Adults Welcoming Reception

Stationary Displays

The Following Displays are Priced Per Person

Imported & Domestic Cheese Display with Fruit Garnish
served with Assorted Crackers $4
Fresh Vegetable Crudite with Buttermilk
Ranch & Gorgonzola Cheese Dip $3.50
Hummus Display with Marinated Olives, Feta Cheese,
Roasted Peppers & Pita Bread $4
Smoked Salmon Display with Proper Accoutrements $5
Baked Brie with Raspberry Preserve & Toasted Almonds $4

Hand Passed Hors D' Oeuvres

All Hand Passed Hors D' Oeuvres are Priced per 100 Pieces

-The Following Hors D' Oeuvres are Served Cold-

Smoked Salmon on Toast Points with Goat Cheese $150
Tomato Bruschetta $125
Boursin Stuffed Cherry Tomatoes $125
Marinated Mozzarella Skewers $140
Olive Oil Marinated Chicken Salad on Toasted Crostini $150

-The Following Hors D' Oeuvres are Served Hot-

Potato Knishes $125
Vegetable Spring Rolls with Sweet Chili Garlic Sauce $145
Spinach & Brie Stuffed Mushroom Caps $130
Garlic & Mint Panko Crusted Lamb Chops $200
Beef Knishes $175
Spanikopita $150
Potato Latke with Sour Cream & Chives $125
Beef Wellington $200
Beef Satay with Sweet Chili Garlic Sauce $175
Chicken, Black Bean & Corn Salsa Served in Phyllo Cup $150
Kosher Franks in a Blanket with Dipping Sauce $110

Adult Dinner Buffet

$38 Per Person

Soup

-Choice of One-

Garden Vegetable Soup with Cous Cous
Tomato Basil Bisque
Potato Corn Chowder

Fresh Salads

-Choice of One-

Mixed Garden Salad
Baby Spinach, Tomato, Cucumber & Feta Salad
Mixed Greens with Candied Walnut & Gorgonzola Salad
Caesar Salad
Mozzarella & Marinated Tomato Served Over Mixed Greens

Vegetables

-Choice of One-

Broccolini
Steamed Asparagus
Roasted Carrots with Sage Butter
Green Beans Almondine
Chefs Seasonal Vegetable Medley

Starches

-Choice of One-

New Boiled Potatoes in Herb & Garlic Brine
Orzo with Sun Dried Tomatoes & Chiffonade Basil
Oven Roasted Red Bliss
Garlic Mashed Potato

Adult Dinner Buffet Entrées

Entrées

Dinner Served with Warm Assorted Rolls and Butter

-Choice of Two-
Fresh Local Array of Vegetables Sautéed with Penne Pasta
In a Garlic and Olive Oil Sauce

Wild Mushroom and Spinach Ravioli with Sun Dried Tomato Cream Sauce
Pan Seared Salmon Brushed with Vermont Maple Syrup
Chicken Breast with Broccoli & Boursin Stuffing
Baked Haddock with Cracker Crumb Topping
Pan Fried Chicken Medallions, Savory Mushroom Marsala Sauce
Vegetable Lasagna

Red Wine Braised Beef, Sun Dried Tomatoes,
Wild Mushrooms & Pearl Onions

*Carved Roast Turkey Breast Served with Gravy and Cranberry Chutney
* Slow Roasted Prime Rib of Beef with Au Jus & Horseradish Sauce
***Requires a $40 Chef Attendant Fee**

Desserts

-Choice of One-
Chocolate Mousse Cake
Cheesecake with Strawberries
Tiramisu
Apple Crisp with Whipped Cream
Carrot Cake

Beverages

Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Teas

Adult Plated Entrees

All Entrees Come with Warm Rolls and Butter, Choice of Salad, Starch, Vegetable & Dessert

Pan Seared Salmon Brushed with Vermont Maple Syrup
$28

Roasted Rack of Lamb with Red Wine Demi Glace
$38

Slow Roasted Prime Rib of Beef with Au Jus & Horseradish Sauce
$30

Baked Haddock with Crumb Topping
$28

Grilled Sirloin Strip Served with Roasted Garlic Demi
$32

Breast of Chicken with Broccoli & Boursin Stuffing
Served with Béchamel Sauce and Diced Tomato
$26

Parmesan Crusted Chicken Breast with Tomato, Basil & Butter Sauce
$27

Fresh Local Array of Vegetables Sautéed with Penne Pasta
In a Garlic and Olive Oil Sauce
$23

Wild Mushroom and Spinach Ravioli with Sun Dried Tomato Cream Sauce $24

Grilled Marinated Chicken Layered with Wilted Spinach & Lemon Ricotta
Served with a Roasted Red Pepper Coulis
$27

Petite Filet with Béarnaise Sauce & Pan Seared Maple Salmon
$38

Young Adults Reception

Beverage Service

Fully Stocked Soda Bar
Featuring Pepsi Products
Shirley Temples
Cranberry, Apple & Orange Juice
$6.00 Per Person

Hors D'Oeuvres

Hors D' Oeuvres are Priced per 100 Pieces

The Following Hors D' Oeuvres are Served Hot
Potato Knishes $125
Kosher Franks in a Blanket with Honey Mustard $110
Buffalo Chicken Tenders with Blue Cheese Dipping Sauce $150
Mozzarella Sticks $135
Potato Latke with Apple Sauce & Sour Cream $125
Mini Cheese & Vegetable Pizza Bites $140

Stationary Displays

The following Displays are Priced per Guest

Fresh Vegetable Crudite with Buttermilk Ranch
& Gorgonzola Cheese Dip $3.50
Warm Tortilla Chips with Salsa & Cheese Sauce $3
Baskets of Pretzels and Potato Chips $2
Imported & Domestic Cheese Display with Fruit Garnish
served with Assorted Crackers $4

Young Adults Dinner Buffet

$25 Per Person

Appetizer

-Choice of Two-

Fresh Cut Fruit Salad
House Garden Salad
Fish Sticks with House Made Tarter Sauce
Potato Skins with Sour Cream
Mozzarella Sticks with Marinara Sauce

Accompaniments

-Choice of Two-

Creamy Macaroni & Cheese
Mashed Potato
French Fries
Penne Pasta with Marinara
Steamed Green Beans
Chefs Seasonal Mixed Vegetables

Entrees

-Choice of Two-

Chicken Tenders Served with Dipping Sauces
Hand Breaded Chicken Parmesan
Kosher Beef Sliders with Sides of Ketchup and Mustard
Kosher Hot Dogs Served with Relish, Onion, Ketchup and Mustard
Cheese & Vegetable Pizzas
Make your own Beef or Chicken Tacos with all the Fixings
Buttermilk Country Fried Chicken

Upgrade Your Dessert

Ice Cream Shop

-Choice of Two Ice Cream Flavors-

Vanilla, Chocolate or Strawberry Ice Cream Hot Fudge, Strawberries and Caramel Topping
Walnuts, Whipped Cream, Cherries and Other Assorted Toppings
$8.95 Per Person