



BAR/BAT MITZVAH CELEBRATION

Kosher Style Available

Cocktail Reception

International Cheese and Fresh Fruit Display Served
with Party Crackers, Flat Breads and Bread Sticks

Fresh Vegetable Crudite with Assorted Dips

or

Grand Grilled Vegetable Display

Eggplant Companata and Tomato Bruchetta Served
in Bread Bowls with Crustini

Cold Canape Displays

Chicken Liver Canape

Roulade of Smoked Salmon

Crispy Chicken Roulade with Three Pepper Jam

Hot Hors D'oeuvres Butler Passed

Franks en Croute

Duck Spring Rolls

Beef Negamaki

Sesame Chicken

Fried Mozzarella Coins with Fresh Tomato Marmalade
(other choice available)

Pasta Station with Uniformed Attendant

Tortellini Alfredo

Penne ala Vodka

Italian Bread and Bread Sticks

Fajita Station with Uniformed Attendant

Chicken and Beef Grilled with Peppers and Onions

Served with Lettuce, Tomatoes, Cheese, Salsa, Sour

Cream, Guacamole and Soft Tortillas

Dinner Buffet

Salads (Choice of 3)

Willow Salad, Garden Salad, Classic Caesar, Field Greens Salad, Cobb Salad, Marinated Vegetable Salad, Tomato, Mozzarella and Onion Salad, Tortellini Salad, Antipasto Salad, Grilled Vegetable Salad, Three Bean Salad, Chick Pea Salad, Fruit Salad, Orzo Salad, or New Potato Salad

Entrée Choices

Chicken (Choice of 1)

Chicken Scarapella
Boneless Breast of Chicken with Italian
Sausage, Peppers, Onions and
Roasted Potatoes

Chicken Chasseur
Boneless Breast of Chicken in a Brown
Sauce with Tomatoes and Mushrooms

Chicken Basquaise
Boneless Breast of Chicken in a Brown
Sauce with Peppers and Onions

Chicken Stefan
Boneless Breast of Chicken in a Lemon
Sauce Garnished with Artichokes

Chicken Francaise
Boneless Breast of Chicken in a
Lemon Sauce

Chicken Marsala
Boneless Breast of Chicken, Lightly
Sautéed in a Rich Mushroom Wine Sauce

Pasta (Choice of 2)

Rigatoni ala Vodka
Light Pink Sauce with Red Pepper
Roquefort Cheese and Locatelli
Romano Cheese

Individual Lasagna
Stuffed with Grilled Eggplant,
Prosciutto and Ricotta Cheese

Tortellini Alfredo

Penne Carbonara
Prepared with Peas and Ham in a
Creamy Parmesan Sauce

Rigatoni Filletto DiPomodoro
Homestyle Tomato Sauce with
Onions, Garlic and Fresh Basil

Baked Ziti

Beef (Choice of 1)

Sliced Sirloin Prepared in a Red
Wine Mushroom Sauce

Sliced Sirloin Prepared with Roasted
Shallots, Garlic and Merlot Sauce

Oriental Beef
Sliced Sirloin with Oriental Vegetables
with Hoisin Sauce

Pailard of Beef
Prepared with a Cool White Bean
Tomato Bruchetta

Fish (Choice of 1)

Poached Salmon with Lime Cilantro Broth or Citrus Butter

Filet of Sole in a Champagne Sauce or Lemon Sauce

Baked Scrod Scampi Style or Locatelli Encrusted in a Tomato Tarragon Broth

(Choice of 1)

Chef's Selection of Seasonal Vegetable, and Potato or Rice (White or Pilaf)

Rolls and Butter

Viennese Table Torah Cake

Coffee, Tea, Decaffeinated Coffee

\$69.95 Per Adult

\$49.95 Per Young Adult

Additional Options

DJ's, Emcee, Security Personnel

Beer and Wine \$11.00 Per Person
Open Bar \$14.00 Per Person
Top Shelf Bar \$17.00 Per Person
Super Premium \$21.00 Per Person

Plus 18% Service and NYS Sales Tax