



The VIP Bar/Bat Mitzvah Menu

Adult: \$55 per person

Kids: \$40 per person

Cocktail Hour

Soda Bar:

Coca-cola, Diet Coke & Sprite

Orange & Cranberry Juice

Flat & Sparkling Water

Ice

Cocktail Bar

Choose your event signature drink!

Mimosa

Sangria White/Red

Black Berry Mojito

Mojitos with Mint & Lime

Apple Martini with Red cherries

Bar will include: Olives; Lime; Almond & Cherries provided by the Catering
Bloody Mary, Celery sticks & Tabasco

Hors D'oeuvres

Passed as guests enter

****Choose 10 from 26****

Mini Juicy Beef Skewers

On the grill served with plum sauce

Pistachio Crumbled Grouper

Sitting in miso sauce served in a “sexy glass slipper”

Honey Coconut Crusted Lollipop Chicken Fingers

Served with sweet chili garlic sauce

Beef Negamaki

Broiled fine strips of aged beef marinated in teriyaki sauce rolled with fresh scallions served with mushroom flavored soy reduction sauce. In this unique show stopping presentation guest are approached with miniature flame grill on which the skewers are laid.

Mini Eggrolls

served with duck sauce

Morroccan Cigars

Filled with freshly ground meat, garlic, cilantro and chili peppers

Delicious Chicken Dim Sum

Served with sweet chili sauce

Potato Burekas

Served with mustard

Mini Beef Empanadas



Almond BBQ Chicken Lollipop
Delicious Chicken Croquettes
Kubbe

Filled with ground beef and delicious tahini sauce on the side.

Homemade Min Potato Latkes
 With Apple Sauce

Beef in wonton skin

Drizzled with garlic chili sauce

Delicious Beef Dim Sum

Served with mushroom sauce

Eggplant Rollatini

Stuffed with sun-dried tomato and basil garnished with sweet red tomato sauce

Mini Lamb Kefta Skewers

Seasoned with cilantro and onions served with tahini sauce

Teriyaki Salmon Skewers

Grilled Vegetable Kebab Skewers

Phyllo Dough Triangle

Stuffed with crispy duck served with a special asian sauce on the side

Lamb Phyllo

Delicious ground lamb mixed with fresh cilantro, mint & saffron in a Triangular phyllo.

Crab Cake Lollipops

Served with a drop of wasabi mayo

Salmon Cake Lollipops with Spicy Mayo Sauce

Mini Chicken Kebab Skewers

On the grill served with sweet & sour sauce

Grilled Vegetable Kebab Skewers

Mushroom Kabab with Scallion

Stations

"Choose 6 from 20 stations"

****Bolero Salad Station****

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

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.

Mescaline Salad

Mescaline mix lettuce with grape tomatoes, cucumber, caramelized pecans, & raisins topped off with raspberry vinaigrette dressing.

Chicken Lo Mein Station

Sliced & Grilled dark meat Chicken with Sweet Chili sauce sitting on Vegetable Lo Mein topped with Baby Zucchini.

Grilled Mojo Chicken Station

Personal Chef makes your own "Grilled Mojo Chicken":

Delicious grilled Mojo Chicken sitting on warm Boniato Mashed Potatoes garnished with fried Plantains.

Chicken Francaise Station

Chef prepares chicken francaise

Lemon, capers and mushroom sauce, sitting on butternut squash and sweet mashed potato, Garnished with baby zucchini.

Chinese Chicken Station

Chinese-Style Sesame Chicken served with Garlic Chili Sauce made with Chinese vegetables. Authentic Chinese Fried Rice made in beaten egg mixture with peas, carrots & Onions.

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.

Themed Stations

Taco Station

Personal Chef will prepare

Choose between a Flower tortilla taco bowl or a soft shell taco:

Fill it with your choice of marinated chicken, sautéed ground beef with special seasoning or broiled sliced steak. Dazzle with your choice of shredded parve cheese, lettuce, onion, jalapenos, tomato, guacamole and sour cream.

Tortilla Station

Chef will grill your own tortilla and wrap it in the shape of a cone



to be filled with your choices of freshly grilled and cooked ingredients: Sliced chicken breast, red & green peppers, carrots, broccoli, onions, sundried tomatoes & fresh tomatoes, sliced mushrooms and your choice of topping: Salsa verde, traditional tomato salsa & fresh guacamole.

Tamales Station

Choose between chicken, vegetable or meat tamales made with green peas & carrots, red peppers & potatoes sitting on black beans & rice garnished with fresh cilantro, guacamole, tomato salsa & salsa Verde

Isreali 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.

Kabob Station

Personal Chef attends lavishing grill station to cook sizzling meat skewers whose flavors will undoubtedly captivate your soul:

Dark meat chicken kebab marinated in cilantro parka cumin garlic turmeric coriander grilled with grilled tomatoes & onions. Prime rib Beef steak Kebab with marinated in Lime zest garlic thyme grilled with lime wedges & red peppers. Lamb Kefta Kebab made with fresh garlic Onion and Herbs

Arepa Station

Personal Chef makes your own Arepa

Chef will make your own pan-fried corn flour dough traditional Arepa filled with your choice of venezuelan-style scrambled eggs or mozzarella shredded cheese.

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

Beef Stations

Beef Negimaki Station (extra \$9 per person)

Personal Chef makes your very own "Beef Negimaki Station".

Chef "designs" plate with special soy reduction sauce; Twins of rolled up aged Beef marinated with Asian seasoning sauce, filled with scallions sitting on a bed of steamed Fried Rice and Chinese Vegetables garnished with a Moon crest of snowpeas.

Brisket Rosette Station (extra \$8 per person)

Personal Chef makes your own "Brisket Rosette"



Tender Brisket swimming in a decadent red wine sauce sitting on a bed of “Arroz & Frijoles” garnished with fresh Green beans.

Prime Rib Carving Station (extra \$10 per person)

Personal Chef Carves your own Prime Rib

Will slice a personal finely cut piece of Prime Rib topped with Mashed Potatoes nestled with a side of fresh Green beans garnished with Lotus Roots.

Fish Stations

Miso Glazed Salmon Station

Personal Chef makes your own “Miso Glazed Salmon”

Miso Glazed Salmon Pan seared served over Jasmine Rice, Sautéed Baby Back Choy, Apricot glazed baby Carrots, and drizzled with lines of Soy sauce Reduction.

Seared Tuna Station

Chef creates your very own piece of art Seared Tuna:

Pink Black Peppercorn Seared Tuna served on slaw vegetables with black & White Toasted sesame seed garnished with sea weed salad ; wasabi mayo and Asian dressing signed on Masago Mayo Sauce

Deluxe 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

Dragon Roll: Salmon, imitation crab, cucumber & topped with avocado.

Garden Roll: avocado, carrots, cucumber, white asparagus, red peppers, with inside-out seaweed.

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

Vegetarian Stations

Pasta Station

Personal chef makes your own “sur mesure” Pasta Plate.

Choose between three different types of Pasta: Penne Pasta; Three Color BowTie Pasta & Gnocchi. 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.

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

Make Your Own Salad Bar Station



Mesculine mix lettuce, Romaine lettuce, Iceberg lettuce, Napa cabbage, Kale, Broccoli, Cauliflower, Sliced tomatoes, Cucumbers, Snow peas, Bean sprouts, Julienne Carrots, Alfalfa, Red Peppers, Heart of Palm, Almonds, & Mushrooms

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

Dessert Stations

Choose 2

Milkshake Bar

Bar tender will make a beautiful mix of milkshakes

Milkshakes with vanilla ice-cream flavor to choose between:
 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 Brûlée 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

Cotton Candy

Hot Cotton Candy swirls out in a sweet color candy cloud ready to melt in your mouth