

The Menu

Action Tables Appetizers & Dips Hors d'oeuvres Plated Meals Buffet
Breakfast Packages Deli Packages Desserts & Cakes Bar Packages



Hors D'oeuvres Packages

(Priced Per Person,)

Hors d'oeuvre Package # 1\$18.00

Choose (1) display, (3) hors d'oeuvres, (1) dip

Hors d'oeuvre Package # 2\$25.00

Choose (1) display, (5) hors d'oeuvres, (1) dip, and (1) dessert

Hors d'oeuvre Package # 3\$45.00

Choose (1) Action Table, (2) displays, (5) hors d'oeuvres, (1) dip, and (1) dessert

Hors d'oeuvre Package # 465.00

Choose (2) Action Tables, (3) displays, (8) hors d'oeuvres, (2) dips, and (2) desserts

Action Tables do not include cost of chef

Choose a package or create your own!



[Hark Photography]

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Action Tables

(Priced per person)

- Premium Meat Carving Station \$12.00**
Beef Tenderloin, Pork Loin, or Roasted Leg of Lamb; Carved to order and served with traditional accompaniments and assorted spreads and breads.
- Prime Rib, Ham or Turkey Carving Station \$11.00**
Prime Rib of Beef, Honey Roasted Ham or Turkey; Carved to order and served with traditional accompaniments and assorted spreads and breads.
- Pasta Sauté..... \$8.50**
Your choices of tortellini, assorted ravioli, penne and farfalle with alfredo or marinara sauces. Topping include: sautéed onions, peppers, parmesan, fresh herbs and Italian sausage. (*Gulf Shrimp \$2 upcharge*)
- Blackened Shrimp Martini..... \$10.00**
Blackened Jumbo Shrimp sautéed with flaming vodka served on a bed of mixed greens with lemon shallot vinaigrette.
- Shrimp and Grits Station \$8.50**
Sautéed Shrimp to order served with a Tasso gravy on Charleston style ground grits
- Fajita Station \$9.00**
Grilled chicken and grilled flank steak with sautéed mushrooms, sautéed peppers, onions, pepper jack cheese, and cheddar. Served with jalapenos, salsa, sour cream, guacamole, and tortillas.
- Seafood Display \$10.00**
Shrimp cocktail, oysters, crab claws and scallops ceviche; served with fresh horseradish, cocktail sauce, hot sauce, and assorted crackers.
- Bananas Foster Station..... \$7.00**
Sliced bananas sautéed with brown sugar, butter, and rum and served with vanilla ice cream

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[Hark Photography]

Stationary Appetizers & Displays

(Priced per person)

Fresh Seasonal Fruit & Cheese Display\$7.95

Tiered display of pineapple, melons, grapes and berries (based on seasonality); Assorted cheeses such as goat cheese spread, fresh mozzarella, sage derby, pepper jack and cheddar, swiss, brie, smoked gouda, and blue cheese. Served with assorted crackers.

Smoked Salmon\$7.95

Norwegian smoked salmon with capers, red onion, creme fraiche and chopped egg; served with traditional toast points and crackers.

Charcuterie\$7.95

Marinated olives and vegetables, cured meats and sausages; served with assorted breads and homemade yogurt crackers.

Jumbo Shrimp Cocktail\$6.95

Traditional jumbo shrimp cocktail station (3 shrimp per person); served on a bed of ice. Add an ice sculpture for that elegant touch.

Baked Brie\$4.95

[Minimum of 20 people]

Warm and soft baked brie covered in your choice of peach chutney, blackberry compote, or apricot compote; served with assorted crackers.

Roasted Vegetables.....\$5.95

Roasted eggplant, squash, red onions, zucchini, portabella mushrooms, and peppers drizzled with a balsamic reduction. Served with Hummus and toast points.

Vegetable Crudités\$3.95

Assortment of vegetables including carrots, celery, cucumbers, peppers, grape tomatoes, broccoli, squash and zucchini; Served with spinach artichoke dip.

Caramelized Beef Tenderloin.....\$9.00

Served with balsamic roasted yellow onions, rainbow peppers and toast points.

Caviar Chessboard.....\$9.00

An edible marvel of red and black alternating toast points garnished with pawns and kings.

Mashed Potato Martini Bar\$7.00

Build your favorite potato! Your choice of roasted garlic mashed potatoes or mashed sweet potatoes. Featured Toppings: cheddar cheese, sour cream, chives, bacon, marshmallows, brown sugar, and pecans.

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Dips & Salads

(Priced per person)

Hot Crab Dip	\$3.50
Bleu Cheese and Bacon Dip	\$3.00
Hummus	\$2.00
Hoppin John Salsa	\$2.00
Guacamole	\$2.00
Artichoke and Spinach Dip	\$3.00
Red Room's Shrimp Ceviche	\$3.00

All dips are served with tricolored chips and assorted crackers.

Salad Trio.....\$6.95

Choose from the following:

- Tarragon Chicken Salad
- Caprese Salad
- Curried Chicken Salad
- Three Potato Salad
- Pear and Gorgonzola Salad
- Caesar Salad
- Roasted Vegetable Salad
- Pasta Salad
- Blue Cheese Cole Slaw
- Chef Salad
- Greek Salad
- Thai Tuna Salad



[Hark Photography]

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Hors D'oeuvres - Meats

(Priced per person)

Tea Smoked Duck.....\$4.25
 with pomegranate vinaigrette on crisp wonton

Braised Beef Short Rib Tart.....\$3.95
 Tender braised Beef Short rib with a sweet potato puree served warm in a mini tart shell

Baby Lamb Chops.....\$4.95
 with pickled cherry mint relish

Pulled BBQ Pork.....\$2.95
 on a southern style biscuit with Carolina slaw

Sausage Stuffed Mushrooms.....\$2.95
 with a horseradish dipping sauce

Mini Chicken Wellingtons.....\$3.95
 Chicken and duxelle mushrooms seasoned with fresh sage stuffed into a delicate puff pastry shell.

Jerk Chicken Skewers\$2.95
 with cucumber tzatziki sauce

Caramelized Onion and Bacon Mini Quiche\$3.50

Mini Beef Wellingtons.....\$3.95
 Beef Tenderloin, duxelle mushrooms and fresh thyme stuffed into a delicate puff pastry shell.

Curried Chicken Salad.....\$3.25
 served in phyllo cups

Mini Blue Cheese Sliders.....\$4.75
 Mini beef patties with blue cheese on a slider bun; served with Dijon mustard

Country Ham on Cheddar Biscuits\$1.75
 served with maple mustard

Beef Tartar served on Brioche\$4.25
 a classic 1705 Prime favorite: capers, red onion, Dijon, quail egg and Worcestershire

Shaved Roast Beef Bruschetta\$3.25
 with arugula, roasted red peppers and horseradish aioli

Meatballs
 in a wild mushroom demi glaze\$3.95

Sun-Dried Tomato, Pesto, Chicken Mini Pizza\$3.75

Beef, Goat Cheese & Roasted Red Pepper Mini Pizza\$3.95

Beef Short Ribs\$3.75
 with hoisin glaze

Blackened Chicken Quesadilla\$3.25
 with roasted corn, cilantro, onions, monterey jack and cheddar cheeses

Thai Chicken Salad.....\$3.25
 with peanut glaze over fried wontons

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Hors D'oeuvres - Vegetarian

(Priced per person)

Caramelized Onion Gruyere Tarts.....\$2.95
Caramelized onion and gruyere baked in a mini pastry shall with egg custard.

Roasted Red & Yellow Pepper Bruschetta.....\$3.25
Fire roasted red and yellow peppers mixed with goat cheese; served cold on toasted bread points.

Wild Mushroom & Thyme Bruschetta\$3.25
Marinated and grilled shitake, crimini, portobello, and oyster mushrooms tossed with fresh thyme; served cold on toasted garlic bread points.

Tomato & Mozzarella Brushetta\$3.25
served on toasted garlic bread points with sea salt and a balsamic reduction.

Brandied Bleu Cheese, Walnut & Pear Crostini.....\$3.50

Zucchini Boats.....\$2.95
stuffed with vegetable ratatouille

Jumbo Stuffed Mushrooms.....\$3.50
Goat cheese and roasted red pepper served inside jumbo mushroom caps

Artichoke & Tomato Empañadas.....\$3.95
Artichoke hearts, roma tomatoes and mild cheddar baked in a light pastry.

Gazpacho Soup Shot.....\$2.95
Layered red and yellow gazpacho, topped with crème fraiche and fresh cilantro

Roasted Butternut Squash Soup Shot.....\$2.95
Served with hazelnut crème fraiche

Deviled Eggs\$2.95
filled with tarragon mousse.

Baked Brie Pear Mini Pizzas.....\$3.95

Goat Cheese Sun-Dried Tomato Mini Quiche\$3.25

Stuffed Potato Baskets.....\$2.50
stuffed with Ricotta, cheddar, and parmesan cheeses; then topped with fresh chives.

Mini Portobello Mushroom Melts\$2.95

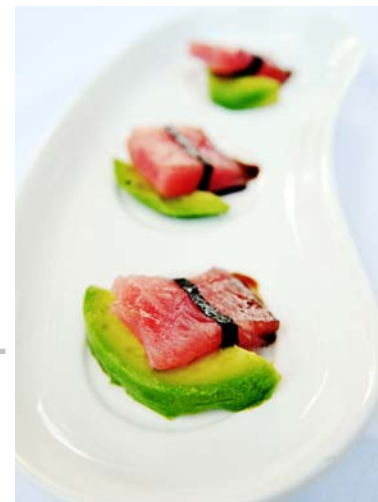
Cucumber & Spearmint Finger Sandwiches.....\$1.75

Egg Salad Finger Sandwiches.....\$1.75

Traditional Pimento Cheese Sandwiches.....\$1.75

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[Dara Blakeley Photography]

Hors D'oeuvres - Seafood

(Priced per person)

Smoked Salmon Bruschetta\$2.95
with capers, red onion, cornichons and fresh herbs.

Crab Cakes\$4.95
Fresh crab meat, leeks, cream and asiago cheese sauteed golden brown with an herb citrus butter.

Seared Diver Scallop canapé with truffle oil\$4.95
Thinly sliced and seared diver scallops with scallop mousse, served on toasted brioche circles with chives.

Bacon Wrapped Scallops.....\$4.95

Tuna Tartare Spoon\$5.50
Diced Sashimi raw tuna tossed with red onion and lemongrass oil.

Maine Lobster Cakes\$5.50
Maine Lobster, yellow peppers, tarragon and mustard seed.

Bloody Mary Oyster Shooters.....\$4.95
Fresh shucked West Coast oysters served in a celery salt rimmed shot glass with a spiced tomato and horseradish sauce.

Bacon Wrapped Shrimp\$4.95
with BBQ sauce.

Lobster Profiterole\$4.25
Lobster salad served in a puff pastry.

Maine Lobster Bisque Soup Shot\$4.95

Lime Smoked Salmon\$3.95
on cucumber rounds.

Sweet Chili Shrimp Skewers\$3.95
glazed with Thai sweet chili sauce.

Crab Stuffed Mushrooms.....\$3.95
Silver dollar mushrooms stuffed with lump crab and herb citron butter.

Petite Shrimp Quesadillas\$4.25
filled with shrimp, onions, cilantro, red peppers, and melted with pepper jack and cheddar cheeses.

Crab Stuffed Shrimp\$4.95
with citrus dill butter.

Salmon Wellington\$3.95
with sauteéd leeks, Boursin cheese encroute.

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[Dara Blakeley Photography]

Plated Meal Packages

(Priced per person, includes soda, tea, and coffee)

*Ask our
Catering
Manager to
customize
your plated
dinner!*

Package # 1 \$25.00

Choice of Garden Salad or Caesar Salad,
(1) entrée, (2) side items fresh and baked bread and butter

Package # 2 \$32.00

Choice of Garden Salad or Caesar Salad,
(2) entrées or a combination plate, (2) side items and fresh baked bread and butter.



*See our
Desserts
selections
on page 14*

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Action Tables Appetizers & Dips Hors d'oeuvres Plated Meals Buffet
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Plated Dinner Samples

Entree Selections

North American Salmon Filet
with herbs and a champagne sauce

Grilled Ribeye
with a wild mushroom demi

Chicken Breast
with a garlic herb pan jus

Pork Rib Chop
with a baked apple sauce

Pork Roulade
stuffed with vegetable leek mire-poix
and peach mango chutney

Pepper Crusted Yellow Fin
with a hoison ginger sauce

Classic Shrimp Scampi
sauteed with lemon, white wine, but-
ter and herbs (*Add \$3 to package)

Seared Jumbo Scallops
with a lemon beurre blanc
(*Add \$3 to package)

Jumbo Lump Crab Cakes
with a classic bearnaise sauce
(*Add \$3 to package)

Filet Mignon
with a classic béarnaise sauce
(*Add \$5 to package)

Roasted Rack of Lamb
with traditional mint jelly
(*Add \$5 to package)

Side Item Selections

Asparagus

Sautéed Green Beans

**Asparagus Bundles in zucchini and
squash with julienne carrots**

Creamed Spinach

Mashed Potatoes

Risotto

Lyonnais Potatoes

Potatoes Au Gratin

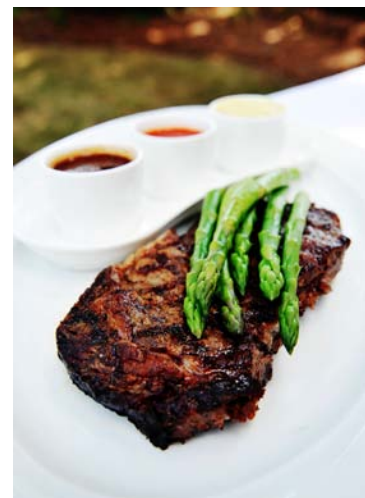
Broccoli

Green Beans

Julienne Vegetable Medley

Braised Red Cabbage

**Garlic & Rosemary Roasted
New Potatoes**



[Dara Blakeley Phtography]

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Buffet Packages

(Priced Per Person) all packages served with freshly baked bread and butter.

Package # 1 \$22.00

Choice of (1) salad, (2) side items, and (2) entrees

Package # 2 \$27.00

Choice of (1) salad, (2) side items, and (2) entrees plus either fruit display *or* (1) dessert

Package # 3 \$35.00

Choice of (2) Hors d'oeuvres, (1) salad, (3) side items, and (2) entrees, plus either fruit display *or* (1) dessert

Package # 4 \$50.00

Choice of (1) Displays, (5) Hors d'oeuvres, (1) salad, (3) side items, and (3) entrees, plus either fruit display *or* (1) dessert

Choose a dinner package or create your own!



[Hark Photography]

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Buffet Selections

Salad Selections

Classic Caesar

Mixed Greens with peppers, onions, julienne carrots, cucumbers, mushrooms, Kalamata olives and croutons; served with a balsamic vinaigrette or herb and garlic dressing.

Greek Salad with Kalamata olives, tomatoes, pepperoncini, and feta; served with greek vinaigrette

Spinach with bacon, egg, red onion, and croutons; served with cane vinaigrette

Pear & Gorgonzola over gourmet greens; served with a pear vinaigrette

Side Dishes

Long Grain Wild Rice

Southern Potato Salad

Blue Cheese Cole Slaw

Creamy Parmesan Risotto

Herb Roasted New Potatoes

Coconut Basmati Rice

Potatoes Au Gratin

Garlic Mashed Potatoes

White Rice Pilaf

Zucchini Provencal

Macaroni and Cheese

Corn and Butter Bean Succotash

Mashed Sweet Potatoes

Squash Sautéed with onions and dill

Sautéed Collard Greens

Braised Red Cabbage

Tomatoes Provencal

Roasted Root Vegetables: carrots, parsnips, beets, potatoes, and more

Vanilla Glazed Carrots

Tri Color Pasta Salad

Asparagus Bundles

Julienne Carrots and Green Beans

Julienne Vegetable Medley

Sweet Corn Souffle

Sautéed Green Beans - Almandine or roasted red pepper

Lyonnais Sweet Potatoes

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Buffet Main Course Items - Vegetarian

Roasted Vegetable Lasagna with four Italian cheeses and fresh herbs in a zesty marinara

Eggplant Parmesan

Mediterranean Penne Pasta with onions, peppers, artichokes, capers, Kalamata olives, tomatoes and fresh herbs

Portabella Mushroom Melt with zucchini, squash, onions, peppers, artichokes, capers, Kalamata olives, tomatoes and fresh herbs sautéed in our balsamic vinaigrette

Fettuccini Alfredo with four cheeses and basil

Five Layer Soufflé with carrot, cauliflower, broccoli, squash and red pepper

Veggie Farfalle with mushroom medley, yellow onions, and leeks in a Cajun alfredo sauce

Tri Colored Tortellini with your choice of marinara, alfredo, or pesto

Buffet Main Course Items - Seafood

Grilled North American Salmon Filet with fresh herbs and a champagne sauce

Classic Southern Jumbo Shrimp & Grits with Andouille gravy

New Orleans Seafood Jambalaya with shrimp, chicken, Andouille, and Tasso ham

Seafood Newburgh in a lobster cream sauce over rice pilaf

Flounder Florentine with spinach, mushrooms, shallots and pine nuts in a white wine cream sauce

Tortellini with pesto, shrimp, and scallops

Crawfish Etouffee New Orleans style crawfish in a rich cream sauce

Salmon Roulade with spinach and asiago cheese in a champagne cream sauce

Pistachio Crusted Tilapia with citrus basil butter

Grilled Mahi Mahi with grape salsa (*Add \$2 to package)

Shrimp and Scallop Kabobs with citrus grape salsa (*Add \$2 to package)

Crab Cakes with lemon dill sauce (*Add \$2 to package)

Salmon Imperial topped with crab, asparagus and hollandaise (*Add \$2 to package)

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Buffet Main Course Items - Meats

- Smoked Beef Brisket** with caramelized shallot jus
- Carolina Pulled Pork** with shredded Napa slaw
- Beef Bourguignonne** slow cooked in burgundy wine with mushrooms & onions
- Traditional Meat Lasagna** with Italian sausages, beef, and four cheeses
- Roast Herb Crusted Pork Loin** with mango chutney
- Pork Roulade** stuffed with vegetable leek mirepoix and peach mango chutney
- Boneless Beef Short Ribs** with hoisin glaze
- Hickory Smoked Baby Back Ribs** (*Add \$2 to package)
- Prime Rib** with au jus (*Add \$2 to package)
- Mediterranean Beef Tenderloin** with onions, tomatoes, peppers, garlic, artichokes, olives, capers, and herbs (*Add \$4 to package)
- Roasted Filet Mignon** with traditional béarnaise sauce (*Add \$4 to package)

Buffet Main Course Items - Poultry

- Chicken Cosmopolitan** topped with raspberries and Boursin cheese
- Dijon Chicken** sauteed chicken breast with rich Dijon basil cream sauce
- Grilled Chicken Breast** with papaya mango salsa
- Chicken Cordon Bleu** with ham, Prosciutto, and Swiss in an asiago cream sauce
- Chicken Florentine** with spinach, mushrooms, and asiago cream sauce
- Sauteed Chicken Picatta** with white wine lemon sauce with capers and shallots
- Chicken Parmesan** with marinara, fresh herbs, mozzarella and asiago
- Grilled Chicken Pasta Primavera** with grilled vegetables and blush sauce
- Baked Herb Chicken** whole chicken with herb jus
- Chipotle Barbeque Boneless Chicken Breast**
- Blackened Chicken** with peppers and onions
- Sage and Herb Roast Turkey** with mire-poix dressing
- Roast Duck** with Lingonberry demi or mango mandarin sauce (*Add \$3 to package)

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Specialty Desserts

(Priced Per Person)

Chocolate Spoon Cake	\$5.95
Three layers of rich chocolate cake with alternating layers of chocolate mousse, covered with chocolate buttercream icing and chocolate ganache.	
Classic Carrot Cake	\$5.95
Extra Moist carrot cake, raisin, and walnut cake smothered in cream cheese frosting.	
Neapolitan Cake	\$5.95
Rich layers of Godiva Chocolate, Vanilla, and Strawberry cake with cream cheese frosting. Topped with mixed berry topping.	
New York Style Cheesecake	\$5.95
The classic. Available naked or topped with seasonal fresh fruit.	
Key Lime Pie	\$5.95
Creamy key lime custard baked in a graham cracker crust	
White Chocolate Bread Pudding	\$5.95
With rum soaked rasins and a bourbon crème anglaise	
Vanilla Bean Crème Brûlée	\$5.95
Godiva Chocolate and Raspberry Mousse	\$5.95
Seasonal Fruit Cobbler	\$5.95

(Priced Per Piece)

Rich Fudge Brownies	\$2.00
Assorted Petite Desserts	\$2.50
Assorted Cookies	\$1.50
Cupcakes (assorted flavors)	\$2.50
Chocolate Covered Strawberries	\$2.00

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Brunch Buffet Package

(Priced Per Person)..... \$35.00

Featured Displays (Includes all displays listed)

Fresh Assortment of Bagels with butters, cream cheeses and fruit preserves

Smoked Salmon with red onion, capers and cream cheese

Display of Assorted Fresh Fruit with fresh melons, pineapple, grapes, kiwi, and berries

Assorted Domestic and Imported Cheese & Cracker Display

Marinated Vegetable Display

Rosemary Asiago Roasted Red Potatoes

Crepe Station with handmade crepes filled with sweet cheese, apples, peaches, blueberries and cherries

Bountiful Biscuits a selection of handmade biscuits: plain, cheddar & chive, ham, and jam and bacon

Mini Pastry Display chocolate covered strawberries, mini desserts and éclairs.

Fresh Deep Dish Quiche (Choice of one selection)

Ham and Cheddar

Spinach Florentine

Roasted Vegetable

Shrimp & Leek

Carving Station (Choice of one selection)

Sage Roasted Turkey Breast

Corned Beef Brisket

Top Round Garlic Roast Beef

Pork Loin

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Breakfast Packages

The Hearty \$11.99 per person
Fresh biscuits, sausage, applewood bacon, scrambled eggs, home fries and cheddar cheese grits with country gravy on the side. Blueberry and double chocolate muffins.

Continental \$8.99 per person
Yogurt, sliced seasonal fruit and assorted bagels with jellies, jams, and cream cheese.

Bagels and Lox \$7.99 per person
Cold smoked salmon served with an assortment of bagels, sliced red onion, capers chives, and cream cheese

Breakfast Beverage Package \$2.99 per person
Assorted juices, coffee, and hot tea.

Breakfast Quiches \$20.00 each
[Serves 10-12]

Choose from:

- Spinach & Mushroom
- Cheddar & Ham with onions and peppers
- Sausage & Cheddar
- Ham & Mozzarella with basil, onions, and tomato

Breakfast Casserole \$30.00 each
[Serves 14-16]
Eggs, country sausage, fresh herbs, cheddar cheese, and monterey jack cheese.



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The Ultimate Lunch Package..... \$16.00 each

Includes sandwiches or Wrap Display, hot pasta course, salads, and assorted cookie/brownie platter.

Choose (4) selections:

- Turkey & Smoked Gouda
- Ham & Swiss
- Roast Beef & Cheddar
- Tuna Salad
- Tarragon Chicken Salad
- Cajun Chicken with peppers, onions, and cheddar
- Blackened Steak with peppers, onions, and cheddar
- Balsamic Roasted Vegetable
- Shrimp Salad

Display includes spreads, lettuce, tomato, red onions, & pickle spears

Choose (1) selection:

- Tri-Colored Tortellini Primavera
- Mediterranean Penne Pasta with onions, peppers, garlic, tomatoes, artichokes, Kalamata olives and spinach
- Farfalle with pesto cream sauce
- Bowtie Pasta with onions and mushrooms in a creamy pesto sauce

Choose (2) selections:

- Caprese Salad
- Fresh Fruit Salad
- Three Potato Salad
- Pear & Gorgonzola Salad
- Caesar Salad
- Southern Potato Salad
- Roasted Vegetable Salad
- Pesto Pasta Salad
- Blue Cheese Cole Slaw
- Assorted Potato Chips

Prime Boxed Lunches..... \$9.00 each

All boxed lunches include chips, fruit salad and a cookie.

Choose as a sandwich or wrap. Available as assortment

- | | |
|--|--|
| <ul style="list-style-type: none"> • Turkey & Smoked Gouda • Ham & Swiss • Roast Beef & Cheddar • Tuna Salad • Tarragon Chicken Salad | <ul style="list-style-type: none"> • Cajun Chicken with peppers, onions, and cheddar • Blackened Steak with peppers, onions, and cheddar • Balsamic Roasted Vegetable |
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Bar & Bat Mitzvah



Party Package (Priced Per Person) \$50.00

Choice of (6) Hors d'oeuvres, (2) displays, and Dinner Buffet including (2) salads, (1) carved meat, (1) seafood, (1) pasta and sauce, (2) side dish accompaniments, plus a dessert display with (2) selections.

Hors D'oeuvres (Choice of six selections)

Lox, Bagels, & Cream Cheese with sliced onion, tomatoes, cucumbers, and capers

Golden Baked Filo with spinach & feta or mushrooms & asiago or potatoes & caramelized onions

Potato knishes

Pita with hummus and baba ghanoush

Egg Salad

Mini Kosher Franks

Mini Pizza Bites

Assorted Mini Quiche

Stuffed Mushroom Caps

Vegetarian Spring Rolls

Mini Potato Latkes

Grilled Baby Lamb Chops (*Add \$5 to package)

Displays (Choice of two selections)

Creamy Spinach Dip with crackers

Crudites of Fresh Vegetables served with creamy herb dip

Smoked Salmon with red onion, capers, and cream cheese

Assorted Domestic & Imported Cheese with cracker display

Accompaniments (Choose two selection)

Creamy Whipped Potatoes

Roasted Rosemary Potatoes

Seasonal Mixed Vegetables

Rice Pilaf

Green Bean Almandine

Broccoli

French Potato Salad with feta, red onions, and fresh basil

Black Beans & Corn with roasted peppers, cilantro, red onions, and jalapeno peppers

Polenta with peppers and mushrooms

Melitzana grilled eggplant, roasted peppers, and garlic

Curried Orzo with Asian greens and toasted almonds

Moroccan Carrots with cumin, paprika, and balsamic vinegar

Tabouli with mint, cucumber, parsley, lemon, and garlic

Black Bean Cous Cous with sweet peppers and herbs

Fresh Fruit Platter

Bar & Bat Mitzvah



Salad Course (Choice of Two selections)

Classic Caesar

Mixed Greens with choice of dressing

Spinach Salad with toasted walnuts, gorgonzola, and pears

Greek Salad with tomatoes, cucumbers, fresh basil, feta, olives & peppers

Asian Green Salad with red peppers, sesame seeds and snow peas

Marinated Vegetable Platter with mushrooms, beets, Moroccan carrots, lemon garbanzos

Pasta Salad with grilled vegetables

Carved Meat (Choice of One selection)

Sliced Sirloin Steak

Whole Sage and Shallot Roasted Turkey

Corned Beef Brisket

Seafood (Choice of One selection)

King Salmon poached with lemon mustard glaze or pesto

Mediterranean Fish Salad Salmon with fennel, baby red potatoes, and onions

Mixed Platter getilte fish, herring, smoked salmon, horseradish, onions, and capers

Ginger Mahi Mahi with Napa cabbage, bok choy, red onions, and sesame

Fresh Herb Crusted Salmon with lemon butter

Pasta (Choice of One selection)

Choose a Pasta: Penne, Cheese Tortellini, Farfalle, Fusilli, or Ravioli

Choose Sauce: Pesto, Alfredo, Marinara, or Vodka Cream Sauce

Dessert Display (Choice of Two selection)

Lemon Squares

Biscotti

Ginger Cookies

Shortbread

Brownies

Baklava

Almond Cookies

Chocolate Raspberry Tarts

Rugalah

Cheese Blintzes

**White Chocolate Bread
Pudding with raisins**

Bar Packages

Time	Wine and Beer	Open Bar	Premium Open Bar
	<i>Includes house wines, (2) domestic and (1) imported beer.</i>	<i>Includes house high balls, house wine, (2) domestic and (1) imported beer.</i>	<i>Includes premium high balls, house wine, (2) domestic and (1) imported beer.</i>
<i>First Hour</i>	\$6.50	\$7.50	\$8.50
<i>Second Hour</i>	\$5.50	\$6.50	\$7.50
<i>Third Hour</i>	\$4.50	\$5.50	\$6.50
<i>Four Hour Event</i>	\$20.00	\$25.00	\$30.00

*Bar Packages are required for off site events with package pricing.
Cash Bars available only at on site events.*

