

The Mitzvah

SERVICES INCLUDED

Lavish 5 Hour Reception	Unlimited Open Bar	Candle Lighting Ceremony
Cocktail Hour in Glass Enclosed Atrium with Hors D' Oeuvres Butler Style	Custom Torah Scroll Cake	Five Hours of DJ Entertainment
Four Hour Buffet or Sit-Down Dinner	Ice Cream Sundae Bar	10 Balloon Cluster Centerpieces
	Chocolate Fountain with Dippables	Maitre'D to Direct Event

Buffet Reception Menu

Silver Chafing Dish Hot Buffet Choices

CHOICE OF SIX

Penne Ala Vodka	Penne Pasta Primavera	Eggplant Rollatini
Chicken Fingers and French Fried Potatoes	Chicken Francaise	Loin of Pork with Mashed Potatoes
Beef Bourguignon with Egg Noodles	Stuffed Cabbage	Chicken Marsala
Buffalo Style Chicken Wings	Baked Ziti Al Forno	Chicken Cacciatore
Hibachi Station	Hunan Style Fried Rice	Filet of Sole Organata
Beef and Broccoli	Sesame Chicken	Carving Station
Chicken Parmigiana	Steak Teriyaki with White Rice	Chicken Piccata
	Sweet and Sour Chicken Polynesian	

Personalized Watermelon Carving & Cold Food Display

Seasonal Fresh Fruit	Chopped Liver Plate	Sliced Deli Meats
Grilled Marinated Vegetables	Assorted Breads	Bow Tie Broccoli Salad
Italian Style Pasta Salad	Crudites of Fresh Vegetables	Smoked Whitefish Salad
	Mediterranean Style Orzo Salad	

Delectable Dessert

INCLUDES

Custom Inscribed Torah Scroll Cake	Chocolate Fountain with Dippables
Ice Cream Sundae Bar	Freshly Brewed Coffee and Tea

Before placing your order, please inform your server if a person in your party has a food allergy.

**This menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Mitzvah Sit-Down Dinner Reception

Appetizer

HOST'S CHOICE

Freshly Prepared Penne Pasta

Bolognese, Filetto di Pomodoro, or Vodka

OR

Fresh Seasonal Fruit

Drizzled with Raspberry Coulis and Shredded Coconut

Salad

HOST'S CHOICE

Mixed Garden Greens

OR

Classic Caesar Salad

Entree

GUEST'S CHOICE

Accompanied by Chef's Choice of Seasonal Potatoes and Garden Vegetables

Aged Prime Rib of Beef Au Jus*

A Beef Lover's Cut of Prime Rib, Served with Natural Juices

Breast of Chicken Francaise

Boneless Breast of Chicken Sauteed with Lemon Butter and Finished with White Wine

Market Fresh Sole Oreganata

Our Chef's Selections of Filet of Sole with a Lemon Butter and Fresh Herb Topping

Vegetarian Entree

Penne Pasta Primavera or Healthy Portion of Seasoned Grilled Vegetables

Children's Entree

Breast Chicken Fingers and French Fries

Dessert

INCLUDES ALL

Custom Inscribed Torah Scroll Cake

Chocolate Fountain

Ice Cream Sundae Bar

Freshly Brewed Coffee and Tea

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