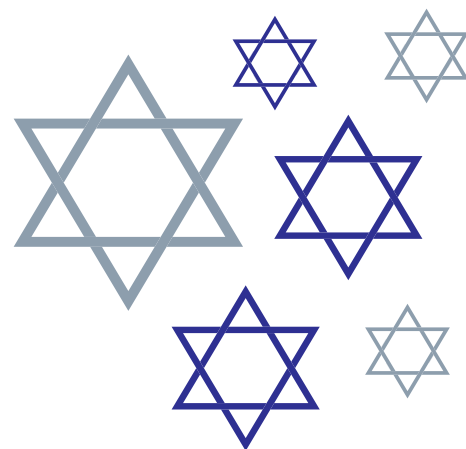


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\$105 PER PERSON



COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

(Choose Four)

- Chilled Shrimp** with Cocktail Sauce
- Tomato, Mozzarella, Basil Skewers** with Aged Balsamic
- Jumbo Lump Mini Seafood Cakes** with Old Bay Remoulade
- Smoked Salmon on Sliced Cucumbers** with Lemon-Dill Aioli
- Cheesesteak Egg Rolls** with Spicy Ketchup
- Roasted Corn & Avocado Salsa** on Corn Crisp
- Brie Crostinis** with Strawberries, Basil & Honey
- Seafood Potstickers** with Teriyaki Glaze
- Garlic Toast Meatball Bites** with Pecorino & Basil
- Soy-Ginger Beef Tenderloin & Mango Skewers**
- Seared Bourbon Shrimp** with Thai Chili Glaze
- Buffalo Chicken Meatballs** with Maytag Blue Cheese Drizzle
- BLT Bites** Buttered Toast & Ranch Dressing
- Fried Goat Cheese** with Fig Compote
- Ahi Tuna Poke** on Wonton Crisps
- Lobster Deviled Eggs** with Maine Lobster & Parmesan Crisp +\$2
- Beef Tenderloin Crostinis** with Caramelized Onions & Horseradish Cream +\$2

ARTISAN TABLE

- Roasted Garlic Hummus & Tomato Bruschetta** Served with Grilled Pita, Naan Bread & Assorted Crisps
- Selection of Cured Meat, Imported & Domestic Cheeses**
- Accompanied by Kalamata Olives, Marinated Artichokes, Roasted Peppers & Baby Heirloom Tomatoes, Dried Fruits, Candied Pecans & Assorted Nuts, Fresh Berries & Fruits Served with Whole Grain Mustard, Honey Dijon & Seasonal Preserve
- Seasonal Vegetable Displays**
- Grilled Squash, Zucchini, Red & Yellow Peppers & Asparagus Drizzled with Balsamic Reduction
- Crudit  with Garlic-Herb Ranch

ADULT COCKTAIL STATION

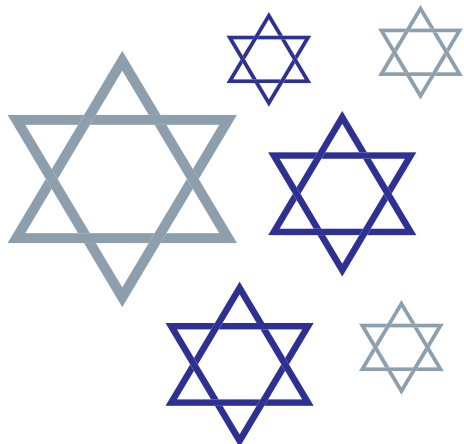
(Choose One)

- Taste of Asia**
Assorted Sushi Display with Pickled Ginger, Wasabi, Soy Sauce, Vegetable Fried Rice, Sesame Chicken with White Rice
- Seaside Station**
Chesapeake Bay Crab Cakes, Signature Blend of Fresh Blue Crab, Steamed Mussels & Clams in a Garlic Wine Sauce, Cocktail Sauce, Creole Remoulade, Tartar Sauce, Roasted Garlic Aioli
- Street Cart Taco Station**
Slow Roasted Pork Carnitas, Marinated Chicken, Chipotle Shrimp, Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh Jalape o, Lettuce, Tomato, Soft Corn or Flour Tortillas, Hot Sauces, Salsa Verde, Queso Fundido & Crispy Tortilla Chip
- Shrimp Jamboree**
Jumbo Shrimp Cocktail, Shrimp Scampi, Butterflied Fried Shrimp, Baked Stuffed Shrimp with Crab Imperial, Cocktail Sauce, Old Bay & Fresh Lemons

CHILDREN'S COCKTAIL STATION

(Choose One)

- Nacho & Fry Bar**
Hand-Cut Steak Fries & Crispy Tortilla Chips
Vermont Cheddar Fondue, Jalape os, Tomatoes, Bacon, Chives, Old Bay, Black Olives, Shredded Lettuce, Green Onion, Sour Cream & Spicy Beef Chili
- Mac N' Cheese & Tater Tot Bar**
Classic Cheddar Mac & Cheese, Whipped Potatoes and Tater Tots Sour Cream, Chopped Bacon, Scallion, Old Bay, Shredded Cheddar, Crushed Cheetos, Shredded Pepper-Jack Cheese & Crispy Popcorn Chicken
- Mini Bites**
Pigs in a Blanket, Mozzarella Sticks, Soft Pretzels & Mini Grilled Cheese Squares Served with Ketchup, Mustard, Marinara Sauce & Cheddar Fondue
- Flatbread Station**
Margherita - Tomato Sauce, Mozzarella & Fresh Basil
Five Cheese - Mozzarella, Fontina, Provolone, Aged Cheddar, Parmigiana Reggiano & Garlic Oil
Pepperoni - Tomato Sauce, Mozzarella & Sliced Pepperoni



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\$105 PER PERSON

DINNER BUFFET

SALAD

(Choose One)

Harvest Green Salad *with Garden Vegetables
& Maple Walnut Balsamic Vinaigrette*

Traditional Caesar Salad *with Romaine, Seasoned
Croutons, Shaved Pecorino & House Caesar Dressing*

Chopped Salad *with Romaine, Carrots,
Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch*

-OR-

SOUP

(Choose One)

Crab Bisque with Signature House Recipe
with Fresh Lump Blue Crab & Hint of Sherry

Tuscan Vegetable *with Roasted Tomato Broth,
Fresh Vegetables & Herbs*

Wild Mushroom Bisque *with a Truffle Drizzle*

SOUP & SALAD

Add \$3 Per Person

(Choose One of Each)

ENTRÉES

(Choose Two Proteins & One Vegetarian)*

Add a Third Protein + \$3 Per Person

Chicken Roulade Stuffed

with Shiitake, Baby Spinach & Boursin Cheese

Chicken Asiago

with Asparagus Tips, Asiago Cream Sauce & Fresh Thyme

Panko Crusted Chicken

with Bruschetta, Topped with a Balsamic Reduction

Seared Shrimp, Tomato & Broccoli

with Roasted Garlic Scampi Butter

Eastern Shore Seafood Cakes *with Old Bay Remoulade*

Herb Crusted Scottish Salmon

with Panko Breadcrumbs & Lemon Dill Beurre Blanc

Slow Braised Short Ribs

with Mushroom Bourguignon Sauce

Slow Roasted New York Strip Loin

with Roasted Garlic Demi-Glace

Roasted Garlic-Pepper Crusted Sirloin

with Cabernet Demi-Glace

Jumbo Shrimp Fettuccine *with Pancetta, Spinach*

& Roasted Tomato-Parmesan Cream

Seasonal Vegetables & Cavatappi Pasta*

with Tomato Pomodoro Sauce

Eggplant Parmesan & Fettuccine*

with Vodka Sauce & Provolone

Tortellini Primavera* *with Pumpkin Seed Pesto*

VEGETABLE

(Choose one)

Seasonal Vegetable Medley

Green Beans *with Applewood Smoked Bacon & Garlic*

Roasted Brussels *with Shallots & Balsamic Drizzle*

Steamed Broccoli

Honey Glazed Carrots

STARCH

(Choose One)

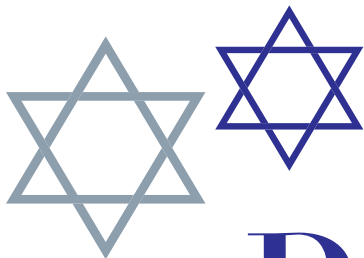
Garlic-Chive Mashed Potatoes

Vegetable Fried Rice

Wild Rice

Gruyere & Fontina Potato Gratin *with Chives*

Sweet Potato Mashers *with Brown Sugar & Touch of Honey*



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\$105 PER PERSON

DINNER BUFFET CONTINUED

CHILDREN'S ENTRÉES

(Choose Two Proteins)

Chicken Tenders *with Ranch & Honey Mustard Dipping Sauce*

Flash Fried Cod Fingers

All-Beef Hot Dogs

Cheeseburgers & Hamburgers

Classic Grilled Cheese

Choice of Grilled or Panko Crusted Chicken Breast

Penne Pasta *with Choice of Pomodoro or Alfredo Sauce*

CHILDREN'S SIDES

(Choose Two)

French Fries

Fresh Fruit

Buttered Sweet Corn

Steamed Carrots

DESSERT

(Choose One)

Sundae Dessert Bar

*Vanilla, Chocolate, Strawberry & Salted Caramel Pretzel, Heath Bar, Mini Marshmallows,
Peanut Butter Cups, Fudge Brownies, Banana Slices, Fresh Whipped Cream,
Chocolate & Caramel Sauce, Sprinkles, Crushed Oreos,
Chocolate Chips, Fresh Strawberries & Maraschino Cherries*

Donut Wall

*Fresh Old Fashion Donut Display with an Assortment
of Toppings to Suit Every Sweet Tooth*

Tiered Assorted Dessert Bar

*French Macarons, Mini Desserts, Variety of Cupcakes, Assorted Tarts,
Brownies & Blondies & Fresh Baked Cookies*

Chocolate Lovers

*Chocolate Covered Pretzels & Vanilla Wafers, Double Layered
Chocolate Cake, Fresh Seasonal Fruit Kabobs & Churros
with Chocolate Dipping Sauce*

