

KOSHER RECEPTION AND SEATED DINNER

Passed Hors D'oeuvres

Crisp Potato Waffle with Smoked Tuna
and wasabi mustard

Five Onion Diamonds

Thai Lemongrass and Sweet Ginger Chicken
in rice paper packages

Mesquite Grilled Tuna Brochette
with pomegranate dipping sauce

Hors D'oeuvres Station I

A Duet of Pancakes Portabello Peking and Peking Duck
grilled portabello mushrooms and breast of duck rolled in mandarin pancake
with Hoisin sauce, scallion, and red pepper

Oriental Steamed Dumplings
dumplings wrappers stuffed with cut vegetables
served with hot and mild soy dips

Asian Spring Roll
with duck sauce

Hors D'oeuvres Station II

Penne Pasta and Meat Tortellini
served with marinara Tuscan meat sauce and Pavev creamy roasted garlic

A Trio of Bruschettea
chopped Roma tomato with fresh basil red onion and white bean black olive tapenade

Spinach Torta
wrapped in a phyllo crust

Focaccia and Bread Sticks

Ceremonial Challah

First Course

California Greens Salad
diamonds of lightly herb grilled red and yellow peppers, Vidalia onions,
zucchini and Japanese eggplant with assorted field greens
drizzled with a balsamic vinaigrette

Herbed Breads
with whipped margarine

Entrée

Herb Encrusted Pan Seared Marinated Tenderloin of Beef
on a five onion marmalade with chunky shallots crowned with crispy leeks

Layered Potatoes Anna

Steamed Haricot Vert and Sautéed Grape Tomatoes
with twiggy herbs

Dessert

Triangles of Chocolate Royale
A silken chocolate mousse on a nougatine crust on pools of raspberry coulis and parve crème
anglaise decorated with fresh berries and chocolate bark

Florentines and Chocolate Dipped Strawberries

Coffee and Tea Service