

# Bar/Bat Mitzvah Gourmet Cocktail Hour and Dinner

Chilled Champagne & Strawberries Upon Arrival

#### **Butler Service of Hors d'œuvres**

Stuffed Mushroom Caps Potato Pancakes with Apple Sauce Skewered Chicken Filet with a Spicy Mustard Sauce Franks in Puff Pastry Asian Dim Sum, Soy-Ginger Dipping Sauce Beef Satay

#### The Ravello Tuscan Table

Fire Roasted Peppers, Marinated Olives International Cheese Display with Sliced French Bread Seasonal Raw Vegetables with Assorted Dressing Eggplant Carbonata Toasted Bruschetta Ala Pomodoro

## Salmon Display

Thinly Sliced Smoked Salmon Whole Poached Salmon, White Fish Served with Sliced Mini Bagels, Cream Cheese, Capers, Onion & Chopped Egg

## **Silver Chafing Dish Presentation**

Eggplant Rollatini Chicken Française Veal Meatballs in a Light Tomato Sauce Sirloin Tips Barolo Wine Sauce



#### Captain Attended Stations (Please Select Three)

#### **Tokyo Grill Station**

Tender Succulent Morsels of Poultry Combined with Onions Shiitake Mushrooms Peas in the Pod and Bean Sprouts

#### **Portabella Station**

Attractively Displayed Array of Fresh, Portabella Mushrooms, Eggplant, Zucchini and Yellow Squash, Seasoned and Grilled to Perfection and Served with Balsamic Vinaigrette Sauce

## **Asian Station**

A Selection of Marinated Beef & Chicken Tossed Gently in our Wok with Stir Fried Vegetables

## **Pasta Station**

Homemade Pasta Tossed Gently with a Selection of Sauces

## **Risotto Station**

A Mixture of Wild Mushrooms, with our Creamy Risotto

## **Carving Station**

Selected Prime Meats, Sliced to Order (Please Select One)

> Hot Baked Pastrami Tender Breast of Turkey House Cured Corned Beef



# Dinner

#### Appetizer (Please Select One)

Penne Vodka Sauce

Rigatoni Tomato & Basil

Tri Color Salad A Delicate Variety of Freshly Picked Greens, Tossed in Balsamic Vinaigrette Classic Caesar Salad Crisp Romaine Tossed with Our House Dressing, Croutons and Grated Parmesan

#### Entrée

(Please Select Three)

#### **Chicken Sorrentino**

Sautéed Breast of Chicken in Sherry, Topped with Eggplant, Fresh Tomato and Mozzarella Cheese

# Chicken Française

Breast of Chicken with White Wine, Lemon and Herbs

Flounder Livornese Fresh Tomato Sauce, White Wine, Olives, Capers and Herbs

> Salmon Ravello Broiled with White Wine and Lemon

#### Chateaubriand

**Barolo Wine Sauce** 

#### Veal Marsala

Sliced Veal Sauté, Fresh Mushrooms in Marsala Wine Sauce

## \*Vegetarian Option Available

All Entrées Served with Chef's Vegetable and Ravello Potato



## Young Adult Menu

## **Cocktail Hour**

#### **Silver Chafing Dish Presentation**

Potato Pancakes with Applesauce Mozzarella Sticks Franks in Puff Pastry Egg Rolls

#### Appetizer

Penne Vodka Sauce

## **Duet Entrée**

Chicken Française & Sliced Steak Breast of Chicken with White Wine, Lemon and Herbs ~And~ Sliced Chateaubriand with Bordelaise Sauce All Entrées Served with Chef's Vegetable and Ravello Potato

Served with Chef's Vegetable and Ravello Potato

#### ~OR~

#### Buffet Option (Four Chafing Dishes)

**Chicken Fingers & French Fries** 

Pizza

Penne Vodka

Chicken Française



#### **Mocktails**

Piña Colada, Strawberry Daiquiris, Soft Drinks and Juice

#### Dessert

Selection of French and Italian Pastries

#### **Coffee Service**

Coffee, Tea, Brewed Decaffeinated Coffee Espresso and Cappuccino

#### **Adult Beverage Service**

Full Premium Bar, Wine Service with Dinner

## **Included Services**

Floor Length Linens Seating Cards Coat Room in Season Tuxedo White Glove Service