

Jewish Celebration Dinner

Meat Menu Offerings

\$78.00 per person

Your 5 hour celebration features all of these special touches

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:

Chopped Liver with Chopped Egg and Onion • Baba Ghanoush • Hummus with Pita Triangles • Marinated Portobella Mushrooms • Marinated Artichoke Hearts • Marinated Chickpeas with Red Onion • Classic Tomato and Basil Bruschetta • Breaded Eggplant and Tomato Salad • Whole 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.

Zucchini & Potato Pancakes with Apple Salsa • Baby Lamb Chops with Mint Aioli • Chicken Spring Rolls • Petite Beef Wellington • Wild Mushroom Puffs • Vegetable Dim Sum • Cocktail Franks Wrapped in Pastry • Chicken Satay, Red Pepper Pesto

Optional Chef Attended Cocktail Stations

Exotic Wild Mushroom Station: Mixed Wild Mushrooms Sautéed with Fresh Herbs, Truffle Oil and Garlic Served on Grilled Tuscan Bread
add \$3.00 per person

Asian Wok Station, select one: Thai Ginger Beef and Broccoli • Marinated Peking Duck Breast, Bok Choy, Scallions, Sesame and Orange Glaze Each Served with White Rice
add \$4.00 per person

Sushi and Sashimi: Prepared at an Asian Decorated Station by Authentic Sushi Chef. Includes 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

Beef Barley Soup
Caprice of Fresh Fruit, Raspberry Puree
Chicken Pastine Soup
Penne Pasta with Fresh Tomato & Basil Sauce
Rigatoni with Oil and Garlic Sauce, Grilled Tri-Colored Peppers, Kalamata Olives and Egg-plant, White Bean and Tomato Soup with Basil
Chilled Gazpacho with Garlic Croutons and Cilantro

Salad select one

Mediterranean Salad: Assorted Greens, Imported Olives, Tomatoes, Cucumber and Crusty Bread Croutons with Lemon Vinaigrette
Spinach and Mushroom Salad: Chopped Hard Boiled Egg, Red Onion Ring and Fresh Baked Croutons 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
Pepper Seared Salmon Fillet with Whole Grain Mustard Glaze
Veal Roulade Filled with Spinach, Portobella Mushrooms and Shallots
Macadamia Chicken with Peach Chutney
Boneless Breast of Chicken Marsala
Roasted Duck Breast with Port Wine and Cranberry Sauce
Sliced Tenderloin of Beef Roasted Shallot Demi-Glace
Salmon Roulade on Truffled Potato Pancake
Seared Sea Bass with Caper Beurre Blanc
Chicken Wellington
Rack of Lamb with Panko, Thyme Crust add \$3.00 per person
Grilled Filet Mignon, Pinot Noir Demi-Glace add \$3.00 per person

Dessert select one

These selections are not parve
Scroll or Torah Cake: flavor and filling to be determined
Fresh Berry Strudel
Chocolate Flourless Cake
Raspberry Swirl Cheesecake
Cappuccino Mousse Tower with Chocolate Dipped Biscotti
Bailey's Irish Cream Torte
Fresh Sliced Fruit Presentation with Sorbet
English Toffee Cheesecake
Blackberry Mousse Filled Chocolate Cup with Fresh Berry Garnish

Coffee, Tea and Decaf Offered Tableside