



Bar/Bat Mitzvah Sit Down

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 Sliders

Angus Beef Sliders

With Signature Toppings:

Cheddar Cheese, Caramelized Onions, Sautéed Mushrooms, Ketchup

Asian Wok

(Choice of 2)

Choice of 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 Potatoes

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

Mashed Sweet Potatoes

*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 Scallop	Petite French Onion Soup
Black Angus Cheddar Slider	Poblano and Chipotle Beef Satay
Black and White Sesame Chicken Satay	Seafood Ceviche served on a Mini Taco Shell
Brie and Raspberry Package	Seared Beef Tenderloin with Horseradish Aioli
Caribbean Salmon	Sesame Chicken Wrapped in a Pea Pod
Chicken & Cheese Quesadilla Cone with Guacamole	Short-Rib Pie with Provolone Cheese
Chicken and Waffle	Spinach & Artichoke Tart
Coconut Shrimp with Mango Chutney	Spinach and Three Cheese Stuffed Mushroom
Coney Island Frank in Croute with Dijon Mustard	Steaktini
Crab Cake with Boom Boom Sauce	Thai Chicken on a Sugarcane Skewer
Crispy Shrimp Shumai with Wasabi Aioli	Thai Chicken Satay
Edamame Potsticker	Thai Salmon
Filet Mignon Negimaki	Tuna Carpaccio over Seaweed Salad
Fresh Mozzarella en Carozza with Tomato Ragù	Tuna Tartare
Mini Lobster Mac and Cheese	Wild Mushroom Risotto Cake
Mini Monte Cristo	Wild Mushroom Strudel
Mini Philly Cheese Steak with Pretzel Roll	

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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

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Supplemental Hors D'oeuvres*

New Zealand Lamb Chops
Shrimp Cocktail

**Supplemental Hors D'oeuvres available for an additional charge*



FIRST COURSE

(Choice of One)

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Butternut Squash Soup

Served in an Espresso Cup

Mushroom Risotto Cake

Lobster Bisque

Served in an Espresso Cup

Pear & Gorgonzola Purse

Vegetable Tower

*Grilled Portabella Mushrooms, Eggplant, Zucchini, Squash,
Red and Yellow Peppers, with Balsamic Syrup*

Vine Ripe Tomatoes, Fresh Mozzarella, Crispy Basil

with Yellow Tomato Pesto and Balsamic Syrup

Wild Mushroom & Goat Cheese Purse

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And Paired With

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SALADS

(Choice of One)

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 White Balsamic*

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





ENTRÉES

(Choice of Two Entrees plus One Vegetarian)

**Breast of Chicken with Madeira Wine
Reduction**

*sautéed Portobello Mushrooms, Prosciutto,
Kalamata Olives and Roasted Red Peppers topped
with Pecorino Romano Cheese*

**Frenched Chicken Breast
with Wild Mushroom and Goat Cheese**
Potato Hash and Baby Vegetables

Roasted Organic Chicken with Thyme Jus
Garlic Mashed Potatoes and Baby Vegetables

Orange Miso-Glazed Pan Seared Grouper
Basmati Rice and Baby Vegetables

**Pan Seared Atlantic Salmon
with Citrus Beurre Blanc**
*Heirloom Tomatoes, Mandarin Oranges
Basmati Rice and Baby Vegetables*

**Eight Hour Braised Short Ribs
in a Merlot Reduction**

Garlic Mashed Potato and Baby Vegetables

**Vegetarian
Chef's Choice**

Upgrades*

Lamb Chops with Balsamic Demi-Glace
Shitake Mushrooms

Orange Miso-Glazed Pan Seared Sea Bass
Basmati Rice & Baby Vegetables

Filet Mignon
with Shrimp Scampi

Surf and Turf
Petite Filet Mignon & Lobster Tail

**Upgrades available for an additional charge*

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.*

