



Sample Bar/Bat Mitzvah Menu

Cocktail Hour Stations (Choose 2)

Mini Bites Station

CHICKEN KEBAB SKEWERS

Drenched in mushroom cream sauce

SLICED FILET MIGNON

On toast with horseradish cream sauce

Mexican Taco Station

HARD AND SOFT BEEF TACOS

Accompanied with sour cream, salsa, shredded spiced cheese and lettuce

BEEF CUMIN CHILI BAR

Seasoned ground beef, cumin and cilantro

CAJUN CHICKEN AND THREE CHEESSE QUESADILLAS

Sour cream, guacamole and salsa

Slider Station

MINI ANGUS BURGER SLIDERS

House made pepper aioli

CHICKEN TENDERLOIN BITES

Over Southern Style biscuits and sauces

Italian Station

PENNE ALA VODKA

Shaved parmesan and fresh parsley

BRUSCHETTA

Over crostini

PORTOBELLO MUSHROOM RAVIOLI

House made cream sauce and fresh herbs

Sushi Station

**(Upgrade fee of \$9.99 per guest)*

ASSORTMENT OF ROLLS AND SUSHI

CALIFORNIA ROLLS

BOSTON

PHILEDELPHIA

VEGETARIAN

Pickled Ginger, Wasabi and Soy Sauce

Asian Station

CHICKEN AND VEGETABLE POT STICKERS

ASIAN NOODLES WITH SHRIMP AND SCALLION SOY SAUCE

SAUTEED VEGETABLE AND CHICKEN SATAY

JASMINE RICE

Served in Chinese Take Out Boxes

Tuscany Station

GRILLED VEGETABLES IN OLIVE OIL AND FRESH HERBS

ASSORTED BABY GREENS WITH DRESSING

GOURMET ITALIAN OLIVES

HERBED BREADS

GOURMET EUROPEAN AND DOMESTIC CHEESES

Carving Station

**(Upgrade fee of \$10.99 per guest) – choice of one*

ROAST BEEF with HORSE RADISH CREAM SAUCE with DEMI GLAZE

ROASTED TURKEY BREAST with HOUSE MADE GRAVY

International and Domestic Cheeses and Fruit Station

A combination of gourmet European and domestic cheeses with fresh sliced fruits, spiced nuts and assorted flat breads

Fresh Garden Crudit  Station

Home made hummus and strained garlic yogurt dip

East Mediterranean Station

With chef's selection of breads

Please Select 5:

HUMMUS

Chickpeas mixed with fresh lemon juice, olive oil, garlic and sesame paste

CHOPPED SMOKED EGGPLANT SALAD

Smoked eggplant, green & red pepper chopped and mixed with parsley, lemon juice, garlic and olive oil

STRAINED YOGURT DIP

Filtered yogurt mixed with cucumber, dill, garlic and olive oil

EGGPLANT WITH TOMATO DIP

Lightly fried eggplant mixed with cooked fresh tomatoes, peppers and garlic

BABAGANUSH

Smoked eggplant mixed with tahini, garlic, lemon juice and olive oil

CREAMED SPINACH

Chopped cooked spinach mixed with garlic, olive oil and thick yogurt

MEDITERRANEAN POTATO SALAD

Savory potatoes with olive oil, scallions, lemon juice, sprinkled with Middle Eastern spices

COUSCOUS

Scallions, red pepper paste, tomatoes, onions, lemon juice, diced apples and olive oil dressing

Mozzarella Sticks and Chicken Fingers Station

Honey and grain mustard dip, ketchup and BBQ Sauce

Southern Comfort Station

BUTTERMILK FRIED CHICKEN

HOMESTYLE BISCUITS

MAC AND THREE CHEESE

Dinner Reception
Cocktail Hour

Passed Hors D'Oeuvres (Choose 6)

Hot /Cold

PULLED BRAISED BBQ BEEF

Served over mini zucchini pancakes with garlic yogurt sauce

CRUNCHY SHRIMP

Dipped in sweet and sour pomegranate sauce

MINI ANGUS BURGERS

Frizzled onions and house made red pepper sauce

CHICKEN KEBAB SKEWERS

Drenched in ginger peanut sauce

PISTACHIO CRUSTED LAMB CHOPS

Seasoned lamb chops crusted with roasted pistachios

MINI MARYLAND CRAB CAKES

With remoulade sauce

MINI BEEF KEBAB SKEWERS

Flavorful seasoned beef cubes

COCONUT SHRIMP

With sweet coconut sauce

FETA CHEESE PHYLLO SPRING ROLLS

Filled with feta cheese and fresh herbs

GROUND BEEF PHYLLO SPRING ROLLS

Filled with cheese, chutney and spices

CHEESE AND SPINACH TRIANGLES

Golden crispy with garlic white sauce

TOMATOES BRUSCHETTA

On crispy toasted French Baguette

EGGPLANT STUFFED PHYLLO CUPS

Buttery phyllo cups with eggplant and tomato spread

CHICKEN POT STICKERS

Crispy and soft pot stickers with house made sweet ginger soy dipping sauce

GOAT CHEESE AND VEGETABLE CROSTINI

Roasted combination of vegetables with creamy goat cheese

MAC AND THREE CHEESE SHOOTERS

In individual cups

MINI CAPRESE SALAD SKEWERS

With cherry tomatoes, mini fresh mozzarella, fresh basil and balsamic reduction

Dinner Reception

Adults Buffet

Freshly baked artisan rolls and butter

MESCLUN SALAD

Walnuts, goat cheese, dried cranberries and red wine vinaigrette dressing

ENTREE

HERBED FILET MIGNON

With cabernet demi glaze and frizzled onions

GRILLED SALMON

With lemon, butter dill sauce

SIDES

SEASONED GRILLED VEGETABLES

Assorted colorful seasonal vegetables with balsamic glaze

SEASONED ROASTED POTATOES

DESSERT For Adults and Young Adults

MINI ASSORTED DESSERT SHOOTERS

Wow factor of any event. Everyone's favorite!
most adored flavors: tiramisu, chocolate mousse and key lime pie

ASSORTMENT OF BITE SIZED CHEESECAKE

Chocolate Chip & Caramel – Strawberry – NY Style

