



Bar/Bat Mitzvah Dairy Mint Dinner Menu

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

Hors D'oeuvres

Choose 10 from 12

Passed as guests enter

Parmesan Cheese Dim Sum

With Asian vegetables

Golden Mini Eggrolls

Served with duck sauce

Hazelnut Salmon Lollipop

Crab Cake Lollipops

Served with a drop of wasabi mayo

Imitation Shrimp Tempura

Ceviche

Grouper, red onions, jalapeno, cilantro, red peppers, ecama, fresh basil, garnished with fried plantain served in a mini Spoon.

3 Black Peppercorn Seared Tuna

Sitting on Asian slow with Red & Golden Beets with Miso Soy dressing served in a mini Spoon.

Honey Coconut Crusted Salmon Cake

Tuna Tartar

With avocado salsa

Cornflower Popcorn

Apricot Stuffed With White Fish

Stations

Chose 2 of the following:

Bolero Salad(Option \$2 per person)

Salads to be set on beautiful and elegant tiered display

Choose three 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

Greek Salad

Hearts of romaine lettuce served with red & green bell peppers, sliced tomatoes, fresh red onion and kalamata olives topped with fresh feta cheese; garnished with fried plantain.



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.

Arugula Salad

Arugula lettuce with feta cheese, cherry tomatoes, & sliced red onions topped with fresh lemon dressing

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

Potato Skin Station

Chef will fry fresh potato skin laying in a mini martini glass choice of filling between traditional garlic mashed potato, mashed butternut squash, sweet potato, and caramelized onions red beets mashed potato topped with option of mini crab cake, mini salmon cake, or honey coconut white fish topping to choose for your guest between: caramelized onions, sautéed mushrooms, chopped chives, sautéed red pepper.

Ravioli & Gnocchi Station

Personal chef makes your own "sur mesure" Pasta Plate.

Choose between three different types of Pasta: *Ravioli* ,*Gnocchi* or Penne Pasta; . Sauces: Creamy pesto Sauce; Marinara sauce & Pink Vodka Sauce. Accompaniments: Julienne



Vegetables including zucchini; yellow Squash; Red & Green Bell pepper; grilled Portobello mushrooms; sun dried tomatoes; Pie nuts and Fresh Garlic.

Almond Salmon Lollipop Station

Standing tall on a cucumber base with a dollop of truffle whipped mashed potatoes garnished with a fried green plantain surrounded by Shaike's pink sauce dots.

Panini Station

Chef will prepare cheese with pesto sauce, fresh basil, tomato slices served on hot pressed sliced french bread

Quesadilla & Chip Dip Station:

Grilled tortillas, filled with green onions, sliced mushrooms, spinach and cheese topped with avocado, chopped tomatoes, shredded lettuce, & sour cream

Fresh tortilla chips with your choice of tomato salsa and guacamole dips

Israeli Pita Filafel Station

Choose between whole wheat & regular Pita bread; Chef is going to fill up your pita bread with falafel balls, tabouli salad, matbucha salad, babaganoush, Israeli salad, tahini, Hummus, Turkish salad & choices of sehwaq & amba spices.

Panini Station

Chef will prepare cheese with pesto sauce, fresh basil, tomato slices served on hot pressed sliced french bread

Pizza Station

Chef will prepare a hot and fresh pizza combined of

pesto sauce, rosa sauce, white cream sauce with basil, spinach, sliced tomatoes, mozzarella cheese, ricotta cheese topped with sliced tomatoes, pineapples, onions, mushrooms olives & bell peppers

Fish Burrito Station

Personal Chef will prepare

In a rolled flour tortilla:

Fill it with your choice of marinated white fish or salmon. Filled with beans, rice, sofrito and sliced tomato in a creamy sauce. Dazzle with your choice of shredded parve cheese, onion, jalapenos, guacamole, sour cream, or sweet salsa.

Fish Crepe Station

A warm, soft crepe filled with your choice of spinach, onions, portabello mushrooms, sun-dried tomatoes, green olives, red peppers, smoked salmon or white fish garnished with fried leek and your choice of delicious dressings to top it off: creamy mushroom sauce.

Vegetarian Crepe



Chef prepares a vegetarian crepe
to be filled with spinach, mushroom and onions in a cream sauce
Served over a bed of california vegetables

Dessert Stations
(for prices please call)

Milkshake Bar
Bar tender will make a beautiful mix of milkshakes
Milkshakes with vanilla ice-cream flavor to choose bewteen:
Oreo cookies, Strawberry and Bananas

Candy Station
Mike and Ike's, Chocolate M&Ms, Peanut M&Ms, Nerds, Nerd Ropes, Gummy Worms, Gummy Bears, Sour Patch Kids, Lemon Drops, Mini jaw-Breakers

Spectacular Chocolate Fountain Station
Rich Silky chocolate flows on display with choices of Fresh fruits: Banana, pineapple, strawberry, marshmallows; pretzels, cookies to be covered; dipped or drizzled over by hot chocolate

Apple Tart Station
Chef makes your own "Apple Tart station"
The chef will make your own fresh Bacardi-flamed apples to fill the tart made of Puff pastries with a side of torched Crème Broule in a mini espresso cup garnished with fresh Strawberries & white & chocolate Rosettes.

Chocolate Souffle Station
Chef will make your very own "Chocolate Soufflé" Station:
Warm Chocolate Lava Cake with a center of Hot Chocolate Ganache served on a Bed of Raspberry Puree, and fresh Strawberries topped with a scoop of Vanilla Faux ice cream & drizzles of Hot Chocolate sauce.

Crepe Station
Personal Chef makes your very own "Crepe Station":
A warm, soft Crepe filled with your choice of warm caramel or Tres Leche Chocolate, fresh strawberries & bananas topped with whipped cream garnished with decadent hot chocolate sauce & dots of raspberry sauce.

Cupcake Station
Make your own cupcake station to include:
Vanilla, Chocolate, Red Velvet cup cakes with frostings of Vanilla or Chocolate, Rainbow Sprinkles, Chopped Parve M&M's, Chopped Reeses, Nerds, Gummy Worms and Bears



Smoar Station

Make your own Smoar Station

For enjoyment of your guests, pick your own graham crackers to spread with melted milk chocolate and grill their own marshmallow on a mini round grill

Mini grills around station: cake pop, cheesecake lollipop, brownie with vanilla and chocolate icing lollipop, blondy with chocolate mousse lollipop

Mini chocolate chip sandwich filled with dulce de leche

W-AAA-FFF-LE Ice Cream Bar

Choices of decadent Vanilla or rich Chocolate Ice cream served on a fresh warm Waffle accompanied with toppings to include:

Maraschino Cherries, Sprinkles, Chocolate Syrup, Oreo Cookie Crumbs, Parve M&M's, Chocolate Chips, Peanuts, Candied Walnuts, Strawberries, Blueberries, Bananas and a plate of Chopped Fudge Brownies.

Sundae Bar

Special "Make Your Own Sundae" Bar:

Vanilla and Chocolate Ice Cream

Accompanied with Toppings Display to include Maraschino Cherries, Sprinkles, Chocolate Syrup, Whipped Cream and a plate of Chopped Fudge Brownies. Served in Waffle Baskets.

Banana Dipping Station

Select a Banana dip it into hot chocolate

garnish with sprinkles, pistachios, hazel, candied pecans, coconut, chopped m&m's