

The Silver Platter Bar & Bat Mitzvah Menus

KOSHER DAIRY LUNCH OPTIONS –

COLD CHOICES

Classic Caesar Salad

Fruit Medley, Rolls and Butter With Grilled Salmon

Singapore Noodles

Lo Mein Noodles with Stir Fry Broccoli, Baby Corn, Water Chestnuts, and Bok Choy-Tossed in a Vibrant Tamari-Ginger Glaze, Fruit Medley, Rolls and Butter

Very Veggie Wrap

Roasted Garden Vegetables and Rice Pilaf with Shredded Jack Cheese and Pesto Dressing, Fruit Medley, Assorted Zap's Chips

Salad Sampler

Egg Salad and Tuna, New Potato Salad, Fresh Fruit Medley

Grilled Salmon over Lemon Cous Cous

Presented with Roasted Red Peppers, Peas, and Basil Chiffonade, Fruit Medley, Rolls and Butter

Tuna Salad Nicoise

With Chunks of Tuna, Hard Boiled Eggs, Green Beans, Roasted Potatoes, Capers, and a Vinaigrette Dressing, Fruit Medley, Rolls and Butter

HOT CHOICES

Vegetable Lasagna

Garden Salad with Assorted Dressings, Fresh Fruit Medley, Garlic Bread

Soup, Salad, and Potato Bar

Today's Featured Hot Soup, Foil Wrapped Baked Potatoes. Load Up with your favorite Toppings: Sour Cream, Salsa, Butter, Diced Scallions, Grated Cheese with a Garden Salad

Three Cheese Baked Ziti

Caesar Salad, Garlic Bread

Mexican Fiesta

Two Cheese Enchiladas, Spanish rice, Refried Beans, Tortilla Chips and Salsa

MITZVAH CELEBRATION LUNCHEON EVENT - Adult Buffet with Stations and Dessert Buffet and Coffee Station

Chef Attended Carving Station

Whole Sides of Salmon layered with Chopped Artichokes, Sun Dried Tomatoes, and Fresh Basil wrapped in Puff Pastry and Baked to a Golden Brown, Accompanied by a Creamy Dill Sauce

Entrée Station

Breast of Chicken Provencal With Capers, Hot House Tomatoes, and Lemon Herb Butter
Long Grain and Wild Rice Medley with Tri-Color Orzo and Israeli Cous Cous, Rosemary Roasted Butternut Squash

A Selection of Fresh, Marinated, and Roasted Vegetables

Accompanied by a Poppy Seed Dressing

Dessert Station

A magnificent assortment of our finest Finger Pastries and Seasonal Fresh Fruit Display

Coffee Station

Regular and Decaffeinated Coffee
Cinnamon Sticks, Shaved Chocolate and Whipped Cream

B'NAI MITZVAH CELEBRATION -

sales tax and service are additional

Cocktail Hour Passed Hors d'oeuvres

Duck Salad in a Crisp Wonton Cup, Savory Ratatouli Strudel, Wild Mushroom and Leek Spring Roll, With a Citrus Mint Sauce

Chef Attended Carving Station

Choice of either: Carved Steak au Poivre, Boneless Ribeye Steak with Tricolor Peppercorn Crust or Carved Rack of Lamb with Rosemary Peppercorn Sauce

Cajun Station

Cajun Grilled Whole Red Snapper In Essence of Cajun Spices

Salad Course

Mixed Greens with Caramelized Onions and Honey Glazed Walnuts With a Sun-dried Tomato Vinaigrette

Entrée

Searched Breast of Chicken with Forrest Mushrooms And Artichokes Garlic Mashed Red Bliss Potatoes, Fresh Asparagus Spears Drizzled with a Lemon Caper Beurre Blanc Sauce

Dessert

White Chocolate and Cappuccino Mousses, layered with Hazelnut Dacquoise, and completed with a Café Au Lait Sauce

MITZVAH CELEBRATION BUILD YOUR OWN BUFFET - with two main entrée choices or with three main entrée choices

Salad Selections (Choice of one) -

**Additional cost per guest for plated salad course,
(Salads with Cheese must be presented as a
separate course*)*

Hearts of Romaine Caesar Salad

with Parmesan, Romano, and Asiago Cheese and Garlic Herb Croutons

Baby Spinach with Lavender Scented Grilled Vegetables

With an Aged Balsamic Vinaigrette Dressing

Mixed Greens

with Caramelized Onions, Honey Glazed Walnuts, and Heirloom tomatoes with
Sun-dried Tomato Vinaigrette Dressing

Salad of Oak Leaf Lettuce

with Toasted Walnuts, Roquefort Cheese, Asian Pear and a Ginger Balsamic
Vinaigrette

California Butter Lettuce and tender Greens

with Water Chestnuts, Sesame Seeds, Scallions and a Honey Soy Dressing

Mesclun Greens

with Braised Wild Mushrooms and Maytag Blue Cheese with a Port Wine
Vinaigrette Dressing

Greek Salad

with Nicoise Olives, Cucumbers, Red Onion, Feta Cheese, Cherry Tomatoes
with a Garlic Romano Dressing

Entrée Selections (Choice of Two-Three) - **Can be set up as a carving station (add chef attendant)

Sesame Crusted Tuna

with a Ginger Soy Demi-Glaze

Sage Roasted Turkey Breasts**

with Orange Apricot Chutney

Macadamia Nut Crusted Chilean Sea Bass

with Warm Pineapple Salsa

Mediterranean Baked Chicken

with Nicoise Olives, Sun-dried Tomatoes, and Capers with a Pommery Mustard Sauce

Pan Fried Georgia Rainbow Trout

with Bourbon Pecan Brown Butter

Chicken Breasts with Peaches

Glazed with Peach Schnapps with a Fresh Peach Chutney

Smoked Chicken Ravioli

in a Cajun Cream Sauce

Louisiana Snapper Creole

simmered in Cajun Spices

Norwegian Salmon and Wild Mushrooms**

Wrapped in Puff Pastry with a Champagne Cream Sauce

Roast Veal with Michigan Sun-dried Cherries**

Sliced and served with a Port Wine Sauce

Boneless Leg of Lamb with Rosemary and Herb Crust**

Sliced and served with Fresh Mint Sauce

Oven Roasted Free Range Chicken

with Maple Pecan Crust

Prime Rib of Beef**

with Mushroom Au Jus and Caramelized Onion Compote

Lemon Caper Breast of Chicken

with a White Wine Beurre Blanc Sauce

Marinated London Broil

with Three Mushroom Sauce

Halibut with Sambol Vinaigrette

and Wasabi Cream Sauce

Boneless Breast of Chicken Medallions

Stuffed with Sun-dried Tomatoes, Artichokes, and Fresh Basil

Bowtie Pasta with Seared Salmon

in a White Wine Seafood Veloute

Salmon Cakes with Assorted Toppings:

Crispy Vidalia Onions, Black Bean Salsa, Chunky Walnut Pesto, Papaya Mango Salsa

Starch Selections (Choice of Two)

Penne Puttanesca

with Tomatoes, Capers, Olives, and Roasted Red Peppers

Bowtie Pasta

with Grilled Vegetables in a Spicy Basil Marinara Sauce

Tri-Colored Rotini Pasta

with Fresh Spinach, and Black Olives in a Roasted Red Pepper Sauce

Potato and Parsnip Gratin

Cayenne Whipped Sweet Potatoes

Baby New Potatoes

Pan Roasted with Garlic and Fresh Rosemary

Roasted Garlic Mashed Red Skin Potatoes

Lemon Pepper Potatoes Boulangere

Sauteed Polenta

with Vegetable Ragu

Spicy Black Bean Cakes

Basmati Rice Pilaf

Wild and Long Grain Rice

with Dried Cranberries and Toasted Pecans

Wild Mushroom and Asparagus Cous Cous

Vegetable Selections (Choice of Two)

Rosemary Roasted Butternut Squash

Steamed Broccoli and Cauliflower Polanaise

Asian Vegetable Stir Fry

California Marinated and Flame Grilled Vegetables

Sauteed Green Beans with Portobello Mushrooms in a Rosemary Garlic Sauce

Sugar Snap Peas in Brown Butter

Honey Glazed Carrots with White Grapes

Summer Vegetable Ratatouille

Sauteed Summer Squash and Zucchini with Italian Herbs and Toasted Pine Nuts

Additional Services

Three Passed Hors D'oeuvres

Coffee Service

China and Glassware

Linens available in assorted colors

Cloth Napkins folded at each place setting

Professional Service Staff

