



MITZVAH CELEBRATION

Beverages

Five Hour Open Bar Serving Premium Cocktails

Signature Drink Butler Passed Upon Arrival

Hot Presentations

Choice of 4

Hot Artichoke and Spinach Dip

Potato Pancakes, Apple Sauce

Stuffed Shells

Pierogies

Eggplant Rollatini

Herb Crusted Meatballs, Spicy Marinara

Penne Pasta, Sauce: Pomodoro, Alfredo or Vodka
Sauce

Cold Presentations

International and Domestic Cheese, French Breads and Crackers

Garden Fresh Baskets of Cruditès with Onion Dip

Butler Style Hors D'oeuvres:

Choice of 8

Spanakopita

Sesame Chicken with Peanut Dipping Sauce

Potato Knishes

Cocktail Franks in Puff Pastry

Smoked Salmon Canapes

Mushroom Caps with Duxelle and Herbs

Spinach Quiche

Grilled Zucchini Canapes

Smoked Salmon Napoleons

Miniature Pizza Bagels

Vegetable Egg Roll with Plum Sauce

Mushroom Tart

Speciality Station

Choice of One of the Following:

***Ravioli Station**

Choice of Two Raviolis & Two Sauces

Ravioli

Sauce

Cheese

Sage Cream

Mushroom

Pesto

Grilled Vegetable

Vodka

Chicken & Spinach

Marinara

Butternut Squash

Pomodoro

***Carving Station**

Choice of one

Roast Breast of Turkey

Pastrami

Corned Beef

Smashed Potato Martini Bar

Yukon Gold Potatoes, Garlic Red Bliss, Sweet

Potato Served with Madiera Demi-Glace

Mushroom Sauce, Country Gravy, Sauteed

Mushrooms, Chopped Chives, Cheddar

Sour Cream, Whipped Butter, Cinnamon and

Brown Sugar and served in Martini Glasses

Fish Display

Smoked Salmon, Herring in Wine Sauce,

Smoked Whitefish, Whitefish Salad,

Traditional Condiments, Mini Bagels,

Sliced Tomato, Shaved Onion, Chopped Egg

Whites, Capers, Cream Cheese and Butter

PLATED DINNER

Ceremonial Challah

Champagne Toast

Wine Service with Entrée Course

Appetizer

Choice of One

Array of Seasonal Fruits and Berries with Coconut Dressing

Grilled Vegetables Tossed with Pasta, Herbed Olive Oil and Roasted Mushrooms

Spinach, Mushroom and Chicken en Croute, Champagne Supreme Sauce

Salad

Choice of One

Traditional Caesar Salad, Shaved Parmesan and Garlic Croutons

Green Salad with Asparagus, Oranges and Shaved Red Onions, Pepper Cream Dressing

Field Greens Salad, Red Onions and Carrots, Balsamic Vinaigrette

Arugula & Romaine Salad with Tomatoes, Olives & Croutons, Balsamic Vinaigrette

Entrées

Tablesides Choice of Two or a Gourmet Duet Plate

Choice of Three Entrees with Precounts

Medallion of Beef with Burgundy Mushrooms

*Grilled Filet Mignon with Cabernet Butter

Grilled Salmon Fillet with Warm Cucumber

Roast Breast of Chicken, Pecan Cornbread

Dill Beurre Blanc, Multi Grain Rice Pilaf

Stuffing, Apricot Glaze, Shallot Sauce

Penne Pasta with a Sauce of Roasted

Slow Roasted Prime Rib, Served Medium

Mushrooms Herbs and Tomato Topped with

with Natural Au Jus

a Sauteed Chicken Breast

All Entrees Include Seasonal Fresh Vegetables and Freshly Baked Dinner Rolls and Butter

Dessert

Custom Torah Cake

Trays of Assorted Italian Cookies, Pastries and Chocolate Dipped Strawberries

Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

Valet Parking Included