



The Silver
(Four and One-Half Hour Celebration)

Cocktail Hour

GOURMET STYLE BUTLER HORS D'OEUVRES

Chicken Teriyaki Satays
Stuffed Mushrooms
Spinach and Feta Filo
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

Smoked Salmon and Whitefish Display
Served with Mini Bagels, Sliced Onions, Capers, Hard-Boiled Eggs
And Assorted Sushi

Dinner Presentation

CHALLAH FOR BLESSING

CHAMPAGNE OR SPUMANTE TOAST

APPETIZER

Fresh Fruit Kabobs Marguerite, Cheese Filled Crepe with Tomato Basil Sauce
Tomato, Fresh Mozzarella and Basil Tower with Balsamic Vinaigrette
Cream of Broccoli Soup,
Penne Pasta with Sun-dried Tomatoes, Shitake Mushrooms and Pink Vodka Sauce

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 Mista

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)

COFFEE AND TEA SERVICE

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

FOUR AND ONE-HALF HOUR BEVERAGE SERVICE

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

Premium Liquors to include:
Absolut, Smirnoff,
Beefeater,
Bacardi, Malibu,
Dewar's, Seagram's 7, Jack Daniel's

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

ENHANCEMENTS

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

CHILDREN'S MENU

COCKTAIL HOUR

Hot Dogs in Puff Pastry ~Fried Ravioli with Marinara Sauce
Vegetable Egg Rolls ~ Chips and Salsa

BUFFET STYLE DINNER

Fried Chicken, Chicken Francaise, Chicken Parmigiana or Chicken Fingers

Penne Pasta Marinara, Meatless Baked Ziti or Fettuccini Alfredo

Sliced Roast Beef with Gravy or Italian Meatballs

Mashed Potatoes, French Fries or Pierogies

Sweet Corn, Baked Beans or Green Beans Sauté

*All Selections served with a Salad Bar

DESSERT

Personalized Torah Cake

and

Sundae Bar

Chocolate and Vanilla Ice Cream

Served with a Dozen Assorted Toppings

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