

BAR/BAT MITZVAH PLATED LUNCH MENU

Items are subject to change

CHEF'S SELECTION OF HORS D'OEUVRES

FIRST COURSE

Classic Caesar

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

MAIN COURSE

Tuscan Chicken

Pan-seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-dried Tomato and Cheeses, served with a Vegetable Orzo and Sautéed Swiss Chard

Seafood Ravioli Gratinee

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu

Asian Grilled Salmon

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

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

KID'S MENU ITEMS

Chicken Fingers with Fries

Spaghetti Marinara

DESSERTS

Bar/Bat Mitzvah Cake provided by family

BAR/BAT MITZVAH PLATED DINNER MENU

Items are subject to change

CHEF'S SELECTION OF HORS D'OEUVRES

FIRST COURSE

Classic Caesar

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

Boston Bibb Salad

Leafy Greens tossed with Red & Yellow Peppers, Radishes, Tomato Concasse and Crumbled Gorgonzola in a Parmesan Vinaigrette

MAIN COURSE

Tuscan Chicken

Pan-seared Chicken Breast and Fresh Herbs, layered with a tangy blend of Sun-dried Tomato and Cheeses, served with a Vegetable Orzo and Sautéed Swiss Chard

Syrah Braised Center Cut of Beef

Tender cut of Beef slow roasted with a Savory Red Wine Demi-Glace and accompanied by White Truffle Mashed Potatoes and Fresh Seasonal Vegetables

Seafood Ravioli Gratinee

Ravioli Pasta stuffed with Shrimp, Scallops and Crab finished Au Gratin with Parmigiano-Reggiano Cheese and Pomodoro Ragu

North Atlantic Salmon

Garlic and Dill Marinated Salmon roasted with a splash of Chardonnay and served over Cajun Spiced Couscous with a tower of Roasted Ratatouille Vegetables

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

KID'S MENU ITEMS

Chicken Fingers with Fries

Spaghetti Marinara

DESSERTS

Bar/Bat Mitzvah Cake provided by family

Menu items can be altered based on specific dietary needs.

Kosher meals are available for an additional fee. Call for menus & details.

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