

Kosher

Cocktail Hour

The Cocktail Hour will consist of

Butler Served Hot Hors D'oeuvres,

Cold Displays and a selection of Captains Stations

Butler Service of Hot Hors D'oeuvres

Fresh Asparagus En Conte with Horseradish Cream

Japanese Dumplings with Soy and Ginger Dip

Seasoned Franks in Puff Pastry with Dijon Mustard

Herb Crusted Artichoke Hearts Flavored with Pesto

Coconut Chicken with Sweet and Sour Dip

Tandoori Style Chicken Skewers with Spicy Peanut Sauce

Portabella Mushroom Purse

Japanese Beef Negimaki

Sun-dried Tomato and Artichokes in Phyllo

Potato Pancakes with Apple Sauce

Sweet and Sour Chicken Kebobs

Pineapple Wrapped in Pastrami

Baby Spinach En Crate with Horseradish Cream

Black and White Sesame Chicken with Toasted Sesame Sauce

Vegetable Egg Rolls with Plum Sauce

Spinach Puffs with Horseradish Cream

** Herb Crusted Baby Lamb Chops (available at an additional cost)*

Cold Display to Include

Middle Eastern Display

*Hummus, Tahini, Baba Ghanoush
With Pita Pockets*

Salad Display

*Cous Cous Salad, Lo Mein Salad, Oro Salad,
Marinated Mushroom Salad, Pasta Salad, Tuscan Bean Salad
and Tomato & Cucumber Salad*

Crudites Display

*Fresh baby carrots
Julienne red peppers*

*Broccoli florets
Julienne celery*

*Cauliflower florets
Baby cherry tomatoes*

All served with herb and garlic

Grilled Vegetable Display

Marinated, grilled and seasoned eggplant, yellow squash, zucchini and red peppers

Bruschetta Display

*Fresh Roma plum tomatoes diced with red onion and basil
Accompanied by toasted French bread*

Fresh Fruit Display

*Honeydew
Strawberries*

*Cantaloupe
Pineapple*

*Watermelon
Red and white grapes*

Hot Captains Stations

*A Selection of the Following
Prepared to Order during your Cocktail Hour*

Pasta Station

*Quills of penne pasta boiled to order and served with your choice of three sauces:
Pesto, Primavera, Sun Dried Tomato, Puttanesca, Marinara, Tomato & Basil, Pink Vodka, Bolognese, etc.
Served with crushed red pepper*

Crepe Station

*Crepes prepared to order and served with your choice of two fillings:
Spinach, Mushroom, Chicken, Ratatouille*

Oriental Station

*Oriental vegetables stir fried in a wok, accompanied by
Steamed Dumplings, Egg Rolls and Fried Rice
Served with soy sauce, duck sauce and hoisin sauce*

Peking Duck Station

*Crisp boneless duck, scallion flowers and hoisin sauce wrapped in moo shu skins
Served with assorted steamed dim sum*

Cajun

*Whole red snapper fillets and grilled chicken blackened on a skillet with Cajun spices
Served with a spicy barbecue sauce*

Mexican Station

*Grilled fajitas filled with siling chicken and beef fillets, peppers and onions
Served with salsa and guacamole and Taco Chips*

Paella Bar

*Prepared in Oversked Iron Pans in Front of Guests
Spanish Infused Seasonings with a Mixture of
Onions, Red and Green Peppers, Tomatoes, Yellow Rice, Chicken,
Salmon, Tilapia and Veal Sausage*

Wild Mushrooms Station

*Shitake, Portabella and Oyster Mushrooms sautéed to order with garlcoil and sherry wine and
Served with Risotto*

Fish Station

*Fresh whole fillets of Pecan Crusted Tilapia seared on a skillet
Served with a Citrus Sauce over Sauteed Spinach*

Steak Au Poivre Station

*New York Sirloin Sliced and sauteed with crushed black pepper corns and a cognac sauce
Served over Garlic Mashed Potatoes*

Veal Station

*Veal scaloppini prepared to order with your choice of Marsala, Piccata or Francaise Sauce
Served over Oro Pasta*

Mashed Potato Station

Garlic Mashed Potatoes, Sweet Mashed Potatoes, New Red and Yukon Gold Mashed Potatoes

*Served in martini glasses with choice of toppings:
sautéed onions, broccoli florets, sautéed mushrooms and gravy*

Chicken and Beef Sate Station

Chicken tenders and beef fillets woven on a stick and marinated teriyaki sole and seared on a skillet

Served with a sweet and sour sauce

Asian Station

Shumai, dim sum, and dumplings filled with vegetable, meat and turkey served from bamboo steamers

Served with assorted dipping sauces (soy ginger, wasabi, plum)

Slider Station

Cooked to order on Grill, Miniature Hamburgers and Buffalo Chicken

Served with Lettuce, Tomatoes and Pickles

Meat Carving Station

Your Choice of Two Meats Carved to Order:

Marinated Flank Steak

Pastrami

Corned Beef with Honey Mustard Glaze

Vermont Turkey Breast with Cranberry Chutney

Hot Chafing Dish Station
Create your own
Choose from the list below

Chicken:

Balsamic Chicken with Sun-dried Tomatoes
Chicken with Cashews and Peapods
Hawaiian Chicken
Chicken Murphy
Chicken Cacciatore
Chicken Primavera
Chicken Raspberry
Chicken Francaise
Chicken Scampi
Chicken Piccata
Chicken Marsala
Chicken Scarella

Fish:

Rolled Flounder Stuffed with Spinach
Flounder Francaise
Rolled Flounder Scampi
Coconut Snapper w/ Plum Sauce

Beef:

Beef and Broccoli
Hawaiian Beef
Beef Burgundy
Barbecued Beef
Swedish Meatballs
Tongue Polonaise
Steak Teriyaki
Pepper Steak
Stuffed Cabbage
Kreplach w/ onions
Veal and Peppers

Vegetables & Pasta:

Mushrooms with Risotto
Fried Artichoke Hearts
Pirogies
Vegetable Tempura
Eggplant Marinara
Eggplant Moussaka
Stuffed Grape Leaves
Broccoli Rabe & Cannellini Beans

Dinner Presentation

Large Challah for Blessing

Appetizer Salad Combination

*Grilled Vegetable Tower to include Portabella Mushrooms, Zucchini, Yellow Squash,
And Roasted Peppers Driled with a Balsamic Glaze,
Served with a Mesclun Salad topped with Balsamic Vinaigrette*

*Sliced Breast of Boneless Duck over Th-Color Salad
Topped with a Fresh Raspberry Vinaigrette*

*Seared Peppered Abi Tuna driled with a Irasabi sauce and
Served over Mesclun Salad topped with a Citrus Vinaigrette*

*Salmon Cakes driled with a Cajun Roumalade served over a Mesclun Salad
Topped with an Asian Sesame Vinaigrette*

Beggars Pouch with your choice of fillings to Include:

*Garden Vegetable, Wild Mushroom, Spinach & Mushroom, Chicken & Oriental Vegetable
All served with a Mesclun Salad topped with your choice of dressing*

Entrees

The Choice of Three Entrees will be offered at tableside to your Honored Guests:

Prime Rib or Chateaubriand

Tilapia or Salmon with Your Choice of Preparation

Pecan Crusted, Oregana ta, Herb Crusted, Horseradish Crusted, Grilled or Cajun

One of the following Poultry Selections

Chicken Wellington

Chicken Breast coated with a Mushroom Duxelles wrapped in Puff Pastry served with a Madeira Sauce

Pignoli Chicken

Stuffed with Pignoli Nuts and Seasoned Breadcrumbs served with a Woodland Mushroom Sauce

Florentine Chicken

Stuffed with Broccoli and Spinach served with a Dion Sauce

Boneless Breast of Chicken

Served with Marsala, Francaise, or Pi ccata Sauce

Herb Crusted Chicken

Coated with Fresh Herbs and served with a Mustard Dill Sauce

Artichoke and Sun Dried Tomato Chicken

French Breast of Chicken stuffed with Sun Dried Tomatoes and Artichokes

Served with a Champagne Sauce

Chicken Savoy

Boneless Breast of Chicken sauteed with a Balsamic Demi-Glace Sauce

Garnished with Tri Color Peppers and Portabella Mushrooms

Your Choice of Chef Select Vegetables & Potato or Rice Selection

Dessert Selections

Hot Apple Blossom, with Vanilla Ice Cream, served with a Caramel Sauce

Waffle Basket filled with Ice Cream and topped with Seasonal Berries and Raspberry Sauce

Frozen Chocolate Mousse and Banana Crepe Dipped in Dark Chocolate, served with a Raspberry Sauce

Warm Chocolate Lava Cake Served with Whip Cream & Berries

*Banana Pouch: Fresh Bananas and Chocolate Baked in Phyllo Dough
Served with a Vanilla Sauce*

Bananas Foster

*Fresh Bananas Sauteed with Rum, Brown Sugar and Cinnamon
Served over Vanilla Ice Cream in a Waffle Basket*

Custom Tiered Occasion Cake

Chocolate Glazed Fruit and Halavah

Coffee, Decaffeinated Coffee, Herbal Teas

International Coffee Bar

To include cappuccino, espresso and after dinner liqueurs and cordials

KID'S MENU

TEEN SELECTIONS (Any 4 Items)

*Chips and Salsa, Egg Rolls, Hot Dogs in Puff Pastry, Buffalo Wings, French Fries,
Onion Rings, Potato Skins, Potato Pancakes with Apple Sauce, Sliders,
Soft Shell Tacos, Chicken Fingers*

SODA BAR

*Sodas, Virgin Pina Coladas,
Virgin Strawberry Daiquiris, Shirley Temples
And Specialty Prepared Signature Drink*

APPETIZERS

*Chicken, Beef or Vegetarian Lo-mein in Take-out Containers
Ziti Marinara with or Without Meatballs
Fresh Fruit Kabobs with Strawberry Sauce
Grilled Sliced Chicken over Caesar Salad*

ENTREES

(If Combo select 3 Items, if Buffet Select 4 Items)

*Chicken or Beef Stir Fry
Chicken or Beef and Broccoli
Chicken or Beef Sates (Marinated on a Stick)
Chicken or Beef Fajitas with Salsa, Guacamole, Lettuce
Chicken Fingers Served with Dipping Sauce
Steak Sandwiches
Hamburgers
Fried Chicken
Ziti Marinara
French Fries .
Onion Rings
Corn Niblets
Corn on the Cob
Mashed Potatoes
Steamed Baked Potatoes
Fried Rice
Garlic Bread*

DESSERT

*Sundae Bar Make your own Sundae w/ assorted toppings,
Waffle Basket with Vanilla Ice Cream, Chocolate Sauce and Sprinkles
Warm Chocolate Chip Brownie Cookie with Ice Cream and Chocolate Sauce
Warm Chocolate Lava Cake*

Viennese Extravaganza

Designer Cakes & Pies

Lemon Lime Mousse Cake
Caramel Mousse Cake
Chocolate Mousse Cake
Black Coral Chocolate Truffle Cake
Coconut Pineapple Cake
Riviera Cake
Chocolate Mud Cake
Peach Pie
Rasp berry Mousse Cake
Pecan Pie
Fresh Fruit and Custard Tart

Bananas Foster

Served over Parve Vanilla Ice Cream

Hot Apple Crisp

With Parve Vanilla Ice Cream

Fresh Fruit Display

<i>Honeydew</i>	<i>Cantaloupe</i>	<i>Watermelon</i>
<i>Strawberries</i>	<i>Pineapples</i>	<i>Red & White Grapes</i>

Assorted Pastries:

Napoleons, Cream Puffs, Eclairs, Brownies and Tarts

Homemade Desserts

Assorted Mousse Paais

Chocolate Fountain