

Hanukkah Menu 2015

Appetizers

Baked Brie filled with Toasted Pecans, Dried Cranberries, and Brown Sugar wrapped in Pastry
Potato Latkes
Sweet Potato Latkes
Buckwheat Blini with Sour Cream & Caviar
Chopped Chicken Liver on Baguette or Cucumber Rounds with Onion and Hard Cooked Eggs

Plated Dinner

1st Course

Salad of Mixed Baby Field Green, Dried Cranberries, Diced Tomatoes Toasted Pecans, Imported Gorgonzola Cheese, House Baked Seasoned Croutons Aged Balsamic Vinaigrette

2nd Course

Linguine with Sautéed Portobello Mushrooms, Green Onions and Toasted Garlic
Extra Virgin Olive Oil and Shaved Parmesan Reggiano

3rd Course Double Entree

Wild Salmon Filets with Sautéed Fennel, Sweet Onions and Orange Zest

Center Cut Peppercorn Crusted Filet Mignon Tornadoes with Wild Mushroom and Cipollini Onion Ragout, with a Balsamic Reduction

Mini Rosemary & Garlic Roasted Fingerling Potatoes

Green Beans Almandine with Toasted Shallots

Desserts

Strawberry Shortcake with Layers of Yellow Cake, Whipped Cream and Fresh Strawberries

Platter of Assorted Chocolate Truffles (placed on each table)

French Roasted Regular & Decaf Coffee Service with Set Ups

English Tea Chest

Children's Menu

Giant Size Hebrew National Pigs in a Blanket • Extra Crispy Fried Chicken Pieces • Seasoned Curly Fries with Ketchup
Black Bean & Cheddar Cheese Quesadilla • Macaroni & Cheese • Assorted Mini Pizza

CHILDRENS DESSERT STATION

- Make your Own Ice Cream Sundaes
- Assorted Cupcake Display
- Red Velvet, Carrot Cake, Double Chocolate, Vanilla & Raspberry
- Frozen Slushies