

SAMPLE BAR MITZVAH BUFFET

Cold Stationary Platters

Bruschetta Table

Plum Tomato with Basil, Sautéed Zucchini, Summer Squash with Sun-Dried Tomatoes, Olive Tapenade, Wild Mushrooms and Caponata. Served with Crostini's & Flatbreads

HORS D'OEUVRES

passed on decorated silver trays

Grilled Lollipop Lamb Chops

With Mint Jelly

Potato Pancakes

Served with Apple Sauce & Sour Cream

Smoked Salmon Blini

Topped With Chives, Crème Fraîche and Capers

Asparagus Tartlets

With a White Bean Pesto

Peking Duck Wraps

ADULT BUFFET

Caesar Salad

Fresh Baked Croutons, Freshly Grated Parmesan Cheese,
House

Chicken Piccata

Tender Medallions of Chicken Simmered in
White Wine, Fresh Lemon and Capers

Seared Salmon

In a Ginger Orange Glaze

Wild Rice Pilaf

Shitake Mushrooms & Confetti Vegetables

Haricots Verts

Seasoned Butter & Slivered Almonds

Fresh European Rolls & Breads

CHILDREN'S MENU

Nacho Chips & Salsa

Celery Sticks, Carrots, Cherry Tomatoes
Ranch Dip

Franks in a Blanket

Hamburg Sliders
Ketchup, Mustard, Relish, Mushrooms

Mozzarella Sticks
Marinara Dipping Sauce

SODA BAR

Soda, Water, Shirley Temples

DESSERT

Bar Mitzvah Cake
To be Selected

Freshly Brewed Coffee, Decaffeinated Coffee, Tea

Ice Cream Sundae Bar
2 Flavors of Ice Cream & Toppings:
Hot Fudge, Nuts, Oreo, M&M, Cherries, Sprinkles, Whip Cream

END THE PARTY

Candy Station
An Array of Sweet Treats Exquisitely Displayed
To Go Bags For Your Guests Convenience!!