

Mitzvah

ADULT COCKTAIL HOUR

Five Hours Open Bar | Premium Brand Cocktails | Domestic & Imported Beers | House Wine | Champagne Toast
Mineral | Waters | Soft Drinks

HOT PRESENTATIONS

Choice of Four

Pierogis
Eggplant Rollatini | Ricotta | Mozzarella
Crispy Buttermilk Calamari
Potato Pancakes | Apple Sauce
Mussels | White Wine | Herb Sauce
Chicken Balsamic | Roasted Red Peppers
Herb Crusted Meatballs | Spicy Marinara
Penne Pasta | Choice of Sauce: Vodka | Alfredo | Pomodoro

COLD PRESENTATIONS

Imported & Domestic Cheeses | Crackers | Baguettes
Provolone | Brie | Manchego | Fontina | Parmigianino | Reggiano
Cranberries | Figs | Assorted Crackers | Fruit Garnish
Trio of Hummus | Roasted Red Pepper | Garlic Salsa Verde | Pitas
Vegetable Crudités | Assorted Dips

BUTLERED HORS D'OEUVRES

Choice of Eight

<i>Buffalo Chicken and Blue Cheese Popper</i>	<i>Clams Oreganata</i>	<i>Artichoke and Goat Cheese Bites</i>
<i>Caprese Crostini</i>	<i>Roasted Vegetable Cobbler</i>	<i>Vegetable and Cheese Empanadas</i>
<i>Cheese and Spinach Phyllo Triangle</i>	<i>Mini Chicken Cordon Bleu</i>	<i>Potato Latkes Sour Cream</i>
<i>Thai Spring Roll Orange Ginger Glaze</i>	<i>Smoked Salmon Canapés</i>	<i>Applesauce</i>
<i>Sesame Chicken Sweet Thai Chili Sauce</i>	<i>Brie & Raspberry with Phyllo</i>	<i>Franks en Croute Dijon Mustard</i>
<i>Miniature Beef Wellingtons</i>	<i>Philly Cheese Steak Spring</i>	<i>Risotto Croquettes Asparagus</i>
<i>Goat Cheese Canapé Sweet Roasted Peppers</i>	<i>Rolls</i>	<i>Mushrooms</i>
		<i>New Zealand Lamb Chops +4 Each</i>

SPECIALTY STATION

Choice of One

Taste of Italy

Tortellini | Penne | Cavatelli
Blush Vodka | Pesto | Marinara | Alfredo
Zucchini | Squash | Onions | Red Peppers
Artichokes | Olives | Mushrooms
Diced Chicken | Sliced Sausage
Parmesan Cheese | Cracked Red Pepper
Italian Bread | Garlic Bread

Butcher Block

(Choice of Two)

Maple Glazed Plank Salmon
Crusted Prime Rib of Beef | Au Jus
Roasted Turkey Breast | Cranberry Compote
Corned Beef | Whole Seed Mustard | Horse Radish

Grilled Cheese Bar

Fresh Sour Dough | Rye | Wheat | Whole Grain Breads
Cheddar | Gouda | Swiss | Provolone | American Cheese
Bacon | Tomatoes | Sliced Apples | Sliced Pears
Creamy Tomato Soup
Baked Croutons

Smashed Potato Martini Bar

Yukon Gold Potatoes | Sweet Potatoes
Bacon | Chives | Garlic | Marshmallows
Sweet Butter | Sour Cream | Gravy | Candied
Pecans | Sautéed Onions | Mushrooms
Brown Sugar | Cheddar Cheese

Mitzvah

ADULT PLATED

APPETIZER

Choice of One

Mediterranean Roasted Vegetable | Pearl Pasta | Herbed Olive Oil

Spinach, Mushroom and Chicken en Croute | Champagne Sauce

Array of Seasonal Fruits and Berries | Coconut Dressing

SALAD

Choice of One

Whole Leaf Caesar

Romaine Hearts | Garlic Croutons | Pecorino Romano Cheese | Caesar Dressing

Forsgate Mix

Mixed Baby and Field Greens | Plum Tomatoes | Carrots | Red Onions | Pepper Cream Dressing

Gatenby Salad

Spring Mix | Fresh Berries | Goat Cheese | Pomegranates | Balsamic Vinaigrette

ENTREES

Tablesides Ordering Choice of Two OR Choice of Three with Pre-Counts

*Slow Roasted Prime Rib | Natural Au Jus
Served Medium

*Pan-Seared Branzino | Parsnip Puree
Mushrooms | Leeks | Truffle Oil*

*Filet Mignon | Burgundy Mushrooms
Multi Grain Rice Pilaf | Buerre Blanc*

*Sesame Crusted Tuna | Sweet Potato Spread
Celery Root Slaw*

*Chicken Salina | Artichokes | Sundried Tomato
Portobello Mushroom | Basil
Lemon Butter Sauce*

*Chicken Savoyard | Gruyere Sauce | White
Wine | Dijon Mustard | Tarragon*

Horseradish-cruste Salmon | Dill Butter

Mushroom Ravioli | Butter Sage Cream

Ceremonial Challah Included

*Chef's Choice of Vegetable and Accompaniment
Freshly Baked Dinner Rolls with Butter*

DESSERT

Custom Cake

Trays of Assorted Italian Cookies | Pastries

Colombian Coffee | Decaffeinated Coffee | Tea | Lemonade | Iced Tea

120

Pricing is per person.

All Food & Beverage Charges Subject to 21% Service Charge & 6.625% State Sales Tax.

Mitzvah

TEEN BUFFET

MOCKTAIL BAR

Assorted Soft Drinks and Your Choice of Three Mocktails

Caribbean Cooler

Tanguilla Sunrise

Razzmopolitan

Sangria Punch

Mock Mimosa

Strawberry Kiwi- Tini

BUTLERED HORS D'OEUVRES

Choice of Three

Mini Hotdogs

Vegetable Egg Rolls

Mozzarella Sticks

Buffalo Chicken Poppers

Miniature Pizza Bagels

Potato Pancakes

Oriental Potstickers

Chicken Sesame

SALAD

Choice of One

Tossed Green Salad | Choice of Dressing

Forsgate Caesar Salad

ENTREES

Choice of Three

*Roasted Sliced Top Round
Mushroom Au Jus*

Cheese or Chicken Quesadillas

Chicken Tenders

Chicken Francaise

Penne Vodka

Chicken Parmigiana

Beef Stroganoff | Butter Noodles

Eggplant Rollatini

*Entrees include French Fries
Rolls and Butter*

DESSERT

Custom Cake

Ice Cream Sundae Bar | Vanilla Ice Cream | Chocolate Ice Cream

Variety of Toppings | Fresh Whipped Cream

Assorted Chopped Candy Bars | Chocolate Chip Cookies | Sprinkles

Sweet 16

B U F F E T

MOCKTAIL BAR

Mocktail Bar Includes Unlimited Sodas and Forsgate Signature Mocktail Selection:
Razzmopolitan, Caribbean Cooler and Tanquila Sunrise

BUTLERED HORS D'OEUVRES

Choice of Four

<i>Franks in a Blanket</i>	<i>Mozzarella Sticks</i>
<i>Vegetable Spring Rolls</i>	<i>Sesame Chicken</i>
<i>Mini Calzone Puffs</i>	<i>Potato Pancakes</i>
<i>Mac and Cheese Bites</i>	<i>Oriental Pot Stickers</i>

SALAD

Choice of One

Country Club Caesar Salad | Grated Parmesan
Tossed Garden Salad | Assorted Dressings

ENTREES

Choice of Three

<i>Penne Pasta ala Vodka</i>	<i>Herb crusted Meatballs and Sausage</i>
<i>Chicken In the style of: Parmigiana, Francaise or Piccata</i>	<i>Chicken Teriyaki Fried Rice</i>
<i>Eggplant Rollatini Ricotta Mozzarella</i>	<i>Baked Raviolis</i>
<i>Chicken Tenders French Fries</i>	<i>Flounder Francaise</i>
<i>Beef Tips Diane</i>	<i>Penne Primavera</i>
<i>Chef's Choice of Vegetable Accompaniment Rolls and Butter</i>	

DESSERT

Ice Cream Sundae Bar
Vanilla and Chocolate Ice Cream
Assorted Candy and Toppings
Custom Tiered Cake +5