



*Our
Sit-Down Bar/Bat-Mitzvah 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

Gorgonzola and Pear Tarts

Jamaican Jerked Chicken Satay with Pineapple Chutney

Brie and Raspberry Phyllo Stars

Mini Reubens

Beef Empanadas with Spicy Aioli

Fried Peking Duck Ravioli with Teriyaki Sauce

Fried Mozzarella with Basil Marinara

Mini Quiche Lorraine

Crispy Shrimp Shumai with Miso Broth

Potato Knish with Deli Mustard

Boursin and Spinach Stuffed Mushroom

Potato Pancakes with Sour Cream & Scallions

Herbed Cheese Stuffed Artichoke

Crabcake Truffles with Red Pepper Remoulade

Seared Tuna on Wonton Cracker

Coconut Chicken with Sweet and Spicy Coconut Sauce

Spinach and Artichoke Tart

Vegetable Spring Rolls

Chicken and Cheese Quesadilla Cones with Guacamole and Salsa

Sesame Chicken

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

APPETIZERS

Sit Down Appetizers (Choice of One)

- English Pea Risotto with Carrot Parisienne and Pea Sprouts
- Salmon Tartare with Rice Crackers, Mint, and Balsamic Glaze
- Russet Potato Gnocchi with Exotic Mushrooms, White Truffle Oil, and Sage
- Strudel of Smoked Chicken, Cabbage and Apples with Cranberry Aioli
- Beef and Cheddar Spring Rolls with Chipotle Ranch
- Vine Ripe Tomatoes and Fresh Mozzarella with Balsamic Reduction and Crispy Basil
- Grilled Vegetable Napoleon with Portobello Mushrooms, Tomatoes, Diced Red Onion & Balsamic Glaze
- Cantaloupe and Prosciutto with Saba Vinegar, Roccat Arugula and Hearts of Palm



SALADS

(Choice of One) ~ Accompanied By Artisanal Dinner Rolls

- Hearts of Romaine with Cherry Tomatoes, Parmesan Reggianno and Creamy Caesar Dressing
- Mixed Baby Lettuces with Balsamic Vinaigrette, Marinated Cucumbers, Cherry Tomatoes, and Radishes
- Arugula and Radicchio with Sherry Vinaigrette, Dried Cherries, Fennel, Blue Cheese, and Endive
- Baby Bib Salad with Local Apples, Red Grapes, Aged Gouda and Apple Cider Vinaigrette
- Baby Spinach Salad with Red Wine Vinaigrette, Gorgonzola, Pickled Red Onions, Dried Figs



ENTRÉES

(Choice Of Two Entrees Plus One Vegetarian)

- Scottish Salmon
with Beets, Swiss Chard, Potato Confit, Cipolini Onions, and Beet Gastrique
- Floridian Grouper
with Sundried Tomato and Potato Risotto, Olive Tapenade, Broccolini, and Balsamic Reduction
- Local Flounder Filet
stuffed with Spinach and Sundried Tomato served with Potato Puree and Sautéed Asparagus
- Eight Hour Braised Short Ribs
with Yukon Gold Potato Hash, Charred Turnips, Baby Carrots, and Merlot Reduction
- Roasted Griggstown Organic Chicken
with Chive Whipped Potato, Baby Vegetables, and Thyme Jus

VEGETARIAN

- Pasta Primavera with Seasonal Vegetables
- Eggplant Lasagna with Housemade Marinara, Fresh Ricotta and Basil
- Grilled Vegetable Napoleon with Herbed Whipped Potatoes



CHILDREN'S SIT-DOWN

- Chicken Tenders With Honey Mustard
- Chicago Style Mini Pizza
- French Fries with Onion Rings
- Soda Bar with Shirley Temples

DESSERT

- Bar/Bat-Mitzvah Cake
- Ice Cream Sundae Bar
- Columbian Coffees and Herbal Teas

