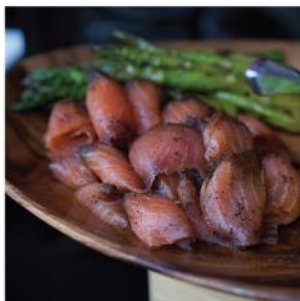


# MITZVAH SAMPLE MENUS



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## ***Mitzvah Sample Menus*** ***Heavy Hors d'Oeuvre Buffet Package***

### ***Butler Passed Hors d'Oeuvre Selections***

#### **Mini Beef Wellington**

With champagne mustard

#### **Hummus Shooter**

Garlic hummus and roasted red pepper hummus in 2-ounce shot glasses with carrot and celery sticks

#### **Sun Dried Tomato and Fresh Mozzarella Arancini**

Crispy sun dried tomato risotto stuffed with fresh mozzarella and finished with pesto drizzle

#### **Smoked Chicken Salad**

With grapes on a gingersnap

#### **Tomato Bisque and Mini Grilled Cheese Shooter**

Warm tomato bisque served in a tall shot glass with a wedge of grilled cheese on the side

#### **Pimento Cheese Mini Finger Sandwich**

With aged Cheddar and roasted pepper pimento cheese

## ***Heavy Hors d'Oeuvres Buffet Selections***

### **Chicken Piccata Skewers**

Jumbo chicken tenders battered in basil, Parmesan and egg and served with a white wine, caper and lemon butter sauce

### **Mesa Rubbed Sirloin**

Sliced medium rare, served with chipotle sauce and yeast rolls

### **Thai Chicken Skewers**

Served with sesame ginger sauce

### **Grilled Thai Beef Satays**

Served with chimichurri sauce

### **Maple Glazed Turkey Breast**

Served with creamy Dijon mustard and yeast rolls

### **House Smoked Applewood Salmon**

Served with boiled eggs, chives, capers, cucumber dill relish and crackers

### **Assortment of Cold Smoked Salmon**

Served with boiled eggs, chives, capers, cucumber dill relish and crackers

### **Balsamic Grilled Asparagus**

With feta, cherry tomatoes and lemon oil vinaigrette

### **Herb Grilled Seasonal Vegetables**

Garnished with aged balsamic drizzle and pesto and served at room temperature

### **Seasonal Fruit Display**

Served with raspberry mint cream or coconut cream

**Caesar Pasta Salad**

Campanelle pasta with romaine lettuce, fried capers, croutons, Parmesan and pine nuts and finished with Caesar dressing

**Classic Greek Salad**

With vine-ripe tomatoes, cucumbers, red onion, pepperoncini, roasted red peppers, niçoise olives, homemade croutons, feta and Greek dressing

**Twice Baked New Potatoes**

With Asiago cheese and chives

**Gourmet Breads and Spreads**

Traditional hummus and Artichoke, spinach and water chestnut spread served with artisan breads

**Roasted Red Pepper and Smoked Gouda Fondue**

Served with tortilla chips

**Hot Spinach and Artichoke Soufflé**

Served with toasted baguette rounds

**Hummus Sampler**

Lemon edamame hummus, roasted red pepper hummus, and traditional hummus served with toasted pita and French bread

**Mediterranean Strudel**

Filled with mozzarella, artichoke hearts, roasted red peppers, Greek olives and basil pesto ranch sauce

**Domestic Cheese Display**

A variety of whole and sliced gourmet cheeses served with fresh fruit and crackers

## ***Beverages***

### **Iced Tea**

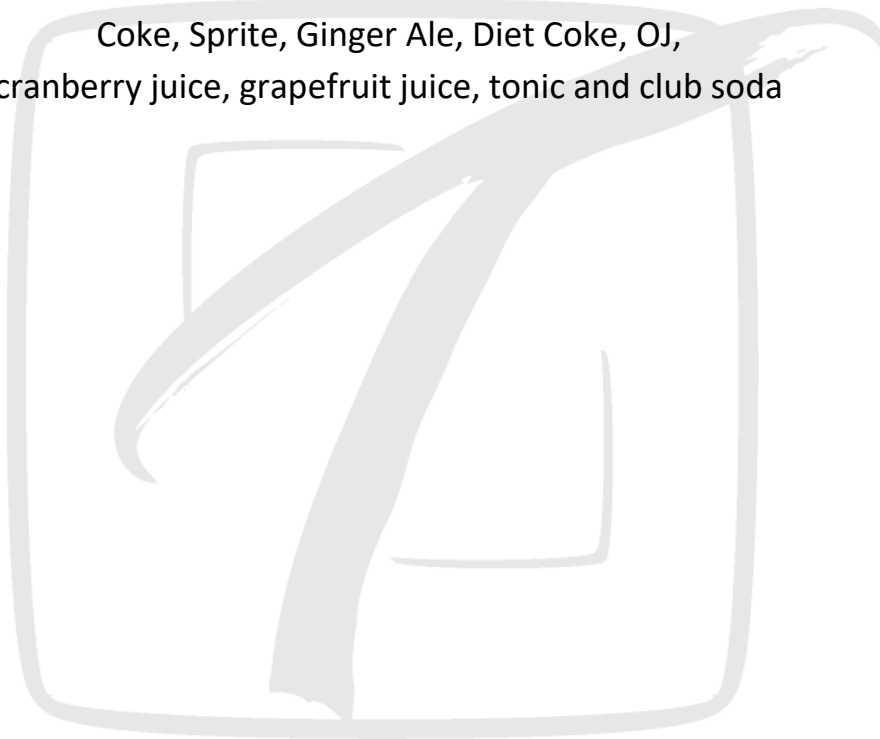
Sweet and unsweet tea served with lemons and sweeteners

### **Express Coffee Service**

Served from the bar with Irish coffee mugs

### **Bar Mixers**

Coke, Sprite, Ginger Ale, Diet Coke, OJ,  
cranberry juice, grapefruit juice, tonic and club soda





## ***Kiddush Package***

**Tuna Salad or  
Smoked Whitefish or  
House Smoked Applewood Salmon or  
Assortment of Cold Smoked Salmon**

*(Salmons are served with capers, boiled eggs, chives, cucumber dill relish and crackers)*

Served with sliced cheeses, onions, pickles,  
sliced tomatoes, capers and fresh baked bagels with  
cream cheese (select 3: plain, olive, berry, cinnamon, lox)

### **Tuna Niçoise Salad**

Served with homemade yeast rolls and butter

### **Mini Finger Sandwiches**

All served with a variety of breads

*Choose from the following:*

Egg Salad with Chives

Tomato, Cucumber, Goat Cheese and Basil

Smoked Salmon Cucumber Salad

Aged Cheddar and Roasted Red Pepper Pimento Cheese

Brie, Fig and Turkey with Mango Chutney

Curry Apple Salad

## **Sides**

### **Gourmet Breads and Spreads**

Traditional hummus and a spinach and water chestnut spread served with assorted artisan breads

### **Mediterranean Dips and Flat Breads**

Tabouli, lemon hummus and baba ganoush

### **Hummus Sampler**

Lemon edamame, roasted red pepper hummus and traditional hummus served with toasted pita and French bread

### **Fresh Garden Crudités**

Served with pesto ranch dipping sauce

### **Watermelon and Tomato Skewers**

With basil vinaigrette and smoked salt

### **Mini Caprese Skewers with Basil Vinaigrette**

### **Herb Grilled Seasonal Vegetables**

Garnished with aged balsamic drizzle and pesto served at room temperature

### **Balsamic Grilled Asparagus**

With Feta, cherry tomatoes and lemon oil vinaigrette

### **Israeli Bean Salad**

### **Seasonal Fruit Display**

With raspberry mint cream or coconut cream



## ***Desserts***

### **Chef's Assortments of Mini Desserts**

#### **Assorted Homemade Cookies**

#### **Mini Cupcakes**

#### **Scones**







## ***Dinner Buffet Package***

### ***Butler Passed Hors d'Oeuvre Selections***

#### **Mini Beef Wellington**

With champagne mustard

#### **Hummus Shooter**

Garlic hummus and roasted red pepper hummus  
in 2-ounce shot glasses with carrot and celery sticks

#### **Sun Dried Tomato and Fresh Mozzarella Arancini**

Crispy sun dried tomato risotto stuffed  
with fresh Mozzarella and finished with pesto drizzle

#### **Smoked Chicken Salad**

With grapes on a gingersnap

#### **Tomato Bisque and Mini Grilled Cheese Shooter**

Warm tomato bisque served in a tall shot glass  
with a wedge of grilled cheese on the side

#### **Pimento Cheese Mini Finger Sandwich**

With aged Cheddar and roasted pepper

## ***Dinner Buffet Selections***

### **Classic Garden Salad**

With vine ripened tomatoes, cucumbers, carrots, homemade croutons and your choice of dressing

### **Classic Greek Salad**

With vine-ripe tomatoes, cucumbers, red onion, pepperoncini, roasted red peppers, niçoise olives, homemade croutons, feta and Greek dressing

### **Honey Mustard Spinach Salad**

With sliced Cremini mushrooms, red onion and sunflower seeds, finished with a honey mustard dressing

### **Chicken, Feta, Spinach and Bell Pepper Roulade**

Served with lemon artichoke sauce

### **Sliced Bistro Beef Tender**

With green peppercorn sauce

### **Herb Roasted Eight Cut Bone-In Chicken**

With a mild mustard cream sauce

### **Chicken Piccata**

Pan sautéed with lemon and artichokes and finished with a basil sauce

### **Mustard Dill Crusted Atlantic Salmon**

Drizzled with spiced honey

### **Asian Grilled Atlantic Salmon**

Glazed with sweet and spicy sesame-ginger sauce

### **Steamed Green Beans**

With walnuts, roasted red peppers and lemon dill butter

### **Sautéed Vegetable Medley**

With herb infused olive oil

**Steamed Carrots**

With orange, tarragon and honey butter glaze

**Roasted Ratatouille Vegetables**

In an herb tomato sauce

**Grilled Summer Vegetables**

With herb oil

**Roasted Root Vegetables**

**Smashed New Potatoes**

With buttermilk and leeks

**Rosemary Roasted New Potatoes**

With caramelized onions

**Southern-Style Gouda Stone Ground Grits**

**Wild Rice Pilaf**

With mixed mushrooms

*(All come with dinner rolls and butter)*