



Celebrate Your Mizvah at Bluestone

We are excited to be considered for such a special occasion.

At The Country House at Bluestone, we offer personalized expertise for your special day.

A mitzvah celebration deserves a venue with excellent food, superb service and an outstanding setting.

Our team of expert staff will do everything necessary to create a memorable experience for you, your family and friends.

We look forward to celebrating with you!









Anclusive Mitzvah Package

ADULT'S COCKTAIL HOUR

5 hour premium open bar 12 passed hors d'oeuvres of your choice 5 stations including interactive options custom ice sculpture signature cocktail

CHILDREN'S MOCKTAIL HOUR

separate mocktail hour location beverage bar with specialty mocktail 2 composed stations 4 stationed hors d'oeuvres of your choice



HHLL STUDIOS

PACKAGE INCLUDES ALL DETAILS NOTED!

RECEPTION

wine service during dinner
choice of water glass garnish
choice of salad served with rolls & butter
choice of seated dinner or interactive stations for adults
dinner buffet for children
dessert display, adult float station, sundae bar + chipwiches
custom cake & coffee station
to-go coffee bar & water as guests leave
patio and firepit available

DÉCOR & ATTENDANTS

napoleon chiavari gold chairs
charger plates
amber up-lighting around ballroom
assortment of colors for table linens & napkins
custom printed menus
table numbers & card box
attendant available to family for entire experience
personal event specialist from start to finish
valet parking
coat room attendant (seasonal)

Cheers! Premium Bar Package

DOMESTIC & IMPORTED BEERS miller light, yuengling lager, blue moon, corona, coors light & craft selection

SELECTION OF WINES pinot grigio, chardonnay, riesling, cabernet sauvignon, malbec & pinot noir

VODKA grey goose, tito's, kettle one, stateside & stoli

RUM bacardi, malibu & captain morgan

GIN bombay sapphire, beefeater, bombay & tanqueray

TEQUILA pastron silver, espolon, casamigos, sauza gold& sauza silver

BOURBON bulleit, makers mark & jim beam

WHISKEY bulleit rye, crown royal, jameson, canadian club, jack daniels, seagram's 7 & vo

SCOTCH j&b & dewar's

BRANDY / COGNAC courvoisier, hennessy, martell & christian brothers

SPECIALTY bailey's, amaretto d'amore, kahlua, sambuca, southern comfort & stateside seltzers

SIGNATURE COCKTAIL showcase a specialty cocktail using in-house availability

WINE SERVICE WITH ENTRÉES

COFFEE & TEA STATION + TO-GO COFFEE AS GUESTS LEAVE







POULTRY & PORK

buffalo chicken tart
sweet chili chicken bite
sausage stuffed mushroom
pig in a blanket
miniature cuban
chicken cordon bleu puff
peach bbq brisket wrapped pork belly gf
ginger chicken meatballs
chicken lemongrass potsticker
bacon wrapped goat cheese date gf
chicken satay gf
chicken tikka masala gf
nashville hot chicken skewer
maple glazed pork belly skewer



VEGAN

vegetable dumpling root vegetable kabob gf caponata phyllo star

BEEF & LAMB

beef tenderloin crostini with béarnaise cheesesteak dumpling beef wellington lollipop lamb chop lamb samosa beef yakitori skewer french onion soup bowl

SEAFOOD

shrimp cocktail gr smoked salmon deviled egg gr tuna tartare & wonton crisp coconut crusted shrimp scallop wrapped in bacon gf crab stuffed mushroom miniature crab cake maui shrimp spring roll salmon skewer with lime & cilantro gf crab & cream cheese wonton

VEGETARIAN

watermelon, tomato & feta skewer deviled egg corn & edamame quesadilla miniature spinach & artichoke bowl seasonal soup shooter goat cheese & tomato tart cinnamon sweet potato puff wild mushroom & truffle toast four cheese arancini falafel gf tempura curry cauliflower



GOURMET CHEESE

assorted local & international cheeses traditional accompaniments & crostini

MEDITERRANEAN STATION

fresh mozzarella & baby tomato salad olive oil & aged balsamic dressing

roasted red pepper & hummus dip grilled pita wedges

marinated & grilled vegetables



5 STATIONED HORS D'OEUVRES



DELUXE SUSHI

assorted maki & sashimi

examples include: spicy tuna, california, ebi (shrimp), vegetable, pickled ginger, wasabi, gluten-free soy sauce & chopsticks

SLIDER STATION & FRENCH FRY BAR

choice of 2 sliders

crab cake, prime beef, braised short rib, turkey, ahi tuna, portobello or impossible burger

accompaniments

examples include: sriracha ketchup, dijon mustard, garlic mayonnaise, mushrooms, onions & pickles

choice of 2 fries

krinkle-cut, curly, boardwalk, sweet potato or tater-tots

accompaniments

bacon, vinegar, parmesan cheese, old bay & ketchup

Children's Mocktail Hour

2 COMPOSED STATIONS + 4 STATIONED HORS D'OEUVRES

YOUR CHOICE OF 4 STATIONED HORS D' OEUVRES

pig in a blanket
cheesesteak dumpling
coconut crusted shrimp
mozzarella sticks
miniature pizza bagels
potato skins
cheese quesadilla



ASIAN STATION

assorted sushi rolls: soy sauce **vegetable potsticker:** orange ginger glaze

SLIDER STATION & FRENCH FRY BAR

cheeseburger slider: cheddar cheese

2 types of french fries: parmesan cheese, old bay & ketchup

SPECIALTY MOCKTAIL

create a signature non-alcoholic beverage

BEVERAGE BAR

root beer floats, shirley temples, flavored water & lemonade



Let the Party Begin ... Adult's Menn

SALAD SELECTION

bluestone salad

field greens, carrots, golden raisins, dried cranberries, toasted sunflower seeds, goat cheese, herb crostini & champagne vinaigrette

caesar salad

romaine, parmesan cheese, crostini & caesar dressing

house salad

field greens, cucumber, heirloom tomato, carrots & basil infused balsamic

baby kale salad

baby kale, avocado, grapefruit supremes & olive oil

arugula salad

arugula, honey roasted black pepper pears, goat cheese & olive oil

VEGETABLE SELECTION

broccoli I haricots verts I brussels sprouts I cauliflower rice I asparagus I slow roasted tomatoes

STARCH SELECTION

white & wild rice pilaf I rosemary roasted potatoes I smashed garlic red bliss potatoes I whipped potatoes with chives











CHOOSE 3 OF THE FOLLOWING TO INCLUDE ON MENU ENTRÉE COUNTS WILL BE PROVIDED PRIOR TO EVENT

3 ENTRÉE SELECTIONS + VEGETARIAN OPTION

BEEF

filet mignon I new york strip I braised short rib I slow roasted prime rib

brandy peppercorn sauce, rosemary & roasted shallot demi-glace, roasted garlic compound butter or balsamic onion & roasted tomato jam

SEAFOOD

branzino I striped bass I crab cakes I atlantic salmon I tuna steak I crab stuffed flounder I red snapper

orange ginger glaze, lemon caper beurre blanc, charred scallion & tomato relish or sesame garlic

ALTERNATIVE

veal chop I french cut chicken I duck breast I pork chop

herbed garlic cream, red wine & black mission fig glaze, roasted red pepper cream, orange ginger glaze or herbed jus lié

SURF AND TURF FOR EVERYONE (+ VEGETARIAN)

single entrée option available if selected

surf

atlantic salmon, grilled jumbo shrimp, crab cake or petit lobster tail

turf

6 oz. center cut filet mignon or braised short ribs

VEGETARIAN

roasted cauliflower steak | vegetable pasta | portobello stack | garden risotto | butternut squash gnocchi







Adult's (3 Interactive Stations) Entrée Selections

CHOOSE SEATED DINNER *OR* <u>3</u> INTERACTIVE STATIONS CHOICE OF SALAD, STARCH & VEGETABLE AVAILABLE

CHICKEN & WAFFLES

crispy fried chicken & buttermilk waffles : syrup & gravy

INTERACTIVE PASTA STATION

choice of 2 pastas: cheese ravioli, potato gnocchi, cavatappi or tortellini

3 sauces included : cheesy alfredo, house marinara, pesto cream

accompaniments: spinach, parmesan cheese, crushed red pepper

& roasted tomatoes



CARVING STATION OPTIONS

CHOOSE ONE OF THE FOLLOWING IF INCLUDING IN MENU

roasted pork loin: housemade applesauce

natural turkey breast: cranberry mayonnaise & natural gravy

rack of lamb: rosemary & roasted shallot demi-glace

roasted tenderloin: red wine demi-glace

prime rib : au jus & horseradish

COLOSSAL SEAFOOD PAELLA

shrimp, scallops, clams & mussels: spanish saffron rice

STIR FRY STATION

vegetable fried rice: bok choy, peppers, broccoli, peas, bean sprouts, carrots & egg sesame chicken

FAJITA & QUESADILLA BAR

choice of 2 proteins: beef, shrimp, chicken or carnitas accompaniments: corn & flour tortillas, cotija cheese, sour cream, lettuce, pico de gallo & guacamole

ASIAN STATION

ahi tuna & soy glazed soba noodles assorted dim sum: soy sauce & wasabi



CAESAR SALAD STATION

INCLUDED IN PACKAGE

romaine, parmesan cheese, croutons & caesar dressing

CHOOSE 2 BUFFET ENTREE STATIONS

PASTA STATION

2 pastas included : cheese ravioli & penne

2 sauces included: cheesy alfredo & house marinara

accompaniments: meatballs, parmesan cheese & crushed red pepper

FLATBREAD PIZZA

margherita, white & pepperoni pizza

PHILLY STATION

cheesesteak & chicken cheesesteak : sautéed onions, mushrooms, buffalo sauce,

blue cheese crumbles & ketchup

soft pretzels: mustard

BALL PARK STATION

chicken fingers

miniature cheeseburgers

nathan's miniature hot dogs: pickles, red onion, ketchup, mustard, mayonnaise

TACO BAR

grilled chicken & ground beef

soft & hard taco shells: cheddar cheese, sour cream, lettuce & tomato

tortilla chips & dip

MAC & CHEESE BAR

macaroni & cheese with your choice of toppings: cheddar cheese, buffalo sauce, blue cheese crumbles, grilled chicken & tomatoes

STIR FRY STATION

vegetable fried rice

sesame chicken

dim sum: soy sauce, chinese boxes & chopsticks



BUILD YOUR OWN SUNDAE STATION

chocolate & vanilla ice cream + assorted toppings examples include: butterscotch, caramel, seasonal fruit jams, strawberries, whipped cream, m&m's, rainbow & chocolate sprinkles, pretzels, chocolate chips, marshmallows, toasted peanuts

SODA FLOATS WITH ADULT TOPPER

root beer, coke & orange sodas kahlua, baileys & vanilla vodka

MINIATURE DESSERT DISPLAY

seasonal selection of bite sized desserts
examples include: parfaits, brownies, tarts, cupcakes







CAKE & COFFEE BAR

CHIPWICHES

the perfect late night snack

TO-GO COFFEE BAR AS GUESTS LEAVE