

26 Route 17 South . East Rutherford, NJ 07073

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**INVITE 80 ADULTS
TO YOUR
BAR/BAS MITZVAH
AND GET
FREE!**

Landmark

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Adults! They dress funny,
listen to weird music, they don't
know how to dance, and they're the
last people you want to invite to a
party. Right? ... Wrong! Cause now,
when you invite 80 or more grown-
ups to your Bar or Bas Mitzvah you
get to invite 50 of your coolest
friends for FREE!

The Landmark really knows
how to throw a party, with fancy food
and service for adults and way cool
food and entertainment just for kids.

So if you want to make sure
your Bar/Bas Mitzvah is the greatest
ever, have an adult call the
Landmark and ask for details.

Restrictions Apply. Bar/Bas Mitzvah Does Not Imply Kosher.





Cocktail Hour

Seafood Station

Blackened Swordfish Served with a Spicy Cajun Style Sauce.

Pasta Station

Cheese Filled Tortellini Served with a Rich Alfredo Sauce

Rotini Pasta in a Delicate Vodka Sauce

Both Accompanied with Focaccia Breads, Green Peas and Sun Dried Tomatoes

Oriental Grill

Chicken Combined with Onions, Broccoli, Baby Corn, Peapods and Mushrooms

Seasoned and Tossed in a Wok with Hunan Sauce Served with Fried Rice

Corned Beef Carving

Hand Carved Corned Beef Served with Petite Rye and

Deli Accompaniments.

Hot Pastrami Carving

Hand Carved Pastrami Served with Petite Rye Bread, Mustard and Pickles.

Turkey Carving

Roasted Breast of Young Turkey Served With Home Made Cranberry & Apple Sauces

Caviar Station

Red & Black Caviar with Diced Onions, Capers and Egg Mimosa on Toast Points

Displayed in a Hand Carved Ice Sculpture





Teen Selections

Beef and Chicken Fajitas Served with Lettuce and Fresh Guacamole Sauce.

Mini Hamburgers and Mini Hot Dogs served with Sauerkraut,
Mustard and Ketchup.

Beef Mexican Tacos Made to Order with Chopped Tomatoes,
Cheese and Spicy Tomato Sauce.

Sicilian Style Pizza Cut to Order.

Fresh Fruit Table

An Artistic Array of Seasonal Cut and Whole Fresh Fruits with Berries
Dramatically Displayed

Tomatoes & Cucumber Salad

Sweet Roma Tomatoes and Cucumbers Tossed in Olive Oil and Dill

Tabouleh Salad

Tender Bulgar Wheat Prepared with Olive Oil, Celery and Mint

Marinated Mushrooms

Freshly Sautéed Button Mushrooms Combined with Balsamic Vinegar,
Extra Virgin Olive Oil, Minced Garlic and Sun Dried Tomatoes
Topped with Red & Yellow Peppers

Grilled Vegetables

Seasoned Eggplant, Zucchini, Red & Green Peppers and Portobello Mushrooms Caps
Grilled to Perfection with Olive Oil and Minced Garlic

Whole Smoked Whitefish

Carved and Displayed over Fresh Greens.

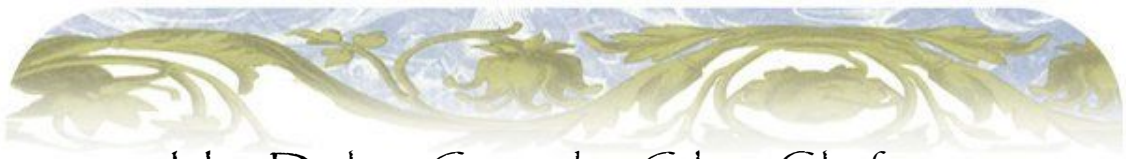
Smoked Nova Scotia Lox

with Petite Bagels and Cream Cheese.

Homemade Chopped Liver Mold

Served with Matzo Bread.





Hot Dishes Served in Silver Chafers

Sesame Chicken Prepared with an Orange Ginger Sauce.

Mini Potato Knishes Served with Mustard.

Jewish Style Noodle Charlotte

An Array of Hot & Cold Hors D'Oeuvres Served Butler Style

Accompaniments

Ceremonial Challah

First Course/Salad Combination

Grilled Vegetable Strudel Served on a Bed of Wild Greens
With a Light Olive Oil & Balsamic Vinegar Reduction Dressing

Bouquetière of Garden Vegetables (Served w/Entrée)

An Array of Two Seasonal Selections and Pink New Potatoes

Dessert

Each Table Presented with a Tray of Artistically Arranged Fresh Cut Fruits & Chocolate
Dipped Fruits and a Tray of Assorted Miniature Italian & French Pastries

Or

Viennese Table

(Available at an Additional Cost)

Whipped Crème and Berries . Chocolate Mousse
Cheese Cakes . Tortes . Miniature French & Italian Pastries
Fresh Cut Fruits with Chocolate Fondue

Assortment of Italian Cookies . Variety of Layer Cakes . Sweet Candies

Multi Flavored Ice Cream Station with an Assortment of Toppings

Teen's Dessert

Ice Cream Station of Vanilla, Chocolate & Strawberry, With a Selection of Toppings





Bar/Bat Mitzvah Cake

A choice of Style and Fillings
International Coffees Premium Cordial Service

Included In Our Package

Exclusive Tuxedo and White Glove Service
Table Side Cocktail Service • Unlimited Premium Bar
After Dinner Cordials • Choice of Linens
Valet Parking and Coat Check

Sales Tax Additional
21% Gratuities Additional

The Landmark Proudly Donates Left over Food To: Table To Table, Englewood Cliffs

Entrée Selections

(A Choice of Three Entrées May Be Offered at Table Side with a Minimum of 100 guests)

Chateaubriand

The Heart of the Fillet, Sliced and Served with Bordelaise Sauce

Prime Fillet Mignon

Tender Beef Properly Aged and Served with Sautéed Fresh Mushrooms

Duet

Petite Fillet Mignon & French Cut Chicken Breast Both Served with a
Mushroom & Red Wine Demi-Glaze

(Salmon Available on Request only)

Roast Prime Ribs of Beef

A Generous Cut, Served in Its Own Natural Juices

Chicken Francaise

Fillet of Chicken Coated in a Light Butter Batter Then Sautéed in White Wine and Lemon





Entrée Selections (continued)

Chicken Milano

A Gently Floured Chicken Cutlet Sautéed and Served with a Light Pink Sauce Then Topped with Artichoke Hearts and Sun Dried Tomatoes

Chicken Landmark

Sautéed Breast of Chicken with a Balsamic Vinegar Demi-Glaze Reduction, Shitake Mushrooms and Tri Color Peppers

Chicken Cognac

French Cut Chicken Breast Stuffed with Mushrooms and Spinach
Served with a Cognac Sauce

Salmon

Fresh Salmon Glazed in an Ginger and Orange Sauce

Tilapia

Fillet of Tilapia Sautéed in Sweet Butter and Lemon Zest

Kids Entrée:

Buffet of...Chicken Fingers, Chicken Parmiggiana,

Ziti and French Fries

