

# Bar & Bat Mitzvah Packages

## Cocktail Reception

### Choice of Six Butler Passed Hors d'oeuvres

<i>Coconut Shrimp</i>	<i>Tandoori Spiced Chicken with Chilled Cucumber &amp; Yogurt Sauce</i>	<i>White Bean Crostini with Caramelized Onions, Balsamic</i>
<i>Scallop Wrapped with Bacon</i>	<i>Beef Wellingtons with Mustard</i>	<i>California Rolls with Wasabi and Pickled Ginger</i>
<i>Spicy Vegetarian Spring Roll with Teriyaki Sauce</i>	<i>Asparagus Tips rolled in Westphalian Ham</i>	<i>Petite Cheesesteak</i>
<i>Crispy Tiger Shrimp Spring Roll with Miso Sauce</i>	<i>Prosciutto di Parma with Seasonal Melon</i>	<i>Petite Cheeseburgers</i>
<i>Steamed Assorted Dumplings with Ponzu Dipping Sauce</i>	<i>Garlic Crusted Beef Crostini Arugula Pesto Red Pepper Confit</i>	<i>Petite Hot Dogs</i>
<i>Miniature Lump Crab Cakes with Roasted Red Pepper Aioli</i>	<i>Fresh Mozzarella &amp; Shrimp Skewer with Basil Aioli &amp; Lemon Oil</i>	<i>Petite Calzone</i>
		<i>Hot Wing Spring Roll</i>

## RECEPTION DISPLAYS

### Seasonal Crudite Display

*Fresh, Seasonal Whole and Hand Cut Vegetables Served with Chef's Selection of Three Dips Marinated Greek and Spanish Olives*

### Antipasto Display

*An Assortment of Fresh Mozzarella, Pepperoni, Genoa Salami, Provolone, Roasted Red Peppers, Black Olives, Artichoke Quarters, Grilled Asparagus with Bread Sticks and Crackers*

**International Cheese Display**  
*Fine Imported and Domestic Seasonal Farmstead and Artisan Cheeses with Seasonal Fresh and Dried Fruits, Flats Breads and Assorted Crackers*

## STATIONS

*(Choice of Two)*

### Risotto Station

#### A Uniformed Chef to Prepare

*(Choice of Two)*

*Tomato Risotto with English Peas, Parma Cotto Ham, and Basil Jus  
Porcini Risotto with Fresh Marjoram and Roast Chicken Jus de Lie  
Fresh Herb Risotto with Roasted Chicken and Garlic Cloves  
Corn Risotto with Poached Lobster and Tarragon  
Chestnut Risotto with Duck Confit and Figs  
Butternut Squash Risotto with Fresh Savory*

### Pasta Station

#### A Uniformed Chef to Prepare

*(Choice of Two)*

*Cavatelli, Mushrooms with Broccoli Rabe, Roasted Garlic Sauce  
Butternut Squash Tortellini with Sage, Walnuts, and Brown Butter  
Radiatore with Scallops, Shrimp, Crab in Tomato and Saffron Broth  
Gemelli with Caramelized Eggplant, Garlic, and Plum Tomato  
Pennette and Grilled Shrimp with Pesto  
Boullense Ricotta Tortellini*

### Mashed Potato Martini Bar

#### A Uniformed Chef to Prepare

*Yukon Gold and Sweet Potatoes with your choice of Toppings to Include*

*Crumbled Bacon, Marshmallows, Shredded Cheddar Cheese, Grated Parmesan, Caramelized Onions, Steamed Broccoli, Toasted Pumpkin Seeds, Horseradish Crème, Whipped Butter, Sour Cream, Country Gravy, Salt and pepper*

### Latin Station

#### A Uniformed Chef to Prepare

*Roasted Chicken or Pork Sautéed to Order with Green Onions and Piquillo Peppers Over Roasted Corn Polenta  
Crispy Tortilla Station with Cubano Beans, Guacamole, Fresh Salsa, Sour Cream Jalapenos and Queso Blanco  
Baby Bell Peppers Sofrito Stuffed with a blend of Spanish Cheeses Aromatic Vegetables and Herbs*

### Mediterranean Station

#### A Uniformed Chef to Prepare

*Spinach Agnolotti Sautéed with Roasted Peppers, and Basil  
Grilled Asparagus with Aged Balsamic and Extra Virgin Olive Oil With Pinenuts and Prosciutto Cippo  
Pomodori Essiccato al Forno, Oven Dried Tomato, Modena Vinegar and Fresh basil With Fresh Mozzarella*

### Carving Station

#### A Uniformed Chef to Prepare

*(Choice of One)*

*Whole Roasted Turkey Breast with Cranberry Relish  
Corn Muffins*

*Beef Tenderloin with Mushroom Duxelle Golden Puff Pastry*

*Aged Black Angus Sirloin, Roasted Garlic & Herbs, Red Wine Reduction*

*Roasted Ham with Honey Dijon Sauce*

# *Bar & Bat Mitzvah Packages*

## *Plated Dinner*

*~ Appetizer ~  
(Choice of One)*

*Penne Vodka  
Penne Pasta prepared with Panchetta,  
Fresh Tomato, Vodka and Cream*

*Roasted Vegetable Tower with Warm Tabouli*

*Crab Cake*

*Cavatelli Nonna  
Broccoli Rabe, Toasted Garlic and Breadcrumbs*

*Garden Gazpacho*

*Classic Roasted Chicken Noodle*

*Eggplant Rollatini  
Eggplant filled with Ricotta Cheese, Topped with Fresh  
Tomato and Basil*

*Yukon Gold Potato with Caramelized Shallots*

*Braised Sweet Peppers, Red Onion with Rosemary  
Chicken & Roasted Tomato Broth*

*Roasted Tomato Soup with Mini Grilled Cheese  
Croutons*

*~ Salad ~  
(Choice of One)*

*Seasonal Green Salad with Aged Sherry Vinaigrette  
Mixed Greens, Cranberries and Goat Cheese with Raspberry Vinaigrette  
Whole Leaf Romaine Cesar Salad*

*~ Intermezzo ~  
Lemon or Raspberry Sorbet*

*~ Entree ~  
(Choice of Two)*

*Organic Salmon  
\$74.00 Per Person*

*Herb Roasted Rib Eye  
Aged Black Angus Sirloin, Seasoned with Roasted Garlic  
and Fresh Herbs  
\$76.00 Per Person*

*Herb Crusted Halibut with Creamy White Bean and  
Escarole  
\$74.00 Per Person*

*Beef Tenderloin Mignonettes  
\$79.95 Per Person*

*Breast of Free Range Chicken  
\$70.95 Per Person*

*Top Sirloin Riblette  
\$69.95 Per Person*

*Scallopine of Chicken  
Green Olive Caper Relish Accented with Rosemary Jus  
\$68.95 Per Person*

*Lobster Tail & Filet  
Market Price*

*Chef's Choice of Accompaniments*

*~ Dessert ~*

*Special Occasion Sheet Cake with Choice of Cake, Filling & Inscription  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Fine Herbal Teas*

# ***Bar & Bat Mitzvah Packages***

## ***Young Adult Dinner***

### ***Cocktail Reception***

*Pigs in Pastry  
Mini Pizza Bagels  
Tortilla Chips & Salsa  
Mozzarella Sticks  
Mild Barbeque Wings*

### ***Dinner Buffet***

***Salad***  
*Choice of One  
Caesar Salad*

*Seasonal Garden Greens with Italian & Ranch Dressings*

### ***Entrée***

#### ***From Silver Chafing Dishes***

*Chicken Fingers  
Mini Hamburgers & Cheeseburgers  
Spaghetti & Meatballs  
French Fries  
Onion Rings*

*Vegetarian Young Adult Choice Available Upon Request*

### ***Dessert***

*Ice Cream Bar  
Vanilla and Chocolate Ice Cream  
Hot Fudge Sauce, Hot Caramel Sauce, Strawberry Topping, Crumbled Cookie Topping  
Sprinkles, Chopped Nuts, Cherries, Whipped Cream*

*Special Occasion Cake*

### ***Beverages***

*Assortment Of Frozen Virgin Beverages  
Assorted Regular and Diet Pepsi Soft Drinks  
Bottled Water  
Fruit Punch  
\$35.00 Per Person*

## ***RECEPTION ENHANCEMENTS***

*Service Charge of 16% and Pennsylvania Sales Tax of 6% will Apply  
Catering Services ~ 29 Trembley Drive, UC #29 ~ Bethlehem, PA, 18015 ~ Phone 610-758-4512 ~ Fax 610-758-4989*

# ***Bar & Bat Mitzvah Packages***

## ***Kosher Meals***

*Available upon request*

### ***Seafood Display***

*(Minimum 50 guests)*

*Sea Shell Ice Carving filled with Shrimp Cocktail and Crab Claws  
Classic Cocktail Sauce, Orange Horseradish Marmalade, Sweet and Hot Chili Sauce  
Market Price*

*Market available East Coast, West Coast Oysters, and Little Neck Clams  
Accompanied with Cocktail Sauce, Mignonette, and Lemon Wedges  
Market Price*

*Platters of Smoked Maine Salmon, House Smoked Codfish and Seared Spiced Tuna  
Served with Mustard-Dill Sauce, Cocktail Sauce Verde  
Market Price*

## ***DESSERT ENHANCEMENTS***

### ***Placed on Each Table***

*French and Italian Mini Pastries*

*OR*

*Assorted Gourmet Cookies*

*\$2.00 Per Person*

### ***Cherries Jubilee***

*A Flaming Treat of Dark Bing Cherries & Cherry Liquors served over Vanilla Ice Cream*

*\$6.00 Per Person*

### ***S'mores Bar***

*Graham Crackers, Marshmallows, Hershey's Mini Chocolate Bars, Fluff, Peanut Butter*

*\$5.50 Per Person*

### ***Bananas Foster***

*Sliced Bananas sautéed with Brown Sugar, Butter, Rum and Banana Liquor*

*Served over Vanilla Ice Cream and topped with Sliced Toasted Almonds*

*\$8.00 Per Person*

### ***Fondue Station***

*A selection of Fresh Fruits including Sliced Bananas, Strawberries and Pineapple, served with Chocolate Dipping Sauces and Whipped Cream*

*\$6.00 Per Person*

### ***International Coffee Cart***

*Cappuccino & Espresso, with a Variety of Imported Cordials served in Chocolate Cordial Cups*

*\$5.00 Per Person*

### ***Gelato Bar***

*Assorted Gelato Flavors*

*\$5.00 Per Person*

### ***Build Your Own Strawberry Shortcakes***

*Assorted Berries, Biscuits, Fresh Whipped Cream and Chocolate Sauce*

*\$6.50 Per Person*

### ***S'mores Bar***

*Graham Crackers, Marshmallows, Hershey's Mini Chocolate Bars, Fluff, Peanut Butter*

*\$5.50 Per Person*

### ***Viennese Table***

*Assorted Cakes, Cheesecakes, Pies, Italian & Continental Miniature Pastries and Petit Fours,  
and Seasonal Sliced Fresh Fruit with Berries*

*\$12.00 Per Person*

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