



Your Mitzvah Celebration Will Include:

Premium Open Bar Service
Cocktail Hour with Unlimited Hors d'oeuvres
White Glove Service throughout the Entire Affair
Delicious Three Course Dinner
Coffee & Tea Service Provided at Guest Tables
Elegantly Decorated Custom Designed Mitzvah Cake
Stylish Black or Ivory Table Linens
Fresh Floral Centerpieces & Colorful Balloon Arrangements
Fashionable Chiavari Chairs
Picturesque Setting with Gazebo
Outside Patios Overlooking Our Golf Course
Use of Golf Course for Pictures
Private Changing Suite

Sales Tax & Gratuity Included in Package Pricing

We will be happy to customize a menu to suit your needs.

Cocktail Hour

The Farmers Table

Hand Selected Variety of Fresh Vegetables including Broccoli Florets, Crunchy Bell Peppers, Celery, Baby Carrots, Crispy Cucumbers, & Sweet Grape Tomatoes,
Accompanied by our Chef's Favorite Dips

Hand Selected Imported & Domestic Varieties of Cheese,
Artistically displayed with fresh fruit & Dijon Mustard,
Accompanied by Marinated Gourmet Olives, Fresh Mini Mozzarella in Olive Oil & Fresh Basil

Homemade Seasonal Hummus Display featuring 3 varieties;
Roasted Garlic & Red Pepper, Spicy Chipotle, Pumpkin, Roasted Cauliflower,
Zesty Citrus, Edamame, Roasted Tomato, and more!
Served with Olive Bread, Herbed Flatbread, & Fresh Pita Triangles

Pasta Bar

Your guests will enjoy an elegant display of Penne Pasta in the following Sauces:

Vodka Cream Sauce topped with Fresh Basil
Wild Mushroom Cream with Portobello Wedges
Fire-Roasted Red Pepper Sauce

Topped with Aged Italian Grated Cheese, Crushed Red Pepper, & Cracked Black Pepper.

Butlered Hors d'oeuvres

Includes all of the following:

Slow Roasted Short Rib & Caramelized Onion Flatbread
Ahi Tuna Tartar with Wasabi Aioli on a Potato Gaufrette
Demitasse of Tomato & Basil Soup with Mini Grilled Cheese
Mini Potato Pancakes
Crispy Sesame Chicken
Homemade Bruschetta on Garlic Crostini
Smoked Salmon with Chive Crème Fraiche served on a Pita Crisp
Chicago Style Beef Franks en croustille
Fried Bocconcini in Salsa Cruda
Smoked White Fish Canapés
Chicken Pot sticker with Citrus Soy Dip passed in a Steamer Basket

Each item served with appropriate condiments and dipping sauces.

Premium Open Bar

Svedka Vodka	Dewar's White Label Scotch	Apple Pucker Liquor
Citron Vodka	JB Scotch	Amaretto
Clementine Vodka	Jack Daniels Whiskey	Blue Curacao Liquor
Vanilla Vodka	V.O. Canadian Whiskey	Butterscotch Schnapps
Cherry Vodka	Seagram's 7 Whiskey	Coffee Liquor
Peach Vodka	Jim Beam Bourbon	Crème de Almond
Tanqueray Gin	Christian Brothers Brandy	Melon Liquor
Cruzan Estate Silver Rum	Apricot Brandy	Triple Sec
Cruzan Estate Dark Rum	Blackberry Brandy	Peach Schanpps
Cruzan Mango Rum	Southern Comfort	Peppermint Schnapps
Captain Morgan Spiced Rum	Sauza Silver Tequila	Razz Ma Tazz
Coconut Jack Rum	Miller Lite	Ryan's Irish Cream
Pinot Grigio	Yuengling Lager	Sweet Vermouth
Cabernet	Rolling Rock	Dry Vermouth
White Zinfandel		

First Course

(Please select one of the following.)

Each served with fresh Baked Rolls & Butter Rosettes.

Northampton Signature Salad

Baby Field Greens, Mandarin Oranges, Sun Dried Tomatoes
& Feta Cheese with Sesame Vinaigrette Dressing

Colorful Garden Salad

Baby Greens topped with Julienne Carrots, Diced Cucumbers, &
Grape Tomatoes with a Balsamic Vinaigrette Dressing

Mixed Field Greens Salad

Seasonal Greens, Baby Spinach & Red Leaf Lettuce, with Dried Cranberries, Candied Walnuts,
Carrots, Blue Cheese Crumbles with a Raspberry Vinaigrette Dressing

*Can substitute Dried Cranberries with Tri Colored Beets

Traditional Caesar Salad

Romaine, Croutons & Grated Parmesan Cheese

Strawberry Fields Salad

Baby Spinach & Seasonal Field Green, with Sliced Strawberries, Toasted Almonds, & Feta Cheese
With a White Balsamic Vinaigrette

Seasonal Medley of Fresh Fruit & Mint

Main Course

(Please select two entrees, plus the vegetarian entrée.)

Chicken Bruschetta

Boneless Breast of Chicken with Tomato-Basil Concassé, Melted Mozzarella & Provolone,
Dressed with a Balsamic Port Wine Demi-Glace

Chicken Francaise

Egg washed & sautéed Boneless Breast of Chicken
Served with a traditional Lemon Butter & White Wine Sauce

Chicken with Wild Mushrooms

Boneless Breast of Chicken topped with Shiitake, Portobello,
& Crimini Mushrooms, finished with a Demi-Glace

Apple Walnut Stuffed Chicken Breast

Boneless Breast of Chicken with savory Bread Stuffing, Roasted Walnuts & Granny Smith Apples

Chicken Roulade Florentine

Boneless Breast of Chicken rolled with a Blend of Five Cheeses, Spinach,
Complemented with Sun-Dried Tomato Velouté

Scaloppine of Veal with Wild Mushrooms

Most tender Veal sautéed & finished with a Jack Daniels Hunter Sauce

Slow Roasted Prime Rib of Beef

Served with your choice of a natural Au Jus & Creamy Horseradish Sauce (on each table),
Or Shallot Port-wine Demi Glace

Filet Mignon au Champignon

Atop Merlot Wine Demi-Glace, garnished with fresh sautéed Mushrooms

Herb-Infused Filet Mignon

Topped with a Bourbon Demi-Glace, & finished with a Crispy Vidalia Onion

Broiled Fillet of Salmon

Served with Fire Roasted Red Pepper Sauce

Sesame Teriyaki Salmon Fillet

Glazed with a Sweet & Tangy Teriyaki Sauce & topped with Black Sesame Seeds

Fillet of Tilapia Piccata

Egg washed & gently sautéed

Served with a traditional Lemon Butter & Caper Sauce

Grilled Mahi Mahi

Served in an Orange Buerre Blanc topped with Orange Fennel Salsa

Vegetarian Entrée

Vegetable Napoleon

A Portobello Mushroom with a tower of stacked Vegetables & melted Mozzarella Cheese

'Sea & Land' Entrees

(Please select one duet, plus the vegetarian entrée.)

Succulent Chicken Breast

Served with one of the following:

Jumbo Shrimp Accented with Shallots, Garlic, Scallions, Tomatoes & White Wine

Fillet of Salmon Complemented with Lemon Butter Dill Beurre Blanc

Jumbo Lump Crab Paired with steamed Asparagus Spears & topped with Hollandaise

Flavorful Filet Mignon with Merlot Demi-Glace

Served with one of the following:

Jumbo Lump Crab Cake with a Roasted Red Pepper Sauce

Two Jumbo Crab Stuffed Shrimp

Savory Lobster Tail with Drawn Butter (Market Price)

Accompaniments

Each Entrée is served with Fresh Green Beans garnished with Julienne Red Peppers & Matchstick Carrots, paired with hand turned Herb Roasted Potatoes.

Seafood & Chicken Entrées may be accompanied by Pearl Cous Cous, Long Grain Wild Rice, or Vegetable Rice Pilaf.

Dessert

Delicious Mitzvah Cake Complemented with a gourmet Chocolate Shell
Filled with Chocolate or White Chocolate Mousse

Custom Mitzvah Cake with Butter Cream Icing Included

In your Choice of:

Vanilla Pound Cake, Chocolate Chip Pound Cake, Raspberry Swirl Pound Cake, Marble Pound Cake

Coffee & Tea Service

Children's Buffet

Hors d'oeuvres for Children
During Cocktail Hour will include:

Mini French Bread Pizza Bites
Chicago Style Beef Franks en Croute
Mini Potato Pancakes
Mini Mozzarella Bites
Crispy Sesame Chicken

Entrée's on Buffet will include:
(Choice of three, with all accompaniments)

- Chicken Fingers with French Fries
- Penne Pasta in a Marinara Sauce
- Mini Steak Sandwiches (With or With out Cheese)
 - Burgers (With or With out Cheese)
 - Assorted Bite Size Hoagies
 - Nachos Grande
 - Four Cheese Mac N Cheese

Bar Enhancements

Butlered Champagne for Ceremony

Have Champagne butlered as your guests arrive for your Ceremony
2.00 Per Person

Frozen Pop-Ice

A timeless fruity refreshment for your guests to enjoy before your Ceremony or during Cocktail Hour.
Flavors include Berry Punch, Grape, Lemon-Lime, Orange, Strawberry, & Tropical Punch.
2.00 Per Person

Lemonade & Water Infusion Stand

Invite your guests cool off with a choice of two refreshing beverage upon arrival to your Ceremony.
Fresh Squeezed Lemonade, Pink Lemonade, Raspberry Lemonade, Sweetened or Unsweetened Iced Tea,
Chilled Ice Water Infused with Watermelon, Strawberry, Cucumber, or Citrus.
2.00 Per Person

Sangria Station

Includes our House Red Sangria & White Sangria
3.50 Per Person

Frozen Blender Bar

Please select three of the following to be served during cocktail hour:
Strawberry Daiquiris, Pina Coladas, Margaritas, Peachtree Smoothie, Coffee Hazelnut, Mudslide
3.95 Per Person

Ice Luge

A chilling presentation for your signature drinks, that is sure to keep the good times flowing!
Your custom-made Ice Carving includes a Martini Bar!
450

Butlered Signature Drink or Champagne

Have your Signature Drink or Champagne butlered during the Cocktail Hour
100 for Server

Fresh Strawberry, Raspberries or Blueberries on Champagne Glass
.95 Per Person

Add Wine Service or Table Wine during Dinner Service
Priced Per Bottle

Cocktail Hour & Dinner Station Enhancements

Featured Station

The Bacon Bar

This station is the ultimate Bacon Bucket List. Thick Cut Bacon Slices prepared all your favorite ways.

Thick Cut Maple Peppercorn Bacon, Thick Cut Cherrywood Smoked Bacon,
Pecan Wood Smoked Bacon, Jalapeno Wrapped Bacon, Chocolate Covered Bacon,
Bacon Tempura with a Sriracha Ranch dipping Sauce,
& Red Skin Potato Bites with Bacon & Cheddar Cheese.

7.00 Per Person

Other Cocktail Stations Available:

Ultimate Mac n' Cheese Station

A new twist on an old favorite!

Tender Corkscrew Pasta with your choice of two Gourmet Cheese Blends

Four Cheese (Cheddar, Muenster, Gruyere & Pecorino)

Neapolitan (Fresh Mozzarella, Roasted Tomatoes, Roasted Garlic & Fresh Basil)

Bacon (Cheddar & Thick Cherrywood Smoked Bacon)

Garden (White Cheddar, Parmesan, Roasted Cauliflower, Portobello Mushroom, Broccoli, & Scallions)

Buffalo Chicken (Cheddar & American, Chicken Pieces, & Buffalo Sauce)

3.95 Per Person

Boardwalk French Fry Station

Waffle Fries, Crab Fries, & Sweet Potato Fries accompanied by the following toppings:

Chunky Beef Chili, Melted White Cheddar Cheese, Smoked Applewood Bacon, Ketchup, & Scallions

5.00 Per Person

Tapas Bar

Shrimp & Artichoke Kebobs, Chicken, Chorizo, & Roasted Red Pepper Kebobs,

Spanish Cheeses, Chick Pea & Olive Salad, Black Olive Bread

8.25 Per Person

Chesapeake Bay

Maryland Crab Cakes, Miniature Lobster Rolls, Fried Clams, & Scallop wrapped Bacon,

Served with a Lemon Caper Aioli, Cocktail & Tartar Sauce

13.95 Per Person

Chilled Raw Bar

Jumbo Shrimp, Cherry Stone Clams, Snow Crab Claws, & Oysters on the Half Shell
Beautifully Displayed on a Bed of Crushed Ice with Cocktail Sauce,
Louisiana Hot Sauce, Horseradish, Lemon Wedges, & Oyster Crackers

12.95 Per Person

**Add Custom Ice Sculpture for \$450.00

Antipasto Display

Display of sliced Mortadella, Genoa, Prosciutto, Pepperoni, & Extra Sharp Provolone,
Accompanied by Fire Roasted Red Peppers, Olives, Marinated Artichokes, Mushrooms,
Grilled Vegetable Display lightly drizzled with Balsamic Vinaigrette,

Assorted Italian Breads & flavored Focaccia

6.00 Per Person

Slider Station

Black Angus Cheeseburgers, Maryland Crab Cakes, & BBQ Pulled Pork on Petit Brioche Rolls,
Accompanied by Waffle Fries, Sautéed Mushrooms, Sautéed Onions,

Bleu Cheese, Remoulade, & Ketchup

9.25 Per Person

Mashed Potato Station

Smashed Red Bliss & Mashed Sweet Potatoes Scooped into a Martini Glass with the following toppings:

Chopped Scallions, Crumbled Hickory Smoked Bacon, Parmesan Cheese, Cheddar Cheese,

Whipped Butter, Sour Cream, Sun Dried Tomatoes, Marshmallows, Brown Sugar,

Roasted Garlic, Horseradish, French Onions Crisps, & Red Wine Bordelaise

3.95 Per Person

Tempura

Assorted Vegetables, Shrimp, & Chicken Fried in a Light Tempura Batter,

Served with Plum Sauce, Black Bean Sauce, & Soy Scallion Dipping Sauce

8.50 Per Person

Taco Station

Seasoned Ground Beef and Chicken served in a Soft Shell Taco,

Accompanied by Salsa, Guacamole, Shredded Lettuce, Shredded Cheese, Sour Cream

7.95 Per Person

Mixed Grill

Chipotle & Apricot Glazed Chicken Kabobs, Adobo Rubbed Flank Steak with Chimichurri,
& Baby Lamb Chops drizzled with a Mint Demi-Glace

12.95 Per Person

Mediterranean Garden Station

Classic Greek Salad with Feta and Black Olives, Grilled Pesto Vegetables, Tuscan White Bean Salad,
Hummus with Toasted Pita Triangles, Assorted Slow Cured Olives

5.00 Per Person

Sushi Bar

Assortment of Maki (Rolls) & Nigiri (Filets) Sushi
Served with Pickled Ginger & Wasabi

10.50 Per Person

Fresh Carved Fruit Display

Features assorted Seasonal Fresh Fruit

3.50 Per Person

Hand Carved Cocktail Stations:

Sirloin

Garlic & Cracked Pepper Crusted Sirloin Carved-to-Order,
Served with Merlot Demi-Glace, Chipotle Mayonnaise, Chimichurri, & Creamy Horseradish

11.95 Per Person

Loin of Pork

Herb Roasted Pork Loin Carved-to-Order,
Served with Roasted Shallot Jus, Three Peppercorn Sauce, & an Apricot Compote

8.95 Per Person

Turkey

Blackened, Herb Crusted, or Maple Glazed Turkey Breast Carved-to-Order,
Served with Cranberry Sauce, Peppercorn Mayonnaise, & a Sundried Cherry Mustard

7.95 Per Person

Filet Mignon

Garlic Rubbed Tenderloin of Beef Carved-to-Order
Served with Bourbon Demi-Glace, & Crispy Vidalia Onions

12.95 Per Person

Prime Rib

Slow Roasted Prime Rib of Beef Carved-to-Order
Served with Shallot Port Wine Demi-Glace, & Creamy Horseradish

11.95 Per Person

Butlered Hors D 'oeuvres:

(50 piece minimum)

Philly Cheese Steaks Egg Rolls with a Spicy Chipolte Mayo

2.50 Per Piece

Black Angus Sliders with Lettuce, Tomatoes, & Pickles

2.50 Per Piece

Jumbo Shrimp Cocktail with Cocktail Sauce

2.50 Per Piece

Southern Style Fried Pickle Spears

1.00 Per Piece

Mini Maryland Crab Cakes

2.00 Per Piece

Assorted Sushi Rolls

3.50 Per Piece

Agave Grilled Prawn in a Gazpacho Shooter

3.50 Per Piece

Seasoned & Roasted Baby Lamb Chops

3.50 Per Piece

Butlered Hors D 'oeuvres & Cocktail Pairs:

(50 piece minimum)

Mini Barbeque Pork Sandwich Paired with a Spicy Peach Margarita

3.50 Per Piece

Potato Bites with Cheddar Cheese & Bacon Paired with a Guinness Shooter

3.50 Per Piece

Crispy Fish Tacos Topped with a Chipotle Crème & Pico de Gallo Paired with a Margarita

3.50 Per Piece

Crab Wontons with a Plum Dipping Sauce paired with a White Sangria Sparkler

3.50 Per Piece

Reception Enhancements

Colored Sash for Chiavari Chairs

3.00 Per Chair

Specialty Linens

Colored Solid Poly Cotton Napkin \$1.25 per Napkin

Elegant Chair Covers accented with a bow in the color of your choice \$6.00 per Linen

90 X 90 Colored Solid Poly Cotton Overlay \$12.50 per Linen

90 X 90 Colored Organza, Damask, Tuxedo, or Satin Overlay \$32.50 per Linen

Black or Ivory Patio Table Linen \$15.00 per Linen

Burlap Table Runner \$10.00 per Linen

Up Lighting

Light up your ballroom with colored illumination

Northampton Ballroom 750.00

Crystal Ballroom 850.00

Votive Candles

1.00 Each

Patio & Cocktail Table Flowers

Floating Mixed Colored Gerber Daisies \$5.00 Each

Hydrangea in Patron Vase \$8.00 Each

Patio Lanterns

10 Black Patio Lanterns with White Pillar Candles

100.00

Patio Heaters

125.00ea

Personalized Scrolling Marquee

50.00

Envelope Holder

20.00

Rustic Tree Trunk or Elegant Silver Cake Stand

25.00

Dessert Enhancements

Featured Dessert

Krispy Kreme Doughnut Bar

Dough-not miss this Delightful Assortment of Krispy Kreme Favorites!

Original Glazed, Sugar, Chocolate Iced, Glazed Chocolate Cake,
Apple Cinnamon Filled, & Glazed Cream Filled

5.50 Per Person

Other Desserts Available:

Viennese Sweets Table

Scrumptious assortment of Gourmet Cakes, Layered Mousse & Fruit Shooters,
Chocolate Dipped Strawberries, Fresh Fruit, assorted Cookies, Cake Pops,
French & Italian Miniature Pastries & Petit Fours, to include Cannolis, Eclairs, plus more!

7.95 Per Person

Cheese Cake Station

New York Style Cheese Cake scoop served with an array of the following toppings:
Cherry, Strawberry, Warm Milk Chocolate, Warm Caramel, Whipped Cream, & Pecan Praline Sauce

4.50 Per Person

Traditional Chocolate Fountain

A beautiful multi-tiered Belgian Chocolate Fountain

Includes the following fresh fruits & treats:

Strawberries, Pineapple, Bananas, Marshmallows, Pretzels, & Graham Crackers

(Minimum of 100 people)

7.95 Per Person

Caramel Apple Station

Astounding four-tiered Fountain with warm flowing Caramel

Includes the following fresh fruits & treats:

Granny Smith, Gala & Red Delicious Apple Chunks, Chopped Peanuts, Shredded Coconut,
Miniature Hershey Kisses, & Peanut Butter Chips.

(Minimum of 100 people)

7.95 Per Person

S'more Station

No wedding is complete without a make-your-own S'Mores Station on the patio.
Roast your own Marshmallows and fill your Graham Cracker with Hershey's Milk Chocolate,
Cookies N Cream, Salted Caramel Chocolate, or Mint Chocolate Squares.
5.95 Per Person

Rustic Miniatures Display

Oversize Apothecary Jars filled with Chocolate Drizzled Coconut Macaroons,
Assorted Italian Biscotti, Pitzelles, & Freshly Baked Oatmeal Raisin & Chocolate Chip Cookies.
Miniature Cupcakes in flavors like Pink Champagne, S'mores, & Red Velvet,
Handmade Country Pies filled with Fresh Fruit from our Local Farmers
6.95 Per Person

Fresh Carved Fruit Display

Features assorted Seasonal Fresh Fruit
3.50 Per Person

Make-Your-Own Sundae Bar

Hand Scooped Vanilla Bean & Chocolate Ice Cream
with bowls of Cherries, Strawberries, Chopped Pineapples, Rainbow Sprinkles, Wet Walnuts, Whipped
Cream, Chocolate Sauce, Caramel Sauce, Oreo Cookie Crumbles, Reese's Crumbles, & M & M's.
6.25 Per Person

Crepes Station

Heavenly thin French Pancakes, made -to-order with a choice of one of the following fillings:
Drunken Bananas, Strawberry Preserve, Peach Melba, or Cherries Jubilee
The following toppings will be available: Cinnamon Sugar, Cocoa Powder,
Powdered Sugar, Warm Milk Chocolate, & Whipped Cream
4.95 Per Person

Platters of Delicious Miniature Desserts

Cannolis, Chocolate Covered Strawberries, Brownies,
Assorted Cookies, Petit Fours & Fruit Kabobs
4.50 Per Person

Cordial & Coffee Station to Compliment Dessert

Freshly brewed Columbian Coffee & Decaffeinated Coffee;
Offered with Fresh Vanilla Bean Whipped Cream, Cinnamon Sticks,
White & Dark Chocolate Shavings, & Rock Candy Stirrers,
All complemented with the following cordials:
Bailey's Irish Cream, Frangelico, Amaretto, Chambord, & Sambuca
2.95 Per Person

Late Night Bites

Make-Your-Own Philly Cheese Steaks

Accompanied with Cheese Whiz, Sautéed Peppers & Onions

4.00 Per Person

*Add Crinkle Cut Crab Fries with Melted White Cheddar Cheese

2.00 Per Person

Candy Station

Send your guests soaring into candy heaven as they fill their candy bags all of their favorite treats.

4.00 Per Person

“End of the Night” Philly Station

Your guests will enjoy of a touch of Philly with this favor of Soft Pretzels, Bottled Water, & Tasty Cakes.

4.00 Per Person

Popcorn Bar

Life can be salty and also sweet. Offer your guests a yummy treat!

Choose your favorite three flavors: Plain Popcorn, Caramel Corn, Classic Cheddar, Garlic Parmesan, Jalapeno Nacho, Sour Cream & Chives, Spicy Cajun, White Cheddar, & Spicy Jalapeno.

5.00 Per Person

Treats for your Early Arrival

Fresh Carved Fruit & Assorted Cheese Display

50.00 (Serves 5-10) 60.00 (Serves 10-15) 70.00 (Serves 15-20)

Mediterranean Display

Assorted Fresh Vegetables, Homemade Hummus, and Pita Triangles

45.00 (Serves 5-10) 55.00 (Serves 10-15) 65.00 (Serves 15-20)

Soft Pretzel Bites

Served with Melted Cheese and Mustard Dips

45.00 (Serves 5-10) 55.00 (Serves 10-15) 65.00 (Serves 15-20)

Assorted Hoagie Tray

80.00 (Serves 5-10) 90.00 (Serves 10-15) 100.00 (Serves 15-20)