



**BAT MITZVAH LUNCHEON – “A TASTE OF JERSEY”
140 GUESTS**

STATIONARY HORS D’OEUVRES

BOCCACINI, GRAPE TOMATO & MARINATED MUSHROOM SKEWERS WITH PESTO SAUCE

ASSORTED ITALIAN CHEESES, CROSTINI & SEASONAL FRUIT

ASSORTED MEZZE: HUMMUS, BABA GANOUSH, COUSCOUS SALAD, FETA CHEESE,
ASSORTED OLIVES, SUN DRIED TOMATOES, PICKLES, CRUDITÉS & PITA CHIPS

PASSED HORS D’OEUVRES

CHICKEN AND VEGETABLE YAKITORI

TERIYAKI SALMON SKEWERS WITH GINGER-SOY DIPPING SAUCE

MINI POTATO LATKES WITH APPLE COMPOTE & CRÈME FRAICHE

SMOKED TROUT ON PUMPERNICKEL TOASTS, HORSERADISH CRÈME FRAICHE & CHIVES

FETA & PINE NUT FILO TARTS WITH LEMON AIOLI

ROSEMARY-SKEWERED LAMB MEATBALLS, SERVED WITH MINT-MUSTARD DIPPING SAUCE

SEATED LUNCHEON (ADULTS)

FIELD GREENS WITH CABRALES CHEESE, ALMONDS, DRIED APPLES & HONEY VINAIGRETTE

ENTREE

PETIT FILET, SERVED WITH GREEN PEPPERCORN DEMIGLACE, ROASTED RED & GOLD
POTATOES WITH FRESH ROSEMARY & SEASONAL VEGETABLE GARNISH

ROASTED SALMON WITH HERB-MUSTARD CRUST & ARUGULA MAYONNAISE, SERVED WITH
PUMPERNICKEL TOASTS & SEASONAL VEGETABLE GARNISH

SUPREME OF CHICKEN WITH ROASTED LEMONS, GREEN OLIVES & CAPERS, SERVED WITH
RISOTTO TIMBALE & SEASONAL VEGETABLE GARNISH

“AT THE SHORE” BUFFET (KIDS)

CHEESEBURGER SLIDERS

FRANKS IN PASTRY

SHELLS & CHEESE

CHICKEN SPEDINI SKEWERS

FRENCH FRIES

CARAMEL CORN

SALTWATER TAFFY

DESSERT MINIATURES

MINI CARAMELIZED APPLE TARTS ~ MINI BLUEBERRY BREAD PUDDINGS WITH CARAMEL
DIPPING SAUCE ~ MINI VANILLA CHEESECAKES WITH CRANBERRY GLAZE ~ BAKED
FORELLE PEARS STUFFED WITH AMARETTI ~ GINGER SPICE MADELEINES ~ MINI PUMPKIN
& WHITE CHOCOLATE BREAD PUDDINGS WITH CARAMEL DIPPING SAUCE