



Bar/Bat Mitzvah Menu

The Hot Table

(Select Six)

Breast of Chicken Prepared with Marsala Wine, Piccata with Capers and Lemon or White Wine and Mushrooms
Eggplant Rollatini Prepared with Ricotta Cheese and Topped with Fresh Mozzarella
Swedish or Italian Meatballs • Veal in a Light Tomato Sauce with Mushrooms
Broiled Salmon Fillet Served with Lemon Butter Sauce • Broiled Mahi Mahi Fillet
Risotto Prepared with Arborio Rice with Wild Mushrooms or Primavera

Butler Service

A Selection of Homemade Hors d'Oeuvres Served Butler Style

(All Included)

Mozzarella in Carozza • Stuffed Artichokes • Chicken Kabobs • Stuffed Mushrooms
Oriental Dumplings with Ginger Sauce • Arringina (Rice Balls) • Beef Wellington

Homemade Bread Station

A Variety of Forcoccia Breads, Assorted French and Italian Bastone and Garlic Breads
Served with Chefs Choice of Assorted Spreads

Captain's Carving Station

(Select Two)

Seared and Peppered Tuna Loin • Pastrami Served with Rye Bread and Dijon Mustard • Whole Roasted Turkey
Leg of Lamb Served with Mint Jelly • Prime Rib au Jus • Sliced Breast of Duck Served in a Crepe with Hoison Sauce • T-Bone Steak

Crepe Station

(Select One)

Tender Chicken Crepes in a Brandy Sauce
Fruit - Assortment of Fresh Fruits
Vegetables - Assortment of Fresh Vegetables

Asian Station

A Variety of Chinese Vegetables
Served with Beef or Chicken
Prepared with Soy Sauce

Smoked & Fresh Fish Station

An Assortment of Fish to Include:

Smoked White Fish, Caviar with Assorted Toppings, Scottish Smoked Salmon, Smoked Brook Trout and Herring

Caviar Station

Black and Red Caviar Accompanied with Chopped Onions, Egg Whites & Egg Yokes, Capers and Toast Points

The Cold Display

A Variety of Delicately Hand Carved Fruit and Vegetable Displays

(40 Individual Cold Items)

Variety of Assorted Seasonal Fruits and Berries • Freshly Sliced Mozzarella and Tomato
Vegetable Crudites and Assorted Olives • Grilled Vegetable Platter • Imported and Domestic Cheeses • Sun Dried Tomatoes
Marinated Mushrooms • Assorted Roasted Peppers • Tomato Bruschetta • Homemade Mozzarella

Pasta Station

(Select Two)

Penne, Rigatoni or Cavatelli Served with a Choice of
Broccoli, Oil and Garlic, Bolognese Sauce, Vodka Sauce, Alfredo Sauce, Fresh Pesto Sauce
Ravioli Stuffed with Ricotta Cheese • Spinach Ravioli Sauteéd in Oil and Garlic

Sushi Station

Artfully Displayed Assorted Susbi Served with Ginger, Soy Sauce and Wasabi (Additional Cost \$8.00 Per Person)



Shallah Bread

Intermezzo

Choice of Lemon or Raspberry Sorbet

Entrée

(Choice of Three)

Fresh Seasonal Fish

(Subject to Market Availability)

Mabi Mabi • Tilapia • Broiled Salmon Fillet • Lemon Sole

“Chef’s Recommendation of Preparation”

Oreganata - Seasoned Bread Crumbs, Butter, Lemon, Garlic and White Wine

Livornese - White Wine, Capers, Olives and Topped with Fresh Tomatoes

White Wine - Lemon, Butter and Sliced Garlic

Chateaubriand

Served with a Shiitake Mushroom Sauce

Chicken

(Assorted Varieties)

Herb Seasoned French Cut Breast of Chicken

Stuffed with Your Choice of:

Ricotta Cheese and Spinach or Wild Rice and Chefs Choice of Sauce

Chefs Choice of Vegetable and Potato

Vegetarian and Dietary Meals are also available

Dessert/Ice Cream Bar

Torah Cake

Dessert

(Select One)

Individually Prepared Specialty Dessert

Choice of: Pastries, Cookies, Fresh Fruit or Chocolate Plate

International Coffee Bar

Featuring Specially Prepared Coffees, Espresso and Selected Cordials

Includes

Five Hours of Premium Liquors

Children’s Virgin Bar with Tropical Drinks

Valet Service • Coat Room Attendant • Direction Cards

Seating Cards • White Glove Service

Price: \$ _____ Sales Tax: \$ _____ Raw Bar: \$ _____ Per Person
Service Charge: \$ _____