

BAT
MITZVAH
CELEBRATION

Perfect Possibilities

BAT MITZVAH CELEBRATION

SEVEN THIRTY

Guests Arrive for the Party

COCKTAILS AND HORS D'OEUVRES

*Full Bar Available**

PASSED HORS D'OEUVRES

*Miniature Fish Tacos with Red Cabbage and Avocado
Sweet Potato Fries, Lime Salt and Cilantro Remoulade
Steamed Vegetable Dumplings, Soy Dipping Sauce
Panko Crusted Japanese Eggplant, Oven Dried Tomato, Smoked Mozzarella and Basil Pesto
Potato Latkes with Crème Fraiche and Chives
Double Crème Brie and Pear on Raisin Toast with Lavender Honey*

HARVEST TABLE

*Imported and Domestic Cheeses
Garnished with Fresh Spring Fruits and Berries
Plum Tomato Bruschetta, Green and Black Olive Tapenade
Eggplant Caponata
Crusty Bread, Crackers, Crostini
Vegetable Crudité with Buttermilk Basil Dip*

A CHIP AND DIP BAR

*Plantain, Yucca, Sweet Potato, Tri Color Tortilla,
Beet and Fresh Vegetable Chips
Black Bean and Pineapple Salsa, Baked Vidalia Onion Dip, Pico de Gallo
Garlicky Hummus Dip, French Onion Spread*

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PASTA TO ORDER

*Attended by a Uniformed Chef
Penne, Fusilli and Tortellini Pasta
Petite Peas, Broccoli Florettes, Red Pepper Matchsticks, Spinach
Marinara, Alfredo, Pesto, Aglio e Olio
Shaved Parmesan*

Flat Breads with Parmesan Cheese, Olive Oil and Fresh Rosemary

*Classic Caesar Salad
Romaine Hearts with Hand Cut Croutons, Parmesan Cheese and House Made Dressing*

ENTRÉES

*Grilled Blue Fin Tuna, Sweet Pepper and Onion Kabobs
Glazed with Soy, Lemongrass, Ginger and Orange*

*King Salmon
in an Indonesian Curry*

Both dishes will be served with Herbed Israeli Cous Cous

DESSERT

*Warm Chocolate Chip Cookies, Bars, and Mini Cheese Cakes
Assorted Gelato*

Brewed Illy Coffee and a selection of Dammann Teas from France