



Sample Bar/Bat Mitzvah Menu

Butlered Hors D'oeuvres

Crispy Potato Pancakes with Chive Crème Fraiche and Roasted Apple Chip

Orange Soy marinated Tuna with Wasabi and Scallion served on a Rice Cracker

Smoked Salmon Roulades with Scallion Crème Fraiche and Capers

Beef Tenderloin au Poirve on Garlic Crostini with Cognac Cream Drizzle

Vegetable Dumplings with Ginger Soy Dipping Sauce

Plated Salad

Baby Arugula with Roasted Beets, Fresh Orange Sections, Spiced Pecans and Goat Cheese Crouton

Plated Dinner

Grilled Colorado Rack of Lamb with Garlic, Dijon Mustard and Apricot Chutney

Pan-Seared Statler Chicken Breast with Wild Mushroom Ragout

Lemon Spinach Risotto with English Peas and Red Pepper

Haricot Verts and Carrot Bundles with Shallot Butter

Plated Dessert

Warm Chocolate Bread Pudding with Caramel Sauce and Grand Marnier Whipped Cream

Full Coffee Service

Full Consumption Bar