



ETHAN ALLEN<sup>®</sup>  
HOTEL

## ***Bar/Bat Mitzvah Packages***

*Our expert catering staff is ready to assist you with their knowledge and expertise in planning an event of uncompromising value & elegance. With our attention to detail and professional service staff the Ethan Allen Hotel will make your day as memorable as you can imagine!*

### ***Your Personalized Package Includes:***

Our Banquet Captain's personal supervision of your event

Choice of elegant table linens

Individually selected Bar/Bat Mitzvah cake and challah

Complimentary hurricane-lamp centerpieces and candles

Special guestroom rates for your out-of town guests

To ensure a true culinary experience for your event, our Chef's use the finest foods and ingredients. Our trained culinary staff will be more than happy to accommodate your specific needs.

*Please contact our Catering Department at  
203-744-1776 (x 134) or  
800-742-1776.*

***We look forward to making your "special day" a truly memorable event!***



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*Your Cocktail Hour Will Include:*

*Open Bar*

*Buffet Style Hot Hors d'oeuvres*

*Imported & Domestic Cheese Display*

Garnished with dried fruit & mixed nuts  
Served with gourmet crackers

*Display of Fresh Seasonal Vegetables*

Served with assorted savory dips

*The following may be added to your Cocktail Hour for an  
additional cost:*

*Baked Brie Display*

Wrapped in puff pastry and baked until golden brown  
Accompanied by French baguettes and chutney

*Pasta Station*

With your choice of pasta and sauce

*Carving Station*

Turkey Breast, Marinated London Broil,  
Leg of Lamb, Prime Rib, Beef Tenderloin

*Please see your sales manager for further details and prices*



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***STANDARD HORS D'OEUVRES***

*(Selection of Six Standard Passed Hors d'oeuvres for Silver Package)*

*(Selection of Four Standard and Four Premium Passed Hors d'oeuvres for Gold Package)*

*(Selection of Five Standard and Five Premium Passed Hors d'oeuvres for Platinum Package)*

Spinach Stuffed Mushrooms

Mushroom & Scallion Tarts

Mushroom & Leek Crescents

Miniature Quesadillas

Tomato Bruschetta

Sesame Chicken Tenders

Hibachi Chicken Skewers

Swedish Style Meatballs

Spinach Risotto Arancia

Cheddar Delight Puffs

Raspberry and Brie Phyllo Stars

Asparagus Wrapped with Smoked Salmon



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***PREMIUM HORS D'OEUVRES***

*(Selection of Four Standard and Four Premium Passed Hors d'oeuvres for Gold Package)*

*(Selection of Five Standard and Five Premium Passed Hors d'oeuvres for Platinum Package)*

Spinach Tarts

French Onion Soup Basket

Wild Mushroom Ragout in Puff Pastry Shells

Stuffed Artichoke Hearts with Boursin Cheese

Asparagus Risotto Arancia

Lollipop Baby Lamb Chops

Chicken Satay with Peanut Sauce

Marinated Steak and Pepper Skewers

Assorted European Style Canapes to Include but not limited to Salmon Roulades, Port Wine Tuna  
with Black Olives



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***APPETIZER***

*(Pre-Select One)*

***Cheese Cannelloni***

Stuffed with Four Cheeses and topped with Roasted Garlic Veloute

***Eggplant Rollatini***

With marinara and pesto sauce

***Wild Mushroom and Goat Cheese Strudel***

Puff pastry with wild mushroom, onion and goat cheese filling, drizzled with white truffle sauce

***SALAD***

*(Pre-Select One)*

*Ask us for our variety of home style dressings, or let us know your favorite*

***Baby Spinach***

Garnished with red onions, grated carrots and dried cranberries  
Topped with home-style croutons  
Choice of dressing

***Caesar Salad***

Crisp romaine leaves with creamy Caesar dressing, shredded parmesan cheese and  
Home-style croutons

***Mixed Field Green Salad***

Mesculin greens with appropriate garnishes  
Choice of dressing

***Strawberry Fields Salad***

Arugula, Strawberries, Sliced Candied Almonds, Gorgonzola Cheese, Poppy seed Dressing



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***ENTREES***

(Entrée Counts will be due 5 days prior to event date)

***BEEF ENTREE SELECTIONS***

***Charred Filet Mignon***

Filet of Beef with Cipolla Onion and Shitake Mushroom Demi Glace, Accompanied with Parsley Potatoes and Green Beans

***Char grilled Filet Mignon***

with a Port Wine Thyme Demi Glace, Served with Potato Strudel and Mixed Vegetables

***Pan Seared Filet Mignon Au Poivre***

Finished with a Cognac Cream Sauce, Served with Creamed Spinach and Roasted Rosemary Potatoes

***Slow Roasted Herb Crusted Prime Rib***

Generously Seasoned and Roasted, Offered with Horseradish Sauce (on the side) with Broccoli Au Gratin and Parsley Potatoes

***Roasted New York Sirloin***

With a Red Wine Demi Glace, Served with Potato Strudel and Broccolini



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***CHICKEN ENTREE SELECTIONS***

***Grilled Chicken***

With Asparagus and Béarnaise Sauce over Orzo Pilaf

***Pan Seared French Breast of Chicken***

With Mushroom, Marsala, Sage Reduction and Crumbled Maytag Bleu Cheese, Served with Balsamic Herb Potatoes and Baby Zucchini

***Chicken Saltimbocca***

With Spinach, Fresh Mozzarella, Finished with a Sage Cream Sauce, Served with Roasted Fingerling Potatoes

***Roasted Cornish Game Hen***

Stuffed with Apricot and Cranberry Stuffing, Seasoned with Honey Thyme Au Jus, Served with Haricot Verts

***SEAFOOD ENTREE SELECTIONS***

***Pan Seared Salmon***

With Potato Corn Hash and Avocado Coulis

***Grilled Atlantic Salmon***

With Fingerling Potatoes, Asparagus and Hollandaise Sauce

***Horseradish Crusted Salmon***

Over Orzo Pilaf with Strawberry Midori Sauce

***Grilled Swordfish***

With Fume Blanc, Served with Rice Pilaf and Asparagus



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***VEGETARIAN ENTREE SELECTIONS***

***Fusilli with Sundried Tomatoes***

Julienne Vegetables, Caramelized Shallots and Balsamic Glaze

***Charcoal Grilled Portabella Mushrooms***

Stuffed with Spinach, Roasted Peppers & Goat Cheese, Served with Asparagus and Drizzled with Aged Balsamic

***Eggplant Rollatini***

Breaded Eggplant Cutlet, Rolled with Ricotta & Mozzarella Cheese, Served on a bed of Pasta with Tomato Sauce & Drizzled with Pesto

***DUET ENTREES***

***Chicken Roulade***

Stuffed Chicken with Salmon Mousse over Rice Pilaf with Fine Herb Tomato Veloute

***Grilled Petite Filet Mignon & Seared Salmon***

With Béarnaise Sauce and Roasted Balsamic Potatoes, Haricot Verts

***Sautéed Chicken & Swordfish Florentine***

With Roasted Herb Potatoes

All Entrée Selections Include:

Rolls and Butter

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Teas

Dinner Mints

***(Plus 19% service charge and 6% sales tax)***

*\* Menu items & prices are subject to change based on availability & market fluctuations*



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***SILVER PACKAGE INCLUDES:***

Cocktail Hour  
(Crudités Display, Cheese & Fruit  
Display, Selection of Six Standard Hot Hors d'oeuvres)  
5 Hour Open Standard / Tier 1 Brand Liquor  
Appetizer  
Salad  
Pre-Selected Choice of Two Entrées  
Bar/Bat Mitzvah Cake  
**\$96.00 per Person**

***GOLD PACKAGE INCLUDES:***

Cocktail Hour  
Crudités Display, Cheese & Fruit Display  
Selection of Four Standard and Four Premium Hot Hors d'oeuvres  
5 Hour Open Deluxe / Tier 2 Brand Liquor  
Appetizer  
Salad  
Pre-Selected Choice of Two Entrées  
Choice of Wines from our Award Winning Wine List  
*(Served tableside throughout dinner service)*  
Bar/Bat Mitzvah Cake  
**\$111.00 per Person**

***PLATINUM PACKAGE INCLUDES:***

Cocktail Hour  
Crudités Display, Cheese & Fruit Display  
Selection of Five Standard and Five Premium Hot Hors d'oeuvres  
1 Hour Martini Bar including a Personalized Signature Martini  
5 Hour Open Deluxe Bar with Vodka Up Grade  
(Belvedere, Skyy, or Stoli)  
Appetizer  
Salad  
Pre-Selected Choice of Three Entrées  
Choice of Wines from our Award Winning Wine List  
*(Served tableside throughout dinner service)*  
Bar/Bat Mitzvah Cake  
Viennese Display with an attended Cordial Bar  
**\$126.00 per Person**  
**(plus 19% service charge and 6% sales tax)**  
(Menu items & prices are subject to change based on availability & market fluctuations)



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**Additional Enhancements**

*(Subject to availability)*

*Espresso Station \$6.00 per person*

*Cordials \$6.00 per person*

*Chocolate Fountain \$6.00 per person*

*Tablesides Viennese Desserts \$6.00 per person*

*Chair Covers \$6.50 per chair*

*For pricing and availability please contact our Catering Sales Department  
at (203) 744-1776 extension 134*

*Our knowledgeable staff will be delighted to assist you in planning your  
event.*