

Bat Mitzvah Celebration

Adult Cocktail Hour

Passed Hors D'oeuvres

Teriyaki Salmon Fingers
Shitake Mushroom & Cranberry in Phyllo cup
Smoked Salmon Roses on Pumpnickel Rounds
Caramelized Lentil Somoza Diamonds
Maryland Fish Cakes with Chipotle sauce

Soup Sips Station

Apple Maple Butternut Soup
*Creamy and delicious, with Granny Smith apples with a hint of clove
Sweetened with pure maple syrup*

Wild Mushroom Bisque
*Portabella, chanterelle & oyster mushrooms in a creamy golden base
Presented with basket of mini rolls*

Bar

**Coke, Diet Coke, Sprite, Ginger Ale, Flavored Seltzers,
Orange and Cranberry Juices**

Signature Drink = Mimosas presented in Champagne Glasses
(Alcoholic beverages not included)

Coffee & Tea Station
Presented in urns with selection of herbal teas, dairy creamers, sweeteners, flavored syrups

Kids Cocktail Hour

Mini Pizza Bagels
Mozzarella Sticks with Marinara Sauce
Self-Service Drink Station to include
Urn of Hot Chocolate with Mini Marshmallows



Reception

Pre Set On Every Guest Table

Water Goblet with Lemon Slice

Basket of Mini Challah Rolls, Mini Muffins and Mini Scones

Table Numbers

Buffets for all guests

Little Italy's Station

Basket of Garlic Bread Slices

Eggplant Parmesan

Four Cheese Macaroni and Cheese

*Elbow macaroni baked with cheddar, havarti, emek and
a tiny bit of smoked mozzarella cheeses*

Triple Tomato Penne Pasta with Flaked Salmon

*Tomatoes in three forms – roasted tomatoes, sundried tomatoes and a rich tomato paste
combined with Cabernet wine for a delicious sauce topped with flaked salmon*

Rustic Roasted Vegetable Display

Zucchini, yellow squash, carrots, red & yellow peppers, & marinated Portabella mushrooms

Ratatouille

*A savory blend of roasted eggplant, tomatoes, onions, peppers, zucchini, squash
Accented with roasted garlic and fresh basil*

Brunch Delights

Live Omelets

~ 2 Chef prepared ~

Fresh Eggs, Eggbeaters

Caramelized onions, sautéed mushrooms, baby spinach, broccoli, tri-colored peppers, shredded cheese, feta crumbles, lox bits, sundried tomatoes

Wild Mushroom Strudel

Exotic mushrooms and sautéed leeks encased in phyllo dough

Belgium Waffles

Thick cake-like waffles fresh off the cast iron grill

*Presented with fresh strawberries, maple syrup, and whipped cream
(some waffles made live, chaffer of premade waffles ready for guests)*

Norwegian Display

**Smoked Gouda, Triple Cream Brie, Camembert,
Imported Swiss, Domestic Cheeses**

Accented with grapes and seasonal berries

Whole Decorated Poached Salmon

Presented with a cucumber dill sauce and vegetable garnish

Stuffed Whole Smoked White Fish

Vegetable and Regular Cream Cheese

**Basket of Mini Bagels, Cocktail Pumpernickel Bread,
Crackers and Flat Breads**

Crudité Display

*Cherry tomatoes, cucumbers, carrots, broccoli, cauliflower, zucchini, squash, olives
Presented with hummus*

Bar

**Coke, Diet Coke, Sprite, Ginger Ale, Flavored Seltzers,
Orange and Cranberry Juices**

(Alcoholic beverages not included)

Coffee & Tea Station

Presented in urns with selection of herbal teas, dairy creamers, sweeteners, flavored syrups



Dessert

Fresh Fruit Display

Watermelon, honey dew, cantaloupe, pineapple, grapes, berries

Ice Cream Brownie Sundae Bar

~ Waiter attended ~

Vanilla and chocolate ice creams

Fudge brownies

Fudge and strawberry sauces

Chocolate chips, sprinkles, Oreo crumbs

Whipped cream & maraschino cherries

Death by Chocolate Desserts Display

Molten chocolate lava cakes

Mini chocolate diamonds

Chocolate chocolate chip cookies

Mini chocolate mousse trifles

Chocolate lace cookies

Mini chocolate covered eclairs

Mini chocolate clouds

Mini chocolate chocolate cakes