

Sample Mitzvah Menu

Stationary Hors d Oeuvres

Pita Chips with Hummus and Baba Ganouj
Teriyaki Glazed Meatballs

Butlered Hors d Oeuvres

Beef Cocktail Franks with Spicy Mustard Dip
Vegetable Spring Rolls with Thai Chili Dipping Sauce
Grilled Lemon & Herb Chicken Skewer with Tziki Dip
Seared Tuna on Wonton Crisp with Tobiko Wasabi
Mac n Cheese Bites

Children's Buffet

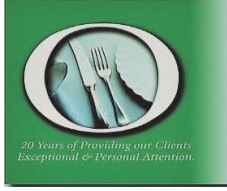
Make Your Own Sliders
Pulled Chicken & Burgers
Toppings to Include: Carmelized Onions, Shredded Lettuce, BBQ Sauce, Tomato, Salsa, Pickles
Penne in a Tomato Basil Marinara
Caesar Salad

Adult Buffet

Red Wine Braised Short Ribs
Mediterranean Grilled Chicken with Artichokes, Kalamata Olives, Grape Tomatoes and Capers in Lemon
Buerre Blanc
Farfalle Pasta with Baby Spinach, Mushrooms, Sundried Tomatoes in a Vodka Blush Sauce
Roasted Rosemary & Parmesan Red Bliss Potatoes
Seasonal Grilled Vegetables
Mixed Baby Greens with Carmelized Walnuts, Montrachet Cheese, Local Apples in a Cider Champagne
Vinaigrette
Artisan Rolls and Whipped Honey Butter

Dessert

Chocolate Fondue
Fresh Fruit, Pretzel Rods, Marshmallows, Graham Crackers, Pound Cake



Sample Shower Tea Party Menu

Light Lunch

Fresh Fruit Kebob

Individual Crudite Cups with Hummus

Assorted Homemade Scones with Clotted Cream and Jams

Parma Ham and Cheese Straws

Assorted Tea Sandwiches to Include:

Smoked Chicken Salad with Red Grapes & Walnuts

Shrimp Salad

Smashed Chicken Pea with Quinoa and Avocado

Roasted Turkey, Brie & Tarragon

Smoked Salmon, Cream Cheese & Cucumber

Spinach & Mushroom Quiche

Dessert

Petit Fours, Cannolis, Mini Cheesecakes, Chocolate Covered Strawberries

Assorted Tazo Teas & Iced Teas



Cocktail Party Station Options

Pierogie Station

Cheesesteak Pierogies
Farmhouse Cheddar & Potato
Cheese & Pepperoni
Sour Cream, Caremlized Onion, & Marinara Dips

Crostini Station

Grilled Breads, Crostini, Crackers, Pita Chips
Hummus, Bruschetta, Sundried Tomato Tapenade
Creamy Pesto Spread, Olive Tapenade, Candied Walnuts
Dried Cranberries, Balsamic Glaze, Roasted Red Bell Peppers, Marinated Artichokes

Spanish Style Tapas

Mini Chicken & Potato Empanadas with Spicy Avocado Dip
Mini Beef & Cheddar Empanadas with Cilantro, Lime & Garlic Aioli
Garlic Shrimp Skewers with Chimichurri Dipping Sauce
Red Wine Glazed Chorizo Bites
Blue Cheese Filled Dates Wrapped with Bacon

Asian

Vegetable, Shrimp & Pork Pot Stickers
Assorted Vegetarian Sushi
Served with Ginger, Wasabi, Orange Ginger Soy

Mac n Cheese Bar

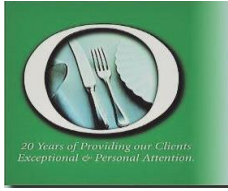
Traditional Mac n Cheese and Baked Rigatoni in Spinach Gorgonzola Cream Sauce
Toppings Include: Bacon, Broccoli, Carmelized Onions, Pico De Gallo, Sriracha, Toasted Bread Crumbs, Stewed Tomatoes

Charcuterie

Chef's Selection of Fine & Domestic Cheeses
Sliced Prosciutto, Pepperoni, Sopressata
Kalamata Olives, Bruschetta, Fig Spread
Crackers, Crostini

Fondue

Yards Brawler Euro Fusion Fondue with Crusty Breads, Local Soft Philly Pretzels, Smoked Sausages
Raw Vegetable Crudite with Pesto & Red Pepper Dips



Sweet 16

Hand Passed Hors d Oeuvres

Franks in a Blanket
Cheesesteak Eggrolls
Caprese Skewers of Fresh Mozzarella and Grape Tomato with Pesto Drizzle
Mac n Cheese Bites

Buffet Dinner

Traditional Caesar Salad
Artisan Rolls and Whipped Honey Butter

Chicken Parmesan
Herb Roasted Beef with Mushrooms and Onions in Au Jus
3 Cheese Stuffed Shells in Fresh Tomato Basil Marinara
Yukon Gold Roasted Potatoes in Brown Butter
Sautéed Vegetable Medley

Dessert

Ice Cream Sundae Bar
Chocolate & Vanilla Ice Creams
Toppings to Include: Homemade Whipped Cream, Sprinkles, Chopped Nuts, Maraschino Cherries,
Chocolate & Caramel Sauces, Mini M&Ms