

Plated Meals / Buffet

All entrées are prepared fresh and include buffet service at your table. The following menus will impress even the most demanding guests at your wedding reception, Bar or Bat Mitzvah, or gala event. Please call for pricing.



Chicken (Menu A)

- **Chicken Parmesan**
Boneless Chicken Breast breaded and baked, topped with Fresh Tomatoes, Fresh Basil, and Melted Mozzarella Cheese
- **Chicken Picatta**
Boneless Chicken Breast with Lemon Sauce, and Capers
- **Chicken Marsala**
Boneless Chicken Breast with Fresh Mushrooms in a delicious Marsala Wine Sauce
- **Roasted Chicken**
with Mediterranean Herbs and Spices
- **Chicken Provencal**
Boneless Chicken Breast topped with Artichoke Hearts, Fresh Tomato, Basil, and Black Olives in a Light Cream Sauce

Beef & Lamb (Menu B)

- **Grilled Sirloin Tri Tip**
marinated in our special blend of spices and served in its own juices
- **Grilled New York Strip or Filet Mignon**
seasoned with Cracked Peppercorn and Dijon Mustard
- **Roast Prime Rib**
served au jus with a freshly made Horseradish Sauce
- **Osso Bucco** – Tender veal shanks
braised in a zesty tomato and vegetable sauce
- **Lamb Shanks**
Seasoned in a Portobello Mushroom Red Wine sauce

Fish & Seafood (Menu C)

Shipped fresh daily

- **Grilled Swordfish**
- **Grilled Salmon**
with a Toasted Lime Ginger Soy Sauce
- **Grilled Halibut**
with Fresh Herbs with a Lemon Butter Sauce
- **Macadamia Crusted Mahi-Mahi**
topped with Mango Salsa
- **Poached Salmon**
with a Lemon Cucumber Dill Sauce

Salads

Vegan (V)

- **Organic Baby Spinach Salad (V)**
with Vine Ripe Tomatoes, Sliced Oranges, Fresh White Mushrooms, and a Raspberry Vinaigrette
- **Classic Caesar**
with Hearts of Romaine, Homemade Garlic Croutons, Homemade Dressing, and Shredded Parmesan Cheese
- **Rustic Greek Salad**
with Fresh Iceberg Lettuce, Sliced Cucumber, Roma Tomato, Purple Cabbage, Carrots, thinly sliced Red Onion, Kalamata Olives, and Feta Cheese
- **Mixed Baby Lettuces**
with Candied Walnuts, Crumbled Gorgonzola, and Balsamic Vinaigrette Dressing
- **Kale Salad with Cranberries and Almonds and pumpkin seeds (V)**
with a home-made vinagerette dressing

Sides

- **Israeli-Style Couscous, Orzo, Baby Garbanzo Beans, and Red Quinoa (V)**
- **Roasted Baby Red Bud Potatoes (V)**
- **Garlic Mashed Potatoes**
- **Baked Idaho Potato with Butter, Sour Cream, and Chives**
- **Rice Pilaf (V)**
- **Coconut Jasmine Rice (V)**
- **Whipped Sweet Potato**
topped with Pecans and melted Candy Marshmallows
- **Steamed Seasoned Broccoli (V)**
- **Grilled Asparagus and Fresh Mushrooms**
with Shaved Parmesan Cheese
- **Steamed Green Beans with Almonds (V)**
- **Fresh Glazed Carrots with Sugar Snap Pea Medley (V)**
- **Pan Roasted Brussel Sprouts (V)**
- **Homemade Vegetarian Fried Rice (V)**
- **Grilled garden vegetables (V)**
Asparagus, fresh mushrooms, yellow and green zucchini, red and yellow peppers and onions

Breads

- **A Fresh assortment of French, Sourdough, and Wheat Rolls with Butter**