



## **Bar & Bat Mitzvah Menus**

### **Mediterranean Style Cheese & Vegetable Display**

Assorted Imported and Domestic Cheeses, Crackers, Crostini and Breads,  
Vegetable Crudit , Marinated Mushrooms, Pickled Vegetables, Assorted Olives, Hummus & Pita Chips

### **Butler Passed Hors D'oeuvres**

*(Please select five)*

Artichoke Fritter, Lemon Pepper Aioli  
Melted Leek Fondue Tartlet  
Parmesan Risotto Cakes  
Petite Grilled Cheese with Tomato Bisque  
Crispy Vietnamese Spring Roll, Nuoc Cham  
Latke, Sour Cream & Chive  
Tomato, Basil and Garlic Bruschetta  
Fig and Goat Cheese Bruschetta, Balsamic Reduction  
Caprese Skewers, Fresh Mozzarella Bocconcini, Tomato, Basil  
Marinated Eggplant, Tapenade Crostini, Feta  
House Cured Salmon, Rye Crouton, Cr me Fra che & Caviar  
Lamb Meatballs, Salsa Verde  
Sesame Chicken Bites, Maple/Ginger glaze  
Flank Steak Brochettes, Chimichurri Sauce

### **Salad Selection**

*(Please Select One)*

#### **Classic Caesar Salad**

Romaine hearts, Classic Caesar Dressing, Parmesan

#### **Organic Field Greens**

Tomato, Cucumber, Crumbled Gorgonzola, Citrus Vinaigrette

#### **Espanola**

Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette

## **Entrees**

All Entrees are served with Chef Selection of Fresh Seasonal Vegetables and Choice of Starch  
*(Please Select Three)*

### **Grilled Hanger Steak Au Poivre**

Brandied Demi Cream

### **Petite Filet Mignon**

Red Wine Reduction

Make it a duo and add sea bass + \$18

### **Grilled Filet of Salmon**

Teriyaki Glaze or Citrus-Honey and Cilantro Glaze

### **Medallions of Chicken Picatta**

Lemon Caper Beurre Blanc

### **Hibachi Style Grilled Chicken**

Orange Ginger & Soy Glaze

### **Vegetable Lasagna**

Seasonal vegetables and Grilled eggplant sheets, Garden Herbs,  
Fresh Mozzarella, San Marzano Tomato Sauce

## **Sides and Vegetables**

Butter Whipped Yukon Potatoes

Rice Pilaf

Basmati Rice

Herb Roasted Fingerling Potatoes

## **Combination and Additional items**

*(\$12 per person additional Charge per station)*

### **Carving Station**

Steamship of Beef *(100 people or more)*

Char Grilled Flat iron Steak

Grilled Rack of Lamb

Roasted Breast of Natural Turkey

### **Hot Sauces May Include:**

Bordelaise – Rosemary Scented Home Style Gravy – Au Poivre – Cherry Pineapple – Hunter Style

### **Cold Sauces May Include:**

Horseradish Aioli – Cranberry Mayonnaise – Dijon Mustard – Pepper Vodka Remoulade – Chimichurri –  
Horseradish – Pesto Aioli

**Regional Italian Pasta**

*(\$12 per person additional Charge per station)*

**Fusilli Bucati Pomodoro**

Spinach, Tomato and Sambuca Marinara

**Tuscan Farfalle**

Broccoli Rabe, Sun Dried Tomato, Roasted Garlic Olive Oil, Parsley, Parmesan

**Orecchiette Bolognese**

All Beef Ragu, Basil, Red Wine Essence

**Campanelle Primavera**

Fresh Seasonal Vegetables, Aglio E Olio (*Toasted garlic, Cold Pressed Extra Virgin Olive oil*)

**Desserts**

(Please select two)

**Carrot Cake**

Roasted Pineapple, Cream Cheese Frosting

**Petite Chocolate Mousse Parfaits**

Raspberry, Whipped Cream

**Individual New York Style Cheesecake**

Strawberries, Whipped Cream

**House Made Assortment of Pastries**

Cookies, Brownies and Dessert Bars

**Florida Key Lime Tartelettes**

Toasted Meringue

\$75/ Person