

Mount Kisco
events

• AT THE HOLIDAY INN •

Mazel Tov Moments
AT MOUNT KISCO EVENTS

Mazel Tov Moments at Mount Kisco Events

Celebrate one of a young adult's most important life moments in true style with Mount Kisco Events.

Customizable Four and Five Hour Celebration Packages are available offering two styles of service within your event to properly address the guest list.

Our Event Specialist to assist with the planning of your vision

Personal Maitre 'd to assist throughout your special day

One Complimentary Overnight Hotel Room the night of the event

Special Hotel Room Group Rates for Guests Attending the Event

Challah for the Motzi

Traditional Scroll Cake for your Candle Lighting Ceremony

Private Cocktail Space with the Chai Package

Available Menu Enhancements that create a Spectacular Event



LET US EXCEED YOUR EXPECTATIONS!

Minimums Apply

*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax



MITZVAH NACHES CELEBRATION PACKAGE

Four Hour Event in Private Space

Beverages Include

Four Hour Open Name Brand Bar, Beer, House Wines and Soda included for Adults
Refreshment Table to Include; Unlimited Soft Drinks, Juice and Water for the Teens

On Arrival

Cold Hors d'oeuvres Display
Domestic and Imported Cheese Display
Mediterranean Display
Individual Vegetable Crudete Shooters

Dinner

Full Course Plated Dinner for Adults to Include:
Salad Selection with Family Style Latkes
Artisan Breads & Rolls with Signature Three Flavored Butters
Entree
(Choice of Three with Pre-order)
Accompanied by Chef Selected Starch and Seasonal Vegetable

• Special Teen Buffet •

Dessert

Specialty Scroll Cake with Inscription for all Guests
Beautifully designed and professionally created in your choice of color and flavor

Freshly Brewed Regular & Decaffeinated Coffee, Fine Quality Teas for Adults

Minimums Apply

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MITZVAH CHAI CELEBRATION PACKAGE

Five Hour Event with Private Space for Cocktail Hour

Beverages Include

Five Hour Open Name Brand Bar, Beer, Wine and Soda included for Adults
Refreshment Table to Include; Bottled Soft Drinks, Juice and Water for the Teens

Private Cocktail Hour

Domestic and Imported Cheese Display
Mediterranean Display
Individual Crudete Shooters



Choice of Five Butler Passed Hors d'oeuvres
One Chef Attended Action Station

Dinner

Full Course Plated Dinner for Adults to Include:
Salad Selection with Family Style Latkes
Artisan Breads & Rolls with Signature Three Flavored Butters
Entree
(Choice of Three with Pre-order)
Accompanied by Chef Selected Starch and Seasonal Vegetable



Special Teen Buffet



Dessert

Specialty Scroll Cake with Inscription for all Guests
Beautifully designed and professionally created in your choice of color and flavor

Freshly Brewed Regular & Decaffeinated Coffee, Fine Quality Teas for Adults

Minimums Apply

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MITZVAH CELEBRATION PACKAGE ADULT MENU SELECTIONS

Starters

(Choice of One)

Caesar Salad

Crisp Hearts of Romaine, Tossed in a Tuscan Caesar Dressing with Croutons and Parmesan Cheese

Cucumber Wrapped Traditional Garden Mix

Baby Field Greens, Tomatoes, Carrots, Cucumbers and Shaved Red Onion

Harvest Blend

Baby Field Greens, Grape Tomatoes, Dried Cranberries, Sunflower Seeds and Blue Cheese,
Tossed in Strawberry Vinaigrette

Signature "Event Salad"

Arugula and Baby Field Greens, Tossed in Champagne Vinaigrette, Topped with Dried Cranberries
and Gorgonzola Cheese

Accompanied by Potato Latkes

Served Family Style with Apple Sauce and Sour Cream



Entrees

(Choice of Three with Preorder)

Braised Short Ribs with Caramelized Onions in a Port Wine Demi-Glace

Petite Beef Tournedos Chasseur

Chicken Marsala with Mushrooms

Red Snapper with a Black Bean and Roasted Corn Salsa

Herb Crusted Salmon Fillet with a Lemon Beurre Blanc

Cracked Pepper Rubbed Roast Prime Rib of Beef Au Jus

Grilled Breast of Chicken with Mushrooms in a Madeira Cream Sauce

Sesame Crusted Tuna with Pickled Onion and Watercress Salad

Pan Seared Swordfish with Lemon Shallot Butter

Horseradish Encrusted Fillet of Salmon with Orange Beurre Blanc

Minimums Apply

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TEEN BUFFET OPTION

Create Your Dinner Buffet by Choosing Two of Your Favorites

Included with your Buffet is Garden Fresh Salad with Two Dressings on side,
Fresh Baked Rolls and Whipped Butter

Taco Bar

Make Your Own Taco! Choose from Traditional Seasoned Taco Beef to Chipotle Marinated Chicken.
All Served with Sautéed Peppers and Onions, Shredded Lettuce, Tomatoes,
Chopped Jalapenos, House Made Salsa, Sour Cream, Guacamole, Cheese, Spanish Rice,
Refried Beans and Corn Tortillas

Slider Station

Two Varieties of Mini Sandwiches to Choose From:
Mini Beef Sliders with Cheddar Cheese and Meatball Marinara with Provolone Cheese,
Served on Toasted Brioche Buns, Accompanied with Crispy French Fries

Mashed Potato Bar

Top Either Garlic Mashed or Maple Laced Sweet Potatoes with any of the Following:
House made Chili, Scallions, Red Onion, Broccoli, Mushrooms, House Made Salsa, Tomatoes,
Black Olives, Cheddar Cheese, Sour Cream, Pan Gravy and Butter

Flatbread Feast

An Assortment of Flatbread Pizzas, which Include: Four Cheese, Pepper and Onion, Margherita and Grilled Garden
Vegetable. Each Pizza is Topped with Mozzarella and Provolone Cheese Blend and House Made Marinara Sauce.
Served with Our Signature House Made Potato Chips

Mac and Cheese Bar

Our House Made Creamy Mac and Cheese with all the Fixings You Can Imagine:
Grilled Cajun Chicken, Sliced Hot Dogs, Scallions, Sautéed Mushrooms,
Tomatoes, Broccoli, Peas and Baby Spinach

Minimum of 25 Guests

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Mazel Tov Buffet Style Brunch

Daytime Only - Four Hour Event in Private Space

Welcome

Domestic & Imported Cheese Display Served with Sliced Fresh Fruits, Assorted Crackers
Butler Passed Sparkling Cider

Buffet Style Brunch

Chef's Omelet Station

Our Chef will prepare your Omelet to Order with all the Fixings:
Peppers, Onions, Tomatoes, Spinach, Broccoli, Mushrooms and Assorted Cheeses

NY Style Bagel Display

Nova Scotia Lox

(Unit portion 2oz. pp)

Served with Flavored Cream Cheeses

Sliced Tomatoes, Red Onion, Capers, Lemon Slices & Chopped Egg

Rugala

Your choice of;

Cinnamon French Toast or Belgian Waffles with Maple Syrup, Fresh Berries and Whipped Cream

Signature "Event" Salad

Artisan Breads & Rolls

Entrees

(Select Two)

Butternut Squash Ravioli, Potato Gnocchi with Roasted Garden Vegetables, Penne in Pink Sauce

Vegetable Lasagna, Chicken Marsala, Picatta or Francaise,

Walnut Chicken with Amaretto Cream Sauce, Braised Short Ribs in a Port Wine Demi-Glace,

Beef Tournedos in Chasseur Sauce, Atlantic Salmon with a Lemon Beurre Blanc

Includes

Tuscan Style Roasted Vegetable Display and Wild Rice

Specialty Scroll Cake

Beautifully designed and professionally created in your choice of color and flavor

All Served with Freshly Brewed Regular and Decaffeinated Coffee, Fine Quality Teas
and Assorted Breakfast Juice and Soft Drinks

Minimums Apply

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