



CANDLEWOOD INN

CANDLEWOOD INN B'NAI MITZVAH PACKAGE

A Dedicated Event Manager for Pre-Event and Day of Coordination

A Family Attendant for the duration of the event

Choice of Table Linen and Coordinating Napkin Colors

Directional Cards for Inclusion in Invitations & Seating Cards

Centerpieces of Hurricane Lamps and Votive Candles

Freshly Baked Challah Bread

FOR THE ADULTS

Five Hour Open Bar Service with Premium Brand Liquor & Beer

Bottles of Red and White Wine on Every Adult table

Display of Seasonal Fruits, Cheeses and Hot Chaffered Samplers

Selection of Six Butler Passed Hot & Cold Hors D' Oeuvres

Elegant Three Course Served Dinner

FOR THE YOUNG ADULTS

"Fun Bar" with Non-Alcoholic & Fun Beverages

Selection of Four Buffet Style Hors d'oeuvres

Gourmet Buffet Dinner or Gourmet Stations

FOR ALL

Our Specialty Ice Cream Bar



COCKTAIL HOUR

hand passed hors d'oeuvres. select six

- Beef Empanadas with Salsa Sour Cream
- Brown Sugar Glazed Scallops Wrapped in Bacon (gf)
- Carne Asada in Phyllo
- Chilled Mango Mini Mousse Cup (v) (gf)
- Chorizo and Shrimp Paella Bites
- Corn Fritters with Spicy Chipotle Mayo (v)
- Crispy Potato Pancake with Kielbasa and Apple Slaw
- Fontinella Cheese with Fig and Lavender in Phyllo (v)
- Fried Fig Goat Cheese Bites with Raspberry Balsamic Glaze (v)
- Hebrew National Franks in a Blanket with Mustard
- Manchego Cheese and Prosciutto in Phyllo
- Mini Chesapeake Bay Crab Cakes with Remoulade Sauce
- Mini Corned Beef Reubens with Whole Grain Mustard
- Pepper Crusted Sirloin with Horseradish Aioli
- Potato and Pea Samosa with Balsamic Glaze (vegan)
- Risotto Frito with Sauce Marinara (v)
- Sesame Chicken with Orange Mustard Sauce
- Shaved Duck with Asian Slaw on Crispy Wonton
- Shrimp in a Jacket
- Smoked Salmon with Caviar on a Potato Pancake
- Spanakopita with Sambuca Honey (v)
- Tomato Bruschetta on Crostini (v)
- Vegetable Spring Roll with General Tso Sauce (v) (gf)
- White Truffle Potato Croquette (v)

INTERNATIONAL STATION

- Array of Mediterranean Salads and Dips
- Chef's Choice of Hot Chaffered Items
- Local & Imported Cheeses and Seasonal Fruits



YOUNG ADULT HORS D'OEUVRES

Select 4 – Served Buffet Style

Hebrew National Franks in a Blanket with Mustard

Mozzarella Sticks with Marinara Sauce (v)

Vegetable Spring Rolls and Dipping Sauce (v) (gf)

Steamed Vegetable Dumpling with Dipping Sauce (v)

Potato Pancakes with Applesauce (v)

Mac and Cheese Triangles (v)

Fresh Tomato Bruschetta (v)

Sesame Chicken

Pizza Bagels



APPETIZER OPTION 1: COMPOSED SALAD

combination appetizer and salad dish

select one

Chicken Caesar Salad with Julienned Chicken with Parmesan Cheese

Antipasto Salad with Selection of Cured Meats with Marinated Vegetables

Vine Ripened Tomato with Fresh Mozzarella, Focaccia and Extra Virgin Olive Oil

Mediterranean Grilled Shrimp over Mixed Greens

– OR –

APPETIZER OPTION 2: TWO COURSES

select one appetizer:

Baked Chesapeake Bay Crab Cake with Roasted Red & Yellow Pepper Coulis

Seasonal Soup: Gazpacho, Butternut Squash, or Potato Leek

Tortellini, Orecchiette or Penne Pasta. Accompanied by your choice of sauce:

Fresh Tomato Basil, A la Vodka, or Creamy Pesto Sauce

with your choice of salad:

CANDLEWOOD INN HOUSE SALAD

Julienned Vegetables and a Balsamic Dressing

MIXED FIELD GREEN

Mixed Field Greens with Dried Cranberry, Mandarin Oranges, Candied Nuts and a Raspberry Vinaigrette

CLASSIC CAESAR SALAD

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons



ENTREES

select three plus vegetarian (v) * meal counts required

(i.e. one beef/lamb, one fish, and one poultry entrée)

or

select two plus vegetarian (v) * no meal counts required

with advance notice, dishes can be adapted to accommodate food allergies and most can be made gluten-free

GRILLED FILET MIGNON

Served with Madeira Demi Glace

NEW YORK STRIP STEAK

Grilled and Served with a Cognac Truffle Demi Glace

RACK OF LAMB

Coated in a Mustard & Nut Crust, Served with a Duo of Creamy Garlic Sauce
and Raspberry Balsamic Reduction

GRILLED SWORDFISH STEAK

With Mango Salsa

ATLANTIC SALMON

Topped with a Tomato, Asparagus & Buerre Blanc Sauce on a Risotto Cake.

SEAFOOD VOL AU VENT

Puff Pastry Pouch filled with Jumbo Shrimp, Scallops and Maine Lobster
in a Creamy Sauce

SALMON ROULADE

Salmon rolled with a Lobster Stuffing Topped with a Shrimp, Tomato, Asparagus
and Buerre Blanc Sauce on a Risotto Cake

SEARED MARINATED DUCK BREAST

Marinated in Soy, Teriyaki and Ginger with Rice Noodle Salad

LEMON HERBED CHICKEN

with a Light Lemon Caper Cream Sauce

CHICKEN NORMANDY

Served with a Tower of Grilled Apple and Bread Stuffing,

Topped with Cherry Infused Demi Glace

CHICKEN EN CROUTE

Stuffed with Prosciutto, Provolone and Spinach, Baked in Puff Pastry,

and Served with Roasted Red Pepper and Tomato Sauce

ROASTED VEGETABLE TOWER (v)

Seven Layers of Roasted Marinated Vegetables Served on a Vegetable Polenta

YOUNG ADULT ENTREES

OPTION ONE

select 4 – served buffet style

Candlewood House Salad (optional)

Chicken Fingers

BBQ Chicken Tenders

Hot Dogs with all the Fixings

Mini Beef Burgers with all the classic accompaniments

Chicken and Vegetable Stir-Fry (can be vegetable only)

Beef or Chicken with Broccoli

Sliced Steak, Marinated, Grilled and Served with Classic Au Jus

Penne Primavera with Marinara Sauce

Baked Ziti

French Fries

– OR –

OPTION TWO

select 2 – served station style

FLAT BREAD PIZZA CORNER

White Veggie -- Three Cheese -- Marinara/Meat

PASTA STATION

Tortellini, Orecchiette or Penne Pasta. Accompanied by your choice of sauce:

QUESADILLA & NACHO BAR

Cheese and Chicken Quesadillas with Salsa, Sour Cream, Guacamole and Beans

Served with Nachos topped with Melted Cheese and Salsa

SLIDER BAR

Mini Beef Burgers with all the classic accompaniments. Served with French Fries and Onion Rings.

ASIAN STATION

General Tso's Chicken, Fried Rice, and Vegetable Lo Mein



DESSERT

ICE CREAM SUNDAE BAR

Gourmet Chocolate, Vanilla & Strawberry or Mint Chocolate Chip Ice Cream, Scooped to Order

with a Delicious Assortment of Sweet and Crunchy Toppings,

Hot Fudge & Caramel Sauces,

Freshly Whipped Cream and Cherries