

Bar Mitzvah Package

Cold Hors D'Oeuvres

*Seasonal Vegetables with Spring Garden Dip, Fresh Seasonal Fruits and Berries
Imported and Domestic Cheeses with Honey Mustard Dip*

Hot Hors D'Oeuvres

*Butlered for One Hour Prior to Dinner – Choose Five
Spinach Quiche, Vegetable Quesedillas, Chinese Eggrolls,
Sweet & Sour Meatballs, Swedish Meatballs, Cocktail Franks, Asparagus in Filo, Brie en Croute,
Bruschetta with Mozzarella, Chicken Brochette, Beef Satay*

Salad

Spring Garden Mix with Balsamic Vinaigrette and Crumbled Bleu Cheese

Entrée Selections

| | |
|--|----------------|
| <i>Chicken Florentine – Mushrooms, Spinach & Tomatoes in a Supreme Sauce</i> | <i>\$57.00</i> |
| <i>Chicken Marsala – Sautéed Boneless Breast of Chicken with Mushrooms & Marsala Wine</i> | <i>\$57.00</i> |
| <i>Mediterranean Chicken – Sautéed with Bell Peppers, Artichoke Hearts, Garlic & Herbs</i> | <i>\$57.00</i> |
| <i>Roast Top Sirloin of Beef – Crusted with Black Pepper and a hint of Wine Sauce</i> | <i>\$57.00</i> |
| <i>Fillet of Flounder – Broiled to Perfection in a Lemon-Thyme Butter</i> | <i>\$60.00</i> |
| <i>Baked Fillet of Salmon – Tender Fillet with Roasted Red Pepper Sauce</i> | <i>\$61.00</i> |
| <i>Roast Prime Rib of Beef – This Traditional Favorite is our House Specialty</i> | <i>\$59.00</i> |
| <i>Filet Mignon – Laced with a Mushroom Bordelaise Sauce</i> | <i>\$62.00</i> |

(Price plus 6% tax and 18% service)

All Entrees Include

*Seasonal Fresh Vegetable Medley
Roasted Redskin Potatoes
Dinner Rolls and Butter*

Dessert

*Torah Cake
Coffee, Tea and Decaffeinated Coffee*

Includes a Four Hour Open Standard Bar – Premium Bar Available at an Additional \$4.00 Per Person