

Cater 2U

BAR MITZVAH ~ BAT MITZVAH

AN ELEGANT SIT-DOWN DINNER

FIVE-HOUR AFFAIR

COCKTAIL HOUR

TABLESIDE DISPLAYS OF

~ ASSORTED FANCY IMPORTED CHEESE ~

~ SEASONAL ROASTED VEGETABLE ~

BRUCHETTA ~ HUMUS ~ BREADS ~ CRACKERS

A CHOICE OF EIGHT BUTLERED HORS D'OEUVRES

APPETIZER - FRESH FRUIT, ANTI PASTA OR HOMEMADE SOUP

CAESAR SALAD OR FRESH YOUNG MIX GREENS
OR ALL AMERICAN SALAD

CHOICE OF TWO HOT ENTREES FROM OUR MENU

TWO SEASONAL VEGETABLES OF YOUR CHOICE

CUSTOMIZED TORA CAKE

DESSERT

(CHOICE OF ONE)

ASSORTED ITALIAN & FRENCH PASTRIES & COOKIES

CHOCOLATE HEAVEN ~ FOUNTAIN ~ FONDUE

~ CANDIES ~ FRESH FRUIT ~ CAKES

LOLLIPOPS ICE CREAM CART

LINEN NAPKINS & TABLECLOTHS

FRESHLY BREWED COFFEE, DECAF & TEA

BAR SET-UPS

~ PLEASE INQUIRE OF OTHER OPTIONS THAT ARE AVAILABLE ~

\$75.00 PER PERSON (*adjusted for young children*) MINIMUM 75 GUESTS

ALL PRICES ARE SUBJECT TO 7% SALES TAX & 20% SERVICE CHARGE

ENTREES

SURF & TURF *Additional \$15.00*

TENDERLOIN OF FILET W/ CARMELIZED ONION AUS JUS

PRIME RIB OF BEEF W/ ENHANCED AUS JUS SAUCE

CHICKEN FRANCAISE WITH LEMON WINE SAUCE

STUFFED CHICKEN BREAST WITH CRAB & CREOLE SAUCE

VEAL FRANCAISE- WITH LEMON CHARDONAY SAUCE

FRESH SALMON OR TUNA ~ GRILLED ~ BAKED OR PAN SEARED
TOPPED WITH SAUCE OF YOUR CHOOSING

FRESH FLOUNDER STUFFED WITH JUMBO LUMP CRAPMEAT

RACK OF SPRING LAMB WITH REDUCTION OF
ROSEMARY MERLOT SAUCE

Chef Micheal Giletto will customize your menu for you