

MITZVAH MENUS

The Following Menus include a Selection of Passed and Displayed Hors d'oeuvres, Coffee Service, and Dessert Selection

“Sit-down” Served Menu

~Hors d'oeuvres Passed ~

(Choice of three)

Pear & Gorgonzola Crostini
Rosemary Lamb in Pita Triangles
Lime Marinated Chicken Skewers
wrapped with red peppers
Parmesan Shortbreads
with roasted tomato, olive & feta
Beef & Horseradish Crostini
Roast Beef Spirals

Ginger Chicken Cakes
with cilantro lime mayonnaise
Tortellini on Skewers
served with parmesan lemon dip
Artichoke & Gorgonzola Focaccine
Quesadillas
with smoked gouda & caramelized onions
Stuffed Mushrooms

~Hors d'oeuvres Display ~

Toasted Pita Points with a Trio of Dips
classic hummus, red pepper pesto & olive tapenade
Wheels of Brie
served with a variety of gourmet crackers
Tiered Grape Display

Menu 1

Caesar Salad with Garlic Croutons & Parmesan
served with fresh baked rolls & butter
Herb Rolled Chicken Breast
filled with garlic, sun-dried tomatoes & parmesan, served with leek basil sauce
Rosemary Roasted Baby Potatoes
Glazed Carrot Bundles

Menu 2

Gourmet Green Salad
tossed in our own red wine vinaigrette, served with fresh baked rolls & butter
Pine Nut & Basil Crusted Salmon with Chardonnay Sauce
Caramelized Onion Mashed Potatoes
Blue Lake Green Beans

Menu 3

Warm Baby Spinach Salad
with sautéed mushrooms, toasted pine nuts & feta cheese, served with fresh baked rolls & butter
Filet Mignon with Peppercorn Cognac Sauce
Vegetable Potato Ragout
yukon gold potatoes, shallots, asparagus, & sugar snap peas

Dessert & Coffee Service

Warm Chocolate Tart with Coffee Nougatin & Berry Compote
(or choose from our wide variety of desserts)
Coffee, Decaffeinated Coffee, Assorted Teas

DELUXE MITZVAH MENUS

The Following Menus include a Selection of Passed and Displayed Hors d'oeuvres, Coffee Service, and Dessert Selection

“Sit-down” Served Menu

~ Passed Hors d'oeuvres ~

(Choice of Four)

Mint Marinated English Lamb

on cornmeal cheddar biscuits

Smoked Salmon Wrapped Asparagus

Grilled Beef Bundles

with scallion dipping sauce

Bruschettas with Tomato, Basil & Mozzarella

Hazelnut, Honey & Gorgonzola Crostini

Crisp Potato Knish

Pizza Francoise

puff pastry with tomatoes & cheese

Baby Red Potatoes with Smoked Salmon & Horseradish

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~ Hors d'oeuvres Display ~

Tuscany Table

Mediterranean Antipasto Display

artichokes, red and yellow bell peppers, eggplant, zucchini, marinated in imported olive oil, slow roasted fresh mozzarella, provolone, baby tomatoes, spicy sicilian & greek olives

Italian Baguettes & Gorgonzola Dip

Toasted Pita Points with a Trio of Dips

classic hummus, olive tapenade, & roasted red pepper pesto

Deluxe Menu 1

Chopped Mediterranean Salad

tossed with artichokes, feta cheese & olives, served with rolls & butter

Combination Chicken Medallions & Filet Mignon

lingon berry & port glazed chicken medallions

filet mignon in herb crust, caramelized & served on a bed of porcini mushrooms

Gruyere Stuffed Potato

Maple Glazed Carrots with Italian Parsley

Deluxe Menu 2

Heirloom Tomato Salad with Asaigo & Toasted Pine Nuts

tossed in red wine vinaigrette, served with rolls & butter

Combination Herb Roasted Salmon & Filet Mignon

herb roasted salmon with a lemon chive sauce

filet mignon with peppercorn cognac sauce

Potato & Vegetable Ragout

yukon gold potatoes, asparagus, green beans & shallots

Dessert & Coffee Service

Lemon Mousse with Boysenberry Puree

served in a martini glass

(or choose from our wide variety of desserts)

Coffee, Decaffeinated Coffee, Assorted Teas

ALTERNATIVE MENU SELECTIONS

Entrées

Leek Stuffed Chicken Breast - with a creamy walnut sauce

Herb Rolled Chicken Breast - filled with garlic, sun dried tomatoes & parmesan, served with leek basil sauce

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

Chicken Dijon - creamy dijon sherry sauce with green peppercorn & mushrooms

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

Chicken Francoise - with mushrooms & artichokes

Chicken Picata – with a light wine/lemon sauce, capers, and parsley

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

Vermouth Chicken with Shitakes – served with a delicious asian inspired orange vermouth sauce

Filet Mignon - with cabernet & port sauce

Filet Mignon – with red wine & wild mushrooms

Filet Mignon with Balsamic Vinegar Glaze

Filet Mignon with Truffled Mushroom Ragout- rosy steaks smothered in crimini mushrooms and a drizzle of truffle oil

Fillet Mignon with Peppercorn, Horseradish & Cognac Sauce

Filet Mignon with Cabernet & Port Sauce – an outstanding, silky smooth wine sauce

Stuffed Tournedos of Beef with Merlot & Shallots - filet mignon stuffed with cheese, fresh tyme, tarragon, & garlic, served with a merlot sauce

Prime Ribs of Beef - with shitake pan gravy

Marinated New York Strip - served with side of horseradish cream & madeira sauce

Grilled Duck Breast with Wine & Orange Sauce

Rack of Lamb with Washington Inn Red Wine Sauce - excellent for a sit-down served dinner

Salmon Baked in Puff Pastry - baked with spinach, dill, & sautéed onions, served with chantilly sauce

Lime & Fennel Filled Salmon - served with a white wine & garlic butter sauce

Seared Silky Salmon with Wild Mushrooms - served with a smooth red wine sauce with chanterelle mushrooms & pearl onions

Pine Nut & Basil Crusted Salmon with Chardonnay Sauce

Baked Salmon Filet – garnished with creame fraiche & golden caviar

Baltic Archipelago Salmon - served with a wonderful herbed creame fraiche sauce

Salmon Filet with Brown Butter Béarnaise– our lighter version of the original

Pastas

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

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

Orzo with Red Bell Peppers & Currants

Roasted Garlic & Wild Mushroom Risotto

Salads & Accompaniments

Palisades Market Caesar Salad – with garlic croutons & parmesan

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

Jardins Summer Salad – artichokes, spring beans & heirloom tomatoes on a bed of baby greens

Heirloom Tomato Salad with Asaigo & Toasted Pine Nuts

Rice Medley, Rice Pilaf, Jasmine Rice (with shallots, wheatberries & herbs)

Herbed Eggplant, Potato, & Tomato Torte

Garlic Mashed Potatoes, Caramelized Onion Mashed Potatoes

Potatoes Au Gratin, Mashed Potatoes with Celery Root & Blue Cheese

Rosemary Roasted Yukon Gold Potatoes or Baby Red Potatoes (seasoned and baked whole)

Julian Vegetables or Blend of Zucchini, Mushrooms, and Carrots

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

Baby Zucchini & Carrots,

Vegetables with Balsamic Vinegar Glaze