



Bar ~ Bat Mitzvah

5 HOUR PACKAGE ~ KOSHER - STYLE



PRICES SUBJECT TO CHANGE



123 MONMOUTH ROAD (RT. 71N), WEST LONG BRANCH, NJ 07764

T (732) 542-5050 | WWW.BRANCHESCATERING.COM

5-HOUR BAR/BAT MITZVAH PACKAGE INCLUDES:

4-HOUR BAR/BAT MITZVAH PACKAGE - PRICES 10% LESS

KOSHER-STYLE MENU
 DIRECTION CARDS
 CUSTOM-DESIGNED ICE SCULPTURE

PLATED MENU
 PREMIUM OPEN BAR
 COCKTAIL HOUR WITH STATIONARY AND BUTLER-PASSED HORS D'OEUVRES SELECTIONS
 FOUR-COURSE PLATED DINNER
 CUSTOM-DESIGNED TORAH CAKE
 MINIATURE TABLESIDE DESSERT PLATTER PER TABLE

KID'S BUFFET
 UNLIMITED SODA BAR
 CHILDREN'S COCKTAIL HOUR WITH SPECIAL HORS D'OEUVRES
 CHILDREN'S DINNER BUFFET
 SUNDAE BAR

PRICES BELOW DO NOT INCLUDE TAX

		MAY - OCTOBER	NOVEMBER - APRIL
SATURDAY AFTERNOON COMPLETION OF PARTY BY 5:00 PM OR SUNDAY AFTERNOON / EVENING	ADULTS (21 +)	\$99	\$95
	TEENS (UP TO 20 YRS) EATING ADULT MENU	\$88	\$78
	KIDS OVER 5 EATING KIDS MENU	\$55	\$50
SATURDAY EVENING GENERALLY AFTER 6:00 PM	ADULTS (21 +)	\$109	\$99
	YOUNGSTERS (12 - 20) TEEN MENU	\$99	\$88
	KIDS OVER 5 EATING KIDS MENU	\$62	\$55

TO HAVE YOUR EVENT KOSHER, UNDER THE JSOR SUPERVISION, USING THE ABOVE MENU

KOSHER PARVE	ADD \$15 (PLUS TAX) FOR EVERY PERSON
KOSHER DAIRY	ADD \$18 (PLUS TAX) FOR EVERY PERSON
KOSHER GLATT	ADD \$25 (PLUS TAX) FOR EVERY PERSON

SEPARATE KOSHER MENUS AND KOSHER/NON-KOSHER ENHANCEMENT MENU AVAILABLE

ADULT COCKTAIL HOUR

≈ DAIRY ≈

ONE HOUR OF BUTLER-PASSED HORS D'OEUVRES

COLD DISPLAY SURROUNDING A CUSTOM, HAND-CARVED ICE SCULPTURE

GREEK SALAD

With mesclun greens, tomato wedges, kalamata olives, sliced red onions, feta cheese, oregano and lemon-oil vinaigrette

COLD VEGETABLE CRUDITÉ

With assorted raw vegetables

STATIONARY COLD DISPLAY OF LOX WITH MINI BAGELS

served with sliced tomato, cream cheese, capers, red onions and hard-cooked eggs

INTERNATIONAL CHEESE DISPLAY

SLICED SEASONAL FRUIT AND BERRIES

CHEF-ATTENDED PASTA STATION

Penne pasta tossed with marinara or vodka sauce

CHEF-ATTENDED WOK STATION

Chinese vegetables sautéed in a ginger-teriyaki sauce, served over Lo-Mein Noodles

≈

TEEN BUFFET ~ DAIRY

(PLEASE SELECT 4)

NACHOS GRANDE

With nacho cheese, tomatoes, olives, sour cream, guacamole & salsa

MINI PIZZAS

MOZZARELLA STICKS WITH MARINARA SAUCE

QUESADILLAS

VEGETABLES SPRING ROLLS

TOASTED CHEESE-FILLED RAVIOLI *with marinara sauce*

POTATO SKINS *with cheddar cheese, sour cream & chives*

POTATO PUFFS

ADULT COCKTAIL HOUR

≈ MEAT ≈

ONE HOUR OF BUTLER-PASSED HORS D'OEUVRES

COLD DISPLAY SURROUNDING A CUSTOM HAND-CARVED ICE SCULPTURE

COLD VEGETABLE CRUDITÉ *with assorted raw vegetables*

SLICED SEASONAL FRUITS AND BERRIES

SMOKED SALMON

With mini bagels, sliced tomato, cream cheese, capers, red onions and hard-cooked eggs

MEZZE OF ASSORTED HUMMUS *with Pita with olives*

ITALIAN BRUSCHETTA DISPLAY

ISRAELI CHOPPED SALAD

Cucumbers, onion, tomato, lemon, olive oil, seasoning



PLEASE SELECT THREE CHEF-ATTENDED STATIONS

PASTA STATION

Penne pasta tossed with marinara or vodka sauce

WOK STATION

MASHED POTATO BAR

CARVING STATION (PLEASE SELECT TWO)

Sirloin of beef, fresh roasted turkey, leg of lamb, corned beef

FAJITA STATION

Sautéed chicken or beef, onions, green & red peppers in a flour tortilla with guacamole & pico de gallo

DIM SUM STATION



TEEN BUFFET ~ MEAT

(PLEASE SELECT 4)

COCKTAIL FRANKS

BUFFALO CHICKEN BITES *with spicy sauce*

MINI BEEF SHISH KABOBS TERIYAKI

CHICKEN SPRING ROLLS

TOASTED BEEF RAVIOLI *with marinara dipping sauce*

COCONUT CHICKEN NUGGETS *with sweet & sour sauce*

DELI ROLLS ~ *Corned Beef, Turkey, Pastrami baked in puff pastry*

CRISPY CHICKEN WON TONS *with Orange Sauce*

BUTLER PASSED HORS D'OEUVRES

≈ DAIRY ≈

(PLEASE SELECT 8)

SMOKED SALMON CANAPÉ

Dill mascarpone

WASABI-SALMON TARTARE

On crispy housemade chips

POTATO LATKES

With traditional accompaniments

SWEET POTATO LATKES

A twist on the traditional, served with sour cream

BRUSCHETTA

Italian croustade topped with tomatoes, onions & garlic in a balsamic marinade

SPRING ROLLS

Vegetables wrapped in crispy wonton

SPANIKOPITA

Greek filo with feta cheese & spinach

ROASTED RED PEPPER AND GOAT CHEESE QUICHE

QUESADILLAS

Guacamole & sour cream

GRILLED VEGETABLE PIZZAS

With Mozzarella, roasted tomato and herbs

SWEET POTATO LATKES

A twist on the traditional

BAKED BRIE

In puff pastry

SESAME-ENCRUSTED SALMON SKEWER

With teriyaki sauce

BOCCONCINI MOZZARELLA

With tomato basil

BUTLER-PASSED HORS D'OEUVRES

≈ MEAT ≈

(CHOICE OF 8 PLUS TWO COMPLIMENTARY CHEF'S SELECTIONS)

COCONUT CHICKEN
Sweet & sour dipping sauce

SPICY CAJUN CHICKEN SATAY SKEWERS

CHICKEN GADO-GADO
Peanut sauce

BROCHETTE OF BEEF TERIYAKI

COCKTAIL MEATBALLS
Sweet and spicy sauce

MINI BEEF WELLINGTON
Beef tenderloin wrapped in puff pastry

CHICKEN SPRING ROLLS

CRISPY CHICKEN DUMPLINGS
With Orange Sauce

COCKTAIL FRANKS

BEEF CROSTINI
Beef sliced, served on garlic crostini with horseradish sauce

LAMB CHOPS
Mint jus
(MARKET PRICE)

TEEN DINNER BUFFET

≈ DAIRY ≈
(PLEASE SELECT 4)

GRILLED CHEESE TRIANGLES

DEEP FRIED MOZZARELLA STICKS
Marinara dipping sauce

MACARONI AND CHEESE

POTATO SKINS
Filled with sharp and mild cheddar cheeses, sour cream and chives

TOASTED RAVIOLI
Filled with mozzarella and ricotta cheese

VEGETABLE SPRING ROLLS

NACHOS GRANDE
*Tortilla chips topped with cheese, refried beans, tomato and jalapeno peppers
Served with salsa and sour cream*

PENNE PASTA
With tomato sauce or alfredo sauce

TEEN DINNER BUFFET

≈ MEAT ≈
(PLEASE SELECT 4)

CHICKEN TACOS

Shredded lettuce, fresh tomato salsa, non-dairy sour cream, rice and beans

CALIFORNIA HAMBURGERS

Served with lettuce, tomato, pickles, french fries

PENNE PASTA

With marinara sauce

CORN DOGS

*All beef hot dogs served with
vinaigrette potato salad and coleslaw*

CHICKEN FINGERS

French fries

CHICKEN AND BEEF DIM SUM

Served with Asian dipping sauces from bamboo baskets

CHICKEN OR BEEF STIR-FRY

*With vegetables and sweet & sour sauce
Served with steamed rice*

DINNER SERVICE
(P) PARVE ~ (D) DAIRY ~ (M) MEAT

≈ **INTRODUCTION** ≈
HAMOTZI AND CANDLELIGHTING
WITH CEREMONIAL CHALLAH AND TORAH CAKE

≈ **FIRST COURSE** ≈
(PLEASE SELECT ONE)

SLICED MELON
With seasonal berries

PENNE
Alfredo Sauce (D)

PENNE *with garlic, mushrooms, roasted peppers, herbs (P)*
Available with grilled chicken also (M)

WILD MUSHROOM RAVIOLI (P)
With a mushroom reduction

GRILLED VEGETABLE NAPOLEON (P)
*Eggplant, zucchini, peppers and squash in a baked pastry triangle,
topped with tomato coulis and balsamic reduction*

CREAM OF POTATO SOUP (D)
Garnished with fresh dill & buttery croutons

CHILLED GASPACHO (P)
Tomato, garlic, onion, peppers, zucchini, Balsamic

≈

SECOND COURSE
(PLEASE SELECT ONE)

MESCLUN GREENS (D)
Caramelized pecans, crumbled feta and raspberry vinaigrette

CLASSIC CAESAR (D)
Creamy caesar dressing, garlic croutons & Parmesan cheese

MEDLEY OF GREENS (P)
Julienne vegetables, sun dried tomatoes, and multi-colored sweet peppers

FLORIDA CITRUS SALAD
Mesclun greens, orange and grapefruit segments, toasted pecans, honey-pomegranate dressing

≈ ENTREES ≈

(PLEASE SELECT 2)

CHICKEN CARCIOFE (M)

*Egg battered & lightly sautéed with fresh basil, plum tomatoes,
artichoke hearts and white wine*

FILET OF BEEF (M)

Pan seared and served with a brandy demi glaze

PAN-SEARED SALMON (P)

Beurre blanc sauce OR encrusted with pistachio-horseradish

SLOW-ROASTED PRIME RIB OF BEEF AU JUS (M)

Served medium rare

CHICKEN MADEIRA (M)

With portobello mushrooms, spinach and fontina cheese

STUFFED BREAST OF CHICKEN (M)

*With a medley of roasted vegetables and peppers, fresh basil, mozzarella cheese
Garnished with a roasted pepper cream sauce*

CHICKEN CARCIOFE (M)

*Dipped in a light egg batter with fresh basil, Parmesan cheese,
plum tomatoes, artichoke hearts, lemon butter, white wine & chives*

CHICKEN WELLINGTON (M)

With wild mushrooms and spinach in a puff pastry crust

FLOUNDER PROVENÇAL (P)

Baked with sun-dried tomatoes, Kalamata olives, leeks and olive oil

DESSERT

≈ TEENS & CHILDREN ≈

ATTENDED ICE CREAM SUNDAE BAR (D) OR (P)

VANILLA & CHOCOLATE ICE CREAM

*Topped with appropriate selection of
sprinkles, chocolate syrup, caramel, crushed Butterfinger, Reeses Pieces,
Oreo cookie crumble, whipped cream, crushed Snickers, cherries*

≈ ADULTS ≈

TABLESIDE MINI DESSERTS

THE CHEF'S SELECTION OF DELECTABLE DESSERTS SERVED TO EACH TABLE

COFFEE AND TEA SERVICE



BOOKING YOUR CHILD'S BAR/BAT MITZVAH

GLATT KOSHER, PARVE OR DAIRY AVAILABLE
PLEASE INQUIRE

TIME OF BAR/BAT MITZVAHS

Bar/Bat Mitzvahs can be held any day of the week, although typically Saturday & Sunday. Day celebrations begin at 12:00 pm and end at 5:00 pm. Evening celebrations begin after 6:00 pm, however accommodations may be available for other times. Minimum guest counts or revenue may apply for depending on the season.

CONTRACTING FOR SPACE

Booking an event involves contracting for the space, and agreeing to a deposit schedule, which must be followed. When we hold banquet space off the market, we are obligated to turn away other interested parties, therefore all deposits are non-refundable.

MENU SELECTIONS

Menu selections must be made at least three weeks before your event.

DEPOSIT REQUIRED TO HOLD A (DEFINITE) DATE

When Branches commits a date to you, we take it "off market" and therefore turn away potential business. Therefore, when a final date is determined, a binding contract is signed and must be accompanied by a non-refundable deposit of \$1,250. A deposit totaling 25% of the estimated total expense, including tax and service charge is required within 30 days. A subsequent deposit schedule is included in the contract. Your 'guarantee' is the minimum number of guests you are obligated to pay. Minimum revenue amounts may be applicable in order to hold function space. All events must be prepaid prior to the event and in accordance with the contract. All deposits are non-refundable.

**WITH THE EXCEPTION OF THE INITIAL \$1,250 DEPOSIT WHICH MAY BE PAID BY CREDIT CARD,
ALL PAYMENTS MUST BE BY CHECK, CERTIFIED CHECK, OR CASH**

TENTATIVE HOLD

Branches may agree to "hold" a date for you, for an agreed upon time while you are deciding. If another inquiry is received, it is your responsibility to provide us in advance with means to reach you by phone, fax, and/or e-mail that will ensure a response from you within 24 hours of Branches attempting to contact you in order to give you the first option. Appropriate deposits, revenue guarantees, and other clauses within the contract must be agreed upon to hold the space on a definite basis. If we cannot reach you or do not receive a return message within 24 hours of our contacting you, we reserve the right to accept another deposit for the date.

SECURITY/DAMAGES

It is mandatory that security/chaperone staff is present during all Bar/Bat Mitzvah functions. Branches will contract and arrange for this service and it will be included in your contracted charges. It is much better for you to enjoy the event instead of being put in a compromising situation if children's of friends or family need to be controlled. The expense of loss or damage due to negligence or mischief is the responsibility of the family booking the event and an estimated charge will be assessed the evening of the event.

FLOOR PLANS

Branches will provide you with both blank and sample floor plans (tables, dance floor, DJ location, etc) to work from; finalizing these plans typically takes two-three drafts, so we encourage you to begin early and provide your thoughts to us.

PARTY PLANNERS

If you are using a party planner to assist you with special themes, props, overall décor, etc., a meeting with your planner is essential to ensure a successful event. We work hand-in-hand with your planner and need to understand their needs and familiarize them with our facility and policies.

OFF-SITE CATERING

Branches does service events at off-site locations. Please inquire.

GUARANTEE AND GUEST COUNT

*Your guaranteed count is based on adult, youngster and children guest counts and the revenue minimum stated in your contract.
For ages 5 and under, there is no charge.*

ADULT PRICES

The adult price is dependant upon the time of the year and the day of the week. A specific quote will be provided based on your date.

CHILDREN'S PRICING

There is no charge for children age 5 and under. Please advise us regarding booster or high chair needs. All other guests under age 21 are charged 20% less than the adult price. Concessions are made for specific children's meals and pricing for professional vendors.

DIRECTIONS (ALSO AVAILABLE ON WEBSITE WWW.BRANCHESCATERING.COM)

Branches is conveniently located at 123 Monmouth Road (Route 71), just north of the intersection with Route 36. From the Garden State Parkway exit #105, Count Six (6) traffic lights to Route #71/Monmouth Road, then turn left at the green arrow (no jug handle). Branches is just ahead on the right.

*From Route #18 exit Long Branch/Eatontown (Monmouth Mall exit). Cross Route #35 headed east towards the shore to Route #71/Monmouth Road, then turn left at the green arrow (no jug handle).
Branches is just ahead on the right.*



Branches

PERFECT CATERED AFFAIRS
for on & off-site events

123 MONMOUTH ROAD (RT. 71N), WEST LONG BRANCH, NJ 07764
T (732) 542-5050 | WWW.BRANCHESCATERING.COM