



ETHAN ALLEN[®]
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!



ETHAN ALLEN[®]
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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)
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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.*