

*(Kosher) Hors D'oeuvre Selections and Stations*

*(Choose Ten)*

*Hors d'oeuvres-\$23.00++ per person*

*Chicken or Beef Satay*

*Moroccan Cigars - Thin dough wrapped around scented beef*

*Smoked Salmon Canapés*

*Stuffed Mushrooms*

*Tuna Tartare on Potato Crisps*

*Assorted Phyllo Triangles*

*Black Sesame Crusted Franks en Croute*

*Mini Knishes*

*Kibbeh*

*Falafel on Pita Triangles with Tahini*

*Asparagus wrapped in Puff Pastry*

*Grape Leaf Dolmas*

*Beggars Purse -Miniature crepe filled with vegetable mousse & tied with leek ribbon*

*Baby Lamb Chops*

*Beef Wellington*

*Assorted Borekas*

*Chicken or Beef Skewers*

*Egg Rolls or Spring Rolls*

*Assorted Pastry*

*Sesame Chicken*

*Coconut Chicken*

*Potato Pancakes*

*Vegetable Pancakes*

*Negamaki-marinated tenderloin wrapped around scallion and carrot*

*Fresh Tomato Bruschetta*

*Deep Fried Wonton*

*Dim Sum*

*Assorted Crostada - sautéed mushrooms, grilled vegetables etc*

*Chicken Fingers*

*Stationed Hors D'oeuvres Selection*

*Vegetable Crudités Presentation-*

*\$5.00 ++ per person*

*Grand Display of Snow Peas, Baby Carrots,  
Zucchini, Yellow Squash, Red and Yellow Sweet Bell Peppers,  
Tear Drop Tomatoes, Blanched Asparagus, Broccoli, Cauliflower  
Served with an Assortment of Delectable Sauces for Dipping*

*Italian Antipasti Buffet-\$5.00 ++ per person*

*Marinated Baby Artichokes, Mushrooms, Roasted Red and Yellow Peppers  
Grilled Vegetables-Zucchini, Eggplant, Onions, Asparagus  
Assortment of Olives and Italian Breads*

*Middle Eastern Buffet-\$5.00 ++ per person*

*Delicious Schwarma, Grilled Kebobs, and Falafel served with  
Middle Eastern spreads of Hummus, Baba Ghanouj,  
Tahini, Turkish Salad, Israeli Salad, Stuffed Grape Leaves,  
Pickles and Peppers, Assorted Olives  
with Pita Triangles, Lavish Flatbreads*

*Carving Station-\$10.00++per person*

*Turkey, Pastrami, Corned Beef  
London Broil or Roast Beef  
Lamb and Rib Eye (extra charge)  
Served with assorted mustards, dressings, cranberry sauce,  
and cornichons on sliced baguettes, pumpernickel  
and rye breads*

*Smoked Fish Display-\$5.00 ++ per person*

*Smoked Salmon, Sable, Whitefish stuffed with whitefish salad  
Sliced Tomatoes, Red Onions, Capers, Lemon Wedges  
Pumpernickel Slices*

*Caviar Display Available - Extra Charges Apply*  
*Chilled Salmon and Whitefish Roe*  
*Blinis, Toast Points and Red Bliss Potatoes*  
*Egg Mimosa, Capers, Lemon Wedges and Red Onion*  
*Iced Vodkas*

**Pasta Station-\$10.00++per person**  
*Mushroom Ravioli, Chicken Tortellini, Your Choice of Pasta*  
*Prepared by our Chef*  
*with our Delectable Sauces*  
*Pesto, Primavera, Tomato Basil Sauce, Bolognese*

**Quesadilla and Fajita Station-\$10.00++per person**  
*Quesadillas -Assorted Tortillas filled with*  
*Grilled Chicken, Avocado, Cilantro, Red Onion and Scallion*  
*Or*  
*Roasted Vegetables, White Bean and Garlic Puree*

*Fajitas - Tender Chicken Breast grilled with Onions and Peppers*  
*served in a flour Tortilla with tomatoes, olives, jalapenos, lettuce*  
*red beans and rice*  
*Assorted corn chips, salsa and guacamole*

**Panini Grill-\$5.00 ++ per person**  
*Miniature Sandwiches grilled to order on Sourdough Bread*  
*Chicken Breast, roasted red peppers, caramelized onions and artichoke relish*  
*And*  
*Sliced Filet of Beef, olive spread, grilled onions*  
*And*  
*An assortment of Grilled Vegetables*

**Mashed Potato Martini Bar-\$5.00 ++ per person**  
*Roasted Garlic Mashed Potatoes*  
*Sweet Potato Puree*  
*Assorted Topping include*  
*grilled onions, sautéed mushrooms, tofu sour cream*

*chopped chives and gravy*

**Peking Duck Station-\$10.00++per person**

*Confit of Duck with Hoi Sin Sauce  
Rolled in Moo Shu Crepes with Scallion and Julienne Cucumbers*

**Taste of Asia-5.00 ++ per person**

*Pad Thai-rice noodles stir-fried with chicken, peanuts, eggs, carrots and  
cabbage*

*topped with sprouts, scallions, cilantro and lime*

*And*

*Beef and Broccoli prepared in a wok  
served with water chestnuts, baby corn and bamboo shoots*

*Fried Rice and Lo Mein*

**Sushi Bar- \$15.00++ per person**

*Available on platter or prepared to order (extra charge)*

*Japanese Chefs prepare and display*

*Sushi, Sashimi and Hand Rolls*

*Pickled Ginger, Wasabi and Soy Sauce*

**California Wraps-5.00 ++ per person**

*Grilled Portobello Mushroom, Roasted Peppers and Belgian Endive  
with a Balsamic Glaze*

*Grilled Chicken Breast, Avocado, Tomato and Alfalfa Sprouts  
with Herbed Mayonnaise*

*Rare London Broil, Caramelized Onions, Fresh Tomato and Romaine  
with Horseradish Dressing*

**Pommes Frites-5.00 ++ per person**

*Cajun Steak Fries, Curly French Fries, and Sweet Potato Fries  
Chipotle Mayonnaise, Balsamic Ketchup, Honey Mustard*

**Hot Dog Grill-5.00 ++ per person**

*Foot Long Frankfurters and Old Fashioned Knishes  
Fresh Buns, Sauerkraut, Pickle Relish, Mustard and Ketchup  
(authentic hot dog cart available, extra charge)*

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**Buffet Menu 1**

*Full Salad Bar to include:*

*Mixed Garden Greens, Cherry Tomatoes, Cucumbers, Sliced Red Onions  
Black Olives, Herbed Croutons, and a Variety of Dressings*

**Main Entrees**

**(choice of three)**

*Mushroom Ravioli in Plum Tomato Sauce*

*Chicken Francese*

*Grilled Chicken and Rigatoni with Toasted Pine Nuts  
in a Garlic Herb Broth*

*Baked North Atlantic Salmon with Caramelized Onion Crust  
Served with Seasonal Starch and Vegetable*

*Bread Basket*

**Dessert Display**

*Assorted Cookies, Brownies and Miniature Pastry*

*Freshly Brewed Coffee, Decaf, Tea*

*Assorted Sodas*

**\$50.00 ++ per person**

**Mochkiach Extra Charge**

## *LUNCH/DINNER BUFFET MENU 2*

### *Crudite Display*

*An elegant array of fresh seasonal vegetables  
with an assortment of sauces for dipping*

### *Full Salad Bar to Include*

*Mixed Garden Greens, Cherry Tomatoes, Cucumbers, Sliced Red Onions  
Black Olives, Herbed Croutons, and a Variety of Dressings*

### *Antipasto Platter*

*Marinated Baby Artichokes, Mushrooms, Red and Yellow Peppers  
Tomato and Basil Salad with Assorted Italian Breads and Toasts  
Assorted Olives  
Full Display of Gourmet Breads and Rolls*

### *Carving Station*

*(\$100.00++ Chef Attendant Fee)*

*Please choose one of the following:*

*Fresh Roasted Turkey*

*Marinated Flank Steak*

*Beef Brisket*

*served with Horseradish Dressing, Honey Mustard and Herb Mayonaisse  
and assorted sliced breads*

### *Chafing Dish Selections*

#### *Chicken*

*Please choose one prior to your event*

*Chicken Marsala*

*Rosemary Lemon Chicken*

*Stuffed Breast of Chicken*

*Herbed Roast Chicken*

*Chicken Francese*

*Ginger Soy Chicken*

*Chicken Balsamico*

***Salmon***

*Please choose one prior to your event*

*Salmon with Caramelized Onion Crust*

*Salmon with Mustard Glaze*

*Citrus Marinade Salmon with a Tomato Relish*

*Moroccan Spiced Salmon*

***Pasta***

*Please choose any combination of pasta and sauces*

*prior to your event*

*Pasta Options:*

*Rigatoni, Penne, Fettucine, Fussilli, Farfalle*

*Sauce Options:*

*Chicken and Broccoli, Primavera, Bolognese, Fresh Plum Tomato and Basil*

***Hot Entrees served with Seasonal Starch and Vegetable***

***Dessert Display***

*Assorted Cookies, Brownies, Miniature Pastries and Cake of your Choice*

***\$65.00++ per person***

***Mochkiach Extra Charge***

## *LUNCH/DINNER BUFFET MENU 3*

### *Crudite Display*

*An elegant array of fresh seasonal vegetables  
with an assortment of sauces for dipping*

### *Full Salad Bar to Include*

*Mixed Garden Greens, Cherry Tomatoes, Cucumbers, Sliced Red Onions  
Black Olives, Herbed Croutons, and a Variety of Dressings*

### *Antipasto Platter*

*Marinated Baby Artichokes, Mushrooms, Red and Yellow Peppers  
Tomato and Basil Salad with Assorted Italian Breads and Toasts  
Assorted Olives*

### *Full Display of Gourmet Breads and Rolls*

### *Carving Station*

*(\$100.00++ Chef Attendant Fee)*

*Please choose one of the following:*

*Fresh Roasted Turkey*

*Marinated Flank Steak*

*Beef Brisket*

*served with Horseradish Dressing, Honey Mustard and Herb Mayonnaise  
and assorted sliced breads*

### *Italian Station*

*Chilled Asparagus Salad w/ Extra Virgin Olive Oil and Fresh Lemon Sauce*

*Ceci Bean Insalata*

*Savory White Bean Dip*

*Beef Steak Tomatoes and Onion drizzled with Balsamic Vinaigrette*

*and topped with Fresh Chopped Basil*

*Roasted Garlic Black Olive Tapanade*

*Caponata*

*Assorted Bruschetta*

*served with Flat Breads, Croutons and Bread Sticks*

*Chafing Dish Selections:*

*Chicken*

*Please choose one prior to your event*

*Cashew Chicken with a Bourbon Peppercorn Sauce*

*Chicken Breast Pinwheel*

*Grilled Chicken with Calamata Olives and Oven Dried Tomatoes*

*Herb Crusted Breast of Chicken*

*Sherry Roasted Chicken*

*Fish*

*Please choose one prior to your event*

*Poached Medallions of Salmon in Buerre Blanc*

*Oregano Crusted Swordfish*

*Sesame Soy Glazed Sea Bass*

*Filet of Sole Provencal*

*Beef*

*Please choose one prior to your event*

*Grilled Rib Eye Steak with a mushroom gravy*

*Oven Roasted Prime Rib of Beef*

*Barbeque or Traditional Beef Brisket*

*Horseradish Crusted Beef Top Round*

*Dessert Display*

*Assorted Gourmet Cookies, Miniature Pastries, Apple Strudel*

*Fresh Fruit Platter, Individual Chocolate Mousse*

*Freshly Brewed Coffee, Decaf and Assorted Teas*

*Assorted Sodas*

*\$75.00++ per person*  
*Mochkiach Extra Charge*