



Sea Cliff Classic Mitzvah

Butlered Hors d'oeuvres

- Steamed Asian vegetable dumplings served with soy dipping sauce
- Filo triangles with wild mushrooms
- Mini bagel halves with cream cheese, smoked salmon, tomato, red onion and capers
- Bleu cheese mousse tartlet garnished with candied pecan pieces
- Petite pups en crouete served with yellow mustard
- Mexican trumpets
- Assorted maki rolls served with wasabi, soy and pickled ginger
- OR shrimp shooters cocktail shrimp served in a shot glass with cocktail sauce.

Market Station

- Homemade bruschetta mix served with croustades
- Assorted aged cheeses served with flatbreads and garnished with fresh fruit
- Garden fresh crudite served with hummus and roasted eggplant salad and pita triangles

Jewish Station

- Homemade potato pancakes served with sour cream and apple sauce
- Cheese filled knishes
- Chopped herring salad, whitefish salad and gefilte fish served with minced red onion, horseradish, chopped egg, Russian rye triangles and Carr's water crackers.
- Uniformed attendant to carve: hot corned beef OR beef brisket served with yellow mustard and mini rolls

Adults Plated Dinner

Sea Cliff Salad – mixed mesclun greens topped with sliced pear and bleu cheese, dressed with a tarragon balsamic vinaigrette.

Intermezzo – tart lemon sorbet garnished.

Entrée – Choose two selections from a large assortment of entrees and accompaniments fully created and prepared by our talented chefs.

Sweet endings – Each adult guest table will receive a Dessert Tower which includes chocolate dipped strawberries and bananas, French Napoleon, mini chocolate striped éclairs, mandelbrodt, and assorted rugelach.

Build your own sundae station
Freshly brewed coffees and teas