



*The* **Hotel ML**



packages

**MITZVAHS**

*Making Memories  
One Dance at a Time...*

*The* **Hotel ML**



Mitzvah packages at The Hotel ML include everything you need for a memorable celebration, from our delectable cuisine to our dedicated event professionals all at an affordable price.

We are pleased to present you with the following packages and thank you for providing the opportunity to plan and host your very special day.

Five-Hour Reception

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Five-Hour Premium Brand Open Bar for Adults and Soda Bar for Children

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Cocktail Hour featuring Crudités, Imported & Domestic Cheese Display and  
Butlered Hors D'oeuvres

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Soup and Salad Course

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Choice of Sit Down or Buffet Menu for Adults

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Buffet Menu for Children

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Dessert Station

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Specially Discounted Guestroom Rates

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Specially Discounted Day Passes to CoCo Key Indoor Water Park

**All Pricing is Subject to 7% Sales Tax and 21% Service Charge. Price Per Person. Minimum 50 People.**



## *Cocktail Hour*

### **International and Domestic Cheese Display**

An Assortment of Imported and Domestic Cheeses  
Complemented with an Arrangement of Baguettes, Breads and Crackers

### **Crudités Display**

Assorted Fresh Garden Vegetables to Include: Broccoli Florets, Carrots, Celery, Radish,  
Green and Red Bell Peppers Served Alongside Onion and Ranch Dip

### **Butler Passed Hors D'Oeuvres**

#### **Choice of a Total of Six Options from Below**

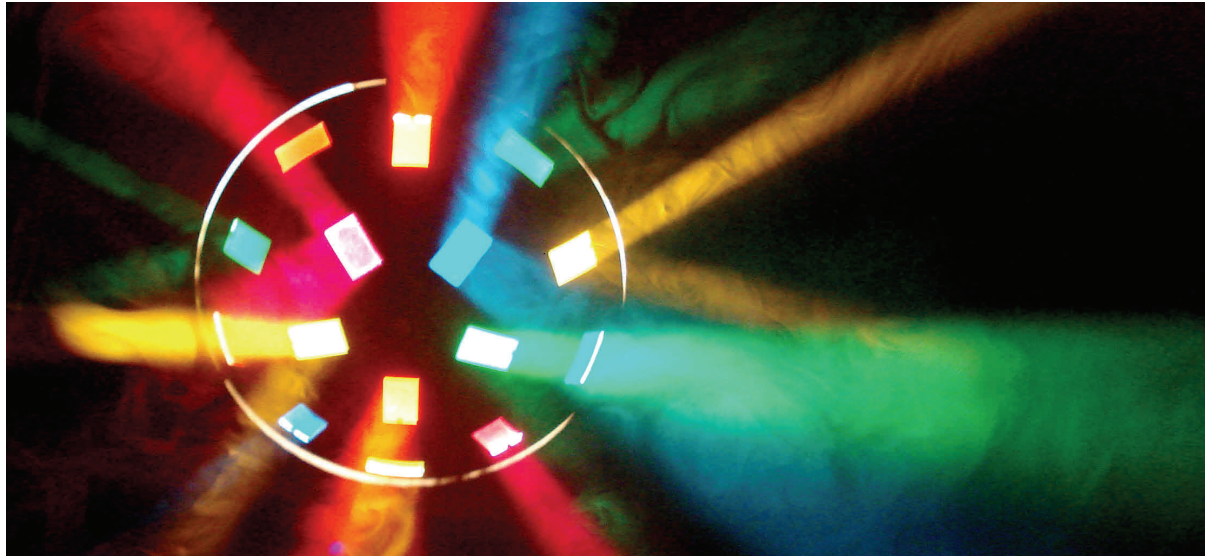
Choice of Three Options From Below:

- |                     |  |
|---------------------|--|
| Bruschetta          | Toasted Pecan and Bleu Cheese Canapés      |
| Vegetable Egg Rolls | Franks in the Blanket                      |
| Spanakopita         | Mozzarella Sticks                          |
| Pazottis            | Buffalo Chicken Bites                      |
| Antipasto Skewers   | Mushroom Florentine                        |
| Assorted Quiches    | Caramelized Onion and Goat Cheese Crostini |

Choice of Three Options From Below:

- |                            |                      |
|----------------------------|----------------------|
| Mini Crab Cakes            | Thai Pork Won Tons   |
| Shrimp Tempura             | Clams Casino         |
| Smoked Salmon Canapés      | Beef Teriyaki        |
| Mini Beef Wellington       | Chicken Tenders      |
| Chicken or Beef Satay      | Brie Cheese Canapés  |
| Coconut Shrimp             | Pot Stickers         |
| Beef Empanadas             | Cheesesteak Pazottis |
| Chicken or Beef Quesadilla | Hibachi Pork Skewers |
| Scallops Wrapped in Bacon  |                      |

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## *First and Second Course*

### *First Course*

Your Choice of Soup

#### Soups

**Italian Wedding**  
**Lobster Bisque**  
**Chilled Seasonal Fruit and Cream**

**Tomato Florentine**  
**Butternut Squash Bisque**  
**Vichyssoise**

### *Second Course*

Your Choice of Salad

#### Salads

**Traditional Caesar**  
Romaine, Garlic Croutons & Shaved Parmesan  
**Spinach**  
Wild Mushrooms, Orange Segments,  
Blood Orange Vinaigrette

**Mesclun Green**  
Cherry Tomatoes, Red Onion, Goat Cheese,  
Balsamic Vinaigrette  
**Caprisi**  
Roma Tomatoes, Buffalo Mozzarella, Basil,  
Sweet Balsamic Drizzle

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# *Sit Down Dinner*

## *Entrees*

**Choice of Two Entrees with a Choice of One Vegetable and One Starch  
Chef's Choice of Assorted Desserts**

### **Stuffed Chicken Breast**

Sun-Dried Tomatoes, Mozzarella &  
Mushrooms served in a Creamy Garlic  
Sauce  
\$65

### **Oven Roasted Chicken**

**Saltimbocca**  
Topped with Spinach, Prosciutto and  
Fontina Cheese in a Red Wine Reduction  
\$70

### **Atlantic Salmon**

Baked Atlantic Salmon and Served with a  
Chive Buerre Blanc Sauce  
\$70

### **Tilapia Puttanesca**

Baked and Topped with Kalamata Olives,  
Capers & Tomatoes in a Pesto Dressing  
\$75

### **Brisket**

Braised then Oven Roasted and Served  
with Au Jus  
\$70

### **Striped Sea Bass**

Seared and Broiled with a White Wine  
and Lemon-Hazelnut Brown Butter  
\$80

### **Prime Rib**

Salt and Pepper Crusted Beef Served with  
Au Jus and Horseradish  
\$80

### **Corned Beef**

Brine Seasoned and Braised in a  
Savory Broth  
\$70

### **Filet Mignon**

8 oz. Seared and Served with a  
Red Wine Demi  
\$85

### **Rack of Lamb**

Dijon and Rosemary Crusted Lamb  
Roasted and Served with Mint Jelly  
\$90

### **Duet Plates**

Choose Two From the Entrees Above  
\$85 Per Person

**Vegetable:** Roasted Corn & Succotash, Sautéed Spinach, Steamed Broccoli or Vegetable Medley

**Starch:** Wild Rice, Rice Pilaf, Mashed Potatoes, Garlic Mashed Potatoes or Red Bliss Potatoes

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# Buffet Dinner

Choice of Two Entrees Served with a Choice of Two Vegetables and Two Starches  
\$85 Per Person

*Choice of One or Two:*

## Pasta

Choice of: Penne, Fettuccine, Tri-Colored Tortellini and Cavatelli  
Choice of: Bolognese, Roasted Garlic Alfredo, Vodka Blush, Primavera, Carbonara,  
Basil Pesto and Sun Dried Tomato

### Chicken Breast

Stuffed with Sun-Dried Tomatoes,  
Mozzarella & Mushrooms served with a  
Creamy Garlic Sauce

### Oven Roasted Chicken

#### Saltimbocca

Topped with Spinach, Prosciutto and  
Fontina Cheese in a Red Wine  
Reduction

### Tilapia Puttanesca

Baked and Topped with Kalamata  
Olives, Capers & Tomatoes in a Pesto  
Dressing

### Atlantic Salmon

Baked Atlantic Salmon and Served with  
a  
Chive Buerre Blanc Sauce

*Choice of One:*

### Brisket

Braised then Oven Roasted and Served  
with Au Jus

### Striped Sea Bass

Seared and Broiled with a White Wine  
and Lemon- Hazelnut Brown Butter

### Prime Rib

Salt and Pepper Crusted Beef Served  
with Au Jus and Horseradish

### Corned Beef

Brine Seasoned and Braised in a  
Savory Broth

### Filet Mignon

8 oz. Seared and Served with a  
Red Wine Demi

### Rack of Lamb

Dijon and Rosemary Crusted Lamb  
Roasted and Served with Mint Jelly

**Vegetable:** Roasted Corn & Succotash, Sautéed Spinach, Steamed Broccoli or Vegetable Medley

**Starch:** Wild Rice, Rice Pilaf, Mashed Potatoes, Garlic Mashed Potatoes or Red Bliss Potatoes  
Chef's Choice of Assorted Desserts

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# Children's Package

Choice of Three Hors D'ourves During Cocktail Hour, Choice of Three Buffet Entrees and One Choice of Dessert Station. Includes a 5 Hour Soda and Juice Bar, \$38 Per Child

## Cocktail Hour

*Choice of Three*

Kosher Franks in the Blanket  
Mozzarella Sticks  
Vegetable Egg Rolls  
Mini Peanut Butter and Jelly Sandwiches  
Mini Bagel Pizzas

Philadelphia Soft Pretzel Rivets  
Buffalo Chicken Bites  
Chicken Quesadilla  
Celery and Peanut Butter

## Buffet Entrees

*Choice of Three*

### Salad

Traditional Caesar or Garden Salad with tomatoes, carrots and 2 dressings

### Ball Park Style Burgers & Dogs

Kosher Hot Dogs and Hamburgers along side a condiment tray

### Slider Bar

Beef and Turkey Sliders with Condiment tray: Cheddar, Lettuce and Tomato

### Build Your Own Pasta

Variety of Pasta Sauces, Vegetables and Toppings

### Chicken Strip & Waffle Fry Bar

Served with BBQ, Buffalo, Honey Mustard and Sweet and Sour Sauces

### Cheese Pizza

Served with Toppings: Garlic Powder, RedPepper Flakes and Parmesan Cheese

## Dessert Station

*Choice of One, Additional Stations \$6 Per Child*

**Ice Cream Sundae Bar**

**Brownies a la Mode**

**Popcorn Stand with Toppings**

**Cupcake Station**

**Milk Shake Bar**

**Dessert Pizza with Toppings**

**Ice Cream Floats**

**Candy Station**

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*The* **Hotel ML**



enhancements

MITZVAHS



# *Additional Hors D'oeuvres*

## **Butler Passed**

\$2 Per Piece or \$3 Per Piece, Per Person, Per Hour

Bruschetta	Toasted Pecan and Bleu Cheese Canapés
Vegetable Egg Rolls	Franks in the Blanket
Spanakopita	Mozzarella Sticks
Pazottis	Buffalo Chicken Bites
Antipasto Skewers	Mushroom Florentine
Assorted Quiches	Caramelized Onion and Goat Cheese Crostini

## **Butler Passed**

\$3 Per Piece or \$4 Per Piece, Per Person, Per Hour

Mini Crab Cakes	Thai Pork Won Tons
Shrimp Tempura	Clams Casino
Smoked Salmon Canapés	Beef Teriyaki
Mini Beef Wellington	Chicken Tenders
Chicken or Beef Satay	Brie Cheese Canapé
Coconut Shrimp	Pot Stickers
Beef Empanadas	Cheesesteak Pazottis
Chicken or Beef Quesadilla	Hibachi Pork Skewers
Scallops Wrapped in Bacon	

## **Butler Passed**

Choice of Six Options From Below 7 Per Person, Per Hour

Thai Pork Won Tons	Mini Crab Cakes	Franks in the Blanket
Clams Casino	Shrimp Tempura	Mozzarella Sticks
Beef Teriyaki	Smoked Salmon Canapés	Buffalo Chicken Bites
Chicken Tenders	Mini Beef Wellington	Mushroom Florentine
Brie Cheese Canapés	Chicken or Beef Satay	Toasted Pecan and Bleu Cheese Canapés
Pot Stickers	Coconut Shrimp	Bruschetta
Cheesesteak Pazottis	Beef Empanadas	Vegetable Egg Rolls
Hibachi Pork Skewers	Chicken or Beef Quesadilla	Spanakopita
Pazottis	Scallops Wrapped in Bacon	Caramelized Onion and Goat Cheese Crostini
Antipasto Skewers	Assorted Quiches	

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## *Displays*

### **Classic Mediterranean**

Sliced Cured Meats, Aged Provolone, Fresh Mozzarella, Tomato and Basil, Grilled Vegetables, Artichoke Hearts, Olives, Sun-Dried Tomato and Hummus  
with an Assortment of Baguettes, Breads and Crackers  
\$7

### **Antipasto**

Pepperoni, Salami, Prosciutto, Fresh Mozzarella, Provolone, Black Olives,  
Artichoke Hearts and Roasted Red Pepper  
\$6

### **Fruit Platter**

Honeydew, Cantaloupe, Watermelon, Pineapple and Mixed Berries  
Yogurt Crème Fraiche  
\$4.5

## *Carving Stations*

### **Roasted Turkey Breast**

With Gravy and Cranberry  
\$7

### **Poached Salmon Filet**

Horseradish Dill Sauce  
\$8

### **Brisket**

Braised then Oven Roasted  
\$9

### **Pork Tenderloin**

Served with a Spiced Apple Chutney  
\$8

### **Corned Beef**

Braised in a Savory Broth  
\$9

### **Prime Rib of Beef**

Served with a Red Wine Demi  
\$10

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## Themed Stations

### Sushi

An Assortment of Nigiri and Maki Rolls to include: Salmon, Tuna, Fluke, Shrimp, Eel and Vegetarian Accompanied by Pickled Ginger, Wasabi and Soy Sauce  
\$15

### Seafood

Shrimp, Clams on the Half Shell, Oysters, Cocktail Sauce and Bay Scallops  
\$16  
With Cocktail Crab Claws \$18

### Taste of Philly

Sausage and Peppers, Mini Sliders, Mini Cheesesteaks and Cocktail Meatballs in Marinara Sauce  
\$10

### Shrimp Cocktail

Chilled Shrimp on Ice with Cocktail Sauce and Lemon  
\$12

### Smoked Fish

Smoked Salmon, White Fish Salad and Poached Whole Salmon accompanied with Red Onion, Whole Capers, Chopped Egg and Pumpnickel Squares  
\$9

### Southwestern

Chipotle Marinated Beef and Chicken Sautéed with Red, Green and Yellow Peppers and Caramelized Onions Served with Tortillas, Sour Cream, Cheddar, Lettuce and Salsa  
\$9

### Miniature Sandwich

Thinly Sliced New York Corned Beef served on Cocktail Rye with Sauerkraut and Creamy Russian Dressing and Kobe Beef Burgers with Portobello Mushrooms  
\$7.5

### Wok\*

Choice of Two: Chicken, Pork or Beef, Stir Fried with Asian Vegetables Served with Fried or White Rice  
\$8  
With Shrimp or Scallops \$10

### Gourmet Mashed Potato\*

Regular or Sweet Mashed Potatoes Accompanied by: Butter, Gravy, Sour Cream, Cheddar, Scallions, Bacon, Caramelized Mushrooms and Broccoli  
\$6

### Pasta\*

Penne, Tortellini, Fettuccini and Rigatoni Pastas with a choice of Three Sauces: Bolognese, Alfredo, Vodka, Primavera, Basil Pesto and Sun Dried Tomato  
\$4

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\* May Require an Attendant

# Desserts

## Plated

Choice of One for \$4

Chocolate Decadence Cake  
NY Style Cheesecake with Strawberry Coulis  
Carrot Cake  
Chocolate Lava  
Tiramisu

Fruit Sorbet  
Melon & Berries with Whipped Topping  
Seasonal Pie  
Seasonal Pie a la Mode  
Warm Brownies a la Mode

### Pies

Choice of Three: Blueberry, Apple,  
Pecan, Banana Cream, Key Lime,  
Chocolate, Caramel, Cherry, Coconut,  
Lemon, Peach  
\$5

### Cakes

Choice of Three: Chocolate, Vanilla,  
Marble, Angel, Carrot, Coffee,  
German, Gingerbread, Pumpkin, Red  
Velvet  
\$5

### Ice Cream Sundae Bar

Choice of Two Flavors: Chocolate,  
Vanilla, Coffee, Strawberry and Mint  
Chocolate Chip and a Variety of  
Toppings  
\$7

### Cheesecake Bar

New York Style Cheesecake Served  
with: Blueberries, Strawberries,  
Cherries, Chocolate Sauce and  
Whipped Cream  
\$8

### Assorted Mousse

Vanilla, Chocolate and Strawberry  
Mousse Served with: Blueberries,  
Strawberries, Cherries, Chocolate  
Sauce and Whipped Cream  
\$8

### Italian Pastries

Biscotti, Macarons, Cannoli,  
Chocolate Dipped Strawberries and  
Italian Coffee  
\$9

### Viennese Station

Black and White Mousse Cake, Fruit Tart, Red Velvet Cake, Coconut Cake, New York  
Style Cheesecake, Éclairs, Cream Puffs and International Coffees and Teas  
\$10