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Bar/Bat Mitzvah Reception Menu Suggestions

Appetizer Suggestions

Potato Knishes

Spinach Knishes - "Home Made" - Fresh spinach sautéed with onion and garlic and stuffed in a flour and corn meal dough

Cocktail Hot Dogs wrapped in Pastry Dough

Stuffed Mushrooms - mushroom caps stuffed with sautéed mushrooms, onions, herbs, and fresh bread crumbs

Tomato Focaccia (Italian flat bread) topped with sautéed spinach and smoked Gouda cheese; or topped with sun dried tomato cream cheese, Jarlsberg cheese and roasted red bell pepper

Smoked salmon, cream cheese, and cantaloupe served on pumpernickel

Garlic toast topped with pan seared yellow and squash and a sun dried tomato/red bell pepper pesto

Smoked trout served on a peppercorn cracker garnished with sliced cucumber and fresh tomato salsa

Assorted Seasonal Vegetable Display (e.g. roasted broccoli, cauliflower, baby carrots, eggplant, yellow squash, green beans, asparagus)

Breaded Potatoes - Wedges of Idaho potatoes dipped in olive oil, coated with fresh seasoned bread crumbs, and baked. Served with chives and sour cream.

Grilled Eggplant - eggplant topped with fresh mozzarella cheese and tomato sauce, served on garlic toast

Buffet Station Suggestions

Crepes filled with roasted red Bliss potatoes and smoked salmon, served with a mild Creole sauce

Penne pasta tossed with fresh vegetables in a light tomato sauce

Chicken Fajitas served with corn and flour tortillas and condiments

Marinated boneless chicken breast, pan seared, and skewered with grilled vegetables

Poached salmon filet served with fresh tomato and black bean salsa

Grilled swordfish or Halibut filet served with fresh tomato, mango, and orange salsa (note salsas can be interchanged on the fish)

Pan Seared Salmon Filet - Salmon filet, pan seared, then simmered in a roasted red bell pepper and tomato sauce.

Other fish suggestions: Mahi Mahi, Grouper, or Chilean Sea Bass

Hot Dogs and French Fries (or Potato Latkes!) with the trimmings (sour kraut, relish, mustard and what ever else you might want to put on a hot dog - let me know)

Chicken in Plum Tomato Sauce - Boneless chicken breast lightly coated in flour and sautéed with olive oil, garlic, shallots, plum tomatoes and a splash of white wine or other chicken sauté entrée

Veal Medallions - Veal tenderloin, grilled and slow roasted, served with a caramelized shallot and garlic sauce flavored with Marsala wine or Roast Lamb - Medallions of lamb or rack of lamb, grilled and slow roasted, served with a red wine demi glaze

Carving Station - Fresh Roasted Turkey Breast - Fresh turkey breast, oven roasted, served with a sun dried tomato and roasted pepper pesto

Grilled Sirloin - Boneless Sirloin of beef, grilled and slow roasted, served with a mustard peppercorn sauce

Beef Tenderloin, roasted with garlic and served with a caramelized shallot sauce

Side Dishes

Caesar, Mesclin or Garden Salad

Grilled or Roasted Seasonal Vegetables

Roasted red, Idaho and sweet potatoes

Saffron Rice

Dessert

Bar/Bat Mitzvah Cake (variety to be selected by Buyer)

Ice Cream Sundae Bar - two flavors with hot fudge, whipped cream, nuts, and assorted candy toppings

Fresh fruit with chocolate fondue

Assorted Fresh Seasonal Fruit

Assorted Cookies and Pastry

Regular, Decaffeinated Coffee, and Tea

Assorted cheesecakes, chocolate fudge cake, chocolate mousse torte, carrot cake, to name a few

We can customize a reception package to meet your needs

Our professional service staff is ready to make your event a fun and relaxed affair

We can provide linens in many colors and styles and can assist with table decorations

We offer beverage and coffee service to compliment your meal, a professional bartender to serve alcoholic beverages, and linens in any color.