"Exceeding Your Expectations for over 50 Years"

The Silver (Four and One-Half Hour Celebration)

Cocktail Hour

GOURMET STYLE BUTLER HORS D'OEUVRES

Gourmet Pizzetas Chicken Teriyaki Skewers Vegetable Stuffed Mushrooms Spanakopita Risotto Bites with Marinara Sauce Vegetarian Spring Roll with Oriental Dipping Sauce Homemade Potato Pancake with Apple Chutney All Beef Hot Dogs in Puff Pastry with Deli Mustard Salmon Cakes with Red Pepper Coulis Sweet Potato Puff

COLD DECORATED DISPLAYS

Imported and Domestic Cheeses, Assorted Biscuits, Flat Breads and Table Water Crackers Mirror Display of Seasonal Sliced Fruits and Berries Garden Fresh Vegetable Crudités served with Seasonal Dips Homemade Tomato Bruschetta served with Crisp Crostinis

Norwegian Smoked Salmon and Smoked Whitefish Display Served with Mini Bagels, Sliced Red Onions, Capers, Hard-Boiled Eggs

> Assorted Sashimi Grade Sushi Rolls with Pickled Ginger, Wasabi and Soy Sauce



Dinner Presentation

CEREMONIAL CHALLAH FOR BLESSING

CHAMPAGNE OR SPUMANTE TOAST

SALAD

Classic Caesar Salad

Baby Arugula with Pears and Strawberry Vinaigrette Baby Field Greens, Julienne Beets, Goat Cheese and Pomegranate Vinaigrette Mixed Greens, Olives, Cucumbers, Grape Tomatoes, Fresh Mozzarella with White Balsamic Vinaigrette Iceberg Wedge with Crumbled Bleu Cheese, Grape Tomatoes, Diced Cucumber, Red Onion and Ranch Dressing Duet of Seared Duck Breast with Apple Chutney, Mixed Greens and Raspberry Vinaigrette Duet of Sesame Crusted Ahi Tuna with Seaweed Salad and Orange Honey Vinaigrette

INTERMEZZO

Seasonal Sorbet

ENTREES

Tableside Choice of Two Boneless Breast of Chicken Francaise Red Snapper with Ginger Lime Beurr Blanc Apricot Orange Glazed French Breast of Chicken Baked Salmon Filet with Champagne Sun-dried Tomato Sauce Carved Oven Roasted Tenderloin of Beef

SIGNATURE ENTREES

Pan Seared French Breast of Chicken with Cippolini Balsamic Demi Glaze and Creamy Polenta Signature Smoked Roast Prime Ribs of Beef au jus with Red Truffle Mashed Potatoes

> All Entrees Accompanied by Chef's Seasonal Vegetables and Starch Gluten Free and Vegetarian Dinners Always Available (Jpon Request Freshly Baked Bread Basket Served with Margarine

THETORAHCAKE

We are pleased to offer a variety of flavors and fillings! (Customer to Supply Own Candles)

COFFEE AND TEASERVICE

Premium Blend Regular and Decaffeinated Coffee and Piping Hot Tea served with Non-Dairy Creamer



FOUR AND ONE-HALF HOUR BEVERAGE SERVICE

Champagne, Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Port Wines

Premium Liquors to include

Smirnoff, Absolute, Ketel One, Beefeater, Bombay, Bacardi, Captain Morgan, Malibu, Dewar's, Johnny Walker Red, Seagram's 7, Jack Daniels, Apple Pucker, Amaretto, Coffee Liquor, Tequila and Annisette

Domestic and Imported Beers to include: Heineken, Corona, Yuengling, Budweiser, Miller Lite and Coors Lite

Soda and Non-Alcoholic Beer

ENHANCEMENTS

Separate Cocktail Hour Room for the Adults or Children Complimentary Seating Cards Directions Cards Customized Menus for each Adult Table White Gloved Service Crisp Table Linens to the Floor Coordinating Chair Covers Musician and Photographer Dinners Provided at Discounted Rate



CHILDREN'S MENU

COCKTAIL HOUR Hot Dogs in Puff Pastry ~Fried Ravioli with Marinara Sauce Vegetable Egg Rolls with Duck Sauce ~ Chips and Salsa

BUFFET STYLE DINNER

Fried Chicken, Chicken Francaise, Chicken Parmigiana or Chicken Fingers

Penne Pasta Marinara, Meatless Baked Ziti or Fettuccini Alfredo

Sliced Roast Beef with Gravy or Italian Meatballs Marinara

Mashed Potatoes, French Fries or Pierogies

Sweet Corn, Baked Beans or Green Beans Sauté

*All Selections served with a Salad Bar

DESSERT

Personalized Torah Cake and Sundae Bar Chocolate and Vanilla Ice Cream Served with a Dozen Assorted Toppings

MOCKTAILS

Virgin Champagne Toast An Assortment of Coladas, Daiquiris and Smoothies served from the "Bar" Assorted Pitchers of Soda and Shirley Temples on all Children's Tables

