



KOSHER WEDDING & FORMAL AFFAIRS MENU

FINE DINING MENU

BUTLERED HOT HORS D'OEUVRES (CHOOSE 6):

- Franks en Croute
- Potato Knishes
- Beef and Mushroom Turnover
- Chicken Wellington
- Thai Spring Roll
- Vegetable Won Tons with Plum Dipping Sauce
- Spinach in Crisp Filo Dough
- Chicken Sate served with Thai Peanut Sauce
- Potato Pancakes with Applesauce
- Beef Teriyaki Beef & Grilled Pineapple Brochette
- Jamaican Jerk Chicken served with Citrus Lime Sauce
- Chile Lime Grilled Chicken en Brochette
- Wild Mushroom Purse
- Herb Crusted Baby Lamb Chops with Wild Mushroom Sauce (add \$3 per person)
- Grilled Filet and Portobello Mushroom Skewers
- Chargrilled Rare Ahi Tuna with Chile Sauce (add \$3 per person)
- Filet and Portobello Mushroom en Brochette (add \$3 per person)

COCKTAIL HOUR CHEF STATION (CHOOSE 1):

Italian Pasta Bar:

Penne Pasta with Grilled Asparagus, Portobello Mushrooms and Garlic, Bow Tie Pasta with Vodka Sauce and Asparagus served with Garlic Toast

Oriental Stir Fry Bar:

Chicken and Beef Stir Fried to order with Oriental Vegetables and Fried Rice

Hot Carving Station:

Choice of Glazed Corned Beef, Herb Crusted Breast of Turkey, Grilled London Broil, or Barbecued Pastrami with Mini Rolls and Condiments

Israeli Bar:

Roasted Red Pepper Hummus, Babaganoush, Tahini, Falafel, Israeli Salad and Pita Bread

Russian Caviar Bar: (additional \$3 per person)

A variety of Imported Caviar on Silver Trays with Assorted Toppings served with Warm Blini

COLD HORS D'OEUVRES STATION (CHOOSE 2):

- Raw Vegetable Crudite with Selection of Herbed Dips
- Mélange of Grilled Vegetables with Roasted Red Pepper Dip
- Breads & Spreads Tray – Assorted Breads, Crusty Rolls & Pita Bread with Chef's Assorted Spreads
- Roasted Red Pepper Hummus and Babaganoush with Toasted Pita

FORMAL DINNER MENU

Salad (choose 1):

- Fancy Field Greens Salad with Balsamic Vinaigrette
- Caesar Salad (parve) with Homemade Croutons
- Wild Field Greens topped with Grilled Portobello Mushrooms and Roasted Red Pepper Dressing
- Fresh Baby Spinach Salad with Candied Walnuts, Mandarin Oranges, Red Onion Rings and Raspberry Vinaigrette

Entrée's:

- Boneless Prime Rib: Slow Roasted with Au Jus and Horseradish Sauce
- Boneless Apricot Breast of Capon with Portobello Mushroom and Herbed Challah Stuffing
- Boneless Raspberry Glazed Breast of Capon with Wild Rice Stuffing
- Rock Cornish Hen Stuffed with a Herbed Wild Rice and Glazed with Orange Sauce
- Chicken Breast Marsala with Portobello Mushrooms
- Chicken Francaise
- Poached Salmon Filet with Cucumber Dill Sauce
- Almond Crusted Salmon Filet served with Pineapple Relish
- Pesto-Crusted Salmon Filet
- Sweet Potato Crusted Red Snapper Filet topped with a Red Onion Confit (add \$5 per person)
- Roasted Chilean Sea Bass with Shitake Mushrooms and Lemon Dill Sauce (add \$5 per person)
- Wild Field Greens topped with Grilled Portobello Mushrooms and Roasted Red Pepper Dressing (add \$5 per person)
- Chateaubriand: Boneless Center Cut Prime Rib served with a Rich Wild Mushroom Sauce (add \$5 per person)
- Herb Crusted Lamb Chops with a Mint Demi-Glace (add \$5 per person)

Vegetables (choose 2):

- String Beans with Roasted Red Peppers
- Glazed Belgian Baby Carrots
- Herb Roasted Red Bliss Potatoes
- Roasted Garlic Yukon Gold Mased Potatoes
- Orange Scented Wild Rice or Rice Pilaf
- Stir Fry Zucchini, Snow Peas and Red Peppers

Baskets of Assorted Rolls and Margarine

Dessert:

Viennese Table with Assorted Trays of French Miniature Pastries (parve) including: Mini Eclairs, Mini Fruit Tarts, Cream Puffs, Raspberry Sticks, Rugulech, Mini Danish and Mini Cinnamon Buns, Fresh Sliced Fruit Arrangement, Decorated Torah Cake or Sheetcake

FORMAL CHILDREN'S MENU

SELECT ANY 2 STATIONS:

Pasta Station:

Ziti Pasta Marinara with Mini Meatballs, or Rotini Pasta with Meat Sauce Served with Parve Caesar Salad

Deli Station:

Roast Turkey Breast, Pastrami and Corned Beef with Twist Rolls, Rye Bread, Pickles and Olives. Served with Homemade Potato Salad and Cole Slaw

Philly Station:

Authentic Hoagies (Jewish, Turkey, Tuna) and Build-Your-Own Philly Steak Sandwiches with Fried Peppers and Onions

Hot Carving Station:

Choice of Glazed Corned Beef, Herb Crusted Breast of Turkey, Grilled London Broil, or Barbecued Pastrami with Mini Rolls and Condiments

Chicken Station:

Crunchy Chicken Fingers served with Honey Mustard and Barbecue Sauces. Seasoned Fries served with Ketchup.

Children's Package Also Includes:

- Hot Hors D'oeuvres during Cocktail Hour: Pigs in the blanket, Mini Egg Roll, Beef and Mushroom Turnovers, Potato Knishes
- Full Soda Bar and Dessert

DAIRY MENU:

- Baked Ziti Mama Mia, or Fettuccine Alfredo Caesar salad and Homemade Croutons, Seasoned Fries served with Ketchup

Package includes:

- Hot Hors D'oeuvres during Cocktail Hour: Mini Egg Rolls, Pizza Bagels, Potato Knishes,
- Full Soda Bar and Dessert
- Tofutti Ice Cream Bar with 2 Flavors of Tofutti and an Abundance of Toppings (add \$5 per person)
- Smoothie Bar — an Assortment of Blended Tropical Fruit Drinks (add \$2 per person)

FORMAL DAIRY MENU

Selection of Hot and Cold Hors d'oeuvres to Include:

- Spinach and Feta Wrapped in Phyllo
- Grilled Rare Ahi Tuna Wrapped in Snow Peas
- Bruschetta with Fresh Mozzarella and Roasted Red Peppers
- Vegetable Won Tons with Plum Sauce
- Asparagus wrapped in Flaky Pastry
- Mini Cheese & Potato Knishes

Cold Display Table to Include:

- Assorted Imported Cheeses and Fresh Fruit Display
- Roasted Red Pepper Hummus and Babaganoush with Pita
- Garden Vegetable Crudité with Assorted Herbed Dips

Appetizer (choice of 1):

- Bow Tie Pasta with Salmon & Vodka Cream Sauce
- Fettuccine Alfredo with Broccoli
- Fruit Blintzes topped with Sour Cream
- Caesar Salad with Roasted Red Peppers and Croutons
- Fresh Spinach Salad with Mandarin Oranges Candied Walnuts and a Raspberry Vinaigrette

Entrée (choice of 1):

- Eggplant Rollotini stuffed with 3 Cheeses, Fresh Spinach, and Roasted Red Peppers Served with Wild Mushroom Risotto
- Portobello Mushroom stuffed with Grilled Vegetables and topped with Mozzarella Cheese & Frizzled Onions — Served with Rice Pilaf
- Poached Norwegian Salmon with Cucumber Dill Sauce Served with Fresh Asparagus

Baskets of Assorted Rolls and Margarine

Sweet Table:

- Assorted Trays of French Miniature Pastries (parve) – Mini Eclairs, Mini Fruit Tarts, Cream Puffs, Raspberry Sticks, Rugelech, Mini Danish and Mini Cinnamon Buns
- Fresh Sliced Fruit Arrangement
- Decorated Torah Cake or Sheetcake

WEDDING & FORMAL AFFAIRS CATERING PRICING

Terms and Payment:

A final guaranteed guest count is due two weeks (14 days) prior to the scheduled date. After that date only additions are accepted. The count may increase up until 48 hours prior to the event. We accept all major credit cards.

A \$500 reservation deposit is required to hold the date and pricing. The balance of 50% is due 60 days from the affair. Final payment is due 1 week (7 days) prior to the affair and is adjusted to meet changes and final counts at that time.

Our Packages Includes:

- Your choice of Sit Down or Buffet
- Guests choose from two entree's for sit down prior to event
- Buffet has three entree' choices
- Five-Hour Reception with Butlered Hors D'oeuvres and a Chef Station
- Cold Hors D'oeuvres Display
- Table Linens and Napkins (basic colors)
- China, Glassware and Silverware
- Challah for Motze
- Fresh Brewed Coffee and Tea
- Soda and Spring Water
- Kitchen Personnel and Waitstaff for 7 Hours

Please call for current pricing 215-633-7100

BAR

Please note that our package price does not include the following:

- Sales Tax
- Overtime (\$25 per hour per server)
- Special Rental Equipment (where applicable)
- Synagogue or Venue Fees

RENTALS

Rentals for your affair may include: tents, canopies, bars, guest tables, chairs, guest table linens, buffet toppers, dance floors, chair covers, and stages. These items may be obtained for you at an additional expense plus delivery. We resource 3 companies of equal quality to give you the most competitive pricing.

TERMS AND CONDITIONS

- **All orders are subject to tax and delivery charge.**
- **Prices Are subject to change without notice.**
- **Prices do not include Synagogue or site fees.**
- **All orders over \$1,000.00 require a 1/3 deposit. Final guest count and balance due "5" days prior. No cancellations or decreases after that date.**
- **To ensure that there will be no liability to the customer. Please note that for no cancellation notice, or cancellations made less than 3 working days/72 hours prior to function – there will be a charge of 50% of the total bill.**