Culinary Partner.





STATIONS

POKE BOWLS

Base: White Rice, Brown Rice, Zucchini Noodles

Protein: Tofu, Teriyaki Chicken, Ahi Tuna, Salmon, Shrimp

Add Ons: Avocado, Shaved Carrots, Cucumber, Kani Crab, Edamame, Seaweed Salad, Wasabi, Tobiko

Sauces: Spicy Mayo, Sweet Sesame, Sweet Chili, Wasabi Mayo, Teriyaki Sauce, GF Soy Sauce

LOWER EAST SIDE DELI

Miniature Sandwiches Made to Order

Sliced Rye and Pumpernickel Breads and Challah Rolls

Corned Beef, Pastrami, Turkey Breast Carved at the Buffet

Pickle Spears, Crestmont Potato Chips, Coleslaw

Potato Knishes

MEDITERRANEAN

Hummus, Baba Ghanoush, Roasted Pepper Feta Spreads with Warm Whole Wheat Pita

Artichoke Salad, Fresh Marinated Olives with Feta and Pepperoncini

Tabbouleh with Greek Oregano, Lemon, Crushed Persian Cucumber and Heirloom Cherry Tomatoes

Chopped Greek Salad Cups


Gyros Made to Order with Choice of Beef, Chicken or Falafel Topped with Lettuce, Tomato, Mediterranean Basmati Rice

Miniature Lamb Meatballs with Mint Yogurt Sauce

Tzatziki Sauce, Harissa and Hot Sauce

WOOD-FIRED PIZZA OVEN

Fresh Wood-Fired Pizza Made to Order with a Variety of Vegetable and Meat Toppings of Your Choosing





STATIONS

RED LANTERN RICE & NOODLES

Vegetable Tempura

Chili Charred Edamame

Wok Tossed Lo Mein with Asian Vegetables
Savory Soy and Mushrooms with Choice of
Chicken, Beef, Shrimp

Bang Bang Fried Rice (Vegetable)

Fortune Cookies

A TRIP TO CHINATOWN FOR DIM SUM

STEAMER BASKETS OF

Beef, Scallion, Jalapeno, Sesame Dumplings

Chicken Lemongrass Dumplings

Kale & Vegetable Dumplings

Chicken Shu Mai

Vegetable Siu Mai

Pork and Shrimp Siu Mai

Fortune Cookies

GOURMET SLIDERS AND MINI BUNS

Selection of (4)

Montauk Local Roadside Lobster Roll

Blackened Swordfish Sandwich with
Avocado and Mango on Brioche

Crestmont Burger Blend with Cheese and
Without

Veggie Burger

Turkey Burger

Braised Short Rib

Buffalo Chicken

Chicken Parmesan

Toppings to Include: Lettuce, Tomato,
Avocado, Caramelized Onions, Raw Red
Onion, Sautéed Mushrooms, Pickles,
American Cheese, Swiss Cheese, Cheddar
Cheese, Ketchup, Mustard

French Fries

Onion Rings





STATIONS

TACO WABO

Fresh Guacamole and Salsa with Tortilla Chips

Queso Fondido Quesadilla-Mexican Cheese and Tomatillo Sauce

Trio of Tacos:

Grilled Skirt Steak, Smoked Brisket, Citrus Marinated Shrimp, Grilled Fish or Chipotle Chicken

Toppings to Include Chipotle Salsa, Avocado, Cilantro, Onion and Lime

LITTLE ITALY

Focaccia, Grissini, Baguettes, Flatbreads and Garlic Knots with Imported Olive Oil & Balsamic Vinegar

Elaborate Antipasto Display

Chopped Caesar Salad

Chicken Milanese

Mini Meatballs

Eggplant Rollatini

Artisanal Pasta Selection with Variety of Vegetable Mix-ins and Sauces

SMOKE HOUSE BBQ

Jalapeno Cheddar Smoked Sausage

House Smoked Brisket

Memphis Spare Ribs or Texas Style Beef Ribs

Chipotle Rubbed House Smoked Chicken Wings

Macaroni and Cheese

Coleslaw

Buttermilk Biscuits and Jalapeno Cornbread

THE TOT BOSS

Crispy Tater Tots

Your Choice of Toppings:

Slow Braised Short Rib Chili

Cheddar Cheese Sauce

Caviar, Sour Cream and Chives

Truffle Taleggio Melt

Corned Beef, Swiss and Sauerkraut





STATIONS

STEAKHOUSE STATION

Parker House Rolls

Petite Wedge Salads

Thick Cut Bacon Strips with Bourbon Maple Glaze

Creamed Spinach

Grilled Asparagus

Onion Rings & Steak Fries

Choice of Dry Aged Steak Sliced at the Station:

New York Strip

Tenderloin

Prime Rib

Tomahawk

Porterhouse

Crestmont Steak Sauce

CARVING STATION

Choice of:

Turkey Breast

Pastrami

Corned Beef

Kosher Beef Salami

Skirt Steak

Tenderloin

Flank Steak

Lamb Chops

Tuna Loin

Served with Parker House Rolls, Seasonal Vegetables, Chef's Selection of Starch and Accompanying Sauces



PLATED DINNER

FIRST COURSE

SOUPS

Caprese Bisque with Tomato, Basil and Baby Mozzarella

Potato Leek Soup with Scallion-Chive and Herb Condiment

Butternut Squash Soup with Coconut Milk and Harissa

Vegetable Minestrone with Parmigiano and Baby Kale

Matzoh Ball Soup

Manhattan or New England Clam Chowder

Split Pea Soup (with Smoked Duroc Ham Hock or without)

Tuscan White Bean Soup with Baby Kale

Italian Wedding Soup

SALADS

Classic Caesar Salad with Parmigiano Reggiano and Lemon Pepper Emulsion

Roasted Beet Salad with Goat Cheese and Watermelon

Chopped Greek Salad with Boston Lettuce

Chef Crafted Seasonal Salad





PLATED DINNER

FIRST COURSE

COLD FIRST COURSE

Beef Carpaccio with Horseradish, Frisee,
Plissaladire Lavash

Fig Carpaccio with House Ricotta, Pickled
Jalapeno, Baby Arugula, Fleur de Sel

Tuna Tartare with Soy, Sesame, Scallion,
Seaweed, Avocado, Wonton Crisps

Tartare Duo with Tuna, Salmon, Honeydew Mellon,
Cantaloupe, Avocado

Pan Seared Main Sea Scallops with Summer Corn
Puree, Shaved White Turnip and Truffle Frisee

HOT FIRST COURSE

Seasonal Ravioli

Roasted Cauliflower with Sunflower and Pumpkin
Seeds, Goat Cheese, Salsa Verde

Butter Poached Lobster Risotto with Baby Leeks,
Tarragon, Champagne Cream

Shrimp Scampi with Roasted Lemon, Sautéed
Scallion Romesco





PLATED DINNER

ENTREE - CHOICE OF (2)

Honey Roasted Breast of Chicken
with Haricot Vert, Tarragon Lemon Jus, Parmesan
Mashed Potatoes

Pan Seared French Breast of Chicken
with Wild Mushrooms, Oven Roasted Tomato,
Artichoke Risotto, Truffle Madeira Sauce

Pan Seared Salmon
Teriyaki Soba Noodles, Baby Bok Choy, Sambal
Oelek Baby Carrots

Citrus Marinated Wild Striped Bass
Braised Baby Leek, Pearl Onion Argo Dolce, Palms
Puree

Pan Roasted Red Snapper
with Grilled Asparagus, Smoked Cauliflower Hash,
Romesco Sauce

Long Island Black Sea Bass
with Shaved Vegetables, Parsnip Puree, Littleneck
Clams, Chili Lime Sauce

Sautéed Mediterranean Branzino
with Artichoke and Fennel Stew, Olive Tapenade,
Meyer Lemon Emulsion

New England Style Halibut
with Diced Potato, Corn, Bacon Lardons,
Clams with Creamy Clam Broth

Burgundy Marinated Hanger Steak
with Roasted Garlic Mashed Potatoes,
Roasted Shallots, Grilled Squash, Bearnaise

Seared Beef Tenderloin
with Porcini Potato Gratin, Bordelaise Sauce,
Grilled Seasonal Vegetables

Dry Aged NY Strip Steak Au Poivre
with Mashed Potatoes, Maitake Mushrooms,
Cognac Peppercorn Sauce

Mongolian Curry BBQ Short Rib
with Saffron Carnaroli Rice Risotto, Yau Choy,
Ginger Scallion Sauce

Honey Glazed Duck Breast with Summer Truffle
Potato Fondant, Heirloom Vichy Carrots, Star
Anise Duck Jus

Rosemary Rack of Lamb with Potato and Vidalia
Onion Rosti, Tri Color Cauliflower with Mint and
Hazelnut, Mint Lamb Jus

****Seasonal Vegetarian Options Available****





BUTLER PASSED SWEETS

SELECT 4

Mini Chocolate Chip Ice Cream Sandwiches

Mini Ice Cream Cones

Mini Churros with Chocolate Dipping Sauce

Mini Rice Crispy Squares

Cake Pops

Mini Donuts

Hazelnut Beignets

Chocolate Dipped Strawberries

Fruit Kabobs

Cannolis





FULL PREMIUM OPEN BAR

VODKA

TITOS
GREY GOOSE
KETTEL ONE

TEQUILA

CASAMIGOS BLANCO
CASAMIGOS REPOSADO
CASAMIGOS ANEJO
PATRON SILVER

GIN

TANQUERAY
BLUE SAPPHIRE
BOMBAY

RUM

BACARDI
CAPTAIN MORGAN
MALIBU
MYERS

WHISKEY/BOURBON

WOODFORD
DEWARS
JOHNNIE WALKER BLACK
SEAGRAM'S V.O. WHISKEY
MAKER'S MARK

BEER

HEINEKEN ZERO
HEINEKEN
HEINEKEN LIGHT
CORONA
CORONA LIGHT
COORS LIGHT

WINE

PROSECCO
ROSE
SAUVIGNON BLANC
CHARDONNAY
PINOT GRIGIO
PINOT NOIR
CABERNET SAUVIGNON





FOR THE KIDS

COCKTAIL RECEPTION BITES

Movie Style Fresh Popped Popcorn

Crestmont Dogs

Mini Grilled Cheese

Mini Pizza Bagels

KID'S BUFFET

Individual Caesar Salads

Hamburger and Cheeseburger Sliders

Chicken Fingers

Pasta with Choice of:
Butter, Marinara, Cheese Sauce

French Fries

Curly Fries

DESSERT

Crestmont Chocolate Chip Cookies

Cotton Candy

Ice Cream Sundae Bar
Assortment of Nut-Free Toppings

