



FALL BAR MITZVAH (VEGETARIAN)

STATIONARY HORS D'OEUVRE

VEGETABLE ANTIPASTO - ROASTED BABY CARROTS, ROASTED CAULIFLOWER, GREEN BEANS, PICKLED FENNEL, ROASTED MUSHROOMS
PARMIGIANO REGGIANO CHEESE, FONTINA AND ROBIOLA CHEESE, SERVED WITH BAGUETTES AND ROASTED ONION FOCACCIA
ROASTED CARROT HUMMUS WITH HOUSE BAKED PITA CHIPS AND FLATBREADS

AMERICANA LUNCH STATION

HOUSEMADE MUSHROOM SLIDER ON BRIOCHE BUN WITH LEMON AIOLI
A DUO OF MINIATURE GRILLED CHEESE SANDWICHES FEATURING:
CHEDDAR, AND A SMOKED MOZZARELLA WITH TOMATO AND BASIL PESTO
HAND CUT FRENCH FRIES

MOZZARELLA CHEESE AND HOUSE MADE MARINARA PIZZA

MARKET SALAD - DRIED CRANBERRIES, FRESH CHEVRE AND TOASTED PUMPKIN SEEDS OVER MIXED GREENS WITH BALSAMIC VINAIGRETTE

PACIFIC RIM LUNCH STATION

LUIS' FAMOUS TEMPEH LO MEIN WITH WINTER VEGETABLES
CRISPY WONTON WITH A PLUM SAUCE

MINIATURE SUMMER MANGO ROLLS WITH FRESH VEGETABLES AND A CELLOPHANE NOODLE WRAPPER

ASSORTED VEGGIE MAKI AND FUTOMAKI, INCLUDING CUCUMBER AVOCADO ROLLS WITH GINGER, WASABI, AND SOY SAUCE

SOUTH OF THE BORDER LUNCH STATION

BUILD YOUR OWN CRISPY TACO OR SOFT TORTILLA TACO - SERVED WITH MAHI MAHI OR ROASTED MUSHROOMS.
ACCOUTREMENTS INCLUDE SHREDDED LETTUCE, TOMATILLO SAUCE, AND PICO DE GALLO

MEXICAN RICE AND BEANS

DESSERT

MINIATURE JEWELS - A DAZZLING ARRAY OF TRUE MINIATURES, FEATURING THE FOLLOWING: THREE BERRIES OVER MADAGASCAR VANILLA CUSTARD, CHOCOLATE SILK TOPPED WITH GOLD LEAF, BUDINO WITH A CREAMY BUTTERSCOTCH PUDDING IN A CHOCOLATE CRUST WITH A CARAMEL DRIZZLE, AND CITRON INFUSED WITH A FRESH LIME JUICE AND ZEST CUSTARD, TOPPED WITH A FLUFFY TOASTY MERINGUE

ALL BUTTER HOUSE BAKED COOKIES AND BARS

BEVERAGES

PREMIUM RED AND WHITE WINES AND HOUSE BEERS

SPRING AND SPARKLING WATER

ASSORTED COKE PRODUCTS

RASPBERRY LIME RICKEY AND MINI GREEN BOTTLE COKES FOR THE KIDS