



OMNI CELEBRATES **YOUR BAR/BAT MITZVAH**



OMNI  HOTELS & RESORTS
yale | new haven

MAZEL TOV

The Omni New Haven Hotel at Yale is the perfect place to celebrate your Bar or Bat Mitzvah. A day to be shared with family and friends. We are committed to making sure your event is nothing short of spectacular.

That's our promise to you.

155 Temple Street
New Haven, CT 06510
(203) 772-6664



BAR/BAT MITZVAH MENU

PLATED DINNER \$145 PER PERSON

FIVE-HOUR OPEN BAR

Serving Call Brand Liquors, House Wines, Domestic and Imported Beers
Add \$6 per person for Premium Brand Liquors

HORS D'OEUVRES

Choose five

Cold

Compress Watermelon
lime + simple syrup

House Smoked Salmon
cucumber + dill + lemon cream

Olive & Goat Cheese
herb toast + olive relish + pinot noir raisin

Tomato-Mozzarella
herb toast + balsamic onion + fennel pollen

Deviled Egg
turkey bacon + radish + parsley

Shrimp Cocktail
cocktail sauce + charred lemon

Coffee and Cocoa Beef Tenderloin
brioche + pickled mustard seed

Ahi Tuna
burnt onion + orange + basil

Roasted Duck Breast
cassis mustard + tarragon + lavosh

Maine Lobster
yellow tomato gazpacho + chive

Crab Salad Push Pop
blue crab + basil + lemon + apple + chive

Hot

Short Rib Puff
boursin + chive + puff pastry

Drunken Apricot
champagne + goat cheese + tarragon + fennel aioli

Pimento Cheese Hushpuppies
pickled mustard seed + sunflower sprouts

House Crab Cake
lemon aioli + tarragon

Sweet Potato Puff
vanilla + cinnamon + brown sugar + puff pastry

Chicken Potstickers
chicken + cabbage + carrot + green onion + sesame

Wild Mushroom and Cheese Tart
asiago + roasted mushroom + thyme

White Truffle and Potato Cake
creme fraiche + caviar + chive

Fried Blue Point Oyster
lemon aioli + dill

Beef Bourguignon
red wine + braised beef + puff pastry

Chicken Wellington
mushroom + shallot + puff pastry

Lollipop Lamb
chimichurri + mint

House Grind Meatballs
charred tomato + parmesan

23% taxable service charge and 6.35% sales tax will be added to all charges.

CONTINUED

BAR/BAT MITZVAH MENU

PLATED DINNER \$145 PER PERSON

STATIONS

Carving Station

Choose one

Herb-Crusted Beef Strip Loin

tarragon jus + caramelized onion + micro rolls

Roast Prime Rib of Beef

garlic jus + horseradish sauce + micro rolls

Sage-Roasted Breast of Turkey

cranberry aioli + grilled walnut bread

Pasta Station

Choose two

Grilled Chicken Sausage

penne + red sauce + roasted red pepper + onion

Gemelli Pasta

blistered tomato + parmesan + pesto

Carbonara

campanelle pasta + pancetta + sweet peas + garlic + mozzarella

Stuffed Breadstick

provolone + marinara

Mashed Potato Station

Whipped Idaho

olive oil + salt + black pepper + cheddar + bleu cheese + sour cream

butter + chicken sausage + turkey bacon + broccoli + scallions

bell peppers + ketchup + black garlic steak sauce



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CONTINUED

BAR/BAT MITZVAH MENU

PLATED DINNER \$145 PER PERSON

STARTERS

Farm Vegetable Salad

mixed greens + cucumbers + tomatoes + red onion
seeds + buttermilk vinaigrette

Caesar Salad

romaine + parmesan + croutons + white anchovies + caesar dressing

Cucumber Salad

baby gem + red onion + dill + white balsamic vinaigrette

Heirloom Tomato Salad (Add \$2)

arugula + cucumbers + watermelon + lemon mascarpone

Artisan Greens

palm + orange + radish + cucumbers + sesame vinaigrette

Yellow Tomato Gazpacho

cucumber + bell peppers + jalapeno

Butternut Squash Soup

lemongrass + ginger + lemon + green apple + pickled butternut squash

Roasted Tomato Soup

goat cheese + chive

ENTRÉES

Main

Marinated Breast of Chicken

yellow tomatoes + white beans + lemon

Pan Roasted Corvina

sweet potatoes + brocolinni + asparagus

House Grind Chop

steak potatoes + trumpet mushrooms + shishito + umami

Grilled Local Sea Bass

carrots + bok choy + tomatoes

Braised Short Rib

caramelized parsnips + green apples + radishes + aromatic natural jus

New York Strip Steak

spinach + warm potato salad

Honey Roasted Salmon

quinoa + corn + basil

Filet Mignon

roasted potatoes + leeks + shiitake + black garlic

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CONTINUED

BAR/BAT MITZVAH MENU

PLATED DINNER \$145 PER PERSON

ENTRÉES (CONTINUED)

Duets

Additional \$8 per person

Duet of Petite Filet Mignon & Shrimp

wild rice + leeks + shiitake mushrooms + black garlic

Duet of Petite Filet Mignon & Lobster Tail

roasted potatoes + leeks + shiitake mushrooms + black garlic + butter sauce

Duet of Rack of Lamb & Salmon

caramelized parsnips + green apples + radishes + aromatic natural jus

Vegetarian Options

Butternut Squash Strudel

leeks + brie cheese + puff pastry + asparagus

Red Quinoa

corn + mushrooms + basil + brocolinni

Stuffed Manicotti

ricotta + spinach + basil + charred tomato sauce

DESSERTS

NY Cheesecake

raspberry glaze + graham cracker + blackberry

Apple Crumble Pie

caramel + bourbon cream

Nutmeg Panna Cotta

cinnamon + ginger snap cookie

Carrot Cake

cream cheese icing + caramel + carrot crisp

Peach Crisp

spice cake + oat crumble + salt caramel

Chocolate Mousse

raspberry + hazelnut

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BAR/BAT MITZVAH MENU

TEEN BUFFET \$62 PER PERSON

ONE-HOUR RECEPTION

Mini Dogs

all beef dogs + mustard + ketchup

Hamburger and Cheeseburger Sliders

Chicken Fingers with Honey-Mustard

DINNER BUFFETS

Choose one

Fajita Bar

Fajita

skirt steak & chicken + peppers + onion + flour tortilla

Sides

pico de gallo + salsa verde + guacamole + charred tomato salsa
cotija + queso fresco + cheddar + onion + poblano + lime + cilantro

Pasta Station

Caesar Salad

Grilled Chicken Sausage

penne + red sauce + roasted red pepper + onion

Gemelli Pasta

blistered tomato + parmesan + pesto

Stuffed Breadstick

provolone + marinara

Build-a-Buffer

Caesar Salad or Artisan Greens Salad

Sage Brined Breast of Turkey

goat cheese stuffing + giblet gravy

Herb Crusted Striped Bass

orange + fennel + red onion + butter sauce

Roasted Beef Medallions

cous cous + root vegetables + thyme jus

Grilled Chicken

wild rice + pecans + cherry tomato relish

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CONTINUED BAR/BAT MITZVAH MENU

TEEN BUFFET \$62 PER PERSON

DESSERT

Choose one

Truffle Dig

Dark Chocolate Truffles
raspberry + cocoa nibs

Whoopie Pies

red velvet + chocolate

Carrot Cake

cream cheese icing + caramel + walnuts

Campfire S'mores

Chocolate

white + milk + dark

Marshmallows

vanilla + lemon + cinnamon

Graham Crackers



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