

# Bar/Bat Mitzvah Gourmet Cocktail Hour and Dinner (Kosher-Style)

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 Caponata Toasted Bruschetta Al Pomodoro

# Salmon Display

Thinly Sliced Smoked Salmon Whole Poached Salmon, White Fish Served with Sliced 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**

(Please Select Four)

**Chicken Fingers & French Fries** 

Pizza

Penne Vodka

Chicken Française

Mozzarella Sticks

Quesadillas

Sliders



#### **Mocktails**

Piña Colada, Strawberry Daiquiris, Soft Drinks and Juice

#### Dessert

French and Italian Pastries and Ice Cream Sundae Bar

# **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