



Bar / Bat Mitzvah Package

COCKTAIL HOUR

Domestic Cheese Display

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

Smoked Salmon, Gravlox, Chopped Liver & White Fish Salad

*Served with Chopped Egg, Capers, Bermuda Onions, Sliced Tomatoes
Mini Bagels, Lavosh Chips, Flat Breads & Cream Cheese*

Chafing Dish Station

(Choice of Two)

*Mini Pierogies, Basil Parmesean Meatballs, Spinach & Artichoke Dip, Fried Calamari
Stuffed Cabbage, Eggplant Rollantine, or Kasha Varnishkas*

Chef's Butler Passed Hors d'Oeuvres

Selection of Eight

Cold Selections

*Fresh Tomato and Basil Brushetta, Balsamic Syrup
Smoked Salmon, Marbled Rye, Chive Cream Cheese
Red Grape Chicken Salad, Belgium Endive
Sycamore Deviled Eggs
Skewered Boccocini Mozzarella, Roasted Red Pepper and Basil
Tuna Tartar In Cucumber Cup With Wasabi Aioli (\$1.95 Additional)*

Hot Selections

*Sesame Chicken Skewer with Teriyaki Peanut Sauce
Petit Maryland Style Crab Cake with Remoulade
Brie And Raspberry In Phyllo
Sliced Sirlion on Crostini, Shallot Jam, Crispy Onion
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Potato Pancakes, Applesauce
Baby Spinach & Artichoke Quiche
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens
Mini Grilled Cheese and Tomato Sliders
Spanikopita with Yogurt Sauce
Black Bean And Spicy Chicken Spring Rolls
Brick Oven Pizza Bagels
Pasilla Pepper Rubbed Chicken Quesadillas
Black Bean & Corn Taquitos with Cilantro Lime Sour Cream
Risotto & Goat Cheese Croquettes
Cheese Blintz, Raspberry Coulis
Cocktail Franks, Served With Dijon
Beef Tenderloin Kabob with Peppers & Onions
Coconut Shrimp, Mango Coulis
Baby Lamb Chops (\$2.95 Additional)*



ADULT SIT DOWN

Challah

First Course

(Choose 1)

Penne ala Vodka with Shaved Parmesan Cheese
Jumbo Cheese Ravioli, Plum Tomato & Fresh Basil
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Portobello Napoleon, Spinach, Roasted Peppers, Bermuda Onion, Fresh Mozzarella, Hollandaise Aioli
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

Main Course*

(Choice of Three)*

Hand Carved Tenderloin of Beef, Maytag Blue Cheese Crust with Port Wine Demi Glace
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream
French Breast of Chicken Stuffed with Fontina Cheese, Spinach, & Cranberries, Natural Jus
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Sole Paupiette Stuffed with Maryland Blue Crab with Truffle Scented Butter
Grilled Scottish Salmon, Preserved Lemon Sauce with Kalamata Olives, Leeks & Tomatoes
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Roasted Potato, Dinner Rolls & Butter

YOUNG ADULT MENU

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

Main Course

Served Family Style

Chicken Fingers with Honey Mustard & BBQ Sauces
Penne ala Vodka with Shaved Parmesan Cheese
Cheeseburger Sliders, Mini Grilled Cheese & Tomato, French Fries

Dessert

(Choose 2)

Build Your Own Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream

Whipped Cream, Cherries, and Assorted Toppings

Custom Torah Cake

Table Platters of Cannoli's & Cream Puffs

\$99 per Adult

\$39 Per Young Adult

Inclusive of Service Charge and Sales Tax

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

**Meal Counts Required 72 Hours Prior to Event*

\$2.95 Additional for Tableside Selections

Security is Mandatory