

**Sample Menu**



## **B'NAI MITZVAH MENU**

### **STATIONARY APPETIZER DISPLAY**

Olives, Hummus, Guacamole, Grilled Pitas, Garlic Crostini, Cucumbers, Carrots, Roasted Red Peppers, Artichoke Hearts with Gluten Free Crackers  
Mission Figs wrapped in Turkey Bacon

### **PASSED HORS D'OEUVRES**

Vegetable Spring Rolls  
All Beef Cocktail Franks  
Vegan Tomato Soup Shooters  
Grilled chicken Skewers with Gluten Free Maple Mustard  
Falafel Bites with Cucumber Aioli  
Ahi Tuna with Sushi Rice on Crispy Wontons

### **Ceremonial Challah & Grape Juice**

### **CHILDREN'S BUFFET**

Build Your Own Steak Sandwich  
With Mushrooms, Onions, Peppers, Chopped Steak, Au Jus, Horseradish, Regular  
& Sriracha Ketchup  
Penne with Fresh Basil Pesto  
Baked Broccoli Polonaise  
Panko Crusted Chicken with Honey Mustard & BBQ Sauce  
Garden Salad

### **ADULT DINNER**

Plated Salad, Baby Lettuces with Poached Pears, Walnuts & Candied Lemon Vinaigrette  
Lyonnais Potatoes  
Haricots Verts with Cranberries  
Butternut Squash Lasagna  
Apricot Braised Chicken  
Braised Beef Short Ribs with Porcini Mushroom Demi-Glaze

### **DESSERT**

Tora Scroll Cake  
Chocolate Fountain: Fresh Fruit & Marshmallows  
Jumbo Macaroons & Raspberry Bars

**Sample Menu**



## *Wedding with Stations Menu*

### *Stationary Appetizers*

Imported Cheese & Crutides  
Fresh Avocado Guacamole & Hummus with Grilled Pitas  
Plum Tomato Bruschetta with Asiago Crostini  
Belgian Endive with Mascarpone Cheese & Pear Salsa

### *Passed Hors d'oeuvres*

Cheesesteak Spring Rolls with Sriracha Ketchup  
Vegetable Spring Rolls  
Lobster Bisque Shooters  
Cream Cheese Jalapeno Popper wrapped in Bacon  
Buffalo Chicken Meatballs  
Short Rib Sliders with house cured Pickles & Cheddar Cheese  
Spicy Ahi Tuna over Sushi Rice on Crispy Wonton  
Mini Crab Cakes with Cajun Remoulade

### *Dinner Stations*

#### Southern Station

Langostino Jambalaya (Loose)  
Chicken & Waffles with Sausage Gravy & Maple Syrup  
Bourbon Roasted Vegetables

#### Asian Station

Basmati Stir Fry  
Vegetarian Stir Fry  
Adobo Pork  
Bok Choy Salad

#### Italian Station

Cavatappui with Wild Boar Bolognese  
Penne Carbonara (Crispy Pancetta on Side)  
Chicken Cacciatore  
Grilled Marinated Vegetables

### *Desserts*

#### Waffle Station

Malted Vanilla & Chocolate Ice Cream

**Sample Menu**



## *PLATED DINNER MENU*

### *PASSED HORS D' OEUVRES*

Mini Filet Mignon Wellington  
Fresh Melon Shooters with Crispy Pancetta  
Cranberry Duck Confit on Rosemary Toast  
Carne Asada Empanadas  
Fried Oyster Deviled Eggs  
Balsamic Arugula Gorgonzola Flatbread  
Lamb & Tzatziki Gyro Canapes  
Raspberry Brie Grilled Cheese

### *FIRST COURSE*

Smoked Corn & Crab Cocktail  
With Cornbread Crisps

### *KALE & QUINOA SALAD*

With Apricots, Cranberries & Sunflower Seeds  
In Sweet Vidalia Dressing

### *ENTREES (CHOICE OF)*

Beef Bourguignon over Cremini Mushroom Risotto  
Grilled Swordfish with Sticky Rice & Heirloom Tomato Basil Ragout  
Vegetarian  
Autumn Vegetable Manicotti with Butternut Squash Marinara

### *DESSERT MIGNARDISES*

Chocolate Laced Cream Puffs, Petit Fours, Fresh Fruit Tart, Chocolate Truffles

**Sample Menu**



## **Upscale BBQ Themed Wedding Menu**

### **Appetizer Displays**

Charcuterie with Goat Cheese Crostini & Black Truffle Honey  
Caprese Skewers  
Mini Lobster Rolls

### **Hors d'oeuvres**

Bacon Wrapped Shrimp  
Mini Filet Mignon Wellington  
Mini Crab Cakes with Creole Remoulade  
Shrimp Gazpacho Shooters  
Ahi Tuna Poke on Crispy Wontons  
Grilled Halloumi Cheese Canapes

### **Salad**

Mixed Greens with Sliced Apples, Manchego & toasted Walnuts

### **Buffet Dinner**

House Made Macaroni & Cheese  
Mexican Street Corn with Cojita & Lime  
Grilled Vegetables  
Sweet Cider Cole Slaw  
Hickory Smoked Pulled Pork  
Brioche Rolls  
Texas Rubbed BBQ Beef Brisket  
Homemade Poblano Corn Bread

### **Dessert**

Custom Strawberry Shortcake Wedding Cake

