

BAR/BAT MITZVAH PLATED LUNCH MENU

Items are subject to change

CHEF'S CHOICE HORS D'OEUVRES

Grilled Vegetable and Feta Cheese Tartlet

Smoked Salmon Mousse Canape

Potato Latkes with Sour Cream & Chive

Mini Potato & Beef Knish

APPETIZER COURSE

Classic Caesar

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

MAIN COURSE

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Asian Grilled Salmon

Sesame Grilled Wild Alaskan Salmon roasted with Soy and Ginger served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Sesame Ginger Rice Salad

Rosemary and Mint Lamb Shank

Braised Lamb Shank served with creamy Polenta and fresh Edamame

Wild Mushroom Ravioli

Imported Pasta tossed with a Mushroom Trio in light Cabernet Demi Glace

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout

DESSERTS

Bar/Bat Mitzvah Cake provided by family

(Desserts may replace hors d'oeuvres)

Menu items can be altered based on specific dietary needs.

Kosher meals are available for an additional fee.

BAR/BAT MITZVAH PLATED DINNER MENU

Items are subject to change

CHEF'S CHOICE HORS D'OEUVRES

Grilled Vegetable and Feta Cheese Tartlet

Smoked Salmon Mousse Canape

Potato Latkes with Sour Cream & Chive

Mini Potato & Beef Knish

APPETIZER COURSE (Choice of 1)

Classic Caesar

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

Exotic Mixed Greens

Tossed with Julienne Sweet Fennel, Cinnamon-Caramelized Pecans, Imported Goat Cheese and Clementine Orange Vinaigrette.

MAIN COURSE

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Mojito Salmon

Salmon marinated with Citrus flavors encrusted with a mix of crispy Tortilla Strips, Garlic and Cilantro

Rosemary and Mint Lamb Shank

Braised Lamb Shank served with creamy Polenta and fresh Edamame

Corned Beef Brisket

Sliced thin and served with Pearl Onions and Baby Root Vegetables with a Dijon Aioli

Wild Mushroom Ravioli

Imported Pasta tossed with a Mushroom Trio in light Cabernet Demi Glace

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout

DESSERTS

Bar/Bat Mitzvah Cake provided by family

(Desserts may replace hors d'oeuvres)

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KIDS LUNCH BUFFET MENU

Items are subject to change

FOOD STATION MENU

Chicken Fingers

French Fries

Pasta w/ Marinara Sauce and Parmesan Cheese

Fruit Salad

Caesar Salad

Assorted Rolls and Bread

DESSERT

Ice Cream Sundae Bar

BEVERAGES

Juice & Soda Package

Non-Alcoholic Frozen Drinks available
at an additional cost

KIDS DINNER BUFFET MENU

Items are subject to change

FOOD STATION MENU

Chicken Fingers or Chicken Skewers

French Fries or Mashed Potatoes

Beef or Turkey Carving Station

Seafood Pasta

Pasta w/ Marinara Sauce and Parmesan Cheese

Caesar Salad

Assorted Rolls and Bread

DESSERT

Ice Cream Sundae Bar

BEVERAGES

Soda Package

Non-Alcoholic Frozen Drinks available
at an additional cost

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