

BAR / BAT MITZVAH

Dinner Menu

Each menu is customized just for your event. This is a sample only.

Salad

California Greens with Fiji Apples, Avocado, Pomegranate, Figs, Persimmon and an Apple Vinaigrette

Entrée

Grilled Rib Eye Steak With Red Wine Sauce
Garnished With Fried Onions
Served with:
Twice Baked Potato
Broccolini, Roasted Baby Bells and Butternut Squash Terrine

Alternate Entrée

Miso Salmon With Sesame Sauce
Wahani and Basmati Rice
Broccolini, Roasted Fennel, Roasted Vine Tomatoes

Vegetarian Entrées

Portobello Mushroom stuffed with Herbed Quinoa and topped with sliced Summer Squash & Zucchini, served with Green Beans, White Asparagus and a Roasted Red Pepper Sauce

Children's Buffet

Beef Sliders
Franks in Pastry
Chicken Tenders
Pasta with Meat Sauce
Caesar Salad
French Fries and Onion Rings
Ketchup and Mustard

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Persian Fruit and Tea Station

Display of Seasonal Fruit and Berries
Assorted Cookies, Nuts and Dried Fruits
Samovars with Tea and Fresh Mint

Large Challah

Bread baskets with:

Warm Dinner Rolls, Breadsticks, Lavash
Olive Oil, Herbed Margarine and Olive Tapenade

Alternating Desserts

Chocolate Decadence Cake
Garnished with Whipped Cream, Mint Leaf
Gooseberry with Chocolate Sauce
Individual Apricot Bread Pudding
Garnished with Whipped Cream and Mint Leaf
Raspberry Sauce & Crème Anglaise

Children's Dessert

Chocolate Brownie Squares with attendants offering:
Vanilla "Ice Cream," Chocolate Sauce, Caramel Sauce,
Mini Marshmallows, Sprinkles

Drinks

Full Premium Bar & Wine Service With Dinner

Assorted Sodas and Shirley Temples

**Menus are available at several price points.
Contact us to create a custom menu that fits your budget and event.**