



FireSky Mitzvah Menus

Above prices are subject to 16.15% service gratuity and 6.85% administrative fee and applicable taxes

Bar and Bat Mitzvahs

FireSky Resort and Spa provides all the heart desires to create a day of memories that will last a lifetime.

To complete your celebration, each of our packages include:

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Traditional Challah Bread

Customized Dance Floor

Professional Event Coordinator

Exclusive Rate for Overnight Guests

Complimentary Valet Parking

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Please view the following menus as a starting point. We will be happy to customize a package tailored to your specific needs and to reflect your personal tastes.



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Butler Passed Hors D' Oeuvres

Your Choice of (4) @ \$20.00 per person

Your Choice of (2) @ \$13.00 per person

Hot

- Maryland Style Crab Cake with Spicy Remoulade Sauce
- Wild Mushroom Chive Baklava
- Southwest Chicken Spring Roll with Honey Chili Sauce
- Antipasto Spring Roll with Basil Pesto
- Thai Chicken Satay with Spicy Peanut Sauce
- Coconut Crusted Shrimp with Soy Honey Chili Sauce
- Beef Satay with Teriyaki Sauce
- Curried Lamb Lollipop
- Mini Beef Wellington with Béarnaise Sauce
- Pancetta Wrapped Scallops
- Kosher Franks in Puff Pastry with Spicy Mustard

Cold

- Smoked Chicken on Chipotle Mesa Cake with Tomatillo
- Shrimp Ceviche in a Cucumber Cup
- Cherry Tomato Bruschetta on a Crostini with Boursin Cheese
- Chipotle Plum Duck on Blue Corn Bread
- Mini Antipasto
- Beef Tenderloin on Shortbread with Red Onion Cheese
- Desert Blossom Spring Roll Wrapped in Rice Paper
- Squash Napoleon with Herb Cheese on Red Pepper Polenta
- Smoked Salmon with Cream Cheese on Whole Grain Toast
- California Roll with Soy Sauce
- Potato Knish with Sour Cream and Applesauce

(Based on 60 minutes of continuous service)



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Young Adult Buffet Package

(minimum 30 guests)

Mocktail Reception

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Imported and Domestic Cheese Montage garnished with Seasonal Fruits

Served with Lavosh and Sliced French Bread

Kosher Mini Hot Dogs wrapped in Puff Pastry

Salad

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Mixed Green Salad with Tomatoes, Carrots, Shaved Red Onions, Cucumbers and Radishes served with Honey Dijon Vinaigrette

Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Julienne Red Peppers

Entrée

(Select 3)

Chicken Fingers

Served with Ranch Dressing and
BBQ Sauce

Buffalo Wings

Served with Ranch Dressing and Blue
Cheese Dressing

Beef Sliders

Ground Sirloin Slider with
Cheddar Cheese served on a
Sea Salt Thyme Bun

Penne Pasta

Served with Marinara Sauce and
Butter

Turkey Sandwich

With Cheddar Cheese served on a
Silver Dollar Roll

Cheese or Pepperoni Pizza

Tortellini

Served with Creamy Alfredo Sauce

Potato Skins

Served with Cheddar Cheese

Dessert

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Assorted Chocolate and Vanilla Cupcakes

(1 per person)

\$35.00 per person

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Plated Packages

Reception

Imported and Domestic Cheese Montage Garnished with Seasonal Fruits
Served with Lavosh and Sliced French Bread

First Course

(Choose One)

Mixed Green Salad with Cherry Tomatoes, Shaved Red Onions and Cucumbers served with Lemon Herb Vinaigrette

Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Julienne Roasted Red Peppers

Caprese Salad with Sliced Heirloom Tomatoes, Micro Greens served with Herb Oil and Balsamic Vinaigrette

Baby Spinach Salad with Candied Walnuts, Boursin Cheese, Shaved Red Onion, Strawberries and Honey Champagne Vinaigrette

Entrees

(Choose One)

Vegetable and Wild Mushroom Strudel

Wrapped in Puff Pastry on Vegetables
Served with Tomato Garlic Coulis

\$65 per person

Herb Crusted Halibut

With a Funnel Leak Reduction
Potato Cake

Asparagus Bundle

\$64 per person

Grilled Salmon

With Cherry Tomato Vinaigrette
Risotto

Julienne Vegetables

\$62 per person

Stuffed Breast of Chicken

With Spinach and Boursin Cheese and
Sundried Vodka Cream

Ribbon Gold Yukon Potatoes

Julienne Vegetables

\$60 per person

Sautéed Chicken Breast

Sautéed Chicken Breast with Lemon Capers

Garlic Mashed Potatoes

Asparagus Bundle

\$55 per person

Beef Tenderloin

With Roasted Shallot Demi Glace

Dauphinoise Potatoes

Baby Carrots

\$65 per person

Dessert

(Choose One)

Crème Brulee with Fresh Berries

New York Style Cheese Cake with Fresh Berries

Chocolate Dome Cake with Vanilla Bean Crème on Glaze

Tiramisu with Kahlua and Vanilla Drizzle

Served with Freshly Baked Rolls with Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Hot Teas

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Reception Enhancements

Imported and Domestic Cheese Montage garnished with Fresh Fruit Garnish, Lavosh and Crackers
\$12.00 per person

Colorful Display of Grilled Marinated Vegetables with Basil Pesto
\$8.00 per person

Tropical Fresh Fruit and Berry Display with Honey Yogurt Dipping Sauce
\$6.00 per person



Chilled Shrimp Cocktail with Spicy Tomato Salsa, Remoulade Sauce, Horseradish and Lemons
\$20.00 per person

Intermezzo Raspberry, Mango or Lemon Sorbet
\$4.00 per person

Baked Wheel of Brie wrapped in Puff Pastry with Raspberry Coulis served with Gourmet Crackers
\$175.00 per wheel (serves 50)

Gourmet Coffee Service with Rock Candy Swizzle Sticks, Hazelnut Whipped Cream, Chocolate Shavings, Lemon Twists and Specialty Hot Teas
\$6.00 per person

Viennese Dessert Table

Assorted French Mini Pastries and Tortes, White & Dark Chocolate Dipped Strawberries
\$8.00 per person

Gourmet Candy Table assortment of Fruit Candy, Gummy Candy and Chocolate Candy
\$6.00 per person

Old Fashion Root Beer Floats served with Vanilla Bean Ice Cream and Colorful Straws
\$6.00 per person

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Reception Stations

(Based on 60 minutes of service)
(minimum of 30 people)

Martini Mashed Potato Bar

Yukon Gold Garlic Mashed Potatoes
Served With
Pan Gravy Cheddar Cheese, Chives,
Sour Cream, Butter
and Blue Cheese

\$18 per person

Southwestern Station

Chicken and Beef Fajitas Sautéed with
Peppers, Onions
Flour Tortillas, Sour Cream
Salsa and Guacamole
(Uniformed Chef Optional)

\$18.00 per person

Spice Crusted Beef Tenderloin

With Roasted Shallot Demi Glace,
Béarnaise Sauce, and Horseradish
Served with Silver Dollar Rolls
(Uniformed Chef Optional)

\$15.00 per person

Salad Station

Classic Caesar Salad: Garlic Croutons, Parmesan Cheese and Julienne Roasted Red Peppers
House Green Salad: Mixed Greens, Tomatoes, Carrots, Shaved Red Onions, Cucumbers and Radishes
with Honey Dijon Vinaigrette
Pear Salad: Baby Spinach, Candied Walnuts, Maytag Blue Cheese with White Wine Balsamic Vinaigrette

\$18.00 per person



Pasta Station

Cheese Tortellini with Chicken and
Garlic Cream Sauce
Penne Pasta with Marinara Sauce
Served with Parmesan Cheese and
Garlic Bread
(Uniformed Chef Optional)

\$18.00 per person

Caribbean Station

Jamaican Jerk Chicken
Honey Chili Shrimp
Island Style Rice
Roasted Island Vegetables

\$25.00 per person

Sushi Station

Assorted Sushi Rolls
Served with Pickled Ginger, Wasabi
and Soy Sauce
(Uniformed Chef Optional)

\$20.00 per person

Uniformed Chef fee \$125.00

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Young Adult Mocktail Service

Unlimited Soda Package

\$9.00 per person

Unlimited Lemonade or Pink Lemonade

\$9.00 per person

Unlimited Italian Soda

\$9.00 per person

Old Fashion Sodas

Grape Soda, Orange Soda, Root Beer and Cream Soda

\$5.00 each

Shirley Temples

\$4.50 each

Arnold Palmers

\$4.50 each

Roy Rogers

\$4.50 each

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Bar Service

	Host Price	Cash Price
Call Brands	\$7.00++	\$7.75
Premium Brands	\$8.00++	\$8.75
Luxury Brands	\$9.00++	\$10.00
Cordials	\$9.00++	\$9.75
House Wine	\$7.00++	\$7.75
Premium Wine	\$8.00++	\$8.75
Domestic Beer	\$5.25++	\$5.75
Micro & Imported Beer	\$5.75++	\$6.00
Soft Drinks	\$4.00++	\$4.50
Bottled Water	\$4.25++	\$5.00
Fruit Punch	\$45.00++ per gallon	
Champagne Punch	\$75.00++ per gallon	
Margarita Punch	\$90.00++ per gallon	

Hourly Cocktail Packages

Cocktail Packages are priced per person, per hour, for unlimited consumption. Including Domestic and Imported Beer, House Wine, Soft Drinks and Bottled Water.

	Beer & Wine	Call Brands	Premium Brands	Luxury Brands
One Hour	\$14.00	\$19.00	\$21.00	\$25.00

Each additional Hour \$8.00 per person

Call Brands	Premium Brands		Luxury Brands		Cordials	
Smirnoff Vodka	Stoli	Vodka Choice of:	Tequila Choice of:	Whiskey Choice of:	Bailey's Irish Cream	Domestic Beer
Bombay	Tanqueray	Grey Goose	Don Julio Reposado	Maker's Mark	Di Saronno	Budweiser
Sauza Gold	Sauza Hornitos	Snow Queen	Partida Anejo	Knob Creek	Grand Marnier	Michelob Ultra
Jim Beam Whiskey	Jack Daniels	Jaguar	Scotch Choice of:	Run Choice of:	Kahlua	Miller Lite
Canadian Club	Crown Royal	Ketel One	Chivas Regal 12	Bacardi Superior		O'Douls's N.A.
Cutty Shark	JW Red	Gin Choice of:	JW Black	Monte Cristo		Imported Beer
Goslings	Captain Morgans	Bombay Sapphire	Glenlivet	Cognac Choice of:		Heineken
Rum	Bacardi Superior	Hendrick's		Hennessy VSOP		Corona
Christian Brothers	Courvoisiers			Hardy VSOP		Four Peaks
						Buckler N.A.

Bar service is performed by uniformed bartenders and staff. Cocktail servers are available for \$25.00 per hour per server. A \$120.00 bartender fee will apply if bar sales do not exceed \$400.00 per bar, per three hour time period. Cash Bar prices include applicable sales tax.

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Chardonnay

Tunnel of Elms, by Beringer, California \$30.00

Bright Citrus, and tropical fruit aromas and flavors, rich Creamy texture

Benzinger, North Coast, "Biodynamic" \$34.00

Smooth, ripe and offering complex pear, fig, light oak and spicy flavors and a full-bodied aftertaste

Franciscan, Napa \$40.00

Mineral and honeysuckle aromas. Ripe melon and bright pear flavors; medium body

Guenoc, Lake County, California \$36.00

Fruit forward flavors, with peach pear and juicy fruit aromas. bright and refreshing finish

Sterling, San Helena \$33.00

Light straw in color, offers a rich, Creamy entry with flavors of ripe pear

Sonoma Cutrer, R.R.R. Sonoma \$48.00

Distinct aromas of ginger and lemon zest are joined by toasty coconut

Hess Shirtail Monterey \$38.00

Bright aromas of bosc pears and apricots, acidity on the finish brings focus to the fruit complexity

Coppo Canelli, Piemonte Italy \$44.00

Bouquet of lemon, accent of vanilla and spice, long toasty and buttery finish

Other Whites

Brassfield, Pinot Grigio, Clear Lake \$32.00

Tropical fruit aromas, enhanced with fragrances of passion fruit, plantains and honey

Coppola Bianco Pinot Grigio, California \$30.00

Wafting aromas of red currants, black cherry and mildly smoky and sweet vanilla oak

Benzinger "Biodynamic" Sauvignon Blanc, North Coast \$28.00

Fruit driven in style, with subtle oak and herb overtones

Ferrari Carano, Fume Blanc, Dry Creek \$35.00

Color: Pale straw. Aromas: Apricot, Citrus, grass

Cline Oakley, Meritage, California \$30.00

Aromas of ripe pear and Citrus blossoms, flavors of white peaches, apricots, pineapple and honeydew

Forest Glen, California Riesling \$28.00

Apricot peach aromas, brisk acidity balanced with a touch sweetness

Beringer White Zinfandel, California \$26.00

Focuses to highlight the fresh red berry, citrus and melon aromas



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Cabernet Sauvignon

Twin Fin, California \$30.00

Smooth and tasty, plum and dark cherry, hint of dark chocolate

B. R. Cohn "Silver Label, North Coast \$40.00

The full rich flavors of berry, cassis, black cherries, hints of vanilla, French oak aging adds complexity & depth

Bogle, California \$36.00

Well-integrated tannins, rich and round finish

Ferrari Carano, Alexander Valley \$45.00

Deep Garnet, dark chocolate, black tea aromas, blackberry, boysenberry, licorice and toffee flavors

Guenoc, Lake County, California \$38.00

Medium bodied, soft tannins, lush flavors of blackberry and chocolate long finish

Franciscan, Napa \$42.00

Rich and mouth-filling, with flavors of cassis, coffee and toasted oak, supple tannins on a lingering finish

Sterling, Napa \$32.00

Flavors of ripe blackberry, plum and black cherry are followed by notes of nutmeg, cloves and a long dark chocolate finish, with soft, chalky tannins

Hawk Crest, California \$30.00

Intense and rich, full and lushly fruited with red cherries and berries hints of sage and oak, long persistent finish

Geyser Peak, Geyserville \$38.00

Vibrant aromas of blackberries, spice, cassis, vanilla full bodied persistent fruit, oak balanced tannic finish

Merlots

Twin Fin, California \$30.00

Medium bodied, dark cherry fruit, mocha and smoky oak

Ravenswood, Sonoma \$38.00

Deep ruby in color, Complex scents of lingonberry, plums, smoke, anise, vanilla licorice, velvety finish

Brassfield, Clear Lake \$45.00

Deep rich hue, aromas of black cherry, cocoa, flavors of cinnamon & plum, oak, soy. silky tannins lengthy finish

Guenoc, Lake County, California \$32.00

Dark rich and full bodied, chocolate, cherry, cassis are evident, soft tannins lingering dark fruit finish

Sterling, Napa \$32.00

A dense, dark plum in color, aromas of black cherry, raspberry, toasty oak, nutmeg, and cloves. Luscious flavors of blackberries, cherries, cocoa, cedar, and vanilla, well-textured

Alexander Valley, California \$36.00

Lush aromas of purple plums and red berries. Plum and vanilla flavors, silky finish



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