

## 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

#### Tuscan Chicken

*Pan-Seared Chicken Breast rubbed with Fresh Herbs finished with a Lemon Rosemary White Wine Reduction and served with Citrus Herb Roasted Potatoes and Red and Yellow Bell Peppers*

#### 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*

#### Beef Short Ribs

*Syrab Braised Short Ribs served with White Truffle Mashed Potatoes and Broccolini*

#### Wild Mushroom Ravioli

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

#### Mediterranean Vegetable Purse

*Israeli Couscous, Roasted Vegetables and Imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Eggplant Confit, Grilled Baby Carrots and Asparagus, all finished with Fire Roasted Red Pepper Puree*

### 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

#### Tuscan Chicken

*Pan-Seared Chicken Breast rubbed with Fresh Herbs finished with a Lemon Rosemary White Wine Reduction and served with Citrus Herb Roasted Potatoes and Red and Yellow Bell Peppers*

#### 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*

#### Beef Short Ribs

*Syrab Braised Short Ribs served with White Truffle Mashed Potatoes and Broccolini*

#### Wild Mushroom Ravioli

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

#### Corned Beef Brisket

*Sliced Thin & served with Pearl Onions & Baby Root Vegetables with a Dijon Aioli*

#### Mediterranean Vegetable Purse

*Israeli Couscous, Roasted Vegetables and Imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Eggplant Confit, Grilled Baby Carrots and Asparagus, all finished with Fire Roasted Red Pepper Puree*

### DESSERTS

Bar/Bat Mitzvah Cake provided by family

(Desserts may replace hors d'oeuvres)

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