

B'NAI MITZVAH LUNCHEON MENU

The Following Menus include a Dessert Station or Celebration Cake, Coffee Station, and Citrus Fruit Punch

Classic Menu

~Buffet Served~

Open Face Sandwiches

Swedish Chopped Egg
Smoked Salmon and Cream Cheese
Grilled Zucchini with Roasted Red Bell Pepper

Garden Vegetable Tart

Potato Latkes with Applesauce and Sour Cream

Broccoli Casserole

Noodle Kugel

Seasonal Fresh Fruit

Cookies and Brownies

Favorite Menu

~Buffet Served~

Cold Poached Salmon

served with creame fraiche and dill, garnished with asparagus and mushrooms

Chicken Breast with Lingonberry Port Sauce

New Potato, Fresh Basil and Green Bean Salad

Seasonal Fresh Fruit

Gourmet Green Salad

a blend of greens, tomatoes, english cucumbers, mushrooms, tossed in our vinaigrette dressing

Homebaked Rolls and Butter

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Apple Cobbler

Or

Bread Pudding

Or Upgrade to a

A Custom Celebration Cake

Or

Dessert Station

Petit fours, Truffles, Petite fruit tarts, Hazelnut Meringues and Dessert Bars
Coffee, Decaffeinated Coffee, Assorted Teas, Teswino Citrus Fruit Punch, Iced Tea

B'NAI MITZVAH LUNCHEON MENU

Deli Buffet

The Finest Sliced Meats & Cheeses

~Buffet Served~

Marinated Roast Beef

Rotisserie Turkey

Pastrami

Provolone and Cheddar

Sliced Breads & Condiments

served on squaw, rye, and croissants, lettuce, tomato, red onion,
with horseradish cream, spicy mustard, and mayo

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Penne Pasta Salad with Sun Dried Tomatoes & Artichoke Hearts

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Gourmet Green Salad

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Fresh Fruit

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Cookies & Brownies

Coffee, Decaffeinated Coffee, Assorted Teas

Teswino Citrus Fruit Punch, Iced Tea