



## *B'nai Mitzvah Celebration*

The Children are greeted with  
Flashing Cups of Coke garnished with Cherry  
Wild & Crazy Fruit Punch

The Adults are greeted with  
Custom Martinis  
Sparkling Water

### *Hors d' Oeuvre Display*

Selection of Domestic and International Cheeses  
Dill Havarti, Vermont Cheddar, Smoked Gouda, Sage Derby  
Sliced Baguette, Herb Toasts and Parmesan Twists

### *Passed Hors d' Oeuvres*

Duck and Brie on Baguette with Blackberry Jam  
Rosemary-Parmesan Crust Lamb Loin on Lavosh  
Topped with Garlic Sauce Drizzle  
Chicken Satay with Peanut Sauce  
Wild Mushroom Profiteroles, Apricot Glaze, Chive Confetti  
Golden Potato Truffle Tartlets

### *Children's Buffet Dinner*

Baked Three Cheese Macaroni and Cheese  
Panko Crusted Chicken Fingers  
Maple BBQ and Honey Mustard Dipping Sauces  
Assorted Gourmet Pizza Wedges  
Mozzarella Marinara, Turkey Pepperoni and Mozzarella  
Crispy French Fries in Paper Cones with Ketchup

### *Adult Seated Dinner*

Salad  
Wild Baby Greens, Roasted Pears, Dried Blueberries, Gorgonzola Triangle  
Champagne Vinaigrette  
Baskets of Old World Breads, Rolls, Foccacia and Challah  
Sweet Cream Butter in Ramekins  
Entree  
Panko Crusted Chicken Roulade, Spinach, Sun dried Tomatoes  
Wild Rice Timbale, Vegetable Bundle Tied with a Leek Ribbon  
Sesame Crusted Roast Salmon with a Ginger White Soy Glaze  
Soba Noodles, Sugar Snap Peas and Baby Carrots

### *Dessert*

Custom Designed Cake  
Sno - Kone Machine  
Ice Cream Bar served from an authentic Ice Cream Cart  
Coffee & Tea