

# B'NAI MITZVAH MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, and a Dessert Station

## Menu One

### ~ Hors D'Oeuvres Passed ~

#### **Quesadillas**

With smoked Gouda & caramelized onions

#### **Marinated Lamb Kebabs**

Served with curried yogurt dip

#### **Bruschettas with Tomatoes & Red Pepper**

Topped with mozzarella & basil

### ~ Buffet Served ~

Table draped & dressed in rich fabrics in your choice of color and style, Props, and florals will be added to compliment your theme

#### **Gourmet Green Salad**

Tossed in our red wine vinaigrette dressing

#### **Roasted Vegetable & Potato Salad**

Oven roasted eggplant, zucchini, asparagus, bell pepper, and red onion, and Yukon gold potatoes, each tossed lightly in balsamic vinaigrette and displayed separately on the platter

#### **Seasonal Fresh Fruit**

#### **Zucchini Scaled Salmon**

Fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini

#### **Raspberry Chicken**

Raspberries and tomatoes in a white wine sauce

#### **Cascade of Whole Breads & Rolls, Butter**

### ~Food Court~

Great for the children! Bright glittery fabrics and fun props will delight your teens

#### **Mini Burgers**

Served with appropriate condiments

#### **Chicken Strips**

Chicken breast, lightly breaded

#### **Chicken Taquitos**

With homemade guacamole

#### **French Fries**

### ~ Ice Cream Sundae Bar ~

#### **Build your own sundae! Fun for all ages**

Vanilla, chocolate, & strawberry ice cream, chocolate & caramel syrup, Whipped cream, cherries, chopped nuts, berry puree, mini m&m's, almond rocha, Oreo bites, chocolate sprinkles, & coconut shavings

#### **Coffee, Decaffeinated Coffee, Assorted Teas, Iced Tea**

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## Menu Two

### ~ Hors D'Oeuvres Passed ~

**Gorgonzola, Honey & Hazelnut Crostini**

**Chicken Chili in Toasted Corn Cup**

**Crisp Potato Knish**

Potato, onion and cheese filling wrapped in wonton papers

### ~Buffet Served~

Buffet table draped with linen & fabrics accented with lot's florals and props to compliment your theme

#### **Chicken Picata**

Served with a light wine lemon sauce, capers and parsley

#### **Bistro Brisket**

Beef brisket marinated overnight with onions, celery, garlic, and tomatoes

#### **Rice Pilaf**

#### **Gourmet Green Salad**

Tossed with our own red wine vinaigrette dressing

#### **Grilled Green Beans with Marinated Tomatoes & Garlic**

#### **Cascade of Breads & Rolls**

Our freshly baked rolls and whole breads artfully displayed

### ~Pizza & Pasta Table~

Great for the children! Draped in linen, with a display of uncooked pasta, virgin olive oil and wine bottles

#### **Gourmet Gourmet Pizzas**

**Three Cheese**

#### **BBQ Chicken and Red Onion**

#### **Linguini and Bowtie Pasta**

With sauces on the side:

Pomodora tomato sauce & classic Alfredo sauce & parmesan cheese

#### **Macaroni and Cheese**

#### **Garlic Bread**

### ~Mousse Masterpiece~

Desserts will be presented on a round table topped with a linen cloth accented with a fabric draping

#### **White & Dark Chocolate Mousse**

Gourmet mousse will be served to your guests in a martini glass

Guests may create their own mousse masterpiece with the following toppings:

Berry puree, mini m&m's, almond rocha, oreo bites, coconut shavings

# ALTERNATIVE MENU SELECTIONS

## Entrées

**Raspberry Chicken** - raspberries and tomatoes in a creamy white wine sauce

**Chicken Dijon** - creamy Dijon sherry sauce with green peppercorns & mushroom

**Chicken Breast Fortiere** - sautéed chicken breast, portobello & crimini mushrooms in a garlic red wine sauce

**Chicken Medallions with Apples & Calvados Sauce**

**Chicken Francoise** - with mushrooms & artichokes

**Chicken Daniel Saint** - with sauce of chives, tarragon, basil, tomatoes, & cream

**Prime Ribs of Beef** - with shitake pan gravy

**Marinated New York Strip** - served with side of horseradish cream & madeira sauce, carved to order

**Brisket with Marsala Mushroom Sauce**

**Caper Marinated Filet** – marinated filet sliced then, marinated a second time with a very special caper marinade, served chilled, this dish is outstanding – additional \$ 2.00 per person

**Filet Mignon with Grilled Peppercorn, Horseradish Sauce** – additional \$ 2.00 per person

**Nordic Salmon** - poached salmon filet with a cream fraiche herb sauce (cream, watercress, dill, chives and parsley)

**Herb Roasted Salmon** - with a lemon chive sauce

**Zucchini Scaled Salmon** - fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini

## Salads & Accompaniments

**Palisades Market Caesar Salad** – with garlic croutons & parmesan

**Gourmet Green Salad with Mango** – tossed in our own red wine vinaigrette

**Warm Baby Spinach Salad** – with sautéed mushrooms, toasted pine nuts, & feta cheese

### Jullian Vegetables

**Vegetable Ragout** – sugar snap peas, asparagus, red & yellow peppers, & shallots

**Grilled Green Bean Salad with Marinated Red Onions & Tomatoes**

**Grilled Fennel Salad with Red Bell Peppers & Feta Cheese** - tossed in a lemony vinaigrette

**Roasted Vegetable & Potato Salad**

**Penne Pasta** - with sun dried tomatoes, artichoke hearts & parmesan cheese

**Southwest Pasta** –with vegetables, goat cheese & cilantro

**Mediterranean Pastatta** - artichokes, roma tomatoes, asiago cheese, fettuccine, & eggs, layered & baked to perfection

**Vegetarian Lasagna with Classic Marinara & Basil Sauce**

**Artichoke & Mushroom Lasagna** - sautéed mushrooms & artichoke hearts layered with a béchamel sauce, noodles, & parmesan

**Gourmet Lasagna** – the finest in ground beef, garlic, tomatoes & three kinds of cheese

**Rice Medley, Rice Pilaf, Baked Rice**

**Garlic Mashed Potatoes**

**Potato Au Gratin**

**Roasted Baby Potatoes with Rosemary & Parmesan**

## Desserts

**Sweet Sensations** - Chocolate Cake with Roasted Banana Sauce, Designer Brownies & Honey Almond Bars, Macadamia Nut Bars & Hawaiian Ranger Cookies, Churros

**Fruit Fest** - Parfait of Crazy Berries and Cream Served in a martini glass, Double Lemon Bars, Chocolate Dipped Strawberries