Bar / Bat Mitzvah Menus
The University at Shady Grove invites you to look at our Reception Stations, Adult and Kids Buffets.

All Buffet pricing reflects a Luncheon and Dinner price.

All flatware at USG is disposable, if china is requested an additional cost per person will be added.
RECEPTION STATIONS

Priced per person based on one-hour reception
* Station attendants required

Mediterranean Station | 12.5
Crispy White Fish served with a Beurre Blanc Sauce and served with lemon wedges, 1 Serving Per Person.
Mediterranean Vegetable Display
Eggplant Caviar, Hummus, Tabbouleh, Feta & Kasseri Cheeses, Marinated Artichokes, Stuffed Olives, Roasted Red Peppers, Marinated Mushrooms with Pita Chips, Crostini & Bread Sticks

All American Favorites & Fries Station | 10
Grilled Hamburgers and Hot Dogs served on Fresh Baked Buns Condiments to include: Ketchup, Mustard, Pickles, Onions, Tomatoes and Lettuce
Traditional Macaroni & Cheese
French Fry Station - Waffle Fries, Sweet Potato Fries and Curly Fries (Choose 2) served with Ketchup and Malted Vinegar placed in French Fry Cups

Slider Station | 8
All items served to be MINI items:
Hamburgers and Fried Chicken Breasts.
Toppings for sandwiches to include Shredded Lettuce, Dijon Mustard, Ketchup, Mustard, Pickle Chips, Brown Spicy Mustard, Sliced Tomatoes & Diced Onions ~Based on 3 Sliders per Person~

Pasta Bar | 9
Penne & Bow Tie Pastas cooked to order with your choice of the following:
Fresh Tomatoes, Spinach, Mushrooms, Kalamata Olives, Toasted Pine nuts, Sundried Tomatoes, Crumbled Prosciutto, Grilled Chicken, Italian Sausage, Basil & Fresh Shrimp Topped off with your choice of Homemade Sauces:
Bolognese Sauce, Homemade Tomato Basil Sauce, Vodka Sauce with Grated Fontina. Gorgonzola, Asiago & Parmesan Cheeses on the side

All Stations based on 1 Serving Per Person
Self Service Salad Bar | 10
Featuring choice of Chopped Romaine Lettuce and Baby Spinach with choices of the following toppings:
Cherry Tomatoes, Sliced Onions, Cucumber, Julienne Carrots, Garbanzo Beans, Peas, Chopped Eggs, Croutons, Sunflower Seeds, Sliced Peppers, Baby Corn, Artichokes, Raisins, and Choice of dressings to include:
Ranch, Balsamic, Poppy seed, Italian Vinaigrette, Honey Lime Vinaigrette

Baskets filled with Warm Garlic Bread and assortment of Bread Sticks, Salt Sticks, Mini Artisan Breads, Rolls and Plain Whipped Butter

Risotto Station | 7.5
Creamy Parmesan Risotto prepared to order with a Selection of Toppings including:
Wild Mushrooms, Rock Shrimp, Grilled Vegetables, Marinated Artichokes, Wilted Spinach & Fresh Herbs

Quesadilla Bar | 7
Quesadillas made to order.
Fillings will include Grilled Chicken Breast, Roasted Peppers, Mushrooms, Onions, Green Chiles, & Tomatoes, with Cheddar & Monterey Jack Cheeses, Fresh Salsa & Sour Cream

Asian Stir-Fry Station | 8
Choose from a selection of Beef, Chicken and Fresh Vegetables including Cabbage, Red Onion, Carrots, Peapods, Broccoli, Celery, Bean Sprouts & Water Chestnuts, accompanied by Jasmine Rice and Japanese Noodles, Stir-Fried by our chefs with your choice of Sauces including Sesame, Lemongrass Ginger Soy & Peanut

Steakhouse Carving Station | 12
Pan Seared & Roasted Tenderloin of Beef with a Juniper Berry & Merlot Demi Glace & Horseradish Sauce Served with an assortment of mini rolls & Waffle Fries with Light Parmesan Cheese

Sushi Bar | 7
A selection handmade Sushi and rolls to include Fresh Salmon, Tuna and California Rolls. Including all of your favorite additions Rice, Cucumber, Avocado, Julienne Peppers & Carrots, Ginger, Soy & Wasabi

Station requires a minimum of 200 pieces, Price is based on 4 pieces per person

All Stations based on 1 Serving Per Person
**Mashed Potato Bar** | 6
Plain Mashed Potatoes, Mashed Sweet Potatoes, Garlic & Chive Infused Smashed Potatoes, Parmesan Mashed Potatoes and Good Old Baked Potatoes with:
Butter, Sour Cream, Chopped Bacon, Scallion, Chives, Maple Syrup, Golden Raisins, Hot Sauce, Pico De Gallo

**French Fry Station** | 4
Waffle Fries, Sweet Potato Fries, Garlic Baked Steak Fries and Tator Tots
Served with Ketchup, Mustard, Malted Vinegar, Garlic Aioli and Sour Cream.

**Grill Cheese and Vegetable Sandwiches** | 5
With chefs preparing to order Griddled American Cheese sandwiches and Grilled Swiss Cheese sandwiches

Available to add to sandwiches:
Roasted Vegetables & Mushrooms, Freshly Sliced Roma Tomatoes, Oven Dried Tomatoes & Sliced Avocado, on Your choice of Freshly Sliced Challah or Texas Toast

**All American Station** | 6
Featuring your choice of Mini Sandwiches
Served with a handful of Assorted Flavored Chips and a side of Potato Salad and Pickle Spears.
Meats to include:
Roast Beef, Roasted Turkey, Corned Beef, Tuna Salad, Chopped Liver & Thin Sliced Salami
Condiments to include: Lettuce, Beef Steak Tomatoes, And Bermuda Onions (Sliced Thin) Mayo, Brown Mustard, Stadium Mustard and BBQ Sauce.
Mini Artisan Rolls, Mini Challah Rolls & Mini Onion Rolls

All Stations based on 1 Serving Per Person
**FULL BUFFET A**  
**Lunch | 34**  
**Dinner | 39**

**Appetizers (20-30 Minutes)**
- Mozzarella Sticks With Marinara Sauce for Dipping
- Artichoke Fritters with Smoked Tomato Sauce
- Cocktail Hot Dogs Wrapped In Pastry with Ketchup & Mustard For Dipping

**Double Sided Buffet For Adults And Kids**

**Pear Tree Signature Salad**
- With A Bed of Mixed Field Greens, Poached Pears,
- Toasted Pine Nuts & Gorgonzola Cheese Tossed With Sherry-Shallot Vinaigrette

**California Cobb Salad**
- A Bed of Mixed Greens with Artichoke Hearts, Baby Peas, Cucumber, Garbanzo Beans, Red Onion, Tomatoes & Havarti Cheese
- With A Balsamic Vinaigrette for Dipping

**Self Serve Pizza and Pasta Station**
- 16 Inch Pizzas to Include:
  - Cheese, Vegetarian and Margherita - (2 slices per person)

**Featuring Penne Pasta with Your Choice of Sauces to Include:**
- Homemade Marinara or Alfredo Sauce

**Toppings to Include**
- Fresh Grated Parmesan Cheese, Freshly Ground Beef Meatballs

**Beef Tenderloin**
- With a Herb Infused Red Wine Sauce

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**FULL BUFFET CONTINUED »**
**Chicken Piccata**
Pan Fried, Lightly Flour Fried Boneless Breast Of Chicken with A Fresh Lemon - Caper Sauce Served with Steamed Lemon Zest Broccoli Served with Asiago Lavosh, Sourdough Baguette & Tomato Focaccia with Flavored Butters

**Coffee Service**
Fresh Roast Starbucks Coffee & a Selection Of Fine Teas, Sugar, Sweetener & Cream

**Ice Tea and Lemonade Station**

**Dessert**
Ice Cream Cooler with Novelties
Ice Cream Sandwiches, Drumsticks, Nestles Crunch Ice Cream Bars, Butterfinger Ice Cream Bars and Fruit Bars

Fresh Sliced Fruits
FULL BUFFET B

A Selection Of Hand Passed Appetizers

Grilled Minted Lamb & Mushroom Skewers
Brie In Puff Pastry with Pomegranate Relish
Corn Dusted Calamari Fried Crisp & Served with Pesto Aioli
Artichoke Bottom Capped with Black Olive Tapenade

An Iceberg Lettuce Wedge
With Scallions, Blue Cheese & Yellow & Red Tear Drop Tomatoes
Served with Creamy Peppercorn Ranch Dressing

Soba Noodle Salad
With An Array Of Asian Vegetables Tossed with A Ginger Peach Dressing

Panko Crusted Boneless Breast Of Chicken Topped with A Charred Tomato Salsa

Pepper Berry and Shallot Marinated Flat Iron Steak with Brandied Mushroom Sauce

Yukon Gold Mashers Blended with Parsnip Puree

Sautéed Escarole & Butterbeans with Fresh Herbs
Artisan Bread Basket with Asiago Lavosh, Thyme Fig Rolls, Tomato Focaccia
& Crusty French Bread with Flavored Butter

Assorted Pies and Cakes

Ice Tea and Lemonade Station
Coffee Station

RECEPTION STATIONS / BUFFETS / DESSERTS / BAR
SPLIT BUFFET

Adult Buffet

Mixed Greens with Tomatoes, Cucumbers & Red Onion
Lightly tossed with a Balsamic Vinaigrette

Or

Tossed Caesar Salad with Seasoned Croutons & Homemade Dressing

Carving Stations

Breast of Turkey
Tenderloin of Beef

All Carved & Served with Au Jus, Honey Mustard Sauce,
Horseradish Cream and Freshly Baked Rolls

Penne Pasta with Tomato Basil Sauce

OR

Oven Roasted Potatoes with Olive Oil, Garlic & Rosemary

Ice Cream Sundae Bar and Pear Tree Finger Sweets
Freshly Sliced Seasonal Fruit

Ice Tea or Lemonade

Coffee Station
**Kids Buffet**
Char Grilled All Beef Hot Dogs, Char Grilled 1/3 Pound Hamburgers
& Char Grilled Barbecue Boneless Chicken Breast

**Condiment Bar**
Kosher Dill Pickle Spears, Shredded Cheese, Diced Onions, Crisp Shredded Lettuce,
Sweet Pickle Relish, Vine Ripened Tomato Slices, Ketchup & Mustard

**Homemade Potato Salad OR Freshly Prepared Cole Slaw**

**Sliced Chilled Fresh Fruit**

**Ice Cream Sundae Bar and Home Baked Finger Sweets**

**Ice Tea or Lemonade**
**A Ice Cream Sundae Bar | 6.50**
Includes Creamy Vanilla & Chocolate Ice Cream, Homemade Caramel Sauce, Hot Fudge & Whipped Cream. Top-off your Sundae with Crushed Oreos, Snickers, Peanuts, Toasted Coconut Gummies, Mini M&M's, Rainbow Sprinkles, and Vanilla Wafers, Bananas, Strawberries Chocolate Chips & Granola,

**Cup Cake Tower | 3.50**
Fresh Baked Medium sized frosted Cup Cakes Red Velvet, Chocolate and Yellow Cup Cakes

**Root Beer Float Station | 3.25**
A Keg of Old Fashion Root Beer served with a hearty scoop of Vanilla Bean Ice Cream

**Popcorn Carnival | 2.50**
Freshly Popped Plain seasoned selections include:
White Cheddar, Ranch, Butter & Sugar

**Cotton Candy | 2.50**
Multi Colored in Individual Containers
BAR SERVICE

All Bars require a 4 hour Minimum

Hosted Beer and Wine

Domestic Beers | $5.25
- Budweiser
- Bud Light
- Miller
- Miller Light Coors Light

Imported | $5.75
- Heineken
- Amstel Light

Bottle Water and Soda | $4

House Wines | $32.00
- Mirassou Chardonnay (CA) 2012
- Kendall J Reserve Sauvignon Blanc (CA)
- 2012 Edna Valley Merlot (CA) 2011
- Edna Valley Cabernet Sauvignon (CA)

Premium Host Bar Offerings | $7.25
- Smirnoff
- Captain Morgan
- Beefeater
- Seagrams Seven
- Jack Daniels
- Bacardi Sauza Gold

Top Shelf Host Bar | $7.75
- Skyy
- Mount Gay
- Johnnie Walker
- Red Crown Royal
- Gentleman Jack
- Jose Cuervo Gold

Top Shelf Wines | $39.00
- Clos Du Bois Reserve Chardonnay (CA) 2012
- Kim Crawford Sauvignon Blanc (NZ) 2013
- William Hill Merlot (CA) 2012
- Louis Martini Cabernet Sauvignon (CA) 2012

Young Adult “Mocktail Station”
- Lemonade, Iced Tea or Cranberry Punch | 14.50 Gallon

All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at $125 each. All Cash Bars incur a Bartender and Cashier Fee at $125 each. Cash Bars require a 50% in Guest Revenue (based on 1 $6 average drink)
Hosted Package Bars - Per Person

Beer and Wine Bar
House wines
Domestic beers
Imported
Soft drinks Bottled waters
1 hour | $9
additional hours | $5

Premium Liquors
House wines Domestic beers
Imported
Soft drinks Bottled waters
1 hour | $14
additional hours | $7

Top Shelf Liquors
Top shelf wines
Domestic beers
Imported
Soft drinks Bottled waters
1 hour | $16
additional hours | $8

All Cash Bar Prices are .50 additional. All Host Bars incur a Bartender Fee at $125 each. All Cash Bars incur a Bartender and Cashier Fee at $125 each. Cash Bars require a 50% in Guest Revenue (based on 1 $6 average drink).