Mount Kisco
events
• AT THE HOLIDAY INN •

Mozel Tov Moments

AT MOUNT KISCO EVENTS

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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

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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

Cold Hors d'oeuvres Uppon Arrival

Domestic and Imported Cheese Display
Mediterranean Display
Individual Vegetable Crudite Shooters

Full Course Plated Dinner for Adults

including:

Salad Selection accompanied by House Made Latkes

Artisan Breads & Rolls with Signature Three Flavored Butters

Adult Entree Choice
Accompanied by Chef Selected Starch and Seasonal Vegetable

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***Special Teen Dinner Buffet**

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Dessert and Coffee

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

79 Per Adult / 49 Per Teen*

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 Including Hot & Cold Hors d'oeuvres
Domestic and Imported Cheese Display
Mediterranean Display
Individual Vegetable Crudite Shooters

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

Dinner
Full Course Plated Dinner for Adults
including:

Salad Selection accompanied by House Made Latkes

Artisan Breads & Rolls with Signature Three Flavored Butters

Adult Entree
Accompanied by Chef Selected Starch and Seasonal Vegetable

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***Special Teen Dinner Buffet**

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Dessert and Coffee
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

89 Per Adult / 59 Per Teen*

Minimums Apply
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MITZVAH CELEBRATION PACKAGE ADULT MENU SELECTIONS

Salad Selection

Accompanied by House Made Potato Latkes
Served Family Style with Apple Sauce and Sour Cream
Presented with Artisan Breads & Rolls with Signature Three Flavored Butters

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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

All Entrees Accompanied with Chef Selected Starch and Seasonal Vegetable

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Dessert

Specialty Scroll Cake
Coffee Service

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TEEN DINNER 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 including:
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

Dessert

Specialty Scroll Cake

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
with Nova Scotia Lox
(Unit portion 2oz. pp)
Served with Flavored Cream Cheeses
Sliced Tomatoes, Red Onion, Capers, Lemon Slices & Chopped Egg

Rugelach

Your choice of;
Cinnamon French Toast or Belgiun Waffles with Maple Syrup, Fresh Berries and Whipped Cream

Signature "Event" Salad
Arugula and Baby Field Greens, topped with Dried Cranberries, Gorgonzola Cheese and a Champagne Vinaigrette
Accompanied by 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 Florentine 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

59 Per Person

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Special Occasion Individually Portioned Displays

(Portioned as Per Attendance)

Soup Shooters
Our Chef's Seasonally Made Soup Shots

Cajun Grilled Shrimp
Presented on Spoons with a Lime Infused Crema

Risotto Arancini
Sun Dried Tomato and Cheddar Cheese Stuffed,
served with Marinara Sauce

Seafood Ceviche
Your Choice of Baby Shrimp or Bay Scallops, mixed with
Tomato, Cucumber, Avocado, Fresh Lime and Cilantro

Shrimp Shooter
Shot Glasses Filled with Spicy Gazpacho,
garnished with Diced Shrimp

Caprese Skewers
Pesto Marinated Fresh Mozzarella, Vine Ripe Tomatoes
and Fresh Basil, Served with Balsamic Reduction

Fresh Vegetable Shooters
Red and Green Peppers, Carrots and Celery Sticks,
European Cucumber, Grape Tomato and Broccoli Florets,
served with House Ranch Dressing

Cold Displays

(Portioned as Per Attendance)

Antipasto
Capicola, Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Herb Marinated Kalamata Olives,
Grilled Asparagus and Eggplant, Balsamic Marinated Mushrooms and Pepperoncini's

Domestic and Imported Cheese Display
Variety of Imported and Local Cheeses, served with Fresh Berries, Assorted Crackers and Toast Points

Mediterranean Display
Tabouli, Hummus, Baba Ghanoush and Warm Spinach and Artichoke Dip,
served with Garlic Pita Chips

Roasted and Grilled Vegetable Display
Marinated and Grilled Zucchini, Summer Squash and Red Onions, Elegantly displayed with Roasted Red Peppers,
Button Mushrooms, Asparagus and Broccoli, garnished with Aged Balsamic Reduction

Bruschetta & Crostini Bar
Red Wine Roasted Garden Vegetables with Fine Herbs, Traditional Tomato Bruschetta Mix, Cajun Chicken
and Corn Relish, served with French Baguette Toast Points

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Special Occasion Butler Passed Hors d'oeuvres Selections

European Style Cucumbers filled with a Whipped Roasted Red Pepper and Herb Cream Cheese

Teriyaki Beef or Chicken Satay with Thai Peanut Dipping Sauce

Miniature Chicken Cordon Bleu

Petite Potato Pancakes with Jalapeno Dill Sauce

Miniature Pizza Bagel Bites

Asian Spring Rolls with Sweet and Sour Sauce

Swedish Meatballs

Mozzarella Sticks with Marinara Dipping Sauce

Chicken Tenders with Honey Mustard

Petite Polenta Cakes with Sundried Tomato Compote

Coconut Chicken with Honey Mustard

Stuffed Mushroom Caps - Choice of Vegetable, Sausage or Florentine

Mini Quesadilla with House Made Salsa

Steamed Asparagus wrapped in Phyllo Dough

Miniature Quiche

Spanikopita

Pot Stickers - Choice of Vegetable, Pork, Chicken or Shrimp with Teriyaki Dipping Sauce

Beef and Bleu Cheese Crostini

Mille Feuille Terry -Phyllo Cup stuffed with Crème Fraiche and Smoked Salmon

Antipasto Kebob-Sundried Tomatoes, Kalamata Olives and Fresh Mozzarella

Cheddar Cheese Arepas topped with Barbeque Pulled Pork

Mozzarella Pinwheels stuffed with Sundried Tomatoes and Fresh Basil

Chicken Empanadas with Avocado Sour Cream

Mini Franks wrapped in Puff Pastry with Spicy Brown Mustard

Balsamic Fig and Goat Cheese Flatbread

Coconut Shrimp with Sweet & Sour Dipping Sauce

Scallops Wrapped in Bacon

Miniature Crab Cakes with Chipotle Aioli

Miniature Beef Wellington

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