



Sea Cliff Gala Mitzvah

Butlered Hors d'oeuvres

Steamed Asian vegetable dumplings served with soy dipping sauce
Filo triangles with wild mushrooms
Beggars purse
Mexican Trumpets
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
Smoked salmon and caviar served with dill cream cheese, red onion, capers, tomato and sliced cucumber, sour cream, lemon, egg white & yolk and served with mini bagel halves and bilinis.

Adults Plated Dinner

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

Intermezzo – tart lemon sorbet garnished.

Entrée – Center cut beef tenderloin and salmon en crouete OR statler chicken and beef tenderloin accompanied with chef's choice of starch and vegetable.

Sweet Endings- Our European dessert table with a wonderful assortment of designer cakes, espresso and after dinner cordials served with chocolate sipping cups

Build your own sundae station
Freshly brewed coffees and teas