



Bar and Bat Mitzvah Celebration

Cocktail Reception

Butler Passed Hors d' oeuvres

Miniature Beef Wellington, Peppercorn Wine Sauce
Market Vegetable and Goat Cheese Tartlet
Wild Rice Cakes with Seared Tuna, Ginger Slaw
Potato Pancakes, Apple Chutney, Sour Cream
Crispy Vegetable Spring Rolls, Sweet Chili Dip
Wild Mushroom Beggars Purse

Seasonal Fruit and Vegetable Crudités

Variety of Herb Dipping Sauces

Classic Smoked Salmon Display

House Cured Gravlax, Pastrami Salmon and Classic Smoked Salmon
Smoked Whitefish with an Assortment of Salads: Cucumber Dill, Israeli, Cous Cous
Tabbouleh, Wild Rice and Currants
Dill Cream Cheese, Honey Mustard Sauce, Mini Bagels and Dark Bread

Choice of Two Hot Cooking Station

(Per 75 Adult Guests)

Carving Station

(Please Select Two)

Roasted Turkey Breast, Sage Pan Gravy, Cranberry Chutney
Molasses Glazed Corned Beef, Pommery Mustard
Glazed Pastrami, Caramel Pineapple Sauce
Roasted Leg of Lamb, Mustard Herb Crust

Pasta Station

Penne, Fresh Arugula, Sun Dried Tomatoes, Parmigiano Reggiano
Farfalle Puttanesca, Kalamata Olives, Capers, Anchovies, Fresh Tomato and Basil

Italian Regional Station

Herb Polenta Cake, Mushroom Ragout
Chicken with Sweet Cherry Peppers
Eggplant Rollatini, Creamy Impastata Cheese
Arancini, Marinara Sauce

Eastern Bistro

Vegetable Dumplings
Chilled Sesame Noodles with Thai Beef
Ginger Chicken
Assorted Vegetable Sushi

Mashed Bar

Trio of... Yukon Gold Potatoes, Sweet Potato and Cauliflower Puree
Topped with Black Truffle Butter, Shredded Cheddar Cheese
Crumbled Goat Cheese, Roasted Vegetables, Crispy Onions, Sour Cream & Chives

Dinner

Appetizer

Mediterranean Trio

Grilled Zucchini, Eggplant and Roasted Peppers with Hummus, Greek Salad & Olive Pepperonata, Herbed Chickpea Salad, Gathered Greens, Peppered Grissini

Or

Salad of Baby Arugula and Watercress, Roasted Beets
Brioche Croutons and Caramelized Goat Cheese

Entrée

Meat Selections

(Please Select One)

Chateaubriand, Roasted Tenderloin of Beef, Merlot Wine Sauce Reduction
Served with Sautéed Mushrooms

Herb Marinated Grilled Filet Mignon, Port Wine Sauce, Shiitake Mushrooms

Prime Rib of Beef, Natural Jus

Boneless Leg of Lamb with Herb Crust, Mint Demi-Glace

Poultry Selections

(Please Select One)

Breast of Chicken in Croute, Leaf Spinach, Toasted Pine Nuts, Port Wine Sauce

Chicken with Wild Rice and Apricots, Sour Cherry Demi-Glace

Pan Seared Chicken, Roasted Artichokes, Capers, Lemon Sauce

Roast Long Island Duck Breast, Black Currant Sauce, Berries

Fish Selection

(Please Select One)

Pan Roasted Atlantic Salmon Filet, Champagne Sauce

Basil Crusted Salmon, Lemon Citrus Sauce

Potato Crusted Snapper, Red Pepper

Herb Crusted St. Peter's Fish, Tomato Beurre Blanc

Entrées are served with Chef's Selection of Seasonal Vegetables and Potato

Dessert

(Please Select One)

Chocolate Truffle Cake, Raspberry Sauce

Junior's Cheesecake: Straight from Brooklyn!

Trilogy: Layers of Milk, Dark and White Chocolate Mousse

Seasonal Fruit Tart with Sabayon Cream

Occasion Cake

Children's Menu

Chafing Dishes of Hot Hors d' oeuvres

Hot Dog Cart
Pizza Bagels
Vegetable Spring Rolls
Potato Knishes
Hamburger Sliders
Appropriate garnishes

Dinner

Appetizer

(Please Select One)

Caesar Salad with Focaccia Croutons
Or
Gathered Greens, Garden Vegetables and Balsamic Vinaigrette
Or
Penne Rigate, Marinara Sauce

Entrée

Grilled Chicken with Barbecue Sauce
French Fried Potatoes and Seasonal Vegetable
OR
Duet of Boneless County Style Beef Ribs and Herb Crusted Chicken
Garlic Mashed Potatoes & Seasonal Vegetables

Occasion Cake

Ice Cream Sundae Bar Station

Assorted Ice Cream and Unlimited Toppings

Beverage Service

Soda and Juice Bar

Enhancement: Candy Cart