



Bar/Bat Mitzvah Buffet

COCKTAIL HOUR

COLD DISPLAYS
(Choice of Three)

Bruschetta Trio

Tomato, Basil, and Onion, Roasted Red Pepper, Garlic and Mediterranean Olive

International Cheese & Fruit

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Assorted Crackers

Vegetable Crudité

*Bouquetière of Fresh Garden Display
with Spinach and Artichoke Dip and Roasted Red Pepper Hummus*

Caprese

Vine Ripe Tomatoes with Fresh Mozzarella and Basil

Traditional Smoked Salmon

Served with Capers, Red Onions, Lemon Zest, and Egg

Mediterranean

*Roasted Red Pepper Hummus, Tzatziki, Baba Ghanoush, Couscous Salad, Served with Toasted Pita,
Marinated Olives, Marinated Feta Cheese, Sundried Tomatoes, Marinated Artichokes*



CHEF ATTENDED STATIONS

~
PASTA

(Choice of Three)
~

Bow Ties Tuscany

*Sundried Tomatoes, Artichoke Hearts, Asparagus
in White Wine & Herb Sauce*

Cavatelli & Broccoli

with Fresh Pecorino Romano & Garlic

Gemelli

*with Crumbled Sausage and Wild Mushroom
Cream Sauce*

Mezza Rigatoni Bolognese

Penne Ala Vodka

Three Cheese Tortellini
with Basil Pesto Cream

Beggars Purse

*Roasted Pear and Four Cheese with Wild
Mushroom Demi Glace*

Served with Pecorino Romano Cheese, Red Pepper Flake & Focaccia

BITE SIZE MINI BEEF SLIDER

Angus Beef

Served with Cheddar Cheese, Caramelized Onions, Sautéed Mushrooms, Ketchup

ASIAN WOK

(Choice of Two)

General Tso's Chicken, Mongolian Beef, or Red Chili Shrimp

Accompanied by Vegetable Lo Mein and Fried Rice. Served with Teriyaki and Ponzu Sauce

MARTINI MASHED POTATO BAR

(Includes the Following)

Mashed Potato

*Served with Cheddar Cheese, Sour Cream, Bacon,
Broccoli, Scallions, Frizzled Onions, Caramelized
Shallots and Garlic, Creamed Spinach, and Wild
Mushroom Sauce*

Mashed Sweet Potato

*Served with Brown Sugar, Cinnamon, and
Marshmallows*

HORS D'OEUVRES

(Choice of Ten)

Customary Passed Hors D'oeuvres

Baby Corn Beef Pastrami Reuben	Pear and Gorgonzola Purse
Bacon Wrapped Scallops	Petite French Onion Soup
Black Angus Cheddar Sliders	Poblano and Chipotle Beef Satay
Black and White Sesame Chicken Satay	Seafood Ceviche served on a Mini Taco Shell
Brie and Raspberry Packages	Seared Beef Tenderloin with Horseradish Aioli
Caribbean Salmon	Sesame Chicken Wrapped in a Pea Pod
Chicken & Cheese Quesadilla Cones with Guacamole	Short-Rib Pie with Provolone Cheese
Coconut Shrimp with Mango Chutney	Spinach & Artichoke Tart
Coney Island Franks in Croute with Dijon Mustard	Spinach and Three Cheese Stuffed Mushrooms
Crab Cakes with Boom Boom Sauce	Steaktini
Crispy Shrimp Shumai with Wasabi Aioli	Thai Chicken on a Sugarcane Skewer
Edamame Potsticker	Thai Chicken Satay
Filet Mignon Negimaki	Thai Salmon
Fresh Mozzarella en Carozza with Tomato Ragù	Tuna Carpaccio over Seaweed Salad
Mini Lobster Mac and Cheese	Tuna Tartare
Mini Monte Cristos	Wild Mushroom Risotto Cakes
Mini Philly Cheese Steak with Pretzel Roll	Wild Mushroom Strudel

Cold Passed Hors D'oeuvres

Crab and Gazpacho Shooters
Herbed Goat Cheese Crostini with Kalamata Olive Tapenade
Long Island Oysters with Bloody Mary Cocktail Sauce
Miniature Fresh Fruit Smoothies
Sushi Grade Scallop served on a Shell

Supplemental Hors D'oeuvres*

New Zealand Lamb Chops
Shrimp Cocktail

*Supplemental Hors D'oeuvres available for an additional charge



DINNER BUFFET

Salads

(Choice of Two)

Baby Romaine Hearts Salad

with Prosciutto de Parma, Olive and Sundried Tomato Tapenade, Grape Tomatoes and a White Balsamic

Boston Bibb Salad

Bibb Lettuce, Sliced Grapes, Red & Green Apples, Smoked Gouda with an Apple Cider Vinaigrette

Harvest Salad

Mixed Baby Lettuce, Cucumber, Enoki Mushrooms,
Mandarin Oranges, Craisins with a Cranberry Balsamic Glaze

Tricolore Salad

Arugula, Radicchio, Baby Lettuce, Mandarin Oranges, Raspberries, Craisins, Candied Almonds, Garnished with Corn
Shoots with a White Balsamic

Accompanied by Warmed Artisanal Dinner Rolls

Chicken

(Choice of One)

Breast of Chicken Medallions lightly battered and sautéed with a White Wine-Lemon Sauce

Hunter-Style Roast Chicken Herb-Glazed, Ragout of Wild Mushrooms and Leeks, Baby Grape Tomatoes, Pan
Roasted Shallot Sauce

Frenched Breast of Chicken with Madeira Wine Reduction pan-seared, sautéed Portobello slices Prosciutto,
Roasted Red Peppers, Fontina Cheese and Sage

Traditional Chicken Marsala sautéed Boneless Breast of Chicken topped with a Savory Mushroom Marsala Wine
Reduction

Fish

(Choice of One)

Grilled Salmon with Citrus Beurre Blanc and Heirloom Tomatoes & Mandarin Oranges

Pan-Seared Salmon Fresh Herbs, Port Wine and Roasted Shallot Sauce

Horseradish Pecan Crusted Salmon with Mango Island Glaze

Braised Halibut with Pistachios, Preserved Lemon and Capers

Classic Seafood Paella with Shrimp, Scallops, Clams, Mussels, Spanish Chorizo and Saffron Rice

***Middle Eastern Snapper** with Capers, Oven-Roasted Tomatoes and Anchovies

***Grouper Provencal** Pan-seared with White Wine, Lemon, Diced Tomatoes, Olives and Capers



CARVING STATION

(Choice of Two)

Eight Hour Braised Short Ribs

in a Merlot Reduction

Flank Steak “Au Poivre”

Tuscan Pepper Steak

Tender steak tips, Tri-Colored peppers, Fresh Garlic with a Merlot Bordelaise Sauce

All Natural Turkey Breast

with Natural Pan Jus

Freshly Cut Corned Beef

NY Style Pastrami

Mediterranean Spiced Leg of Lamb

with Tzatziki Sauce

Enhancement:

Cracked Peppercorn Rubbed Tenderloin of Beef

with Porcini Demi Glace \$8.00/pp

~

CHILDREN’S DINNER

(CHOICE OF FIVE)

Chicken Tenders with Honey Mustard

Chicago Style Mini Pizza

General Tso’s Chicken

Penne Vodka

Three Cheese Tortellini with Tomato Sauce

Black Angus Hamburgers

Hebrew National Hotdogs

French Fries with Ketchup

Battered Onion Rings

Garlic Bread

Soda Bar with Shirley Temples

DESSERT

Bar/Bat-Mitzvah Cake

Ice Cream Sundae Bar

Coffee & Decaffeinated Coffee

Traditional & Herbal Teas



Please see our upgrades for additional recommendations.

