



Bar and Bat Mitzvahs



BEAUTIFUL GRAND BALLROOM TO ACCOMMODATE INVITED GUESTS
THREE-COURSE PLATED OR BUFFET DINNER FOR ADULTS AND YOUNG ADULTS
HOSTED BAR FOR FOUR HOURS SERVING BEER, WINE AND COCKTAILS
AND OPEN "MOCKTINI" BAR FOR YOUNG ADULTS
CUSTOMIZED SHEET CAKE FOR CANDLE LIGHTING CEREMONY
KOSHER WINE AND GRAPE JUICE FOR THE FAMILY DURING
THE KIDDUSH & CHALLAH
DANCE FLOOR AND RISER FOR BAND OR DISC JOCKEY
COMPLIMENTARY GUEST ROOM FOR THE FAMILY

CROWNE PLAZA TYSONS CORNER
JENNIFER DROWN • EVENT SPECIALIST
703•738•3114

ADDITIONAL ARRANGEMENTS...

OPTIONAL SHABBAT DINNER AND SUNDAY MORNING BRUNCH

DISCOUNTED ROOM RATES FOR OVERNIGHT GUESTS

ONE COMPLIMENTARY BARTENDER PER 100 GUESTS

CHOICE OF WHITE SATIN, BLACK SATIN OR GOLD LINENS

MIRROR TILES AND VOTIVE CANDLES FOR GUEST TABLES

COMPLIMENTARY SETUP FEES

PROFESSIONAL CATERING AND BANQUET PERSONNEL

50% OFF THE YOUNG ADULT PACKAGE FOR CHILDREN UNDER 7

**Kosher Caterers are welcome. Please ask your Event Specialist for details.*

ADULT PACKAGE

COCKTAIL RECEPTION AND BEVERAGE SERVICE...

CHILLED DISPLAYS

(SELECT TWO)

SEASONAL FRUIT

FRESH SLICED SEASONAL FRUITS AND BERRIES SERVED WITH A HONEY YOGURT DRESSING

GRILLED CRUDITÉS

SELECTION OF GRILLED GARDEN VEGETABLES SERVED WITH A ZESTY RANCH DIP

DOMESTIC & INTERNATIONAL CHEESES

DISPLAY OF IMPORTED AND DOMESTIC CHEESES GARNISHED WITH FRESH FRUIT AND SERVED WITH FRENCH BREAD AND CRACKERS

BUTLER PASSED HOT HORS D'OEUVRES

(SELECT TWO)

MINI QUICHE * POTATO KNISH * SMOKED CHICKEN QUESADILLAS
SPRING ROLLS * CHEESE GOUGERS * MINI BEEF WELLINGTONS

BEVERAGE SERVICE

FOUR HOURS OF CONTINUOUS HOSTED BEVERAGE SERVICE WHICH INCLUDES:

CALL BRAND COCKTAILS: JIM BEAM BOURBON, BACARDI SILVER RUM, BEEFEATER GIN,
SMIRNOFF VODKA, SEAGRAM'S 7 WHISKEY AND CUERVO GOLD TEQUILA

DELUXE WINES: BURLWOOD CELLARS CHARDONNAY, MERLOT,
WHITE ZINFANDEL AND CABERNET SAUVIGNON

DOMESTIC BEER: BUDWEISER, BUD LIGHT AND MILLER LITE

IMPORTED BEERS: CORONA, HEINEKEN

ASSORTED SODAS, JUICES AND MIXERS

**For a Cash or Consumption Bar, package price is less \$28.00 per adult.
Bar revenues will be charged to a Master Account at the end of your function.*

ADULT PACKAGE

MAY WE RECOMMEND A PLATED DINNER...

All of our Entrees are served with Mixed Garden Salad and Assorted Dressings, Warm Rolls and Butter, Chef's Selection of Starch and Fresh Seasonal Vegetables, Choice of Decadent Chocolate Cake or NY Style Cheesecake with Fruit Topping, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

ENTRÉE COURSE

(SELECT TWO)

TUSCAN CHICKEN

CHICKEN ROULADE WITH SWISS CHEESE AND SAUTÉED ARTICHOKES AND SPINACH TOPPED WITH A SAGE BEURRE BLANC. SERVED WITH MUSHROOM RISOTTO.

\$80.00 PER ADULT

FILET MIGNON

CHOICE SEARED TENDERLOIN OF BEEF TOPPED WITH A MERLOT REDUCTION. SERVED WITH GARLIC MASHED POTATOES, CAST IRON ROASTED ASPARAGUS AND TOMATO PROVENCAL.

\$100.00 PER ADULT

PAPAYA CHUTNEY CHICKEN BREAST

ORGANIC CHICKEN BREAST PAN SEARED AND SERVED OVER PAPAYA AND VEGETABLE MEILANG WITH BASMATI RICE.

\$80.00 PER ADULT

SEARED ALASKAN HALIBUT

SERVED OVER GERMAN POTATO SALAD AND GRILLED ASPARAGUS WITH A SAFFRON THYME BEURRE BLANC.

\$80.00 PER ADULT

SUNDRIED TOMATO CRUSTED SALMON

OVEN BAKED ATLANTIC SALMON ENCRUSTED WITH SUNDRIED TOMATO PESTO. SERVED OVER CAPPELLINI PASTA WITH GRILLED SEASONAL VEGETABLES.

\$80.00 PER ADULT

STUFFED PORTOBELLO MUSHROOM

MARINATED PORTOBELLO MUSHROOM STUFFED WITH SPINACH AND FRESH MOZZARELLA CHEESE. SERVED WITH FRIED EGGPLANT AND TOMATO CONCASSE.

\$75.00 PER ADULT

GOAT CHEESE TART

FLAKEY TART SHELL FILLED WITH A BLEND OF SAUTEED GREEN ONIONS, GARLIC GREEN OLIVES, SNOW PEAS, FRESH GOAT CHEESE, SOUR CREAM AND FRESH THYME. BAKED AND SERVED WARM WITH AN HERB RISOTTO.

\$75.00 PER ADULT

PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND 5% TAX

ADULT PACKAGE

MAY WE RECOMMEND A BUFFET DINNER...

Our Buffet includes Choice of Soup, Salad, Warm Rolls and Butter,
Chef's Selection of Starch and Fresh Seasonal Vegetables,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

SOUP

(SELECT ONE)

MINISTRONE
CUBAN BLACK BEAN
ITALIAN WEDDING

SALADS

(SELECT TWO)

FRESH MOZZARELLA, ROMA TOMATOES AND FRESH BASIL IN OLIVE OIL
FIELD GREENS WITH RASPBERRY VINAIGRETTE
CAESAR SALAD WITH HOMEMADE CROUTONS AND A CAESAR DRESSING
ARTICHOKE, OLIVE AND TOMATO SALAD

ACCOMPANIMENTS

(SELECT TWO)

GARLIC MASHED POTATOES
OVEN ROASTED POTATOES
RICE PILAF WITH DICED TOMATOES AND GREEN ONION
FRESH SEASONAL GRILLED VEGETABLES
SEASONAL VEGETABLE MEDLEY
FRESH GREEN BEANS WITH MUSHROOMS & ROASTED PEPPERS
HONEY GLAZED CARROTS WITH BROCCOLI FLORETS

ENTREES

(CHOOSE TWO)

CHICKEN PICCATA WITH A LEMON CAPER SAUCE
SLICED NEW YORK SIRLOIN WITH MERLOT REDUCTION AND FRIZZLED ONIONS
SEARED TUNA WITH CRABMEAT SALSA SERVED WITH GRILLED ASPARAGUS AND THYME BEURRE BLANC
SAUCE.
GRILLED CHICKEN WITH TOPPED WITH ARTICHOKE, OLIVES, TOMATOES, CAPERS AND RED ONION
SHERRY BEEF TIPS WITH WILD MUSHROOMS AND DUCHESSE POTATO RIM
SALMON VERA CRUZ WITH CAPERS, PEPPERS, AND ONIONS IN A LIME BUTTER SAUCE

\$85.00 PER ADULT

PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND 5% TAX

YOUNG ADULT PACKAGE

COCKTAIL RECEPTION AND BEVERAGE SERVICE...

ARRIVAL SNACKS

(CHOICE OF TWO)

MINI DEEP DISH PIZZAS

MOZZARELLA STICKS WITH MARINARA SAUCE

SMOKED CHICKEN QUESADILLAS

MINI CHICKEN FINGERS WITH HONEY MUSTARD DIPPING SAUCE

MOCKTINIS

FOUR HOURS OF UNLIMITED "MOCKTINI" BAR SERVICE (NON-ALCOHOLIC)

WITH SOFT DRINKS TO INCLUDE COKE, DIET COKE, AND SPRITE

DINNER STATIONS...

FAJITA FIESTA

SAUTÉED CHICKEN AND BEEF ON WARM FLOUR TORTILLAS WITH
GRATED CHEESE, SALSA, GUACAMOLE, SOUR CREAM,
SHREDDED LETTUCE, AND DICED TOMATOES

TASTE OF TUSCANY

TENDER CHICKEN BREAST TOSSED WITH PENNE PASTA
IN A POMODORO SAUCE. SERVED WITH
FRESH GARLIC BREAD WITH PARMESAN CHEESE AND
GRILLED VEGETABLE PASTA SALAD IN AN ITALIAN DRESSING

HOT DOGS AND BURGERS

KOSHER HOT DOGS AND BURGERS
WITH MUSTARD, KETCHUP, LETTUCE, TOMATO AND CHEESE
SERVED WITH FRENCH FRIES AND POTATO SALAD

DESSERT

CHOCOLATE FOUNTAIN WITH POUND CAKE, SLICED FRESH FRUIT,
WHOLE STRAWBERRIES, PRETZELS AND COOKIES

OR

MAKE-YOUR-OWN SUNDAE STATION WITH CHOCOLATE AND VANILLA ICE CREAM
AND ALL THE TOPPINGS!

TWO STATIONS (PLUS DESSERT): \$45.00 PER YOUNG ADULT
THREE STATIONS (PLUS DESSERT): \$55.00 PER YOUNG ADULT

PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND 5% TAX

SUNDAY BRUNCH

THE SUNRISE BUFFET

(MINIMUM OF 25 PEOPLE)

BREAKFAST BAKERIES TO INCLUDE DANISH, MUFFINS AND CROISSANTS
WITH CREAMY BUTTER AND FRUIT PRESERVES

FLUFFY SCRAMBLED EGGS

LOX (BACON AND SAUSAGE OPTIONAL)

HOME STYLE BREAKFAST POTATOES

FRESH SLICED FRUIT

ASSORTED COLD CEREALS AND MILK

ASSORTED FRUIT JUICES, FRESHLY BREWED COFFEE, DECAFFEINATED
COFFEE AND ASSORTED HOT TEAS

\$20.00 PER ADULT; \$10.00 PER CHILD 10 AND UNDER

THE EXECUTIVE MORNING BUFFET

(MINIMUM OF 35 PEOPLE)

BREAKFAST BAKERIES TO INCLUDE DANISH, MUFFINS AND CROISSANTS
WITH CREAMY BUTTER AND FRUIT PRESERVES

FLUFFY SCRAMBLED EGGS

FRENCH TOAST OR FRUIT FILLED PANCAKES WITH WARM MAPLE SYRUP

BUTTERMILK BISCUITS WITH GRAVY

LOX (BACON, SAUSAGE AND COUNTRY HAM OPTIONAL)

HOME STYLE BREAKFAST POTATOES

FRESH SLICED FRUIT

INDIVIDUAL FRUIT YOGURTS

ASSORTED COLD CEREALS AND MILK

ASSORTED FRUIT JUICES, FRESHLY BREWED COFFEE, DECAFFEINATED
COFFEE AND ASSORTED HOT TEAS

\$30.00 PER ADULT; \$15.00 PER CHILD 10 AND UNDER

OMELET STATION

FLUFFY EGGS PREPARED TO ORDER WITH YOUR
CHOICE OF SLICED MUSHROOMS,
DICED ONIONS, DICED GREEN PEPPERS, AND
FRESHLY GRATED CHEESE (HAM, BACON OPTIONAL)

\$8.00 PER PERSON

WAFFLE STATION

CHEF PREPARED WAFFLES WITH FRESH WHIPPED
CREAM, ASSORTED FRUIT TOPPINGS
WALNUTS, HONEY, SLICED BANANAS, WARM MAPLE
SYRUP AND CREAMY BUTTER

\$8.00 PER PERSON

***ALL MADE TO ORDER STATIONS REQUIRE AN \$80.00 ATTENDANT FEE**

PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND 5% TAX

SHABBAT DINNER

TRADITIONAL BUFFET (MINIMUM OF 25 PEOPLE)

SOUP

(SELECT ONE)

MINISTRONE
CUBAN BLACK BEAN
ITALIAN WEDDING

SALAD

(SELECT TWO)

FIELD GREENS WITH RASPBERRY VINAIGRETTE
CAESAR SALAD WITH HERB CROUTONS
SPINACH SALAD WITH PINE NUTS AND MUSHROOMS WITH BALSAMIC VINAIGRETTE

ACCOMPANIMENTS

(SELECT TWO)

TRADITIONAL POTATO PANCAKES
SALONIKA SFONGATO (SPINACH AND CHEESE CASSEROLE)
GREEN BEANS WITH MUSHROOMS AND ROASTED PEPPERS
OVEN ROASTED RED POTATOES
RICE PILAF

ENTREES

GALLINA A LA VINAGRETA
GRILLED GARLIC AND CORIANDER CHICKEN
EASTERN EUROPEAN BRISKET
SLICED NEW YORK SIRLOIN WITH MERLOT REDUCTION AND FRIZZLED ONIONS
BAKED WHITE SEA BASS WITH THYME SAFFRON SAUCE

CHALLAH WITH BUTTER OR PARVE MARGARINE
DECADENT CHOCOLATE CAKE OR NY STYLE CHEESECAKE
ASSORTED SOFT DRINKS, WATER AND ICED TEA
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

TWO ENTREES ~ \$48.00

THREE ENTREES ~ \$54.00

PRICES ARE SUBJECT TO 22% SERVICE CHARGE AND 5% TAX