The Dane Estate Bar & Bat Mitzvah Package

- Five hours of guest time, two hours of set up and one hour of clean up time in your function room.
- Unlimited self-serve beverage station for young adults.
- Hors d’oeuvres for adults and young adults.
- Ceremonial Challah.
- Three-course plated, served meal for adults including artisan breads, whipped butter, freshly brewed coffees and a selection of teas.
- Dinner buffet and a dessert station for young adults.
- Elegant house white or ivory table linen for all tables. **
- Three votive candles for adult dining tables.
- 16x16 (indoor only) Parquet dance floor.
- Event manager on your special day.

The all-inclusive menu prices for adults are listed with the entrées, and prices for the kids are listed with the buffet menus; prices are based upon a minimum total of 75 guests. Alcoholic beverages are billed on consumption. Please note, 7% town of Brookline meal tax and an 18% administrative fee will be added to the total. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees.

All of our products and services are fully customizable! This package has been designed based upon our most popular food and beverage items, as well as our most successful events, in order to assist you in creating a memorable and unique event. Please contact us to discuss your vision – we will be happy to work with you to design the event that suits your specific needs and preferences.

**Please note that our house linen does not go to the floor on the guest tables. Specialty linens can be arranged through your event manager.
ADULT SIGNATURE SERVED MENUS

Stationary Hors d’oeuvres, select two

- International & Domestic Cheese Display
  Vermont aged sharp cheddar, dill havarti, smoked Gouda, brie, herbed boursin, camembert, Romano & blue goat, artistically displayed & garnished with grapes, seasonal berries, mixed nuts, pecan raisin bread, assorted crackers & French bread
- Farmers Garden Vegetable Basket
  Basket of seasonal crudités served with blue cheese & buttermilk herb dips
- Atlantic Smoked Salmon Display
  Artfully appointed with dill crème fraiche, pumpernickel toast points, Bermuda onion, local caper berries & chopped egg
- Mélange of Hummus & Baba Ghanoush
  lavash chips, pita bread, grilled vegetables & country roasted olives

Passed Hors d’oeuvres, select four

- Blackened Ahi Tuna, wakimi salad & crispy wonton
- Smoked Salmon Crostini, lemon-dill crème fraiche
- Chilled Vichysoise Demitasse, crispy shallots
- Sweet Potato Pancakes, heirloom apple chutney
- Three Cheese Soufflé, herbed phyllo cup
- Potato and Scallion Pancake, apple sauce & sour cream
- Stilton blue cheese, pear chutney wrapped in filo
- Artichoke, tomato, Mozzarella, olive, pesto drizzle
- Silky Roquefort Mousse, red endive
- Classic Spanikopita, minted yogurt sauce
- Chicken roulade, basil parmesan, red pepper
- Smoked duck Spring Roll, barrel aged soy sauce
- Blackened Beef Tenderloin, horseradish cream on sourdough crostini
- Mini grilled Vermont cheddar and roasted tomato sandwich

Appetizer, select one

- Grilled Vegetable Ravioli, plum tomato sauce & braised Swiss chard (additional charge)
- Forest Mushroom Sauté over Fontina Polenta Cake, madeira jus & truffle oil (additional charge)
- Potato Gnocchi, roasted bell peppers, spinach & parmesan cream (additional charge)
- Striped Mushroom Triangoli, white truffle oil & gorgonzola cream (additional charge)
- Butternut Squash Soup, toasted almonds & pumpkin seed oil (additional charge)
- Tuna Niçoise Medallion, haricot verts, roasted new potatoes, vine ripened tomatoes, kalamata olives & White balsamic vinaigrette (additional charge)
Plated Salad, select one
- Boston butter lettuce, red watercress and Belgian endive, grilled pears, crumbled Chèvre, candied walnuts, fig vinaigrette
- Baby spinach, grilled portobello, pancetta crisp, grape tomatoes, shaved red onion, gorgonzola, aged sherry dressing
- Ice berg wedge, smoky crisp bacon, vine ripe tomatoes, gorgonzola blue cheese dressing
- English cucumber wrapped field greens, roquefort, roasted bell pepper, balsamic syrup
- Red & Yellow Vine Ripened Tomatoes, fresh mozzarella, basil-balsamic dressing & a bouquet of greens
- Traditional Caesar Salad, shaved pecorino & focaccia croutons

Plated Entrée, Select a maximum of two (plus Chef’s choice of vegetarian entrée)
All selections include the Chef’s choice of Seasonal Vegetable and Starch Accompaniments
- Adobe Rubbed Grilled Filet Mignon & Garlic Jumbo Shrimp, cabernet & saffron reductions
- Rosemary & Garlic Rubbed New Zealand Rack of Lamb, red wine mint sauce
- New York Strip Steak, tobasso onions, cabernet reduction
- Sole Roulade of Julienne Vegetables & Boursin Cheese, chardonnay chive sauce
- Baked native Cod, parmesan-leek crumbs & lemon butter sauce
- Skillet Roasted Herb Crusted Atlantic Salmon Fillet, cucumber-dill relish & lemon beurre blanc
- Pan Seared Statler Breast of Chicken, lemon, caper & parsley white wine sauce
- Three cheese lasagna roll, roasted smoked tomato, shaved pecorino
- vegetable wellington, roasted vegetables, Portobello mushroom wrapped in puff pasty, grilled baby vegetables, red pepper coulis

Please note – if selecting more than one entrée to offer guests, the higher priced entrée prevails for all adult guests; a pre-count of each entrée is required seven business days prior to the event.

Plated Dessert, select one
- Lemon Cloud Tower - Gold cake topped with lemon curd, raspberry jam and whipped cream
- Raspberry Cloud Tower - Gold cake topped with, raspberry jam and whipped cream
- Boston Creme Pie - Yellow cake sandwiches Bavarian mousse glazed in dark chocolate and rolled in toasted almonds
- Mixed Fruit Tart - Frangipane tart topped with pastry cream and fresh fruit and glazed in apricot jam
- Dutch Apple Tart - Apple pie filling topped with a buttery oatmeal streusel topping
- Tiramisu Tower - Yellow cake soaked with rum topped with espresso mousse, whipped cream, cocoa and a chocolate covered espresso bean
- Key-Lime Cheesecake - Creamy cheesecake infused with key lime juice topped with whipped cream and toasted coconut
- Fresh Fruit Topped Cheesecake - Gorgeous crowd pleaser!
YOUNG ADULT MENUS

Hors d’oeuvres, select two
- Fresh Fruit Skewers, vanilla maple dipping sauce
- Jumbo Pretzels with Sea Salt and Cinnamon Sugar
- Cheddar Cheese & Chive Potato Skins, sour cream, crunchy celery & carrots sticks
- Mexican Fiesta, tri-colored chips, salsa, sour cream, guacamole & shredded cheese
- Roasted Vegetable Quesadillas, pineapple salsa
- Potato Pancakes, sour cream & apple sauce
- All-Beef “Pigs in a Blanket”
- BBQ Chicken Wings & Buffalo Chicken Tenders, blue cheeses dip & celery sticks

Young Adult Buffets, select one

Fenway Park
- Pulled BBQ Turkey Sliders
- Foot Long All-Beef Hot Dogs & all the fixings
- Nachos with Cheese Sauce
- Pizza “Bats”
- Popcorn
- Roasted Peanuts
- Stadium Pretzels
- Cracker Jax®

South of the Border
Make your own Fajitas & Tacos!
- Seasoned Beef & Chicken
- Assorted Grilled Vegetables
- Shredded romaine, Monterey jack cheese, soft flour tortillas, corn taco shells, black bean corn relish, tomato salsa, guacamole & sour cream
- Mexican Rice Medley
- Corn Bread
- Chipotle Coleslaw

Asian Stir-Fry
Prepared to order (requires a Chef for an additional charge)
- Mandarin Chicken
- Sliced Sirloin
- Sautéed with your choice of lo mein noodles, broccoli, snow peas, red peppers, mushrooms & scallions
- Basmati Rice
- Vegetable Fried Rice
- Pot stickers, ginger soy & plum sauces
Italian Buffet
- Crisp Garden Salad
- Garlic Bread Sticks
- Tuscan Flatbread Pizza
- Mozzarella Sticks, marinara sauce
- Chicken Parmigianino
- Ziti a la Meatball Marinara or Vegetable Primavera

Young Adult Dessert Stations, select one

The Standard Sundae
Make your own sundae!
Vanilla, Chocolate & Strawberry Ice Cream
Hot Fudge, Hot Caramel, Strawberry Sauce,
Bananas, Reese’s Pieces®, Gummy Bears, M&Ms®, Rainbow & Chocolate Sprinkles, Whipped Cream and
Cherries

The Ice Cream Parlor
(Requires a soda jerk at an additional charge)
Ice Cream Brownie Sundaes
Ice Cream Floats
Milkshakes
Banana Splits
Ice Cream Cones

Estate Cupcake & Cookie Bar
Assorted Seasonal Cupcakes
Chocolate Chip Cookies
Double Fudge Brownies & Blondie’s
Oreo® Dessert Bars & Lemon Squares
Rice Krispies® Treats

The Chocolate Fountain
Fill your fountain with
Milk Chocolate, Dark Chocolate, White Chocolate Or Butterscotch!
Dippers include Pretzel Rods, Pound Cake, Marshmallows, Rice Krispies® Treats, Miniature Cookies, Pineapple
& Strawberries
*additional fee applies

*Please inform your server if anyone in your party has a food allergy*

Certain menu items are cooked to order or may be undercooked. The commonwealth of Massachusetts
suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your
health and increase the risk of food borne illness. Please consult your sales manager for further information.

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