OMNI CELEBRATES YOUR BAR/BAT MITZVAH
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

Hot
Short Rib Puff
bourin + 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

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

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

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.
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
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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-Buffet

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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