



**Bar Mitzvah Menu**

**TRAY PASSED HORS D'OEUVRES**

**Thin Sliced Filet wrapped Vegetables and Sake-Lime Dip**

**Spicy Ahi Tuna on Wonton Flower with Wasabi Sesame**

**Mini Potato Pancakes with creme fraiche and caviar or applesauce and sour cream**

**Heirloom Tomatoes, Fresh Mozzarella and Basil Pizzettas Chicken &**

**Vegetable Potstickers with apricot dipping sauce**

**Fried Chicken and Waffle Bites served with maple syrup**

**KIDS BUFFET**

**Traditional Caesar Salad**

**Slider Station Mini Cheeseburgers**

**topped with mustard, ketchup and sliced pickle wrapped in foil**

**Mini Turkey Burgers**

**topped with grilled onions, ranch dressing sweet hot mustard, pickles**

**Suzi Q French Fries & Onion Rings**

**sides of ketchup, ranch and salt shaker**

**Penne Pasta**

**topped with tomato, basil, parmesan and garlic side of parmesan cheese**

**ADULT SIT DOWN DINNER**

**(Pre-set on tables) Beautiful Breads, Flatbreads, Crostini, Sticks and Rolls**

**Salad (Plated First Course)**

**Endive Salad with Frisee, Toasted Walnuts, Crumbled Goat Cheese and Pomegranate**

**Main Course**

**Choose between the two**

**Roast Baby Chicken with Braised Leeks and Wild Mushroom Strudel**

**Or**

**Lemon Herb Crusted Salmon served with Steamed Baby Vegetables and Toasted Israeli CousCous**

**VEGETARIAN ALTERNATIVE**

**Penne with Fresh Tomato, Basil, Olives and Brie**

**DESSERT**

**Ice Cream Sundae Bar chocolate & rainbow sprinkles • toasted coconut hot fudge •  
marichino cherries • whipped cream m & m's • crushed nut topping**

**Shots of Milk**

**served with home baked chocolate chip cookies**

**Bite Size Lemon Bars**

**BEVERAGES**

**Assorted Soda Water • Pelegrino**

**Full Open Premium Coffee • Tea**