

**B’nai Mitzvah**

**Kiddish Luncheon**

House Cured Gravlax and Gefilte Fish Display (tomatoes, onion, capers, lemon)

Mango Chutney Chicken Salad on Mini Croissants

Minit Tomato, Basil, Mozzarella Sandwiches

French Green Lentil and Israeli Couscous Salad

Fresh Fruit Platter

Pastry Display

**Five Pound Challah for Prayer**

**Dinner**

Kids Appetizers

Angus Beef Sliders with Condiments

Crudite with Ranch Dressing served in Small Cups

Tortilla Chips with Salsa and Guacamole

**Kids Buffet**

Choice of:

Pasta Bar – Three Assorted Pastas with Three Sauces

Fajita Bar – Meat, Chicken and/or Veggies with Rice, Beans, Guacamole

Pizza Bar – Assorted Meat, Vegetarian and Vegan Pizzas

Choice of: Caesar Salad or House Salad

**Adult Passed Hors D’oeuvres**

House Cured Gravlax on Cucumbers and Pumpernickel Bread Topped Dilled Horseradish

New York Strip on Crostini with Blue Cheese Sauce

Seasonal Soup or Gazpacho Shooter

Mini Chicken Pot Pies

**Plated First Course**

Roasted Red & Yellow Beet Salad

**Plated Entrée**

Pasture Fed New York Strip Medallion and Seasonal, Sustainable Fish Filet

Wild Mushroom Risotto with Peas and Leeks

**Dessert**

Choice of: Ice Cream Bar, Chocolate and Caramel Sauces, Whipped Cream, Sprinkles, Maraschino Cherries

Mini Whoopie Pies, Cookies and Bars

**Beverages**

Red and White Wine, Seasonal Local Beers, Sodas, Sparkling Water, Lemonade, Coffee and Tea Service