

18 Carat Caterers


Bar/Bat Mitzvah Menu

COCKTAIL HOUR




Five Hour Premium Open Bar

*Additional charge - Host to supply liquor




Butler-Passed Hot Hors D'Oeuvres

Chicken or Beef Satay
Stuffed Mushrooms
Pastrami Brochettes
Fried Zucchini
Fried Cauliflower
Mini Beef Wellington
Coconut Chicken
Mini Stuffed Cabbage



Cold Displays

Thinly Sliced Nova, Large Whitefish, Kipperd Salmon and Sable
Vegetable Crudité with Assorted Dips
Lavish Flatbread Display with Hummus and Babaganoush
Bruschetta and Olive Bar Station
Grilled Vegetables
Seasonal Fresh Fruit



Ice Carving

*Additional Charge

Hand Carved Ice Sculpture customized to your party's theme

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24 Carat Enhancements

*Additional Charge

Caviar Table and Vodka Display

Assorted Infused Flavored Vodkas served chilled with a variety of caviars

Soup Station

*Assorted Homemade Soups to be determined
accompanied with bread bowls, seasoned croutons and crackers*

Chef Attended Carving Station

Choice of 3 of the following:

*Grilled London Broil, Oven Roasted Turkey Breast, Corned Beef or Pastrami
served with assorted mustards, dressings, pickles on mini pumpernickel and rye breads*

Sushi Bar Station

*Assortment of Kosher Sushi to include California, Vegetable, Spicy Tuna, and Salmon Rolls
prepared by our Chef and served with ginger, wasabi and soy sauce*

Martini Mashed Potato Bar Station

*Mashed White and Sweet Potatoes served in Martini Glasses
with grilled onions, sautéed mushrooms, and parve sour cream*

Mexican Fiesta Station

*Hot Tortillas and Crispy Tacos filled with Seasoned chicken or Beef
served with refried beans, shredded lettuce, diced tomatoes and chopped onions*



TEEN'S COCKTAIL HOUR

Mini Potato Knishes

Cocktail Franks

Mini Bagel Burgers

Coconut Chicken

Mini Beef Shish Kebobs

Soft Bar

Assorted Sodas, Juices, and Bottled Water

Shirley Temples and Pina Coladas: *additional charge*

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Hot Chafing Dishes

Asian Beef
Chicken Wellington
Eggplant Rollitini



TEEN'S DINNER MENU

Penne Pasta with Marinara Sauce
Caesar Salad with homemade garlic croutons and Caesar dressing
Marinated Grilled London Broil
Chicken Breast Tenders served with honey mustard and barbeque sauce
Curly French Fries
Onion Rings



ADULT PLATED DINNER MENU

Appetizer Course

Wild Mushroom Ravioli with a reduction sauce

Salad Course

Mesculin Field of Greens with Fresh Berries and Mandarin Oranges in a Balsamic Vinaigrette

Main Course

Chateaubriand: *Sliced Beef Tenderloin with traditional accompaniments*
Pistachio Encrusted Salmon: *Served with a Raspberry Sauce*
Grilled Asparagus and Portabello Mushrooms
Half White and Half Sweet Potato

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DESSERT

Viennese Table

Fresh Seasonal Fruit

Bar/Bat Mitzvah Cake

*Additional Charge

Traditional Torab Cake or Custom Designed Cakes are available

24 Carat Enhancements

*Additional Charge

Parve Ice Cream Sundae Bar

Make your own Sundae with Parve Ice Cream and assorted toppings including wet walnuts, chocolate sauce, chocolate chips, strawberries, crushed pineapple, sprinkles and parve whipped cream

Chocolate Fountain

Fresh Strawberries, Bananas, Pineapple, Chocolate Chip Cookies, Pretzels, Marshmallows, and Graham Crackers all ready to be dipped in a fondue of melted chocolate

Candy Cart: *A wide assortment of sweets to tempt your guests young and old*

BEVERAGES

Assorted Soft Beverages

Bottled Water

Fresh Brewed Coffee, Decaf and Assorted Teas

24 Carat Enhancements

*Additional Charge

Martini Bar

Wide Assortment of Martinis served with Fresh Fruit Garnish such as: Sour Apple, Lemon Drop, Watermelon and Traditional Martinis

International Coffee Bar

* These are other menu options available; we can work with you to customize and design the best menu for your event.