

Sample Mitzvah Menu #1

Adult Menu – \$26.95

Appetizers as Guests Gather

Assorted cheeses, Olives, Crackers, Fruit

Baked Brie *en croute* on a bed of jam with crackers

Passed Appetizers

Individual Crudités with spinach dip

Spanakopita Tarts

Balsamic Beef Skewers with cucumber dip

Plated Salad Course

Greek Salad

Butter & Bread Basket with cornbread, rolls and sliced baguettes

Dinner Buffet

Ancho Chile Seared Salmon with roasted sweet corn vinaigrette

Sliced Beef Sirloin with horseradish cream

Butternut Squash and Spinach Lasagna with ricotta and mozzarella

Toasted Rice Pilaf

Roasted Vegetable Platter with carrots, broccoli, cauliflower, turnips, beets and sweet potatoes

Kids Menu – \$16.95

To Start

Beef Dogs wrapped in pastry

Margarita Flat Breads with fresh basil

Dinner Buffet

Beef Taquitos and **Chicken Quesadillas** with sides of tortilla chips, salsa, guacamole and hot sauce

Traditional Caesar Salad

Dessert

Crêpe Bar OR **Waffle Bar** with strawberries, toasted coconut, chocolate sauce, Nutella and bananas

Assorted Cookies, Brownies and Bars

Coffee, Decaf and **Assorted Teas** with sweeteners, lemon and honey

*Like items can be exchanged for ones more to your taste on menus.
Gluten-free and other dietary restrictions options available for an additional charge
Service, meals tax and gratuities are additional*

