



The Gold
(Five Hour Celebration)

Cocktail Hour Presented to Your Guests in a Separate Room

GOURMET STYLE BUTLER HORS D'OEUVRES

Chicken Teriyaki Satays
Stuffed Mushrooms
Spinach and Feta Filo
Baby Lamb Chops
Risotto Cakes with a Basil Tomato Sauce
Vegetarian Spring Rolls
Potato Pancakes with Apple Sauce
Hot Dogs in Puff Pastry with Deli Mustard
Noodle Kugel
Sweet Potato Puffs

COLD DECORATED DISPLAYS

A Display of Imported and Domestic Cheeses
English Biscuits, Garlic Flat Breads, Table Water Crackers

Mirror Display of Seasonal Fresh Cut Sliced Fruits

Garden Fresh Vegetable Crudité's served with Assorted Seasonal Dips

Chopped Chicken Liver with Water Crackers

Bruschetta Crostino

Balsamic Slaked Grilled & Roasted Vegetables featuring
Red Peppers, Eggplant, Zucchini, Squash, Asparagus Spears and Portabella Mushrooms

Assorted Imported Olives accompanied by an Artisan Bread Display with Infused Flavored
Olive Oils

Featuring Focaccia, Olive Bread, Semolina Rolls, Tuscan Bread and Sweet Rolls

CAPTAINS STATIONS

Some Examples Are

Carving Station featuring

Marinated London Broil with Garlic Bread, Pastrami, Corned Beef or
Breast of Vermont Turkey with Cranberry Orange Relish

Pasta Station featuring

Penne Pasta with your choice of two sauces
Pink Vodka, Pesto Marinara, Alfredo, Fresh Vegetables

Chilled Seafood Bar

Mini Bagels, Sliced Onions, Capers and Hard Boiled Eggs are served with
A Smoked Salmon and Whitefish Display
And Assorted Sushi

Asian Station featuring

Wok Presentation of Far East Vegetables served with Your choice of Beef or Chicken
Delicately Accented with Duck Sauce and Soy Sauce
Steamed Dumplings served with Teriyaki Hoisen Sauce

Southwestern Station

Grilled Chicken, Onions and Peppers Presented on Warm Fajitas and
Accented with Sour Cream and Guacamole with a
Spicy Salsa Bar served with Assorted Chips

Traditional Station

Kasha Varnishkes, Toasted Egg Barley, Stuffed Cabbage, Derma

Crepe Station

Crepes prepared to order with 2 fillings
Chicken, Mushroom and Onion, Ratatouille

Mashed Potato Bar

Herb, Garlic or Traditional Mashed Potato or Mashed Sweet Potatoes (choice of 2)
Served in Martini Glasses with assorted toppings

SILVER CHAFING DISHES

Some Examples Are

Pecan Crusted Tilapia with Pineapple Beurr Blanc presented on Pilaf Style Rice
Breast of Chicken Veronique
Veal Meatballs in a Cream and Caper Sauce
Chicken with Artichokes, Tomatoes, Capers and White Wine Sauce
Pierogies served with Sautéed Onions and Sour Cream
Beef Tenderloin Tips au Poivre with Garlic Whipped Potatoes
Julienne Duck Sautéed with Sun-dried Tomatoes presented on Wild Mushroom Risotto

Dinner Presentation

CHALLAH FOR BLESSING

CHAMPAGNE OR SPUMANTE TOAST

APPETIZER

Honey Tomato Bruchette with Ricotta Cheese
Melon Ball Sunrise
Tuna Tartare with Diced Cucumber and Pistachio and Crème Fraiche
Stuffed Rigatoni with Fresh Tomato Sauce
Tomato, Fresh Mozzarella and Basil Tower with Balsamic Vinaigrette
Cream of Asparagus Soup
Stuffed Portobello Mushroom with Diced Tomato and Feta Cheese

SALAD

Classical Caesar Salad
Iceberg Wedge with Crumbled Bleu Cheese, Grape Tomatoes, Diced Cucumber,
Red Onion and Ranch Dressing
Mixed Greens with Dried Cranberries and Candied Walnuts finished with Raspberry Vinaigrette
Insalata Misto

INTERMEZZO

Iced Seasonal Sorbet

ENTREES

Guest Selection at the Table

Poultry

Boneless Breast of Chicken Francaise
Apricot Orange Glazed French Breast of Chicken
Rosemary Roast French Breast of Chicken with Roasted au jus

Seafood

Baked Tilapia with Pesto Butter

Baked Salmon Filet with Champagne Sun-dried Tomato Sauce or Orange Balsamic Glaze
Red Snapper with Ginger Lime Beurr Blanc

Beef

Carved N.Y. Strip topped with Cilantro Butter
Roast Prime Ribs of Beef au jus
Carved Oven Roasted Tenderloin of Beef

*Additional Charge Required

All Entrees Accompanied by Chef's Seasonal Vegetables and Starch Vegetarian Dinners Always
Available Upon Request Freshly Baked Dinner Rolls and Whipped Butter

THE TORAH CAKE

We are pleased to offer a variety of flavors and fillings!
(Customer to Supply Own Candles)

FOR YOUR SWEET TOOTH

Please Select One

Gelato Station

Two Gourmet Flavored Gelatos
scooped to order and served on Hand-dipped Cones

Dessert Trio

Three Seasonal Desserts

Created by our Pastry Chef or Customize Your Own!

Cobbler, Cobbler, Cobbler

A Trio of Delicious Apple, Peach and Blueberry Cobblers served with Fresh Whipped Cream

Cannoli Station

Our Uniformed Chef Filling this Delicious Treat By Hand
Chocolate and Traditional Filling Piped to Order

Zeppole Station

Traditional "Boardwalk Style" Zeppoles served with Powdered Sugar

Bananas Foster

Sliced Bananas Sautéed in Rum and Brown Sugar
Served over Vanilla Ice Cream

Chocolate Fountain

Tiers of Warm Flowing Milk Chocolate served with all the Necessary Dippables to please
the Ultimate Chocolate Lover!

Accompanied By Cream Puffs, Marshmallows, Strawberries, Pretzel Sticks,
Pound Cake, Rice Crispy Pops and Double Stuffed Oreos

Grand Viennese Display
Belgian Chocolate Cups filled with an After Dinner Liqueur accompanied by
Freshly Brewed Espresso with Lemon Twists
Whole Seasonal Fresh Fruits and
Your Choice of Six of the Following:
Miniature Cheesecake Squares, Red Velvet Cake, Carrot Cake,
Lemon Triangles, Raspberry Bars, Key Lime Tartlettes, Crème Brulee, Tiramisu Martinis
Chocolate Eclairs, Sfogliatelle, Cannolis
Fresh Baked Italian Cookies, Gourmet Brownies, Petit Fours

*Additional Charge Required

COFFEE AND TEA SERVICE

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea
Served with Non-Dairy Creamer
Espresso Upon Request

FIVE HOUR BEVERAGE SERVICE

Champagne and
Cabernet Sauvignon, Merlot,
White Zinfandel,
Chardonnay and Pinot Grigio Wines

Premium Liquors to include:
Absolut, Ketel One, Stolichnaya, Smirnoff,
Beefeater, Bombay,
Bacardi, Malibu, Captain Morgan,
Dewar's, Johnnie Walker Red,
Seagram's 7, Jack Daniel's

Domestic and Imported Beers to include:
Heineken, Corona, Yuengling, Budweiser,
Amstel Lite, Coors Lite and O'Douls

AFTER DINNER CORDIAL SERVICE

Amaretto, Anisette, Baileys, Grand Marnier,
Kahlua, Frangelico,
Hennessey and Sambuca Romano

ENHANCEMENTS

Separate Cocktail Hour Room for the Children
Complimentary Seating Cards
Directions Cards
Customized Menus for each Adult Table
White Gloved Service
Crisp Table Linens to the Floor and Choice of Colored Napkins

Chair Covers with Coordinating Sash
Musician and Photographer Dinners Provided at Discounted Rate
100 Guest Minimum

CHILDREN'S MENU

ENHANCEMENTS

Presented to the Children in a Separate Room featuring

Hot Dogs in Puff Pastry ~Fried Ravioli with Marinara Sauce
Potato Skins ~Sliders with Signature Sauce

BUFFET STYLE DINNER

Featuring Choice of Two

Fajitas

Seasoned Chicken or Beef served with Sautéed Onions and Peppers, Tomatoes, Salsa, Cheese,
Guacamole, Sour Cream and Jalapenos
Served with Rice, Refried Beans and Tortilla Shells

Quesadillas

Chicken or Vegetarian Quesadillas made with Cheese, Tomatoes and Onions
Served with Southwestern Dip, Tortillas, Cilantro, Sour Cream and Salsa

Pasta Selections

Fettuccini Alfredo and Penne Marinara with Italian and Garlic Breads

Gourmet Hot Dogs

All Beef Dogs served with Homemade Chili, Sauerkraut, Chopped Red Onions, Melted Cheese,
Diced and Sautéed Peppers and Potatoes, Minced Garlic, Relish and Mustard

Gourmet Grilled Cheese

Traditional served on Rye with Sliced Tomato, Brie with Apples and Asiago served on Thin
Sliced Focaccia
Served with Tomato Cream Basil Soup

Mashed Potato Bar

Herb Mashed, Sweet Potato and Curly Fries with
Gravy, Melted Cheese, Marshmallows and Brown Sugar

Oriental

Chicken and Broccoli with Fried Rice and Vegetarian Spring Rolls
Served "Take Out" Style with Chop Stix

Chafing Dishes

Fried Chicken, Mashed Potatoes and Sweet Corn

*All Selections Served with a Salad Bar

DESSERT

Personalized Torah Cake

FOR YOUR SWEET TOOTH

Sundae Bar

Chocolate and Vanilla Ice Cream

Served with a Dozen Assorted Toppings

Or

Candy Station

You'll feel like a "Kid in a Candy Store"

As Your Guests fill their bags with all sorts of Treats!

MOCKTAILS

Virgin Champagne Toast

An Assortment of Coladas, Daiquiris and Smoothies served from the "Bar"

Assorted Pitchers of Soda and Shirley Temples on all Children's Tables