

Summer Afternoon Open House for 80 – Buffet Style (and kosher)

To start:

Chilled cantaloupe soup with selected garnishes, served in shooters

Entrée:

Roasted salmon fillets dusted with sweet and smoky rub

Assorted salads/sides:

Assorted crudités with red pepper hummus and fresh herb dip

Tossed greens with blueberries, mandarin oranges, shallot and toasted slivered almonds,
served with a light citrus spritz

Savory rice salad – white (basmati) rice base with assorted fresh vegetables and herbs,
craisins and sun-dried tomatoes, flavored with a garlicky vinaigrette

Sweet cheese kugel

Roasted vegetable platter – including zucchini, summer squash, red and yellow bell peppers,
fennel, red onions, carrots, mushrooms

Dessert:

Fresh fruit platter – including pineapple, watermelon, mango, honeydew, kiwi, grapes

Assorted cookies and bars (all parve) – including gluten-free brownies, chocolate chip
cookies, vegan peach pie crumble bars, blueberry mini muffins

Fundraiser Dinner for 160 – Buffet Style

Nibbles to go with wine and beer:

Crudités and pita chips, served with hummus and fresh herb dip

Meal menu:

Salad - tossed garden or field greens with citrus and berries

Dinner rolls/focaccia with butter (including gluten-free)

Chicken breasts Florentine – skinless, boneless chicken breasts stuffed with a flavorful spinach and mushroom mixture, served with a velouté sauce

Butternut squash lasagna (vegetarian option)

Savory rice pilaf

Mixed roasted vegetables

Dessert

Assorted cheesecake squares, brownies and blondies

Fundraiser Dinner for 200+

To start

Crudités and pita chips, served with hummus and fresh herb dip

Main event

Tossed garden salad with balsamic vinaigrette

Focaccia /Dinner rolls (GF) with butter

Herb-roasted loin of pork

Oven roasted potatoes

Lemony roasted broccoli with parmesan

Quinoa-stuffed peppers (vegetarian option)

Dessert

Assorted mini cupcakes

Dinner for 50

Hors D'oeuvres

Corn Cakes with Guacamole (passed)
Mini Crab Cakes (passed)
Melon/Prosciutto Spears (passed)
Marinated Mixed Olives
Vegetable & Cheese Platters

Entrees

Beef Tenderloin
Chicken Fingers

Accompaniments

Corn Salad
Roasted Potatoes
Caprese Salad
Caesar Salad

Dessert

Fruit platter
Dark chocolate terrine with orange sauce

Dinner for 55

Main event

Chicken w Mushroom Sauce

Mixed field greens salad with garden vegetables; balsamic vinaigrette and ranch dressings

Roasted butternut squash with red onions and dried cranberries

Rice Pilaf

Challah

For young children

Chicken fingers

Penne with side of marinara

Dessert

Fruit platter

Brownies and blondies