



Bar / Bat Mitzvah

Upon Arrival

(Choice of Three)

Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss,
Dill Havarti & Smoked Gouda Cheeses
Gourmet Crackers, Fresh Fruit Garnish

Vegetable Crudités

Assortment of Market Fresh Vegetables
Served with Hummus, Eggplant Babbaganoosh,
Onion & Ranch Dips, Crostini & Pita Breads

Fresh Fruit Display

Chef's Seasonal Selection of Fresh Melons,
Pineapples, Grapes, and Assorted Berries

Chips & Dip Display

House Made Potato and Tortilla Chips
Black Bean & Corn Relish, Pico de Gallo
Guacamole, French Onion Dip
Creamy Horseradish & Chipotle Buttermilk Ranch Dips

Grilled Vegetable Antipasto

Balsamic Grilled Vegetables, Olives, Artichoke Hearts,
Pepperoncini, Cherry & Roasted Peppers,
Bruschetta & Tapenade with Flatbreads, & Crostini's

Wheel of Brie

Wrapped and Baked in Phyllo
with Toasted Almonds, Local Honey and Fresh Berries
French and Multigrain Baguettes

Spinach and Artichoke Dip

Creamy Blend of Gruyere, Asiago, and Parmesan
Celery and Carrot Sticks, Tri Color Tortilla Chips

Dim Sum

Cold Vegetable Lo Mein Salad, Miso Vinaigrette
Chef's Dim Sum to Include
Siamese Purses, Won Ton Shrimp, Beef Lumpias
Vegetable Potstickers, Assorted Asian Sauces

Chef's Butler Passed Hors d'Oeuvres

(Choice of Eight)

Cold Selections

Fresh Tomato and Basil Bruschetta, Balsamic Syrup
Sycamore Deviled Eggs
Asparagus Canape
Shrimp Cocktail with Cocktail Sauce**

Red Grape Chicken Salad, Belgian Endive
Fresh Mozzarella, Olive, Artichoke, Tomato Skewer
Smoked Salmon, Marbled Rye, Chive Cream Cheese**
Tuna Tartar In Cucumber Cup With Wasabi Aioli**

Hot Selections

Sesame Chicken Skewer with Teriyaki Sauce
Brie, Almond & Raspberry In Phyllo
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Spinach and Fontina Quiche
Cocktail Size Pastrami And Corn Beef Reubens
Edamame Potsticker, Plum Sauce
Black Bean And Spicy Chicken Spring Rolls, Lime Crema
Pasilla Pepper Rubbed Chicken Quesadillas
Lemon Grass Chicken Dumplings, Ginger Teriyaki
Beef Cocktail Franks, Served With Dijon
Beef Tenderloin Kabob with Peppers & Onions
Jersey Cheesesteak Spring Rolls

Baby Lamb Chops**
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion
Vegetable Potstickers, Thai Chili
Mini Cheeseburgers, Sesame Seed Buns
Mini Grilled Cheese and Tomato Sliders
Asparagus & Asiago in Phyllo
Spanikopita with Yogurt Sauce
Wild Mushroom Arancini, White Truffle Oil
Beef Empanada, Chimichurri
Beef Tenderloin Kabob with Peppers & Onions
Jersey Cheesesteak Spring Rolls
Coconut Shrimp, Mango Coulis

***Supplemental - \$2.95 Additional*



Bar / Bat Mitzvah

ADULT SIT DOWN

Challah

First Course

(Choice of One)

Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions
Penne ala Vodka with Shaved Parmesan Cheese
Wild Mushroom Risotto, Asparagus & Mushroom, Parmesan Cream
Potato Gnocci with Asparagus, Shitake, Sage & Marscapone Cream Sauce
Baby Spinach, Feta, Red Onions & Roasted Tomato Vinaigrette
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Iceberg Wedge, Red Onion, Cucumber, 1000 Island Dressing
Traditional Garden Salad, Bermuda Onion, Carrot, Cucumber, Grape Tomato, Balsamic Vinaigrette
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

Main Course

*(Choice of Three)**

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Seasonal Roasted Vegetable Lasagna, Creamy Bechamel
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Chicken Francaise, Lemon Butter White Wine Sauce
French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus
Herb Crusted Red Snapper, Capers, Lemon, White Wine, Tomato Concasse
Broiled Roulade of Sole, Lobster Saffron Cream Sauce
Sesame Crusted Salmon, Bok Choy, Asian Ponzu Glaze
Filet Mignon, Port Wine Demi Glace
Sea Salt Crusted Prime Rib of Beef, Au Jus

Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

****Meal Counts Required (7) Days Prior to Event***

Dessert

Chef's Selection of Assorted Petit Fours, Macaroons, Housemade Cookies and Brownies Served Tableside

*Five Hour Reception Includes Premium Open Bar,
Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

****Meal Counts Required (7) Days Prior to Event***

****\$250 Security Officer Fee is Mandatory****



Bar / Bat Mitzvah
YOUNG ADULT MENU

Upon Arrival

Butler Passed Hors D'oeuvres

*Brick Oven Pizza Bagels, Mozzarella Sticks
Beef Cocktail Franks Served with Dijon*

Main Course

*Served Family Style or Buffet
(Choice of One)*

All American

*White Cheddar Macaroni and Cheese
Chicken Fingers
Mini Hebrew National Hot Dogs
French Fries*

or

Italian

*Chicken Tender Parmesan
Penne ala Vodka
Meatballs and Garlic Bread
Cheese Pizza*

Dessert

Frozen Ice Cream Novelties

Bar / Bat Mitzvah Package for Young Adults Ages 4 -13

****\$250 Security Officer Fee is Mandatory****

***Five Hour Reception Includes Premium Open Bar and Champagne Toast
Freshly Brewed Coffee, Assorted Teas and Soft Drinks***