

Bar/Bat Mitzvah NYC “Club Menu”

Bar Snacks

Indian Spiced Caramel Corn

Kettle Chips with Rosemary and Sea Salt

Vegetable Crudités with Sage Aioli

Parmigiano Reggiano Sesame Seed Flatbread

Spiced Almonds

Passed Hors D'oeuvres

Mini BLT

Smoked Bacon, Grape Tomatoes, Lettuce, and Chipotle Aioli

Mini Cuban Panini

Turkey, Swiss Cheese, and Chipotle Aioli

Mini Chicken Pot Pies Served in Miniature Ramekins with Demi Spoons

Classic Mac and Cheese

Served from Mini Bowls with Demi-Spoons

Petite Maryland Crab Cakes

Chesapeake Remoulade

Lollipop Shrimp

Curry Mousse and Panko-Crusted Thai Coconut Sauce

Black Bean and Shrimp Quesadilla

Avocado Aioli

Pan Seared Scallop

Napa Slaw in Phyllo Cup

Asparagus Wrapped with Smoked Salmon

Tarragon Aioli

Deviled Quail Eggs

Smoked Paprika and Roe Caviar

Wild Mushroom Risotto

Parmesan Mascarpone

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Passed Hors D'oeuvres *(Continued)*

Teriyaki Glazed Chicken Sate

Spicy Peanut Sauce

Angus Beef Sliders

Swiss Cheese and Ketchup on Potato Roll

Lamb Gyro on Pita

Taziki, Lettuce, Tomatoes, and Red Onions

Shrimp Shooter

Spicy Cocktail Sauce in Square Shot Glass

Sushi Selections

Tuna, Yellowtail, Spicy Tuna, California, and Vegetarian Rolls
Wasabi, and Assorted Sauces

Maine Lobster Salad

Lemon Aioli on Brioche Toast

Smoked Salmon Napoleon

Chive, Dill, Horseradish Cream on Pumpnickel

Spice Tuna Tartare

Avocado, Shallots, Cayenne, Tobico on Crisp Wonton

Chilled Cucumber-Avocado Soup

Cilantro and Chili Dust

Shiitake Rolls

Vermicelli and Soy-Chili Dipping Sauce

Tuscan White Bean and Bacon Tapenade

Foccacia Crostini

Duck Crepe with Daikon Sprouts

Sesame Hoisin

Seared Filet of Beef on Sourdough Ficelle

Shallot Marmalade

Seared Duck on Crispy Wonton

Pineapple Salsa and Hoisin Sauce

Brie en Croute

Apricot Jam

Mushroom Duxelles Strudel

Parmesan Panna Cotta

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Passed Hors D'oeuvres *(Continued)*

Zucchini Latke

Melted Brie

Lime Blackened Crusted Chicken

Honey Mustard Aioli on Whole Wheat Toast

Grilled Zucchini and Goat Cheese Roll Up

Aged Balsamic

Tomato, Basil and Mozzarella

Basil Olive Oil and Fleur de Sel

Manchego Vegetable Empanada

Sherry Vinegar Glaze, Black Bean Dust

Smoked Salmon Croque Monsieur

Truffled Green Herb Crème Fraîche

Portobello Mushroom Steak Fries

Balsamic Aioli

Selection of Adult Tasting Plates

Tuna Tartar

Tossed in Lemon Zest and Tamari over Frisée and Snow Pea Shoots Served in Martini Glass

Yuzu Glazed Shrimp

Over Jicama, Chayote, Green Papaya Salad and Avocado Vinaigrette

Beet Risotto with Scallops

Mascarpone Infused Beet Risotto Topped with Chardonnay Seared Sea Scallops

Wild Mushroom Risotto

Porcini, Oyster, Creminis and Truffles, Pecorino Cheese with Italian Herbs

Seared Duck with Rhubarb Compote

7 Spice Seared Duck Breast over Rhubarb Compote and Taro Root Hash

Lamb Berbere

Red wine Braised Lamb in Berbere over Yeshimbra Assa ~ Chickpea Fritters

Tiny Charred Mahi Tacos

Bursts of Cilantro, Lemon, Papaya and Avocado

Crispy Tempura Coated Tuna

Pickled Cucumber Relish, Mirin Sesame Sauce

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Selection of Teen Tasting Plates

“Soup & Sandwich”

Grilled Cheddar Cheese Sandwich
Miniature Demi Cups of Hot Tomato Soup

Miniature Philly Cheese Steak Sandwiches

Shaved Top Round, Sauteed with Peppers and Onions with Melted Provolone
on Miniature Brioche Rolls with Fried Onion Rings

Chinoise Chicken Chop Chop Salad with Caramelized Cashews

Served in Miniature Asian Take-Out Containers with Chopsticks

Chicken and Beef Empanadas

Garlic Mojo and Cilantro Sour Cream with Jalapeno Poppers

Panko-Crusted Fried Chicken

With Corn Biscuits and Creamy Mashed Potatoes

Fall-off-the-Bone BBQ Ribs

With Creamy Cole Slaw

Middle Eastern

Hummus and Babaganoush

Crispy Lettuce, Diced Tomatoes, Feta cheese, Radish, Yogurt Tamarind Vinaigrette

Tabouleh

Bulgar Wheat, Tomatoes, Cucumber, Mint, Parsley, Raita Sauce

Aegean Panzanella Salad

Traditional Tuscan Bread Salad - Focaccia Croutons, Tossed with Ricotta Salata, Tomatoes,
Roasted Onions and Arugala, Tossed with Extra Virgin Olive Oil and Balsamic Vinegar

Grilled Salmon Gravlax

Peppercorns, Dill, Orange and Lemon Zest, Grain Bread, Lemon, Capers, Green Herb Sauce

Beef Kofta

Tatizik Sauce

Roasted Leg of Lamb

Rosemary, Garlic and Olive Oil

Couscous Salad

Confetti Vegetable and Herbs

Tagine-Style Chicken

Green Olives, Marcona Almonds, Cured Lemon and Vegetables

Assorted Flatbreads

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Steak House Station

Chopped Salad

Cucumber, Tomato, Carrots, Crumbled Bleu Cheese and Focaccia Croutons
Sherry Vinaigrette, Traditional Ranch Dressing and Balsamic Vinaigrette

Roast Sliced Sirloin Steak

Cognac Demi Sauce
Classic “5-Cheese” Mac-n-Cheese
Steakhouse-Style Hash Browns
Creamed Spinach
Parker House Rolls

Passed and Buffet Desserts

Warm Apple Cobbler

Served in 2” Porcelain Ramekins with Demi Spoons

Miniature Chocolate Dipped Strawberries

Striped with White Chocolate

Grand Marnier Crème Brule

Served in 2” Porcelain Ramekins with Demi Spoons

Miniature White and Dark Chocolate Dipped Apple Bites

With Assorted Toppings on Cinnamon Sticks

Dulce de Leche Gelato, Tahitian Vanilla Gelato & Blackberry Cabernet Sorbet

In Mini Ice Cream Cones

Warm Cinnamon Churros

Miniature Black and White Cookies

Servers to Pass to Guests on Dance Floor

Shots of Red Bull on Dance Floor

Classic Bar Mitzvah Cake

Cake Type and Filling to be Determined

Starbuck’s Coffee and Tazo Tea Service