

Friday Night Dinners

<p><u>Plated Dinner Menu</u> Minimum of 40 Guests</p> <p>Assorted Non Alcoholic Beverages</p> <p>Medium Challah</p> <p>Assorted Bread Basket Hummus, Red Pepper and Baba Ganoush</p> <p>Appetizer Course Soup or Salad</p> <p>Main Course With Starch and Vegetable Side</p> <p>Dessert Course</p> <p>Coffee and Tea Table Service</p> <p>\$63.00 per Person</p> <p>Price Includes: 1 Supervisor, 2 Wait Staff for 5 Hours* And Basic White Poly Linens</p>	<p><u>Buffet Dinner Menu</u> Minimum of 40 Guests</p> <p>Assorted Non Alcoholic Beverages</p> <p>Medium Challah</p> <p>Assorted Bread Display Hummus, Red Pepper and Baba Ganoush</p> <p>Two (2) Salads</p> <p>Main Entree With Starch and Vegetable Side</p> <p>Chef's Selection of Miniature Pastries</p> <p>Seasonal Fruit Platter</p> <p>Coffee and Tea Station</p> <p>\$71.00 per Person</p> <p>Price Includes: 1 Supervisor, 2 Wait Staff for 5 Hours* And Basic White Poly Linens</p>
--	--

Salads

Wild West Chopped Salad

Chopped Romaine, Tomato, Cucumbers, Assorted Ruby Red and Golden Beets , Roasted Red Peppers, Brown Sugar Chili Croutons With Honey Mustard Vinaigrette

Applause Gourmet Salad

Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red and Yellow Peppers, Brown Sugar Chili Croutons Drizzled with Raspberry Vinaigrette

Power Salad

Spinach, Shitake Mushrooms, Ruby Red and Golden Beets, Green Beans, Chick Peas, Avocado and Edamame With Pommery Shallot Vinaigrette

Pear Salad

Baby Spinach and Arugula Greens with Caramelized Pears, Dried Cranberries, Yellow and Red Sweet Peppers And Honey Balsamic Dressing

Mixed Green Salad

With Roma Tomato, English Cucumber and Julienne Carrots with Balsamic Vinaigrette

French Country

Selection of Mixed Greens, Candied Pecans, Cherry Tomatoes, Green Beans, Red Curly Beets and Red Wine Tarragon Vinaigrette

Blueberry Salad

Selection of Mixed Greens with Blueberries, Julienne Mango, Cucumber and Tri Colour Peppers and Honey Balsamic Dressing

Harvest Salad

Romaine, Radicchio, Endive with Cherry Tomatoes, Candied Pecans, Julienne Mango, Sliced Strawberries, Curly Beet Threads Garnished with Pea Sprouts with Light Honey Lime Vinaigrette

Couscous Salad - Diced Peppers, Dried Fruit, Parsley and Honey Apple Cider Dressing

Chopped Israeli Salad Diced Roma Tomato, Cucumber and Red Onion Salad with Oregano Lemon Honey Vinaigrette

Thai Noodle Salad - Chow Mein Noodle with Julienne Vegetable, Coriander and Sesame Ginger Dressing

White and Wild Rice Salad with Diced Peppers, Parsley, Dried Cranberries, Cashew and Raspberry Vinaigrette

Corn and Seven Bean Salad with Peppers, Parsley, Coriander and Balsamic Dressing

Red and White Quinoa Salad with Peppers, Butternut Squash and Green Onion and Lemon Roasted Garlic Dressing

Friday Night Dinner Items Continued...

Soups

Potato and Leeks
Minestrone Soup
Carrot and Ginger Soup
Root Vegetable Soup
Red Pepper Bisque
Parsnip and Apple Soup
Smokey Tomato Bisque
Wild Mushroom Soup
Cajun Vegetable Soup
Traditional Chicken Soup with Matzah Balls

Chicken

Mediterranean Supreme of Chicken – Stuffed with Sundried Tomato, Kalamata Olives and Couscous with a Spiced Vegetable Jus
Grilled Lime and Coriander Supreme of Chicken with Light Curry Sauce
Seared Chicken Supreme with Teriyaki Glaze
Chicken Tropicana with White, Wild Rice and Dried Fruit
Seared Herb Chicken Breast Topped with Mango Strawberry Chutney
Grilled Herbed Chicken Breast Brushed with a Honey Mustard Sauce
Marinated Dijon Chicken Stuffed with Spinach, Wild and Dry Mushrooms with Dijon Mustard Sauce

Salmon

Maple Glazed Grilled Salmon
Herb Grilled Salmon Topped with Peach Mandarin Salsa

Tilapia

Herb Encrusted Tilapia with White Wine and Spinach Sauce
Grilled Tilapia with Mushroom Sauce

Starch Side

Coconut Sticky Rice
Rice and Legume Pilaf
Oven Roasted Potato Wedges
Rustic Garlic Mash Potato
Yukon Gold and Sweet Potato Mash

Vegetable Side

French Beans and Red Pepper Bundle
Grilled Vegetable Bundle
Herbed Glazed Sugar Snap Peas and Yellow Zucchini
Seasonal Grilled Vegetables

Friday Night Dinner Items Continued...

Desserts - For Plated Dinners

Decadent Chocolate Cake with a Raspberry Coulis

Warm Apple Strudel with Icing Sugar

Individual Lemon Tart with a Blueberry

Individual Mixed Berry Tart with Icing Sugar

Warm Apple Crumble "inside" a Cosmo Glass Finished with a Scoop of Vanilla Ice Cream

Grilled Peach Cobbler in a Cosmo Glass Finished with a Scoop of Vanilla Ice Cream

Optional Add Ons

Beef

Beef Brisket with Mushroom Gravy

Additional Add On Price: \$12.00 per Person

Short Ribs with Apple Whiskey Glaze

Additional Add On Price: \$12.00 per Person

Fish

Almond Encrusted Halibut with Chardonnay Spinach Sauce

Additional Add On Price: \$15.00 per Person

Miso Glazed Black Cod

Additional Add On Price: \$15.00 per Person

Pecan Crusted Sea Bass with Citrus Marmalade

Additional Add On Price: \$15.00 per Person

Fruit

Seasonal Fresh Fruit Platter "or" Petite Skewers

Additional Add On Price: \$5.50 per Person

Other Services and Fees

Staffing Charges

Bartender \$29.00 p/h - 5hr Minimum

Mashgiach Fee \$350.00 Flat Fee

*Supervisor and Wait Staff is included for 5 hours and Any Hours Worked over the 5 Hours will be Invoiced Following the Event

Rentals

Special Requests for Specific China, Cutlery, Etc. will be an Extra Fee - Client to Pay Third Party Supplier Directly