



Our
Bar/Bat-Mitzvah Buffet Package
Includes:



Maître d' to Coordinate your Reception
White Glove Service
Direction Cards
Coat Check
Ivory Floor Length Table Cloths
Wine Service with Entrée Course
Choice of Napkin Color
Bar/Bat-Mitzvah Cake
Challah for Motzi



COCKTAIL HOUR

COLD DISPLAYS

Smoked Salmon Platter

Traditional Smoked Salmon and Pastrami Spiced Smoked Salmon served with capers, red onions, lemon zest, radishes and frisee

International Cheese and Fruit Board

Selection of Imported Cheeses and Fresh Seasonal Fruits served with Sun Dried Fruits, Quince Jam, and Assorted Crackers

Mediterranean Spread

Roasted Red Pepper Hummus, Tzjiki, Babaganouche, Cous Cous Salad, Served with Toasted Pita and Naan Breads, Marinated Olives, Marinated Feta Cheese, Stuffed Grape Leaves, Sundried Tomatoes, Marinated Artichokes



CHEF ATTENDED STATIONS

Teen Station

Bite Size Mini Beef Sliders

served with Caramelized Onions,
Sauteed Mushrooms, American,
Cheddar, and Swiss Cheeses

Mini Taco Bar

with Ground Beef Or Chicken, served with
Lettuce, Cheddar Cheese, Tomatoes, Jalapeno,
Salsa and Sour Cream and Tri-color Chips

Asian Wok

Choice of Chicken, Beef, Shrimp accompanied by
Vegetable Lo Mein and Fried Rice.
served with Teriyaki Sauce and Ponzu

Pasta

Hand Rolled Cavatelli and Broccoli, Rigatoni with Sauce
Bolognese and Fettucini.. Served with Grated Parmesan Reggiano,
and Assorted Fresh Baked Breads



HORS D'OEUVRES

PASSED HORS D'OEUVRES (Choice of Eight)

Lemongrass and Chicken Pot Stickers with Ponzu Dipping Sauce	Boursin and Spinach Stuffed Mushroom
Gorgonzola and Pear Tarts	Potato Pancakes with Sour Cream & Scallions
Jamaican Jerked Chicken Satay with Pineapple Chutney	Herbed Cheese Stuffed Artichoke
Brie and Raspberry Phyllo Stars	Crabcake Truffles with Red Pepper Remoulade
Mini Reubens	Seared Tuna on Wonton Cracker
Beef Empanadas with Spicy Aioli	Coconut Chicken with Sweet and Spicy Coconut Sauce
Fried Peking Duck Ravioli with Teriyaki Sauce	Spinach and Artichoke Tart
Fried Mozzarella with Basil Marinara	Vegetable Spring Rolls
Mini Quiche Lorraine	Chicken and Cheese Quesadilla Cones with Guacamole and Salsa
Crispy Shrimp Shumai with Miso Broth	Sesame Chicken
Potato Knish with Deli Mustard	Pigs in a Blanket

COLD PASSED HORS D'OEUVRES

Crab and Gazpacho Shooter
Tuna Tartare in a Cucumber Cup
Peppered Seared Beef Canape with Horseradish Aioli
Oysters on a Half Shell with Sherry Truffle Mignonette
Herbed Goat Cheese Crostini with Kalamata Olive Tapenade
Smoked Salmon on Cucumber with Caviar and Crème Fraiche



SALADS

(Choice of Two)

Accompanied By Artisanal Bread Basket

Traditional Tossed

Red Wine Vinaigrette, Cucumbers, Tomatoes, Shaved Carrots and Red Onions

Classic Caesar

Parmesan Reggiano, Garlic Herb Croutons

Baby Spinach

Blue Cheese Dressing, Grapes, Mushrooms and Red Onions

Baby Field Greens

Balsamic Vinaigrette, Roasted Red Peppers, Oven Dried Tomatoes, Caramelized Cipolini Onions

Arugula and Frisée

Orange Vinaigrette, Naval Oranges, Red Onions, Sourdough Croutons, Dried Cranberries

Radicchio and Endive

Apple Mustard Vinaigrette, Granny Smith Apples, Gorgonzola, Dried Cherries, and Shaved Fennel

Chopped Iceberg

Maytag Blue Cheese Cream, Cherry Tomatoes, and Red Onions



ENTRÉES

(Choice Of Chicken, Fish, Meat, Vegetarian & Starch and Vegetable)

CHICKEN

Parmesan Crusted Chicken

stuffed with Tomatoes, Roasted Peppers, Basil,
Mozzarella Cheese with a Balsamic Glaze

Seared Griggstown Airline Chicken Breast

with Pan Jus

Chicken Roulade

with Spinach, Roasted Peppers, Mozzarella, and Red Pepper Coulis

Chicken "Cordon Blue"

with Dijon Cream Sauce

Chicken Parmesan

with Mozzarella and Fresh Marinara

Chicken Stir Fry

with Sweet and Spicy Teriyaki Glaze

MEAT

Flank Steak Stuffed

with Gruyere Cheese, Mushrooms, Caramelized Onions and
Roasted Peppers served with a Mushroom Demi glaze

Beef and Broccoli

with Shredded Carrots and Teriyaki Glaze

Beef Bourguignon

with Caramelized Onions

Braised Short Ribs

with Red Wine Reduction

Leg of Lamb

stuffed with Oven Dried Tomatoes, Spinach
and Goat Cheese and Rosemary Demi Glace

FISH

Classic Seafood Paella

with Shrimp, Scallops, Clams, Mussels,
Spanish Chorizo and Saffron Rice

Herb Crusted Salmon

with Spinach and Roasted Tomato Coulis

Shrimp Scampi

with a Garlic, Chardonnay Butter

Sesame Crusted Chilean Sea Bass

with Sesame Vinaigrette

Shrimp, Scallops and Calamari

in a Sherry Cream Sauce

Stuffed Flounder

with Spinach, Asparagus, and Sundried Tomatoes
with Lemon Caper Sauce

PASTA

Linguini

with Scampi Sauce

Farfalle

with Basil Pesto Cream

Three Cheese Tortellini

with Roasted Tomato Cream

Cheese Ravioli

with Melted Mozzarella and Fresh Marinara

Cavatelli and Broccoli

with Toasted Garlic and Oil

VEGETARIAN

Eggplant Lasagna with a Boursin Cheese Cream

Stuffed Eggplant with Herbed Ricotta, Mozzarella and Fresh Marinara

Vegetable and White Bean Cassoulet

STARCH

Cider Scented Wild Rice Pilaf

Herb Basted Red Bliss Potatoes

Idaho Whipped Potatoes

White Rice with Peas, Carrots, Onions and Herbs

Cous Cous with Peppers, Onions and Cilantro

Thyme Scented Tri Color Fingerling Potatoes

Horseradish Potato Gratin

Wild Mushroom Risotto

VEGETABLES

Seasonal Vegetable Medley

French Beans with Tomatoes, Onions, and Toasted Garlic

Roasted Root Vegetables

Maple Glazed Petit Carrots

Broccoli Rabe with White Wine and Sundried Tomatoes

Vegetable Stirfry



CHILDREN'S BUFFET

Chicken Tenders

With Honey Mustard & Barbecue Sauce

General Tso's Chicken

Served in Chinese Food Containers with Asian Vegetables

Three Cheese Tortellini with Tomato Sauce

Served with Parmesan Cheese & Garlic Bread

Sweet Potato Tater Tots

Soda Bar with Shirley Temples



DESSERT

Bar/Bat-Mitzvah Cake

Ice Cream Sundae Bar

Columbian Coffees and Herbal Teas

