

# Mitzvah Menu

## Adults

*Butler Style Passed Hors D'Oeuvres • Gourmet Stations  
Seated or Buffet Dinner • Personalized Printed Menus for Seated Dinner*

## Young Adults

*Butler Style Passed Hors D'Oeuvres • Cocktail Stations  
Buffet Dinner • Dessert*

*House Linens, Choice of Color*



## Saturday Evening

Adults \$89.00 pp / Young Adults \$59.00 pp

## Saturday Day

Adults \$84.00 pp / Young Adults \$59.00 pp

## Sunday - Friday

Adults \$86.00 pp / Young Adults \$59.00 pp

23% Admin Fee and 6.35% Sales Tax



# Adult Menu

## Cocktail



### Butler Style Passed Hors D'Oeuvres



*(Select Six)*

Fresh Mozzarella Skewers  
Shrimp Coconut  
Italian Meatballs  
Chicken Teriyaki Dumplings  
Chicken Parm Sliders  
Cheeseburger Sliders  
Peking Duck Springrolls  
Mini Beef Wellington  
Raspberry and Brie Tartelette  
Maryland Lump Crab Cakes

Sausage Stuffed Mushrooms  
Grilled Cheese with a Tomato Shooter  
Chicken Lollipops  
Short Rib and Manchego Empanadas  
Porcini Arancini  
Smoked Salmon Canapés  
Herb Roasted Lamb Chops (Add \$3.95 pp)  
Shrimp Cocktail (Add \$3.95 pp)  
Panchetta Wrapped Sea Scallops (Add \$3.95)

## Stations



**International Cheese Board** Assorted Cheeses from Around the World Garnished with Fresh Fruits, Served with Gourmet Crackers, Hummus and Pita Chips

**Farmers Vegetable Display** Garden Fresh Vegetable Crudit , Blue Cheese and Ranch Dips, Tomato Bruschetta with Garlic Crostini

## Pasta Station

*(Select Two)*

**Penne** Alla Vodka • **Rigatoni** Pomodoro Y Basilico • **Ditali** with Sausage & Peas  
**Fusilli** Primavera • **Cavatelli** with Broccoli Di Rabe and Sausage (Add \$3.00 pp)  
**Sacchette**, Five Cheese Pasta Purses with a Brandy Cream Sauce and a Touch of Tomato  
(Add \$4.00 pp)

## Additional Stations



### Italian Charcuterie / \$9.00 pp

Proscuitto • Sopressata • Mortadella • Pepperoni • Genoa Salami  
Grana Padana • Asiago • Olive Medley • Grilled Artichokes • Garlic Bread  
Tapanade Spread • Bruschetta • Grilled Portobello • Mint Zucchini and Caprese Salad

### Viva Roma Station / \$10.00 pp

Italian Meatballs • Sausage and Peppers • Chicken Scarpariello  
Calamari Fritti and Mussels Bianco

### Slider Station / \$8.00 pp

Served with French and Sweet Potato Fries

*(Select Two)*

**Angus Beef** with Lettuce, Tomatoes, American Cheese & Bacon Bits  
**Pulled Pork** with Cilantro Slaw • **All Beef Franks** with Spicy Brown Mustard  
**Italian Sausage and Peppers** • **Portobello Mushroom** with Guacamole Spread  
**Chicken Parmesan** • **Chicken Milanese** with Roasted Peppers, Mozzarella & Balsamic

### South of the Border Station / \$9.00 pp

Corn Tacos • Flour Tortillas • Seasoned Beef • Shredded Chicken • Baby Shrimp  
Shredded Lettuce • Pico De Gallo • Monterey Jack • Sliced Black Olives  
Jalepenos • Sour Cream • Tortilla Chips and Salsa

### Carving Station / \$10.00 pp

Served with Assorted Dinner Rolls

*(Select One)*

**Angus Peppered Roast Beef Au Jus** • **Spiral Ham** with Cherry Glaze  
**Honey Roasted Turkey Breast** with Cranberry, Orange Compote  
**Herb Crusted Pork Loin** with Scarpariello Sauce

**Sushi Station with Sushi Chef** \$23.00 pp / **Sushi Display Only** \$18.00 pp

Assorted Rolls, Wasabi, Ginger, Soy Sauce and Chop Sticks

## Dinner



### Salad

*(Select One)*

**Farmer**, Organic Field Greens, Pomodorini, Grilled Corn, Peppers, Feta,  
English Cucumber and Balsamic Vinaigrette

**Traditional Caesar**, Romaine, Garlic Croutons & Parmigiano

**Serafina**, Baby Spinach, Toasted Almonds, Gorgozola and a Pomegranate Vinaigrette

### Entrée

*All Entrées Served with Chef's Potato and Vegetable*

*(Select Two)*

**Roast Angus Boneless Prime Rib** with a Rosemary Garlic Au Jus

**Angus Chateaubriand**, Porcini Crema (Add \$6.00 pp)

**Roast Angus NY Strip Loin**, with a Barolo Reduction

**Grilled Lobster Tail**, with Chive Butter (Add \$6.00 pp)

**Oven Roasted Salmon**, Pesto Glaze

**Salmon Oreganata**, Seasoned Bread Crumbs with a Scampi Sauce

**Sole Capricciosa**, Arugula, Tomato and Fresh Mozzarella

**Florida Red Snapper Marechiara**, White Wine Sauce with a Touch of Tomato

**Colossal Shrimp Scampi**, Topped With Seasoned Bread Crumbs and Scampi Sauce

**Free Range Bone In Chicken Breast**, Cipollini and a Truffle Ragù

**Organic Frenched Chicken Breast**

Lemon, White Wine, Shallots, Shiitake Mushrooms and Sun Dried Tomato

*\*Vegan and Vegetarian Options Available\**

# Young Adult Menu

## Butler Style Passed Hors D'Oeuvres



*(Select Five )*

Franks en Croute • Boneless Wings • Grilled Cheese Triangles • Vegetable Dumplings  
Chicken Lollipops • Mini Jamaican Beef Patties • Chicken Empanadas  
Cheese Calzone • Pizza Bagels • Mini Potato Pancakes • Raspberry and Brie Tartelettes  
Potato Puffs • Fried Mac & Cheese

## Stations



### Slider Station

Served with French and Sweet Potato Fries

*(Select Two )*

**Angus Beef** with Lettuce, Tomatoes, American Cheese & Bacon Bits

**Pulled Pork** with Cilantro Slaw • **All Beef Franks** with Spicy Brown Mustard

**Italian Sausage and Peppers** • **Portobello Mushroom** with Guacamole Spread

### Chicken Parmesan

**Chicken Milanese** with Roasted Peppers, Mozzarella & Balsamic

### Farmer's Vegetable Display

Garden Fresh Vegetable Crudit , Blue Cheese and Ranch Dips,

Tomato Bruschetta with Garlic Crostini

## Buffet Dinner



### Pasta Station

*(Select One)*

**Penne Alla Vodka** • **Rigatoni Pomodoro Y Basilico** • **Fussili Primavera** • **Macaroni and Cheese**

### Entrée

Served with French or Roasted Potatoes

*(Select Two)*

Chicken Parmesan • Chicken Tenders • Chicken Piccata • Italian Meatballs  
Sausage and Peppers • Eggplant Parmesan • Beef Burritos  
Chicken Burritos • Carving Station of Roast Beef with Gravy

### Dessert



**Themed Sheet Cake and Ice Cream Sundae Bar**

**Assorted Italian Butter Cookies** (Add \$3.00 pp)

**Fresh Fruit** (Add \$3.50 pp) • **Assorted Mini Pastries** (Add \$4.00 pp)

**International Coffee & Tea**

### Viennese Hour



Within the 5 Hours \$12.00 pp / Additional Hour \$16.00 pp

Includes Assorted Cakes • Pastries, Cookies • Biscotti • Chocolate Covered Strawberries  
Ice Cream Sundae Bar • Espresso and Cappuccino Station

**Zeppole Station / \$4.00 pp**

Dough Fried to Order with Chocolate and Raspberry Dipping Sauces