

TEEN COCKTAIL HOUR

HOT CHAFING DISH

(PLEASE SELECT 4)

≈ DAIRY ≈

PENNE ALLA VODKA

TOASTED RAVIOLI *with marinara*

MINI QUESADILLAS

EGGPLANT ROLLATINI

BROCCOLI CREPES

TEMPURA VEGETABLES *with aioli dip*

MOTHER NATURE'S CREATION *Indian harvest grains & marinated grilled vegetables*

SPRING ROLLS *with Ponzu (citrus-soy) sauce*

TORTELLINI ALFREDO

FRIED MACARONI & CHEESE BALLS

MOZZARELLA STICKS

NACHOS GRANDE *with nacho cheese, tomatoes, olives, sour cream, guacamole & salsa*

POTATO SKINS *with cheddar cheese, sour cream & chives*

≈ MEAT ≈

MEATBALLS *in marinara sauce*

MINI TACOS

GINGERED BEEF STIR-FRY, ASIAN STYLE

CHICKEN SAUSAGE *with sautéed peppers and onions*

CHICKEN STIR-FRY

COCKTAIL FRANKS

CHICKEN SPRING ROLLS

CRISPY CHICKEN WON TONS *with orange sauce*

COCONUT CHICKEN SKEWERS *with sweet & sour sauce*

ADULT COCKTAIL HOUR

STATIONARY COLD

(SELECT THREE)

≈ DAIRY ≈

LOX WITH MINI BAGELS

served with sliced tomato, cream cheese, capers, red onions & hard-cooked eggs

≈ PARVE ≈

COLD VEGETABLE CRUDITÉ *with dipping sauce*

ASSORTED CHEESE DISPLAY *with crackers*

FRESH SEASONAL FRUIT DISPLAY

MIDDLE EASTERN MEZZE: *hummus, pita & olives*

ITALIAN BRUSCHETTA *with garlic crostini*

CHEF ATTENDED STATIONS

(SELECT THREE)

≈ DAIRY ≈

WOK STATION

Bok Choy, water chestnuts, mushrooms, cabbage, carrots with tofu sautéed in a ginger-teriyaki sauce and served over Jasmine rice in Chinese to-go boxes with Chop Sticks

MASHED POTATO BAR

Rich, homemade blend of Yukon Gold potatoes & Sweet Potatoes with a self-serve toppings bar includes: sour cream, diced scallions, shredded cheddar cheese, sautéed mushrooms, bleu cheese & a mushroom sauce

≈ MEAT ≈

WOK STATION

Bok Choy, water chestnuts, mushrooms, cabbage, carrots with chicken and beef sautéed in a ginger-teriyaki sauce and served over Jasmine rice in Chinese to-go boxes with Chop Sticks

CARVING STATION (CHOICE OF 2)

Sirloin of Beef ~ Roast Turkey ~ Rib Eye ~ Corned Beef

SATAY STATION

Individual skewers of beef, chicken, vegetables & pineapple Brushed with sweet & sour garlic glaze & served on Jasmine rice

≈ PARVE ≈

MOTHER NATURE'S STATION

Indian harvest jeweled grains and marinated grilled vegetables

MEDITERRANEAN PASTA STATION

Penne pasta tossed with garlic, mushrooms, tomatoes, onion, peppers, artichoke hearts sautéed in olive oil, then finished with marinara sauce

BUTLER PASSED HORS D'OEUVRES

(SELECT 8 PLUS 2 CHEF'S CHOICE)

≈ DAIRY ≈

TOASTED CHEESE RAVIOLI
MINI QUESADILLAS
GRILLED AMERICAN CHEESE
served with a demitasse of tomato soup
FRIED MACARONI & CHEESE BALLS
DEVILED EGGS
MOZZARELLA AND ROASTED TOMATO PIZZA
MOZZARELLA STICKS
POTATO SKINS *with cheddar cheese, sour cream & chives*
NACHOS GRANDE *with nacho cheese, tomatoes, olives,
sour cream, guacamole & salsa*
FILO & ARTICHOKE TARTLETTES WITH GOAT CHEESE
TOMATO BRUSCHETTA ON GARLIC CROSTINI
BRUSCHETTA WITH MOZZARELLA & BASIL
BAKED BRIE WITH POMEGRANATE DIPPING SAUCE
BOCCONCINI MOZZARELLA SKEWERS *with tomato & basil*
ARTICHOKE HEARTS *with francaise dipping sauce*
PORCINI MUSHROOM TARTS *topped with Goat Cheese*
GAZPACHO DEMITASSE
ASIAN PEAR *with Melted Brie on tasting spoons*
SAMOSAS WITH MINT YOGURT DIP
CURRIED BUTTERNUT SQUASH SOUP SHOOTERS

≈ MEAT ≈

SPICY CAJUN CHICKEN SKEWERS
CHICKEN CORDON BLEU CRISPS
COCONUT CHICKEN
BUFFALO CHICKEN SHOOTERS
CHICKEN TERIYAKI SKEWERS
CRISPY CHICKEN WONTONS
FRIED CHICKEN DUMPLINGS
COCKTAIL MEATBALLS *with BBQ glaze*
RUSSIAN STYLE MEATBALLS *with caraway*
COCKTAIL FRANKS *with whole grain mustard*
CRISPY BEEF EMPANADAS
CARVED TENDERLOIN MINI-BROICHE SANDWICHES
with Jack Daniels BBQ Sauce
TOMATO BRUSCHETTA ON GARLIC CROSTINI
MINI BEEF WELLINGTON
SHORT RIB MINI TACOS
BRAZILIAN STYLE BEEF CHURRASCO
SESAME BEEF SATAY
CRISPY BEEF EMPANADAS
LAMB CHOPS (MARKET PRICE PER CHOP)

≈ PARVE ≈

VEGETABLE STUFFED MUSHROOMS
VEGETABLE SPRING ROLLS
VEGETARIAN EMPANADAS *with Pico de Gallo*
SWEET POTATO FRIES *with lemongrass dipping sauce*
INDIVIDUAL MINI VEGETABLE CRUDITE *with tarragon aioli*

TEEN DINNER BUFFET

(SELECT THREE)

≈ DAIRY ≈

GRILLED CHEESE TRIANGLES

DEEP FRIED MOZZARELLA STICKS
Marinara dipping sauce

MACARONI AND CHEESE

POTATO SKINS
Filled with sharp and mild cheddar cheeses, sour cream and chives

TOASTED RAVIOLI
Filled with mozzarella and ricotta cheese

NACHOS GRANDE
*Tortilla chips topped with cheese, refried beans, tomato and jalapeno peppers
Served with salsa and sour cream*

PENNE PASTA
With marinara sauce or vodka sauce

≈ MEAT ≈

CHICKEN TACOS
Shredded lettuce, fresh tomato salsa, non-dairy sour cream, rice and beans

CALIFORNIA HAMBURGERS
Served with lettuce, tomato, pickles, french fries

PENNE PASTA
With marinara sauce

CORN DOGS
All beef hot dogs served with vinaigrette potato salad and coleslaw

CHICKEN FINGERS
French fries

CHICKEN AND BEEF DIM SUM
Served with Asian dipping sauces from bamboo baskets

CHICKEN OR BEEF STIR-FRY
With vegetables and sweet & sour sauce served with steamed rice

ENTREES INCLUDE:

*Mesclun Salad & Field Greens with French vinaigrette
Chef's Starch & Vegetable*

ADULT DINNER SERVICE
(P) PARVE ~ (D) DAIRY ~ (M) MEAT

≈ **FIRST COURSE** ≈
(PLEASE SELECT ONE)

SLICED MELON (P)
With seasonal berries

PENNE (D)
Alfredo Sauce

PENNE *with garlic, mushrooms, roasted peppers, herbs* (P)
Available with grilled chicken (M)

WILD MUSHROOM RAVIOLI (P)
With a mushroom reduction

CREAM OF POTATO SOUP (D)
Garnished with fresh dill & buttery croutons

CHILLED GASPACHO (P)
Tomato, garlic, onion, peppers, zucchini, Balsamic



SECOND COURSE
(PLEASE SELECT ONE)

MESCLUN SALAD OF FIELD GREENS (P)
With French Vinaigrette

CAESAR (D)
With Parmesan-garlic croutons

MEDITERRANEAN CHOPPED SALAD (D)
With herbs, cucumbers, peppers, tomato, onions, olives, feta cheese & lemon vinaigrette

FLORIDA SALAD (P)
Romaine, orange segments, candied pecans, & raspberry vinaigrette

≈ ENTREES ≈

(SELECT 2 PLUS VEGETARIAN OPTION)

MEAT (M) ~ DAIRY (D) ~ PARVE (P)

ROAST PRIME RIB OF BEEF AU JUS (M)

TENDERLOIN OF BEEF CHATEAUBRIAND (M)

Sliced tenderloin of beef served with an elegant red wine mushroom sauce

FILET MIGNON (+\$5.00 PER ENTREE) (M)

Pan-seared and topped with a mushroom and cabernet sauvignon demi-glace

LONDON BROIL OF BEEF (M)

Marinated sirloin is grilled and sliced to order served with a red-wine mushroom sauce

BRAISED BONELESS SHORT RIBS OF BEEF (M)

Tender beef topped with frizzled onions

FRESH ATLANTIC SALMON

With citrus-dill beurre blanc sauce (D) or mango salsa (P)

GRILLED CILANTRO CHICKEN (M)

Boneless breast marinated with cilantro, cumin, olive oil & citrus

CHICKEN BREAST "EUROPEAN CUT" (M)

A breast of chicken on the bone roasted with fine fresh herbs and served over a maple-scented sweet potato puree

CHICKEN WELLINGTON (M)

With wild mushrooms and spinach baked in a puff pastry crust

TROPICAL CHICKEN BREAST (M)

Bone-in chicken steeped lightly in coconut milk served with mango salsa

CHICKEN BREAST NICOISE (M)

Tomato, lemon, capers & white wine

MUSHROOM RAVIOLI (D)

with sage brown butter

EGGPLANT ROLLATINI (D)

With marinara sauce topped with mozzarella cheese

GRILLED VEGETABLE NAPOLEON EN CROUTE (P)

Grilled eggplant, red peppers, green & yellow zucchini stacked inside a golden pastry triangle and garnished with tomato coulis, balsamic reduction & pesto

PASTA PRIMAVERA (P)

With fresh vegetables, garlic & white wine

INDIAN HARVEST JEWEL BLEND GRAINS (P)

Served en casserole and topped with an assortment of grilled vegetables

DESSERT

CUSTOM TORAH CAKE

≈ TEENS & CHILDREN ≈

ICE CREAM SUNDAE BAR (D) OR (P)

*VANILLA AND CHOCOLATE ICE CREAM WITH CHOCOLATE AND BUTTERSCOTCH SAUCES,
M & M'S, GUMMY BARS, SPRINKLES, CHOCOLATE SHAVINGS, WHIPPED CREAM*

OVER THE TOP ICE CREAM SUNDAE BAR (D) OR (P)

*VANILLA AND CHOCOLATE ICE CREAM & GELATO WITH WARM PRETZELS, TOASTED S'MORES, CHOCOLATE GANACHE,
CRUSHED STRAWBERRIES, CRUMBLD MACARONS, M&M'S, GUMMY BEARS, CHOCOLATE SHAVINGS, SPRINKLES,
CHOCOLATE & BUTTERSCOTCH SAUCE & TAHITIAN VANILLA WHIPPED CREAM*

~ ADD \$2.00 PER GUEST

≈ ADULTS ≈

TABLESIDE MINI DESSERTS (D)

CHEF'S SELECTION OF DELECTABLE DESSERTS SERVED TO EACH TABLE

REGULAR & DECAFFEINATED COFFEE AND TEA

ASK TO SEE OUR ENHANCEMENTS MENU TO UPGRADE YOUR PARTY!

