

The South Florida Contemporary Bar/Bat Mitzvah Package

\$95.00 per person

Four Hour Open Bar

Club Brand Liquors, Domestic Beers and House Wines,
Soft Drinks, Mineral Waters and Juices.

“Sixteen Foot” Tapas Station

Selection of Small Ethnic Dishes to Include:

Char-Grilled Asparagus with Shaved Reggiano
Chorizo Sausage, Roasted Peppers and Almonds
Grilled Shrimp, Citrus Segments and Fennel Salad
Artichokes and Split Tomatoes with EVO and Aged Balsamic
Grilled Chicken with Fresh Basil, Wild Mushrooms and Marsala Wine
Wood Roasted Imported Olives with Shaved Parmesan

Chef Attended Fusion Action Stations

Tiered and Displayed Salad Station

Caesar Salad

Parmesan Cheese, Stone Baked Croutons and Cracked Black Pepper
Grilled Chicken and Gulf Shores Shrimp

Mezzaluna Salad

“Chopped” Greens, Gorgonzola, Cucumber, Olives and Tomato
Tuscan Balsamic Vinaigrette

Red Box Wok Station

Displayed with Chinese “To Go” Boxes and Chopsticks
Szechuan Beef with Snow Peas and Spouts
Cashew Chicken with Oriental Vegetables
Vegetable Stir – Fried Rice
Hoisen Orange Sauce

Sliders and Fries

Served with Appropriate Condiments

Slider Station

Bite – Size Hamburgers
Tuna Burgers
Spicy Buffalo Chicken Sandwiches

French Fries Station

“Straight Up” Fries with Sea Salt
Parmesan – Truffle Fries
Sweet Potato Fries

Stuffed Mushroom Bar

Warm Large Mushroom Caps Sauteed with White Wine and Fresh Herbs to Order:
Topped with Creamed Spinach, Escargot in Garlic Butter and
Seafood Au Gratin

Lamb “Martinis”

Grilled Baby Lamb Chop in a Martini Glass Served
with Cauliflower Mash Potato and Mint Jus

Cedar Plank Salmon

Side of Salmon Roasted and Sliced on an Apple Smoked Cedar Plank
Glazed with a Pommery-Honey Sauce

Gnudi Bar

Asiago Gnudi:
Brown Butter, Reggiano, Pancetta Cracklings, Lemon Brulee

Spinach Gnudi
Shiitake Mushroom, Shallots, Olive Oil and Lemon

Served with Sliced French Bread

Dessert

Traditional Torah Cake, Prepared by Our Award Winning Pastry Chef

Freshly Brewed Columbian Coffee
Regular and Decaffeinated
Selection of Teas

The Viennese Table
(Additional \$5.00 per person)

Seasonal Sliced Fruit Display

Assorted Individual Desserts to Include:

Key Lime Tart
Chocolate Truffle Cake
Fresh Fruit Tortes
Oreo Crumb Tart
Pineapple Spiced Cake
Chocolate Mocha Tiramisu
Miniature Cheese Cake