

Sample Bar Mitzvah Menu

A La Carte will be happy to create custom menus to suit various cultural and religious requests

Dinner

Adult Cocktail Reception Butler Passed Hors d'oeuvres

House smoked salmon hand rolls with cream cheese
Smoked Gouda and pecan hush puppies with red pepper marmalade
Mini crispy vegetable spring roll
Traditional spanakopita

Young Adult Cocktail Reception Table Presentation

Large soft pretzels with mustard and cheddar cheese dipping sauce
Mozzarella sticks with marinara
Mini crispy vegetable egg rolls

Adult Seated Dinner

First Course

Served with fresh, homemade rolls

A napoleon of roma tomato, fresh mozzarella, basil, micro-greens, extra virgin olive oil and balsamic syrup

Second Course

Choice of herb grilled salmon or mushroom pate wellington on a bed of spiced couscous with citrus grilled seasonal vegetables and herb compound butter

Young Adult Buffet Dinner

Fish and chips with cocktail and tartar sauce

Penne pasta with marinara

Three cheese pasta purses with asiago cream sauce

New York style pizzas

“Build your own” nacho bar with tortilla chips, cheddar cheese and assorted toppings

Dessert Martini Station

An assortment of cakes, creams, curds, mousse, fruits, nuts, sauces and other goodies to create your own layered dessert martini and finish it with your choice of zests and sprinkles



Sample Kosher Menus

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Seated Dinner I

Cocktail Hour Butler Passed Hors d'oeuvres

Warm phyllo nest with white cheddar con queso and crushed vanilla mango sauce
 Latkes with creme fraiche and bronzed apples
 Vegetable nori rolls
 Macadamia nut crusted brie on toasted ciabatta with apricot jam

First Course

Served with fresh, homemade rolls

Baby spinach salad with shaved Bermuda onion, porcini mushrooms and cracked sherry vinaigrette

Second Course

Pan seared tilapia over mashed potatoes, grilled asparagus, pecan brown butter and caper berries

Third Course

Dessert trio including a chocolate phyllo cup with bittersweet ganache, lemon gateau
 and cappuccino hazelnut profiteroles with chocolate drizzle

Seated Dinner II

Cocktail Hour Butler Passed Hors d'oeuvres

Wild mushroom, basil and olive bruschetta
 Demitasse of tomato and roasted butternut squash bisque
 Petite phyllo nest with Asian ginger chicken salad
 Tuna tartar on a black sesame wonton

First Course

Served with fresh, homemade rolls

Assorted greens with oven dried tomatoes, roasted red peppers, pine nuts and balsamic vinaigrette

Second Course

Garlic and herb marinated sirloin with caramelized shallot reduction, roasted almond
 potato crepe and baby grilled vegetables

Third Course

Warm molten chocolate cake with roasted pears
 and raspberry drizzle