

PRIVATE EVENT
B'NAI MITZVAH DINNER

HORS D'OEUVRE
BUTLERED

Barolo Braised Beef Short Ribs
risotto cake

Peking Duck Bun
scallion • hoisin

Mini Baja Fish Taco

Smoked Salmon
white truffle cream • potato crisp

Broccoli Rabe & Asiago Beignets
roasted tomato coulis

Falafel & Hummus
pickled red cabbage

HORS D'OEUVRE
JUNIOR

Cotton Candy Cloud
lemonade with cotton candy cloud
paper retro straw

House-wrapped Franks in Pastry

Margherita Pizza

Lacy Potato Pancakes
sour cream • apple sauce

Walk About Crudités
carrot sticks • grape tomatoes • celery
ranch dressing



feast
your eyes
.....
CATERING

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BUFFET DINNER

SUSHI BAR

Assorted Hand Rolled Sushi

california rolls
avocado & cucumber rolls
crunchy spicy tuna rolls
tuna nigiri • salmon nigiri • yellowtail nigiri

soy sauce • wasabi • pickled ginger

Dumpling Trio

Exotic Mushroom, Edamame,
and Shrimp Shomai dumplings
ginger soy dipping sauce

Ramen Noodle Salad

red & yellow peppers • mushroom
water chestnuts • sesame dressing

SLIDER BAR

Texas Smoked Brisket

Miss Amelia's BBQ sauce

Chipotle-glazed BBQ Chicken

grilled pineapple salsa

Grilled Veggie Burger

frizzled onions

Tater Tots

garlic aioli • apple sauce

Zucchini Chips

tomato coulis



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DESSERT

Bassetts Ice Cream Sundae Bar

choice of three flavors

toppings

Sprinkles • Chocolate Sauce • Raspberry Sauce

Gummy Bears • M&M's • Whipped Cream

Strawberries • Bananas • Cherries

COFFEE & TEA

Old City Coffee

regular & decaffeinated

Tazo Teas



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