



The Club Bar/Bat Mitzvah Menu

*Minimum of 50 guests
Adults- \$45 per person
Kids- \$30 per person*

Hors D'oeuvres

Passed as guests enter

"Choose 10"

- Golden Mini Eggrolls served with Duck Sauce
- Crabcake lollipops served with spicy mayo
- Honey Coconut Chicken Lollipops served with sweet chili garlic sauce
- Pistachio Crumbled Grouper served with Miso sauce
- Salmon Cakes served with wasabi mayo
- Delicious meat dim sum served with mushroom sauce
- Eggplant Rollatini stuffed with tilapia & salmon and mushrooms, sundried tomatoes & onion.
- Mini Caribbean Ceviche
- Apricot Filled With Ground Beef
- Apricot Filled With Crab Meat
- Crab Salad On Mini Spoon
- Almond BBQ Chicken Lolipop
- Hezelnut Salmon Lolipop
- Chicken Croquette
- Beef Empanadas
- Delicious Chicken dim sum served with Asian sauce
- Moroccan Cigars

Stations

"Choose 4 from 12"

****Bolero Salad Station****

**Salads to be set on beautiful and elegant tiered display
(Choose two salads)**

Caesar Salad

Hearts of Romaine lettuce served with caesar dressing topped with fresh herb foccacia croutons
&
garnished with an edible orchid flower.

Broccoli Salad

with cashews, dry fruit, & a creamy sauce

Napa Cabbage Salad

made with red onions, red peppers, & a Creamy Asian dressing & croutons.

Iceberg Lettuce Salad



made with red onions, red peppers, raisins, cucumbers, tomatoes, & topped with candied pecans and cilantro lime dressing.

Baby Spinach Salad

Fresh baby spinach leaves served with cilantro, vinaigrette dressing topped with candied walnuts figs fresh strawberry and mango julienne garnished with hearts of palm.

Hearts of Romaine

Hearts of romaine lettuce topped with fresh parmesan cheese, fresh herb foccacia croutons & caesar dressing garnished with fried plantain.

Sushi Station

Mini Cold Canape Display will be set up on beautiful & elegant 3- level tiered glass display:

California Rolls: imitation crab, avocado and cucumber garnished with orange Masago

Alaskan Roll: Salmon, white asparagus and avocado

Philadelphia Roll: Smoked salmon, chive and parve cream cheese garnished with green Masago caviar

Tuna Roll: Tuna, carrots, red pepper and European cucumber garnished with toasted black and white sesame seeds

Vibrant Colorful Sushi display served with Soy sauce pickled ginger, Wasabi & chop sticks

Grilled Mini Hotdogs and Hamburgers Station

Personal Chef makes your own "Grilled Mini Hotdogs and Hamburgers" Station

Mini hot dogs served in a bun with ketchup, mustard & sauerkraut

Mini hamburgers on a bun served with ketchup, mustard, Lettuce & pickles.

Tortilla Station

Chef will prepare a flower tortilla:

Fill it with your choice of marinated chicken or sautéed ground beef with special seasoning.

Dazzle with your choice of shredded parve cheese, lettuce, onion, jalapenos, tomato, verde salsa, salsa, guacamole, spicy verde salsa & sour cream

No It's Not Gladys's Knight, but it is a Chicken & Waffle

Crispy chicken filet on a bed of coleslaw sandwiched between 2 mini waffles tagged with a pickle. Clean it up with special sauce. Build your own!!!

Pad Thai Station

Chefs will prepare individual plates of Pad Thai noodles for each of your guests in an action station with the following:

Sliced chicken lying on a bed of Pad Thai noodles flavored with tamarind pulp, shallots, red chili pepper, and Palm Sugar; beside a julienne of bean sprouts, baby corn, baby carrots, pickled radish, coriander leaves covered in a sweet chili sauce.



Crunchy Asian meat chicken lying on a bed of Pad Thai noodles flavored with tamarind pulp, shallots, red chili pepper, and Palm Sugar; beside a julienne of bean sprouts, baby corn, baby carrots, pickled radish, coriander leaves covered in an eel sauce.

Vegetarian Pad Thai noodles flavored with tamarind pulp, shallots, red chili pepper, and Palm Sugar; beside a julienne of Fresh bean sprouts, baby corn, baby carrots, zucchini, pickled radish, pine nuts, Tofu, coriander leaves covered in an original soy sauce.

Honey Coconut Chicken Station

Chef makes your own golden honey coconut chicken breast sitting on a bed of spinach & caramelized onion mashed potatoes garnished with 3 dots from biggest to smallest of homemade Caribbean BBQ sauce.

Corn Dog Station

Chef Prepares Golden Corn Dog

Fresh Golden Frank Fried in Golden Brown Corn meal sitting a Stick. Dip in your choice of Ketchup BBQ Sauce or Mustard.

Almond BBQ Chicken Station

Chef makes your own golden almond BBQ chicken breast sitting on a bed of spinach & caramelized onion mashed potatoes garnished with 3 dots from biggest to smallest of homemade Caribbean BBQ sauce.

Dessert

Shaik's Desserts

Brownie Bites covered with Vanilla & Chocolate icing
 Chocolate Cannolis
 Peanut Butter Mousse with chocolate chips & Chocolate Cake
 Cake Ball Lollipops
 Mini Baklava Cups filled with pistachio & Almonds
 Strawberry Mousse made with fresh strawberries & Strawberry cake
 Chocolate Mousse made with Chocolate icing & Cake
 Mini brownie lollipop covered with white chocolate
 Mini blondie lollipop covered with dark chocolate
 Mini cheesecake

Fresh Sliced Fruit

Sliced watermelon, cantaloupe, honeydew, pineapple
 grapes & strawberries

Soda Bar:

Coca-cola, Diet Coke & Sprite
 Orange & Cranberry Juice

Orthodox Rabbinical Board



B"H



Flat & Sparkling Water
Ice