



Bar & Bat Mitzvahs

PASSED HORS D' OEUVRES

(Mix and Match - Select Seven)

Meat

- Kobe Beef Sliders with Vermont Cheddar
- Kosher Franks in Puff Pastry
- Mini Franks in Pretzel Bread
- Lollipop Lamb Chops, Mint Jelly or Garlic Aioli
- Mini Beef Wellington
- Baby Bliss Stuffed Potato Gorgonzola and Bacon
- Flaky Mini Reuben Bites
- Grilled Steak Skewers, Chimichurri
- Mini Meatball Parmesan Sliders
- Mini Philly Cheese Steak

Chicken

- Coconut Chicken Orange, Marmalade Sauce
- Steamed Teriyaki Chicken Dumplings
- Pecan Crusted Chicken Skewers, Chipotle Ranch
- Crispy Coconut Shrimp, Mango Salsa
- Grilled Chicken Wing Lollipops
- Asian Chicken Meatballs
- Honey Garlic Chicken Poppers
- Buffalo Chicken Empanadas
- Creamy Chicken Vol-au-vent

Seafood

- Mini Maine Lobster Roll
- Ahi Tuna Tartar on a Cucumber Round
- Asian Salmon on Praun Chip, Wasabi Caviar
- Smoked Salmon Canape with Boursin Cheese
- Smoked Scottish Salmon, Pumpernickel Points
- Shrimp Cocktail, Spicy Key Lime Cocktail Sauce
- California Roll, Wasabi & Soy Sauce
- Mini Crab Cakes, Roasted Red Pepper Aioli
- Panko Crusted Shrimp Yuzu, Wasabi Soy Sauce
- Mini Jumbo Lump Crab Cake, Old Bay Remoulade
- Mini Lobster Mac & Cheese
- Potato Wrapped Shrimp
- Smoked Salmon Crème Fraiche & Caviar, Roasted Potato Round
- Mini Salmon Cakes, Remoulade & Micro Greens

PASSED HORS D' OEUVRES (continued)

(Mix and Match - Please Select Seven)

Vegetarian

Macadamia Crusted Goat Cheese, Green Grape and Honey

Spanakopita; Feta & Spinach, Puff Pastry

Vegetable Spring Rolls, Plum Dipping Sauce Fig

and Goat Cheese Flat Bread

Bocconcini Mozzarella, Grape Tomatoes & Basil Skewer,
Aioli and Balsamic Glaze

Ratatouille Stuffed Mushrooms

Steamed Edamame Dumplings, Soy Sauce

Cauliflower Margherita Pizza

Wild Mushroom Flatbread

Avocado & Goat Cheese Toast, Honey Drizzle

Mini Grilled Cheese on a Tomato Bisque Shooter

Mini Truffle Grilled Cheese

Pear & Brie in Puff Pastry

Wild Mushroom & Truffle Arancini

Chickpea or Zucchini Fries, Lemon Garlic Aioli

Mini Potato Pancakes, Sour Cream & Applesauce

Charred Piquillo Peppers, Goat Cheese Mousse

Impossible Burger Sliders, Hawaiian Bun

DISPLAYS

(Please Select One Display during Cocktail Reception)

Crudité

Crisp Assorted Vegetables including Red and Green Peppers, Carrots
Cucumbers, Broccoli, Cauliflower, Grape Tomatoes and Celery
Choice of Two Dipping Sauces Onion, Clam, Herb, Ranch, or Blue Cheese

Fruit

Selection of Fresh Seasonal Fruit including Blackberries, Blueberries,
Strawberries, Raspberries, Pineapple, Mango, Watermelon, Honey Dew and
Cantaloupe

Domestic & International Cheese

Assorted Cheeses such as, Sliced Swiss, Sharp Cheddar, Medium Cheddar, Pepper Jack
Roquefort, Goat Cheese, Tete de Moi, Blue Cheese and Brie Cheese
Garnished with Toasted Almonds, Assorted Fruit & Seasonal Berries
Served with Assorted Crackers, Flatbreads, Lavosh and Crisp Baguettes

Sushi and Sashimi

Elegantly Displayed on a Wooden Boat
Plentiful Variety of Sushi Rolls & Fresh Sashimi
Served with Wasabi, Pickled Ginger, Eel and Soy Sauces
(Based on 4 pieces per person)

Mediterranean

Tabbouleh, Hummus, Baba Ghanoush, Roasted Eggplant, Grilled Vegetables
Mediterranean Olives, Warm Pita Bread, Crispy Points, Greek Yogurt Sauce

Pommes Frit

Truffle, Herb Parmesan and Waffle Fries
Served with a Variety of Dipping Sauces

Mini Skillet Mac & Cheese

(Choice of Two)

Truffle, Wisconsin Cheddar and Three Cheese Macaroni, Crispy Crumble Topping
Lobster Mac and Cheese, Jumbo Shrimp Scampi, Tomato Confit and Rotini Pasta
Carbonara Mac and Cheese, Pancetta, Green Peas and Parmigiano
Veggie Mac and Cheese, Muenster and Cheddar Cheese, Broccoli and Mushroom

South of the Border

Fresh Guacamole, Assorted Salsas, Queso Cheese Dip and Black Bean Dip
Served with Tri-color chips and Crispy Plantains

Add Steak, Shrimp or Chicken Empanadas - Additional Charge

STATIONS

(Please Select One Action Station during Cocktail Reception, One Chef Fee Included)

Asian Stir Fry Station

Chicken and Beef Stir Fried with A Variety of Accompaniments
Including Snow Peas, Bok Choy, Bean Sprouts, Miso Broth and Tofu
Served with Choice of Somen Noodles, Lo Mein Noodles or Fried Rice

Slider Station

Grilled to Order Sliders
Choice of: Kobe Beef, Chicken, Vegetarian, Black Bean or Turkey
Served with Miniature Sesame Buns
Topped with Lettuce, Pickles and Chef's Special Sauces

Philly Cheesesteak Station

Philly Cheese Steak Made to Order
Provolone Cheese on Fresh Toasted French Baguette
Lettuce, Onions, Mushrooms and Assortment of Sauces

Taco 'Bout It Station

Made to Order Crunchy or Soft Tacos with Grilled Vegetables and Chicken
Assorted Toppings to Include Onions, Peppers, Pico di Gallo
Fresh Guacamole, Roasted Corn Salsa, Sour Cream, Shredded and Cotija Cheeses
Add Steak or Shrimp – Additional Charge

Potato Mash Station

Made to Order Mashed Potatoes and Mashed Sweet Potatoes-Martini Glasses
Chives, Bacon, Butter, Cheddar Cheese, Blue Cheese, Sour Cream
Honey, Brown Sugar, Candied Pecans and Marshmallows
Upgrade Options Include: Truffle Oil, Short Rib, Roasted Turkey, Chicken or Shrimp

Pasta Station

Penne, Rigatoni and Fusilli Pastas
Choice of 2: Pesto, Pomodoro, Vodka Sauce, Bolognese or Garlic & Olive Oil
Assortment of Vegetables & Mix-Ins, Served with Garlic French Bread
Your Choice of Mini Meatballs or Grilled Chicken

Artisan Grilled Cheese Station

(Choice of 2)

Naples: Prosciutto, Mozzarella, Tomato, Fresh Pesto, Focaccia Bread
NY: Pastrami & Corned Beef, Sauerkraut, Swiss, Russian Dressing, Pumpnickel Rye
France: Monte Cristo, French Ham, Turkey, Brie, Batter Dipped
Cuban: Roast Pork, Pickles and Swiss, "Pretzel" Bread, Honey Mustard

PLATED DINNER

Bread Baskets

Warm Dinner Roll, and Multigrain Rolls
Served with Butter Balls

SALAD

(Please Select One Salad for Your Guests)

Baby Iceberg Wedge

Beefsteak Tomatoes, Bacon, Sweet Onion, Chunky Bleu Cheese Dressing

Spinach Salad

Strawberries, Blueberries, Toasted Pine Nuts, Blue Cheese, Champagne Vinaigrette

Mixed Field Greens

Red Wine Poached Pears, Goat Cheese, Dried Cranberries
Heirloom Tomatoes, Orange Walnut Vinaigrette

Chopped Salad

Yellow and Red Peppers, Cucumbers, Gorgonzola
Dried Cranberries, Carrots, Citrus Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Grilled Eggplant Caprese Stack

Fresh Herb Pesto, Roasted Tomato, Cheese Crisp, Olive Oil, Aged Balsamic Glaze

St. Andrews Salad

Frisee, Red Belgian Endive, Farm Greens, Goat Cheese Fritter
Seasonal Berries, Candied Pecans, Raspberry Champagne Vinaigrette

Napoleon

Crisp Pastry, Roasted Tomatoes, Mozzarella, Cipollini Salad
Basil Reduction, Extra Virgin Olive Oil

ENTREE*(Select One Main Entree and One Alternate Option)***CHICKEN ENTREES****Herb Roasted Chicken Chop**Roasted Garlic, Shallots and Thyme
\$145 per person ++**Chicken Involtini**Chicken Breast, Stuffed with Spinach,
Sundried Tomatoes, Mozzarella Cheese
\$145 per person ++**Pan Roasted Chicken Breast**Roasted Shallots, Blistered Tomatoes,
Madeira Sauce
\$145 per person ++**Chicken Francaise**White Wine and Lemon
\$145 per person ++**BEEF ENTREES****Short Rib of Beef**Red Wine Braised Short Rib
\$163 per person ++**Grilled 8 Oz Filet**Wild Mushroom and Red Wine
Reduction
\$168 per person ++**14 oz Prime "Dutch
Valley" Veal Chop**Wild Mushrooms & Madeira
\$175 per person ++**14 oz Prime Aged New York Strip**

\$175 per person ++

LAMB ENTRÉE**Grilled Rack of Lamb**

\$163 per person ++

SEAFOOD ENTREES**North Atlantic Salmon**Pan Seared, Cucumber Dill Sauce
\$150 per person ++**Cedar Plank Salmon**

\$150 per person ++

Chilean Miso Glazed Sea Bass

\$163 per person ++

Grilled SwordfishYuzu Soy Glazed
\$167 per person ++**Pan Seared Bronzino**Garlic Chips, Olives and Tomatoes
\$169 per person ++**Surf & Turf**

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VEGETARIAN ENTREES**Vegetarian Strudel**Layers of Marinated Vegetables
wrapped in Pastry
Tomato Coulis
\$121 per person ++**Asian Noodle Bowl**Somen Noodles, Snow Peas, Bok Choy,
Bean Sprouts
Crispy Tofu, Fresh Basil and Ginger
Peanut Dressing
\$121 per person ++**Pasta Primavera**Penne Pasta, Spinach, Tomatoes,
Zucchini, Carrots, Broccoli and Peppers
\$121 per person ++

ACCOMPANIMENTS

(Please Select Two Options)

Roasted Brussels Sprouts
Grilled Jumbo Asparagus
Steamed, Creamed or Garlic Spinach
Roasted Forest Mushrooms
Roasted Tri-Color Organic Baby Carrots
Bok Choy, Shiitake Mushrooms, Red Peppers
Hericot Verte
Whole Baked or Sweet Potato
Stuffed Baked Potato
Pommes Dauphinoise
Wild Mushroom and Leek Potato Gratin
Gnocchi with Brown Butter, Garlic, Crisp Pancetta, and Spinach
Wild Mushroom Risotto
Rosemary Garlic Mashed Potatoes
Jasmine Rice
Truffle Parmesan Fries, Served Family-Style
Sweet Potato Fries, Served Family-Style
Cauliflower Fried "Rice"

DESSERTS

(Choice of One or Choose Two for His/Her Dessert)

Berries Sabayon

Mixed Fresh Berries Served in a Martini Glass
Vanilla Sabayon Cream

The Chocolate Dome

Rich Chocolate Mousse laying in Soft Chocolate Sacher Sponge Cake
English Toffee Croquantine

Molten Lava Cake

Warm Chocolate Molten, Raspberry Compote and Chocolate Ice Cream

Traditional Key Lime Pie

Served with Mango, Raspberry or Kiwi Sauce and
White Chocolate Shavings

Mousse Trio

Trio of White, Milk, and Dark Chocolate Mousse with Fresh
Berries and Sugar Crusted Almonds

New York Cheesecake

Traditional New York Cheese Cake Served with Fresh Strawberry
Compote, Whipped Cream

Crème Brule

Grand Marnier Crème Brule with Gold Dusted Sugar Shards
and Candied Citrus

HOT BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee, Iced Water,
Iced Tea and Selection of Hot Herbal Teas