

# B'NAI MITZVAH LUNCHEON MENU

The Following Menus include a Dessert Station or Celebration Cake, Coffee Station, and Citrus Fruit Punch

## Classic Menu

~Buffet Served~

### Open Face Sandwiches

Swedish Chopped Egg  
Smoked Salmon and Cream Cheese  
Grilled Zucchini with Roasted Red Bell Pepper

### Garden Vegetable Tart

Potato Latkes with Applesauce and Sour Cream

### Broccoli Casserole

### Noodle Kugel

### Seasonal Fresh Fruit

### Cookies and Brownies

## Favorite Menu

~Buffet Served~

### Cold Poached Salmon

served with creame fraiche and dill, garnished with asparagus and mushrooms

### Chicken Breast with Lingonberry Port Sauce

### New Potato, Fresh Basil and Green Bean Salad

### Seasonal Fresh Fruit

### Gourmet Green Salad

a blend of greens, tomatoes, english cucumbers, mushrooms, tossed in our vinaigrette dressing

### Homebaked Rolls and Butter

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### Apple Cobbler

Or

### Bread Pudding

Or Upgrade to a

### A Custom Celebration Cake

Or

### Dessert Station

Petit fours, Truffles, Petite fruit tarts, Hazelnut Meringues and Dessert Bars  
Coffee, Decaffeinated Coffee, Assorted Teas, Teswino Citrus Fruit Punch, Iced Tea

# B'NAI MITZVAH LUNCHEON MENU

## **Deli Buffet**

The Finest Sliced Meats & Cheeses

~Buffet Served~

**Marinated Roast Beef**

**Rotisserie Turkey**

**Pastrami**

**Provolone and Cheddar**

**Sliced Breads & Condiments**

served on squaw, rye, and croissants, lettuce, tomato, red onion,  
with horseradish cream, spicy mustard, and mayo

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**Penne Pasta Salad with Sun Dried Tomatoes & Artichoke Hearts**

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**Gourmet Green Salad**

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**Fresh Fruit**

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**Cookies & Brownies**

**Coffee, Decaffeinated Coffee, Assorted Teas**

**Teswino Citrus Fruit Punch, Iced Tea**