

Jewish Celebration Dinner

Dairy Menu Offerings

\$72.00 per person

Your 5 hour celebration includes these features

Champagne Station to Greet Your Guests

Supreme Open Bar Served for 5 hours

<i>Champagne</i>	<i>Liquor</i>
House Champagne Station and Toast	<i>House Brands:</i> Vodka, Gin, Rum, Rye, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth
<i>Wine (select varietals)</i> Chardonnay, Cabernet Sauvignon or Merlot, White Zinfandel	<i>Name Brands:</i> Dewar's Scotch, Tanqueray Gin, Smirnoff Vodka, Absolut Vodka, Seagram's 7 Blended Whiskey, Jim Beam, Bacardi Rum, Captain Morgan's Spiced Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Triple Sec
<i>Beer</i> Premium Draft Beer	
<i>Bottled (select two)</i> Heineken, Sam Adams, Coors, Amstel Light, Coors Light	<i>Non Alcoholic</i> Sodas, Mixers, Juices, Saratoga Water, NA Beer

Supreme Feature Upgraded Wine Service:

Our select varietals will be offered to your guests tableside during dinner

One Hour of Hot and Cold Hors d'Oeuvres

A lavishly displayed multi-tiered table with the following:

NYS Cheddar, Maytag Blue Cheese, Aged Provolone and Ripened Brie • Baba Ghanoush • Hummus with Pita Triangles • Salmon Terrine with Traditional Garnishes, Rye and Pumpernickel Rounds • Marinated Portobella Mushrooms • Marinated Artichoke Hearts • Marinated Chickpeas with Red Onion • Classic Tomato and Basil Bruschetta • Breaded Eggplant and Tomato Salad • Whitefish Salad Display • Grilled Vegetable Platter

Butler Passed Hors d'Oeuvres

A selection of the following items, hand passed, on silver trays throughout your cocktail hour.

Selections may vary seasonally.

Vegetable Stuffed Cremini Mushrooms • Spanakopita • Garden Vegetable Potato Pancakes • Smoked Salmon Canapes with Creme Fraiche • Brie and Apricot en Croute • Artichoke Heart & Asiago Cheese en Croute • Scallion, Black Bean and Jack Cheese Quesadilla • Grilled Apple, Smoked Onion and New York Cheddar Pizzetta

Optional Cocktail Stations

Fruits of the Sea: Smoked Sable • Smoked Salmon • Herring in Cream Sauce • Whitefish Display • Caviar Served Over Ice with Lemon, Capers, Chopped Onion, Chopped Egg and Water Crackers ... add \$8.00 per person

Wild Mushroom Saute: Exotic Wild Mushrooms Sauteed with Truffle Oil over Grilled Tuscan Bread and Served with Chopped Plum Tomato Garnish...add \$3.00 per person + \$75.00 chef fee

Sushi and Sashimi: Prepared at an Asian Decorated Station by Authentic Sushi Chef. Include a Variety of Sushi, Sashimi, Rolls and California Rolls ... \$800.00 flat fee based on 100-140 guests

Ceremonial Challah Provided for the Hamotzi

Appetizer select one

- Wild Mushroom Ravioli with Gorgonzola Sauce
- Vegetable Bisque Served in a Bread Boule
- Caprice of Fresh Fruit with Melons and Berries
- Petite Baked Brie with Brown Sugar and Raspberry Puree en Croute with Clipped Seedless Grapes and Sliced Baguettes
- White Bean and Tomato Soup with Basil Crostini
- Chinese Vegetable Potstickers over Sautéed Bok Choy with Thai Dipping Sauce
- Garden Vegetable Manicotti with Florentine Sauce

Salad select one

- Mediterranean Salad:* Assorted Greens, Imported Olives, Tomatoes, Cucumber and Crusty Bread Croutons with Lemon Vinaigrette
- Duet Salad:* Assorted Greens, Four Cheese and Plum Tomato Torta with Sun-Dried Tomato Vinaigrette
- Mandarin Salad:* Spinach, Boston Bibb, Mandarin Orange Sections and Crumbled Gorgonzola with Strawberry Vinaigrette
- Spinach and Mushroom Salad:* Chopped Hard Boiled Egg and Fresh Baked Croutons Red Onion Ring with Honey Dijon Vinaigrette
- Mansion Salad:* Assorted Greens, Sliced Cucumber, Julienned Carrot and Grape Tomatoes with Balsamic Vinaigrette

Entree select one or two

- All dinners are accompanied by chefs selection of potato or rice and market fresh vegetable*
- Poached Salmon with Chardonnay and Dill Sauce
- Roasted Sea Bass with Artichokes and Olive Tapenade
- Rigatoni, Smoked Salmon, Broccoli Rabe, Mascarpone Cream
- Penette Pasta, Spinach, Roasted Yellow Tomato Garlic Broth, Seasoned Crouton
- Pan Roasted Salmon with White Bean Puree and White Truffle Mustard Seed Oil
- Pineapple Marinated Mahi Mahi with Asian Slaw
- Seared Sea Bass with Yellow Tomato Vinaigrette
- Salmon Fillet on a Scallion Pancake with Plum Ginger Glace
- Grilled Vegetable Napoleon
- Stuffed Portobella Mushroom on Sautéed Greens
- Eggplant Roulade with Two Sauces
- Sole Francaise over Sautéed Greens
- Honey Dijon Glazed Salmon

Dessert select one

- Scroll or Torah Cake: flavor and filling to be determined • Fresh Berry Strudel • Raspberry Swirl Cheesecake • Cappuccino Mousse Tower with Chocolate Dipped Biscotti • Bailey's Irish Cream Torte • English Toffee Cheesecake • Blackberry Mousse Filled Chocolate Cup with Fresh Berry Garnish • Fresh Sliced Fruit Presentation

Coffee, Tea and Decaf Offered Tableside