

# *Bat Mitzvah Celebration Menu*

## *Adult Cocktail hour*

### *Passed Hors D'oeuvres*

Sesame Glazed Chicken Poppers

Lime Marinated Chicken Skewers with Avocado Dip

Asparagus & Caramelized Onion Tart

London Broil Cubes with Chimmichurri Sauce or Horseradish Cream

Franks in Blankets with Deli Mustard

Demitasse Cup of Apple-Maple Butternut Squash Bisque

### *Foodtini Bar*

#### **BBQ Brisket**

*Tender pulled strings of brisket slowly braised with roasted peppers and onions  
In a honey mesquite BBQ sauce topped off with garlic bliss mashed potatoes*

#### **Sushi Salad Martini**

*Rice vinegar scented Japanese rice layered with chopped avocado, diced tomatoes,  
peppers, sweet mango, smoked salmon, imitation crab, julienne nori, with wasabi rice vinaigrette*

#### **Mexican Plateau**

*Refried black beans, guacamole, diced onions, tomatoes and cilantro,  
parve sour cream and a zesty picante sauce.*

### *Bar*

**Coke, Diet Coke, Sprite, Ginger Ale, Seltzer,**

**Assorted Fruit Juices, Sparkling Water**

*(Alcohol supplied by Client)*

## *Kids Cocktail Hour*

**Mini Potato Puffs**

**Franks ~n~ Blankets**

*Presented with deli mustard and ketchup*

**Max's Poppers**

*Presented with BBQ sauce and Honey Mustard*

**Self-Serve Soda Bar to include Dispenser of Shirley Temples**

## *Reception*

**2# Ceremonial Challah**

### *Pre Set On Every Adult Table*

**Water Goblet with Lemon Slice**

**Basket of Mini Challah Rolls**

**Deconstructed Ratatouille Stack**

*Eggplant, zucchini, squash, peppers, heirloom tomatoes roasted and stacked high  
Presented on a bed of spinach on a balsamic painted plate with basil garnish*

### *Chicken Entrée*

**Anjou Scarlet Balsamic Chicken**

*Scaloppini of chicken breast sautéed with fresh pears and cranberries  
Garnished with Scarlet pears and a cherry reduction*

**Wild Basmati Rice Pilaf**

**Carrot Tied Haricot Vert**

### *Fish Entrée*

**Moroccan Salmon Pinwheel**

*Salmon simmered in a zesty chunky tomato ragu, red and yellow peppers  
and sautéed Vidalia onions*

**Saffron Basmati Rice**

**Leek Tied Baby Carrots**

### *Vegetarian Entrée*

**Asparagus Portabella Encroute**

*Puff pastry shell surrounding a bed of puréed lentils  
topped with grilled asparagus tips and marinated Portabellas*

**Saffron Basmati Rice**

**Carrot Tied Haricot Vert**

## *Adult Plated Dessert*

### **Mini Dessert Trio**

*Mini chocolate diamond, mini Oreo cheesecake, mini blueberry crumble tart  
Presented on a chocolate sauce painted plate*

### **Coffee & Tea Passed Tableside**

*Non-dairy creamer and sweeteners*

## *Children's Buffet*

### **Fresh Greens Salad**

*Romaine lettuce, cherry tomatoes, cucumbers  
Presented with creamy Italian dressing on the side*

### **Penne Pasta**

### **Marinara Sauce**

### **Baskets of Garlic Breadsticks**

### **Chicken Schnitzel Fingers**

*Presented with ketchup, BBQ sauce, honey mustard*

### **Mini Beef Sliders**

*Presented with buns, ketchup, mustard, BBQ sauce, pickles, lettuce, tomato*

### **French Fries**

### **Sweet Potato Fries**

*Presented with ketchup*

## *Children's Dessert Buffet*

### **Ice Cream Sundae Station**

*~ Waiter Attended ~*

### **Make your own creations!**

**Pareve vanilla ice cream, Pareve chocolate ice cream**

### **Toppings to include:**

*Chocolate sauce, caramel sauce, raspberry sauce,  
sprinkles, crushed Oreos, mini chocolate chips, gummy worms,  
whipped cream, maraschino cherries, jelly beans*

### **Cotton Candy Machine**

*~ Waiter Attended ~*

*Pink or Blue sugar available*