



## Sample Bar/Bat Mitzvah Menu- BRONZE

### Passed Hors D'oeuvres

*Crispy Potato Pancakes with Chive Crème Fraiche and Roasted Apple Chip*  
*Thai Chicken Satay with Spicy Peanut Sauce*  
*Smoked Salmon Roulades with Scallion Crème Fraiche and Capers*  
*Chicken & Vegetable Dumplings with Ginger Soy Dipping Sauce*  
*Vietnamese Spring Rolls with Sweet Chili Sauce*

### Plated Salad

*Baby Arugula with Shaved Parmesan Cheese, Halved Golden Tomatoes and Lemon Vinaigrette*

### Plated Dinner

*Grilled Salmon with a Fresh Mango Pineapple Salsa*  
*Pan-Seared Chicken Francese with Lemon Caper Sauce*  
*Roasted Fingerling Potatoes*  
*Grilled Seasonal Vegetables*

### Plated Dessert

*Elegant cake or cupcake display from one of our favorite partners*

**Full Coffee Service**  
**Full Consumption Bar**



## Sample Bar/Bat Mitzvah Menu- SILVER

### Passed Hors D'oeuvres

*Crispy Potato Pancakes with Roasted Apple Chip*  
*Roasted Duck Asian Salad in a Crispy Wonton Cone*  
*Coconut Chicken Skewers with Tropical Mango Sauce*  
*Vietnamese Spring Rolls with Thai Peanut Sauce*  
*Mini Angus Beef Sliders*

### Plated Salad

*Baby Arugula with Roasted Beets, Fresh Orange Sections, Spiced Pecans and Balsamic Dressing*

### Plated Dinner

*Grilled Marinara Steak Tips with Thyme & Shallot Butter*  
*Pan-Seared Statler Chicken Breast with Wild Mushroom Ragout*  
*Lemon Spinach Risotto with English Peas and Red Pepper*  
*Haricot Verts and Carrot Bundles with Shallot Butter*

### Plated Dessert

*Warm Chocolate Bread Pudding with Caramel Sauce and Grand Marnier Whipped Topping or Fresh Fruit Crisp with Madagascar Vanilla Whipped Topping*

**Full Coffee Service**  
**Full Consumption Bar**



## **Sample Bar/Bat Mitzvah Menu- GOLD**

### **Passed Hors D'oeuvres**

*Crispy Potato Pancakes with Roasted Apple Chip*  
*Sweet Jalapeno Corn Cakes with Avocado and Aioli*  
*Beef Tenderloin au Poirve on Garlic Crostini with Cognac Drizzle*  
*Mini Lamb Chop Lollipops with Cranberry Pear Relish*

### **Chef Manned Stationed Cocktail Hors D'oeuvres**

*Carving station with Roast Beef & Roasted Turkey*  
*Lo Mein Station with Fresh Dumplings and Asian Slaw, optional Sushi Station addition*  
*Slider Bar- Beef, Chicken, and Vegetable*

### **Plated Salad**

*Baby Arugula with Roasted Beets, Fresh Orange Sections, Spiced Pecans and Balsamic Dressing*

### **Plated Dinner**

*Grilled Beef Tenderloin Roulade with Cabernet Demi Glace*  
*Pan Seared Salmon with Fresh Herbs and Roasted Vegetable Ratatouille*  
*Truffle Mashed Turnips & Potatoes*  
*Haricot Verts and Carrot Bundles with Shallot Butter*

### **Dessert Bar**

*Lavish Custom Designed Dessert Bar*

**Full Coffee Service**  
**Full Consumption Bar**