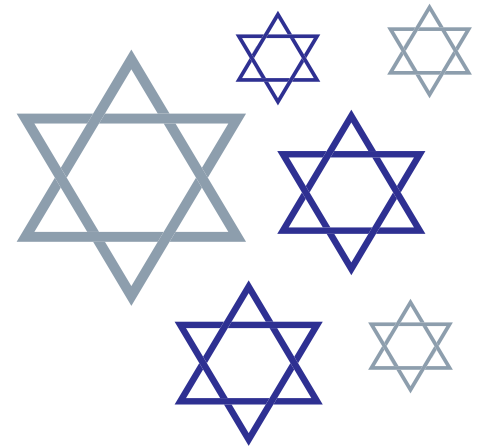


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\$105 PER PERSON



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 Crisps
- 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

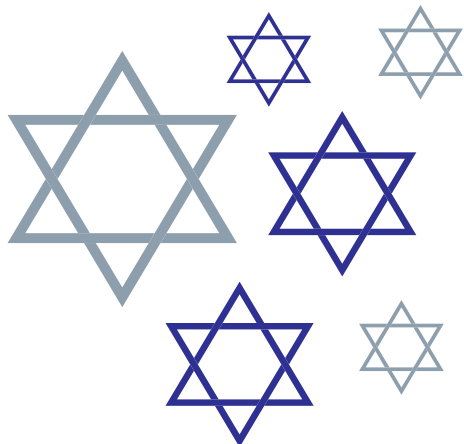
(Choose One)

- 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**
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 & 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

Griddled Vegetable & Crispy Tofu Stir Fry*

with Light Teriyaki Glaze

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)

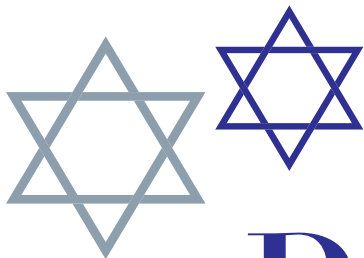
Garlic-Chive Mashed Potatoes

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)

Chicken Tenders with Ranch & Honey Mustard Dipping Sauces

Flash Fried Cod Fingers with Tartar Dipping Sauce

All-Beef Hot Dogs

Cheeseburgers & Hamburgers

Classic Grilled Cheese

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

Candy Table (Choose 5)

Includes Display & Candy Bags

Gum Balls, Lollipops, Tootsie Rolls, Jellybeans, Chocolate M&Ms, Twizzlers, Starbursts, Hershey Kisses, Gummy Bears, Caramel Popcorn, Rice Crispiers or Oreos

Mini Cupcakes +\$2 Per Person | Macarons +\$2 Per Person

