



Bar / Bat Mitzvahs Menu Options

Deluxe Open Bar

Four or Five hours of premium liquors, wines, beer, soda and juices
Champagne Toast

Hors d'oeuvres

Seasonal Fresh Fruit ~ Seasonal Fresh Vegetables
Imported Cheese Display ~ Two Chafing Dish Items ~ Smoked Fish Table

Passed Hors d'oeuvres

Salads

Caesar Salad ~ Plaza Salad ~ Mesclun Salad ~ Spinach Salad
Italian Mixed Salad ~ Mandarin Orange & Almond Salad
Seasonal Greens Salad

Rolls & Butter

Dinner Entrées

Grilled Swordfish Steak with an herbed butter sauce
Salmon en Croûte with lemon, white wine, and dill sauce
Rolled Filet of Sole with Florentine or Crabmeat stuffing
Poached Salmon with julienne vegetables in a Dijonnaise sauce
Medallions of chicken: Saltimbocca or Demi Glace' Piccata ~ Dijon
Marsala ~ Francaise ~ Apricot Cashew ~ Cranberry Orange
Florentine Breast of Capon with a Demi Glace'
Glazed Cornish Hen with wild rice stuffing
Sliced Breast of Capon with a Demi Glace'
Filet Mignon with Mushroom Bordelaise or Béarnaise
Sliced Tenderloin of Beef
Filet mignon en Croûte
Tornados of beef Demi Glace'
Surf & Turf* ~ Del la Mare * (*at market prices)
Sliced Prime Rib of Beef, Au Jus



Accompaniments

Starch: Crepe Potato ~ Cous Cous ~ Oven Brown Potato ~ Rice Pilaf
Dauphine Potato ~ Caramelized Red Skinned Potato

Vegetables: Sugar Snapped Peas ~ Peas & Mushrooms
& Onions ~ Broccoli & Carrots

Mixed Stir Fry Oriental: Baby Belgium Carrots ~ Zucchini Medley
Green Bean Almandine

Desserts

Chocolate Mousse Plate ~ Strawberry Shortcake
Strawberries Grand Marnier ~ Profiteroles Frozen Lemon Napoleon
Ice Cream Sundae ~ Assorted Pastries & Cookie Tray

Coffee ~ Tea ~ Decaf