



MASTERPIECE

CATERERS

BAR & BAT MITZVAH 2015 MENU

RECEPTION FOR EVERYONE

PASSED COLD CANAPÉS

(Select 3)

Smoked Salmon Roulade
Dill Aioli

Chopped Caesar Salad
Endive Spear

Rare Cajun Beef
Garlic Crostini, Creole Glaze

Tomato Basil Bruschetta
Onion Ficelle

Truffled Chicken Salad
Brioche Crostini

Mozzarella & Grape Tomato
Balsamic Glaze

Seared Tuna
Scallion Mandoo

Tomato & Olive Tapenade

PASSED HORS D'OEUVRES

(Select 3)

Mini Crab Cakes
Jalapeño Remoulade

Chicken Satay Kabobs
Peanut Sauce

Petit Beef Wellington
Truffle Sauce

Chicken & Lemongrass Potstickers
Mandoo Glaze

Tasso Ham Tart

Duck Quesadilla
Plum Sauce

**Brie Cheese, Walnut &
Cranberry Purse**

Pan Seared Pork Dumplings
Mandoo Glaze

CRUDITÉ DISPLAY

Local & Imported Artisanal Cheese Station

Artistically Displayed Selection of:

Hand Picked Domestic & International Cheeses to Include:

Vermont Sharp Cheddar, French Brie, Farm House Goat,

Smoked Gouda, Gorgonzola, Gruyère, Fontinella with Fresh & Dried Fruits, Nuts & Berries

Grilled & Raw Vegetable Station

A Vibrant Display of Organically Grown & Fire Grilled:

Yellow Squash, Tri-Color Sweet Peppers, Cippolini Onions, Japanese Eggplant, Portobello Mushrooms, Zucchini

Fresh Crisp Display of Raw Garden Vegetables:

Baby Carrots, Broccoli Florettes, Cucumbers, Grape Tomatoes, Cauliflower Florettes, Pencil Asparagus, Tri-Color Peppers

Assorted Hand-Blended Hummus, Baba Ganoush, Our Own French Onion

Steakhouse Bleu Cheese Dip

KIDS & YOUNG ADULTS

SELECTION OF THREE STATIONS

The New York Carvery Station

(Select 1)

Pepper-Crusted New York Stripe

Red Wine Sauce

Ginger-Rubbed Loin of Pork

Port Wine Sauce

Tequila & Lime Marinated Flank Steak

Chimichurri Sauce

Brined & Roasted Maple Glazed Breast of Turkey

Sage Pan Gravy, Cranberry Relish

New York Pastrami or Corned Beef

Gulden's Spicy Brown Mustard

Italian Station

Penne, Pancetta, Green Peas, Vodka Sauce

Mezzi Rigatoni, Crumbled Italian Sweet Sausage, Roasted Red Peppers & Tomato Cream, Green Peas

Gemelli, Broccoli Rabe, Chicken Sausage, Garlic Chip Broth

Whole Wheat Penne, Grilled Garden Vegetables, Roasted Tomato Oil, Basil

Tri-Color Cheese Tortellini, Bacon, Sweet Peas, Farm Fresh Cream, Truffle Oil

Cavatelli, Bolognese Sauce

Chinatown Station

Crisp Peking Duck, Spring Onions, Hoisin Sauce, Scallion Pancakes

Pan Seared Vegetable Dumplings, Sweet Chili Glaze, Fried Wontons

Chicken & Lemongrass Potstickers in Steamer Baskets, Mandoo Glaze, Sesame Scallion Oil

Vegetable Fried Rice, Soy Sauce, Wonton Shards

South of the Border Station

Chicken & Beef Fajitas, Flour Tortillas, Pico De Gallo

Ropa Vieja, Tostones, Jalapeño Cream

Spanish Rice, Red Beans, Cilantro, Black Bean Stew

Tortilla Chips, Sour Cream, Tomato Salsa, Guacamole

Streets of New York Food Truck Station

Chicken & Lemongrass Potstickers in Steamer Baskets, Mandoo Glaze, Sesame Scallion Oil

Coney Island All Beef Hot Dogs, Gulden's Mustard, Onion Relish

Jamaican Beef Patties, Jerk Chicken Boneless Thigh Strips

Beef Souvlaki, Dill Garlic Aioli, Flatbread

New York Pretzel, Gulden's Spicy Brown Mustard

Mashed Martinis

*Mashed Yukon Gold & Sweet Potatoes
Pulled BBQ Pork, Shoe String Onions, Wild Mushrooms, Sour Cream, Scallions
Aged Cheddar Cheese and Crumbled Bacon*

Chicken & Waffles

*Southern Fried Chicken
Pulled Chicken with Creamy Gravy, Fluffy Waffles and Mac & Cheese*

The Grilled Cheese Bar

Served with Shots of Warm Tomato Soup | Selection of Three

French Toast Grilled Cheese with Apples & Caramel

Apple, Cheddar & Bacon Grilled Cheese

Bacon Double Cheese Burger Grilled Cheese

Jalapeño & Monterey Jack Grilled Cheese

Fresh Mozzarella & Tomato Grilled Cheese with Roasted Garlic-Balsamic Aioli

Strawberry Bruschetta Grilled Cheese

Grilled Ham, Cheese & Pickle Grilled Cheese

Roasted Beet & Chèvre Grilled Cheese

Smoked Salmon Grilled Cheese with Mustard

Grilled Bagel & Cream Cheese with Cherry Tomatoes

The Kid's Bar

*Freshly Brewed Unsweetened Iced Tea
with Peach Nectar, Pear Nectar, Mango Nectar, Simple Syrup, Mint Simple Syrup*

Izze's Sparkling Juice: Grapefruit, Pomegranate, Clementine & Apple

Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist | Juice: Orange, Cranberry & Apple

Frozen Piña Colada & Strawberry Daiquiris

SEATED DINNER MENU FOR ADULTS

To add an additional course please inquire for upgrade pricing

FIRST COURSE

(Select 1)

Lobster Bisque

White Truffle Oil

•

Artisan Field Greens Salad

Balsamic Vinaigrette

•

Iceberg Wedge

*Vine Ripened Tomatoes, Bacon, Shaved Red Onion
Steakhouse Bleu Cheese Dressing*

•

Hearts of Romaine Lettuce

*Brioche Croutons, Parmesan Crisp, Shaved Asiago Cheese
Caesar Dressing*

Mediterranean Vegetable Tart

Baby Arugula, Tomato Vinaigrette

•

Goat Cheese Medallion

*Roasted Golden Beets, Baby Arugula, Honey Balsamic
Vinaigrette*

•

Truffled Wild Mushroom Risotto

*Shaved Grana Padano Cheese, Green Peas & Black
Truffle Oil*

•

Jumbo Lump Crab Cake

*Artisan Greens, Balsamic Vinaigrette
\$7.00 Additional*

ENTRÉES

(Select 2)

Our Executive Chef will prepare a seasonal starch and vegetable side to accompany your entrée selection

To add an additional course please inquire for upgrade pricing

Breast of Chicken

Poblano Cream, Sweet Corn & Tomato Salsa

•

Pork Tenderloin Medallions

Port Wine Ginger Sauce

•

Braised Boneless Short Rib of Beef

Black Pepper Cream

•

Broiled Filet Mignon

Black Truffle Sauce

\$7.00 Additional

•

Roast New York Sirloin

Cabernet Demi-Glace

•

Seared Arctic Char Fillet

Lemongrass Beurre Blanc

Grilled Salmon Fillet

Fennel & Pepper Broth

•

Grilled Branzino Fillet

Tomato Herb Oil

•

Chilean Sea Bass Fillet

*Mustard Panko Crumbs, Red Wine Butter Sauce
\$10.00 Additional*

•

Braised Boneless Short Rib & Pan Seared Breast of Chicken Marsala Duo

Red Wine Sauce

\$10.00 Additional

•

Grilled Salmon & Scallop Duo

Bok Choy, Sesame Beurre Blanc

\$10.00 Additional

DESSERTS FOR EVERYONE

*Chocolate Ganache Tart, New York Cheesecake Bars, Opera Bar, Petit Crème Brûlée, Red Velvet Bar
Lemon Meringue Tarts, Cream Puffs, Demi Tasse Tiramisu, Mini Trifles
Chocolate Covered Strawberries, Chocolate Truffles*

PREMIUM OPEN BAR

*Ketel One, Ketel One Citron, Russian Standard, Bacardi, Captain Morgan
Tanqueray, Beefeater, Jose Cuervo Silver, Dewar's, Jack Daniel's
Jim Beam, Seagram's VO, Sweet and Dry Vermouth,
White and Red Wine
Imported and Domestic Beers, Soft Drinks and Juices*

Adult Menu Package Includes

*Selection of 6 Butler Passed Hors D'oeuvres
Crudité Display
Seated Dinner
Dessert Station
4 Hour Premium Open Bar Services*



Young Adult Menu Package Includes

*Selection of 6 Butler Passed Hors D'oeuvres
Crudité Display
Three Speciality Stations
Dessert Station
The Kid's Bar*



Pricing

*Pricing is determined by your choice of month & day of the week
All Food and Beverage is subject to 8.875% NYS Sales Tax & 22% Administrative Fee (Taxable)*

Ceremony Fee \$1,000.00

Coat Check Attendant \$175.00

Maitre d' Fee \$275.00

*Menus may be customized and be prepared Kosher Style
Menus Subject to Change*

● *Executive Chef Patrick J. Augustyn* ●