

Bar/Bat Mitzvah

Upon arrival you and your guests will be greeted by uniformed valet Parkers. Champagne & Strawberries will be served a half hour Prior to the commencement of your cocktail hour or ceremony.

Hand Carved Ice Sculpture Included

Frozen Drinks Piña Coladas and Strawberry Daiquiris

Cocktail Reception with Ice Sculpture

Hot Hors D'oeuvre Offered Butler Style by white Glove Service

Presented From Elegantly Displayed Satellite Stations

Fresh Garden Crudite's to include...

Cauliflower and Broccoli Florets, Black and Green Olives, Red and Yellow Pepper

Rings, Carrot Sticks,

Celery and Zucchini Sticks, Traditional Dipping Sauces.

Sliced Seasonal Fresh Fruits, Grapes and Berries

Imported and Domestic Gourmet Cheeses

With Assorted Crackers, and Flat Breads

Assorted Smoked Fish Garnished with...

Lemon Wedges, Capers, Chopped Onions, and Eggs

Assorted Gourmet Cold Appetizers

Calamari Salad, Deviled Eggs, Tomatoes Bruschetta, Grilled Vegetables,
Assorted Breads, Assorted Cold Canapés, Cucumber Salad,

Mozzarella and Tomato Salad, Artichoke Salad,
Roasted Pepper and Anchovies, Pasta Salads and Eggplant Capanatta

Fresh Cold Seafood Station and Raw Bar (additional charge)
Fresh Clams, Oysters on Half Shell and Peeled Jumbo Shrimp Cocktail

Fresh Sushi Platter

(additional charge)

Carving Station

Seared Peppered Loin of Yellowfin Tuna

Smoked Turkey Breast

Herb Crusted Rack of Lamb

Sautéed Station

Veal Medallions Marsala

Chicken Scampi in a White Wine Garlic Sauce

Pasta Station

A Variety of Fresh Pastas Sautéed to Order

To Be Presented in Silver Chafing Dishes

Sautéed Mushrooms, Chicken Marsala, Eggplant Rollatini

Ravioli in Pink Vodka Sauce, Fried Shrimp Mussels

Seafood Paella & Broccoli Rabe with Italian Sausage

Children's Buffet

Chicken Fingers, Hamburgers, Baked Ziti, French Fries and Pizza

Ceremonial Challah Bread

Portobello Mushrooms, Roasted Red Peppers and
Fresh Mozzarella over Mesclun Greens in a Balsamic Vinaigrette

Lemon Sorbet Intermezzo

Marinated Filet Mignon with a Cabernet Mushroom Sauce
Oven Roasted Salmon with a Tomato and Onion Bruschetta

Grilled Breast of Chicken

Roasted Potatoes & Seasoned Vegetables

Individual Tides Dessert Sampler Included

or Viennese Table (additional charge)

Freshly Brewed Coffee, Tea, Cappuccino & Espresso

Pastry Chefs Custom Made Cake