

Bar/Bat Mitzvah Menu

Stationary Hors D'oeuvres Table (please select two)

- **ARTISAN CHEESE BOARD** *parmigiana reggiano, drunken goat cheese, brie, grapes, dried cranberries, apricots, walnuts, crackers, crisps, flat breads*



- **CRUDITES BASKET** *artfully & bountifully displayed steamed-crisp broccoli, asparagus, cauliflower, snap peas, baby carrots, radishes, grape tomatoes, celery, zucchini, red bell peppers, signature five-herb yogurt dip*



- CROSTINI PLATTER *sundried tomato pesto; artichoke-garlic hummus; sweet pea-avocado mousse; ciabatta baguette*
- SALSA STAND *tomato-cilantro; corn & black bean; pineapple-mango; guacamole; tortilla chips*
- CHIPS 'N DIPS *house made sweet 'n spicy kettle chips; rosemary-garlic white bean dip; kale-basil yogurt dip; roasted red pepper-hummus*

Butlered Hors D'Oeuvres (please select five)

Vegetarian

- ASPARAGUS RISOTTO SPOONS *parmesan*
- WILD MUSHROOM CAKES *chive-thyme yogurt*
- HEIRLOOM BEETS & FARRO *orange vinaigrette*
- FAVA BEAN & SWEET PEA MOUSSE *crostini* *vegan*
- MINI FRITTATAS *roasted leeks, asparagus & gruyere*
- SOUP SHOTS *sweet pea, potato leek, vegan mushroom*
- SUNDRIED TOMATO PESTO QUINOA SPOONS *basil*
- ROASTED CAULIFLOWER, WHITE BEAN & FARRO *tarragon* *vegan*
- ASIAN ORZO LETTUCE WRAPS *peanuts, soy sauce* *vegan*
- WATERCRESS & CUCUMBER TEA SANDWICH *pumpernickel, herbed hummus* *vegan*
- ZUCCHINI FRITTERS *honey-mint yogurt*
- ARTICHOKE-SPINACH DIP CANAPE *baguette toast*
- CARROT-POTATO LATKES *dill sour cream*
- ARUGULA SALAD IN A GLASS *citrus vinaigrette* *vegan*
- QUINOA TABBOULEH CUPS *english cucumber*
- ROSEMARY-GARLIC WHITE BEAN *bruschetta*
- KALE-BASIL PESTO ORZO CUPS *walnuts*
- VEGETABLE KABOBS *beet, carrot & parsnip* *vegan*
- STUFFED ZUCCHINI RIBBONS *harissa-infused goat cheese*
- POLENTA ROUNDS *wild mushroom duxelles*

Poultry

- 3-HERB CHICKEN SALAD TEA SANDWICH *seven-grain*
- CHICKEN SATAY STICKS *mild green thai-curry dipping sauce*
- KALE CHICKEN CAESAR SALAD CUPS
- DECONSTRUCTED PULLED CHICKEN TACOS IN A GLASS *tortilla crisps*

Seafood

- MINI CRAB CAKES *old bay remoulade*
- MINI LOBSTER ROLLS *basil aioli*
- TUNA TARTARE SPOONS *citrus-soy vinaigrette*
- SMOKED SALMON MOUSSE *endive spears*

Beef & Lamb

- MINI REUBENS *house made pastrami, sauerkraut, russian dressing*
- GRASS-FED BEEF SLIDERS *mini brioche bun*
- BBQ KOREAN BEEF STICKS *bulgogi marinade*
- FILET MIGNON ON POTATO PLANK *horseradish sauce*
- LOLLIPOP LAMB CHOPS *mint chimichurri*

Buffet Dinner – Children (please select five)

- PIGS IN A BLANKET *dijon mustard*
- MINI MEATBALLS *tuscan tomato sauce*
- CHICKEN TENDERS *bbq sauce, double-mustard dipping sauce*
- MINI PIZZAS *margarita*
- REUBENS *house made pastrami, sauerkraut, russian dressing*
- GRASS-FED BEEF SLIDERS *mini brioche bun*
- CHEDDAR MAC 'N CHEESE *panko*
- CAESAR SALAD *farfalle pasta, grape tomatoes, parmesan, caesar dressing*

Buffet Dinner – Adult

Entrees (please select two)

- BBQ FLANK STEAK *koren bulgogi*
- TENDERLOIN OF BEEF *pinot noir pan sauce*
- PAN-SEARED SALMON FILETS *cucumber-tzatziki sauce*
- SLOW-ROASTED LEMON-THYME CHICKEN *sauvignon blanc, garlic*
- CHICKEN MILANESE *farm greens, english cucumbers, red onion*
- ROASTED EGGPLANT PARMESAN
- LASAGNA *spinach OR wild mushroom*

Sides (please select three)

- SUPERGRAINS PESTO *millet, buckwheat, quinoa, kale-basil pesto OR sundried tomato pesto*

- FREEKEH TABBOULEH *roma tomatoes, english cucumber, red onion, parsley, lemon, mint, olive oil, red wine vinegar*
- FARRO & FETA *kale, red onion, lemon*
- RISOTTO *butternut squash OR sweet pea OR wild mushroom OR corn-scallion*
- TMB ORECCHIETTE *roasted tomatoes, fresh mozzarella, basil*
- CAULIFLOWER-POTATO PUREE *truffle oil*
- OVEN-ROASTED POTATO SALAD *sweet peas, mint, rosemary*
- ROASTED RATATOUILLE *eggplant, yellow & green squash, red peppers, tomatoes*
- ARUGULA ROASTED VEGETABLES *carrots, beets, brussels sprouts*
- SUCCOTASH *lima beans, corn, tomatoes*
- FARM GREENS *white balsamic vinaigrette*

Sweet Endings (please select three)

- SIGNATURE ALMOND-CROISSANT BREAD PUDDING *crème anglaise*
- STRAWBERRY-RHUBARB CRISP
- CHOCOLATE VERRINE *chocolate mousse, chocolate pudding, chantilly cream, shaved chocolate*
- COOKIES 'N MILK SHOTS *chocolate chip*
- MINI CUPCAKE TOWER *red velvet, vanilla, chocolate*
- LEMON MERINGUE PIE REIMAGINED *graham crumbles*
- CHEESECAKE MOUSSE IN A GLASS *strawberry*
- COMPOSED FRUIT PLATTER
- CHOCOLATE COVERED STRAWBERRIES
- MINI BISCOTTI BAR
- BROWNIES & BLONDIES PLATTER

Beverages

- WINE *sauvignon blanc & merlot wine*
- BEER *brooklyn lager, captain lawrence*
- LIQUOR *svedka vodka, johnny walker red scotch, bacardi rum, bombay gin, sauza silver tequila*
- MIXERS: *coke, diet coke, sprite, ginger ale, club soda, tonic water, juices, bar fruits, olives and garnishes*
- COFFEE SERVICE *coffee labs regular & decaf; harney & sons teas, half & half, cream, skim milk, sugar, splenda, lemon, honey*