

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*