BAR/BAT MITZVAH PACKAGE

One hour Butler Passed hors d'oeuvres:

Chicken Tenderloins, Carolina Bbq dip
Toasted Ravioli, Tomato puree sauce
Chinese Style Spring Rolls with a Sesame Soy Sauce
Crispy Potato Pancakes, Apple Dipping Sauce
Mozzarella Sticks with Marinara Dipping Sauce
Crispy Potato Pancakes Sour Cream & Apple Dipping Sauce
Pigs-In-A-Blanket All Beef Franks Wrapped in Puff Pastry Served with Boardwalk Mustard
Grilled Cheese & Grandma's Tomato Soup Shooters
Seared Ahi Tuna on Crispy Rice Croutons Wasabi Mayo
Skewers of Ripe Tomato & Fresh Mozzarella Folded Basil Leaves
Black Angus Hamburger Sliders Pickled Cucumber and Tomato Ketchup
Crisp Vegetable Spring Rolls, Sesame Soy Sauce
Hardwood Smoked Salmon cucumber, dill cream
Onion Ring Stacks, Thyme Ketchup
Medium Pizza Bagels with Assorted Toppings

STATIONS

MAC-N-CHEESE TABLE

Creamy Gouda & Cheddar Mac-n-Cheese
Your Toppings Bar Will Include: Smoked Chopped Brisket, Pulled Carolina Pork, Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, , Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper

TASTE OF TUSCANY

Eggplant Rollatini Filled with Ricotta Cheese, Topped with a San Marzano Plum Tomato Sauce, Sliced Italian Hot and Sweet Sausage with Braised Broccoli Rabe, Nonna's Nearly Famous Meatballs, Vegetable Penne Pesto Salad, Marinated Brine Cured Olives, Bread Sticks and Toasted Garlic Bread

SOUTH OF THE BOARDER

Soft Tortilla Quesadillas with Braised Adobo Chicken and Vegetables, Sliced Black and Green Olives, Fresh Mexican Crema, Pickled Jalapeños, Shredded Cheddar and Monterey Jack Cheeses, Fresh Avocado Guacamole, Salsa Roja and Crispy Tortilla Chips

CARVERY STATION

Carved Flank Steak with Chimichurri
Smoked Texas Brisket, BBQ sauce
Roasted Turkey Breast with Orange-Cranberry Compote
Honey Glazed Virginia Ham with Dijon Mustard Sauce

LA PASTARIA

Your Pasta Station Will Include a Pepper Mill for Grinding, Grated Parmesan Cheese and Hot Pepper Flakes Please Select Two (2)

3-Cheese Tortellini with Rendered Pancetta Bacon, English Peas and Creamy Alfredo Sauce
Penne a la Vodka with Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce
Farfalle Pasta in a Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe
Rigatoni Pasta with Prosciutto, Sun dried Tomatoes, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce
Cavatelli and Broccoli with Virgin Olive Oil and Toasted Garlic

CHINESE WOK STATION

Lo Mein Noodles with Teriyaki Chicken Complemented by Mung Bean Sprouts, Shiitake Mushrooms, Spring Onions, Snow Peas, Carrot Threads and Cabbage, in Chinese To-Go Boxes, Accompanied by Steamed and Salted Edamame Soy Beans and Pork Fried Rice, Authentic Chop Sticks, and Lucky Fortune Cookies

SLIDER SHOP PLEASE SELECT TWO (2)

Angus Burger with Vermont Cheddar
Pulled Pork with Housemade BBQ Sauce
Buffalo Chicken with Danish Bleu Cheese
Chicken Parm with Mozzarella Topped with Plum Tomato Sauce
Fixins to Include: Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo

STREET TACOS

Authentic Mesa Tortillas warmed on Griddles with Pulled Pork (or) Seasoned Shrimp
Red Onion, Shredded Cheddar, Chopped Cilantro, Pico De Gallo
Displayed with Guacamole & Sour Cream

CHEF RISOTTO STATION (CHOICE OF TWO)

Vegetable Risotto, Chicken Risotto or Seafood Risotto both tossed with Mushrooms & Peas
Italian creamy Arborio Rice, Shaved Parmesan cheese & Fine herbs

TEXAS STATION

Petite Rolls with Tender Pulled Pork
(or) Low & Slow Smoked Beef Brisket, served with a
variety of 6 BBQ Sauces, Texas Slaw, Potato Salad & Cornbread

MASON JAR SALADS

Grab a Jar of Arcadia Spring Mix & Create a salad with
Sliced Grilled Chicken, Red Onion, Olives, Tomatoes, Celery, Carrots, Cheddar Cheese, Beets, Bleu Cheese, Radish;
Balsamic Vinaigrette & Buttermilk Ranch

JERSEY 'PORK ROLL' STATION

Trenton Pork Roll & Cheese Sandwich on a Kaiser Roll, wrapped and ready To-go, Salt, Pepper, Ketchup & Hot Sauce

CHEESE STEAK 'JERSEY SHORE' STATION

Soft Hero with Thin Sliced Ribeye, Sautéed Onions, Peppers & Cheese Sauce, Ketchup & Hot Sauce, Foil Wrap

OUT'A LEFT FIELD

All Beef Hot Dogs on Potato Rolls, Dipped Onion Rings with Ketchup and Honey Mustard
Warm Salted NY City Pretzels

SAUTEE STATION

Jumbo Shrimp Scampi and Cavatelli in a Garlic Lemon Caper Sauce with Fresh Parsley
Chicken Giambotta with Sweet Italian Sausage, Onions, Mushrooms, Sweet Peppers and Diced Potatoes
Chicken with Sun-dried Tomatoes, Shiitake Mushrooms and Aged Prosciutto with Marsala Cream Sauce

PAELLA STATION

Featuring Clams, Mussels, Shrimp, Calamari, Chicken and Spanish Chorizo Sausage Steamed Together
Served with Saffron Scented Basmati Rice

WHIPPED POTATO BAR

Hot Creamy Mashed Potatoes and Mashed Sweet Potatoes
A Display of Condiments Which Will Include: Green Springs Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives, Sweet Butter, Crème Fraiche, Brown Sugar, Crispy Smoked Bacon Bits, Grated Aged Pecorino Romano Cheese, Shredded Sharp Vermont Cheddar Cheese, Crumbled Feta Cheese and Minced Broccoli Flowerets

SALSA ~ GUACAMOLE BAR

Tri-Color Tortilla Chips displayed with Pico Di Galo, Fresh Made Guacamole to Order, Salsa Verde, Chardonnay Cheese Sauce, Cilantro Black Beans Spread, Sour Cream, Tomatoes, Olives & Jalapeno

LOADED TATER TOT BAR

Sweet Potato Tater Tots & Classic Tater Tots with a variety of toppings:
Bacon, Gravy, Scallions, Cheese Sauce, Tomatoes, Salsa & Sour Cream

CHICKEN WING DISPLAY

Dry Rubbed Wings ~ Traditional Buffalo Wings ~ Signature Sweet BBQ Wings ~ Hoisin Soy Wings, side of Buttermilk Ranch, Celery, Baby Carrots

FAR EAST DIM SUM STATION

A Variety of Spring Rolls, Dumplings & Pot Stickers, Vegetable, Chicken & Pork, Wok Fried or Steamed in a Bamboo Basket with Sesame Soy Dip & Asian Plum Sauce, served with Sesame Broccoli Salad and a Ginger Noodle Salad

SPUD' STATION

Baked Idaho Potatoes & Baked Sweet Potatoes Toppings; Applewood Bacon, Cheddar, Feta, Olives, Sour Cream, Tomatoes, Scallions, Gravy

SOUTHERN BISCUIT BAR

Cheddar Chive Biscuits & Buttermilk Biscuits; made to Order with Sausage Country Gravy & Fried 'Boneless' Chicken with Gravy

Upgraded Stations

CHILLED DISPLAY OF BAKED KING SALMON

Baked Salmon Accompanied by Capers, Chopped Egg Whites and Yolks, Minced Red Onions, Garden Fresh Chives, Grated Horseradish and Served with Assorted Water Crackers, Russian Black Bread and Chive Cream Cheese

THE SMOKE HOUSE

Cured and Hickory Smoked Salmon Accompanied by Smoked Rainbow Trout & Flaked Whitefish Salad Served with Potato Pancakes, Russian Black Bread and Toasted Seeded Rye Bread with Grated Horseradish, Vinegar Brined Capers, Chopped Bermuda Onions, Chopped Egg Whites and Yolks

DISPLAY OF ASSORTED SUSHI AND SASHIMI

An Elaborate Display of Sushi, Traditional Maki Hand Rolls and Ocean Fresh Sashimi Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Soy Sauce, Sushi Chef with more Variety.

Dessert Options

POPCORN 'BAR'

Barrels of Popcorn; Gourmet White, Caramel, Rainbow & Cheese Served with toppings; Chocolate Chips, Crushed Oreos, Chocolate Candies, Mini Marshmallows, Pecans & Raisins, Clear Bags & Ties

MILK & COOKIES

Fresh Baked Chocolate Chips Cookies to Order in Giveaway Bags with a Short Glass of Milk, Ready To-Go with a Lid & Straw

DOUGHNUT WALL DISPLAY (*select one Style, min. 7 dozen)

***Classic Doughnuts** - Glazed, Chocolate, Powdered, Toasted Coconut, Vanilla Frosted, Chocolate Glazed, ***Gourmet Bakery Doughnuts** - Bacon Maple, Chocolate Oreo, Chocolate Salted Caramel, Blueberry/Blackberry, Lemon Coconut ***Mini Doughnuts** - Only available in Powdered, Old Fashioned & Cinnamon - Petite doughnuts (platter only, no wall)

ICE CREAM BAR

Chocolate & Vanilla Ice Cream served with a Variety of Toppings: Chocolate Sauce, Sprinkles/Jimmies, Whipped Cream, Crushed Nuts, Crushed Oreo Cookies, Maraschino Cherries & Chocolate Chips

RETRO DONUT BAR

Plain Old Fashion Doughnuts – Guests Create their own Donut beginning with a Classic Plain Retro Donut, Dipping Glazes; Creamy Chocolate Glaze or Vanilla Glaze. Toppings; Rainbow Sprinkles, Shredded Coconut, Fruity Pebbles, Crushed Oreos, Streusel Crumbs, Graham Crackers, Chocolate Chips

CHEF PIPED CANNOLI STATION

Regular & Chocolate Covered Cannoli shells, piped to order with Chocolate Chip Vanilla Sweet Ricotta Cream

S'MORES STATION

Bring your Guests back to their childhood with the Classic Dessert Favorite! Graham Crackers, Assorted White & Dark Chocolates, Strawberries and Marshmallows, Artfully Displayed and ready to be roasted over an Open Flame - Indoor & Outdoor versions available

CHIPWICH STATION (create your own)

Flashback to your Childhood; Vanilla Ice Cream between Chocolate Chip Cookies & Double Chocolate Cookies, rolled in your favorite topping; ate Chips, Sprinkles, Peanut Butter Chips, Crushed Nuts or Crushed Oreos

CHOCOLATE DIPPING STATION

Beautiful Flowing Chocolate Fountain, served with Fresh Berries**,** Rice Krispy Treats, , Sliced Bananas, Graham Crackers, Pretzels, Skewered Marshmallows & Fresh Pineapple

Upgraded Dessert Options

APPLE CINNAMON CREPE STATION

A Uniformed Chef Will Flambé Granny Smith Apples in Whole Creamery Butter, Brown Sugar and Calvados Apple Brandy, Wrapped in French Crepes & Topped with Vanilla Bean Ice Cream

BANANAS FOSTER STATION

A Uniformed Chef Will Flambé Ripe Bananas with Tropical Rum, Butter with Brown Sugar Topped with Vanilla Bean Ice Cream

CUSTOMIZED CANDY BAR

Upon Exit of the Reception, Your Guests can Partake in Scoops of Assorted Candies, Chocolates and a Selection of Other Varied Delicious Sweets All Designed Specifically in To-Go

INTERNATIONAL COFFEE BAR

Cappuccino, Espresso, and Lattes Made to Order with a Selection of Cordials to Include…
Bushmills, Anisette, Frangelico, Tia Maria, Grangala, Sambuca, Baileys, Kahlua & Amaretto

VIENNESE TABLE

Featuring Assorted Cakes, French and Italian Pastries, Mocha Éclairs, Cannolis, Chocolate Dipped Strawberries, Freshly Baked Cookies and Brownies, Assorted Doughnuts presented on a Doughnut Wall

Dinner Service

~Accompanied by Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter~

Blessing of the Challah

FIRST COURSE SELECTION- please select one (1)

Tender Leaf Spinach Salad Baby Spinach with Caramelized Pear, Roquefort Cheese and Toasted Pecans with Raspberry Vinaigrette
Caesar Salad Garden Fresh Romaine with a Classic Caesar Dressing and Crunchy Sourdough Croutons
Traditional Field Green Salad Baby Mesclun Greens Mixed with English Cucumber, Grape Tomatoes and Julienned Carrot Balsamic Vinaigrette
Greek Salad Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions, Oregano and Feta Dressing
Burrata Genovese Fresh Creamy Mozzarella on Toasted French Baguette Rubbed with Pesto Aioli Balsamic Glaze
Fresh Mozzarella Napoleon Fresh Tomato and Mozzarella Topped with a Balsamic Glaze and Basil Pesto Oil
Herb Crusted Shrimp and Leek Risotto Vegetable Risotto Topped with Jumbo Shrimp, Seasoned Crumbs, and Garlic Butter
Eggplant Rollatini Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce
Penne Vodka Diced Tomato, Fresh Herbs with Distilled Vodka and Cream
Pesto Gnocchi Gnocchi Prepared with Sundried Tomatoes, Shiitake Mushrooms and Pesto Cream

BUFFET OR SERVED DINNER

ENTRÉE SELECTION

Each Entrée will be Accompanied by Seasonal Vegetables and Creamy Whipped Potatoes
Our Kitchen is Prepared to Create Memorable Vegetarian Entrees Upon Request

CHICKEN COLLECTION

Balsamic Chicken, French Cut Chicken Breast with Roasted Cherry Tomatoes and Scallions, Aged Balsamic Butter Sauce
Pesto Chicken French Cut Chicken Breast with Sun-Dried Tomatoes, Pesto Cream Sauce
Port Wine Chicken French Cut Chicken Breast with Sliced Mushrooms in a Port Wine Demi-Glace
Chicken Piccata Egg Battered Scaloppini with Capers and Lemon, White Wine Butter Sauce

SEAFOOD COLLECTION

Sesame Crusted Salmon Orange Soy Glaze
Baked Salmon Horseradish Shallot Butter Sauce
Pan Seared Bass Sicilian Butter Sauce
Red Snapper Miso Glaze

BEEF COLLECTION

Peppercorn Crusted Chateaubriand Scallion and Shallot Wine Reduction

Red Wine Braised Boneless Short Rib Natural Reduction
Carved NY Strip Steak Mushroom Bordelaise
Roasted and Sliced Dry Aged Prime Rib Au Jus
Individually Roasted Steaks Require a Supplemental Fee

PASTA COLLECTION

Tortellini English Peas, Truffled Alfredo Sauce
Penne a la Vodka Fresh Tomato and Distilled Vodka Cream Sauce
Cavatelli Pasta and Broccoli Toasted Garlic and Virgin Olive Oil
Tubes of Rigatoni Sun dried Tomato, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce

DESSERT STATIONS

Upgraded Dessert Options

APPLE CINNAMON CREPE STATION Additional $6 per person

A Uniformed Chef Will Flambé Granny Smith Apples in Whole Creamery Butter, Brown Sugar and Calvados Apple Brandy, Wrapped in French Crepes & Topped with Vanilla Bean Ice Cream

BANANAS FOSTER STATION Additional $6 per person

A Uniformed Chef Will Flambé Ripe Bananas with Tropical Rum, Butter with Brown Sugar Topped with Vanilla Bean Ice Cream

CUSTOMIZED CANDY BAR Additional $6 per person

Upon Exit of the Reception, Your Guests can Partake in Scoops of Assorted Candies, Chocolates and a Selection of Other Varied Delicious Sweets All Designed Specifically in To-Go

INTERNATIONAL COFFEE BAR Additional $10 per person

Cappuccino, Espresso, and Lattes Made to Order with a Selection of Cordials to Include…
Bushmills, Anisette, Frangelico, Tia Maria, Grangala, Sambuca, Baileys, Kahlua & Amaretto

VIENNESE TABLE Additional $14 per person

Featuring Assorted Cakes, French and Italian Pastries, Mocha Éclairs, Cannolis, Chocolate Dipped Strawberries, Freshly Baked Cookies and Brownies, Assorted Doughnuts presented on a Doughnut Wall