

~Kosher Luncheon~

Tuna Salad on Leaf Lettuce

Vegetable Pasta Salad

Roma Tomatoes, Sugar Snaps, and Mozzarella Cheese Marinated In a Basil Vinaigrette

Pimento Cheese Ring with Crackers

Deviled Eggs

Smoked Salmon with Eggs, Onions, Capers, Caviar and Dill Sauce Bagels and Toast Points

Challah with Margarine and Cream Cheese

Iced Tea and Lemonade with Sliced Lemons, Sugar and Fresh Mint

Coffee with Cream, Sugar and Chantilly

Assorted Homemade Sweets



~Bar and Bat Mitzvah Buffet Menu Suggestions~

~Kosher Buffet Option One~

Classic City Whole Smoked Salmon and Smoked Salmon Filets Tomatoes, Onions, Eggs, Capers, Spicy Dill, Cream Cheese and Mustard Sauces Bagels, Toast Points and Pumpernickel Rounds

Whitefish Salad

Spring Salad of Broccoli and Pecans
Wild Rice Salad with Granny Smith Apples, Grapes and Almonds
Red and Yellow Tomatoes, Sugar Snap Peas, Sweet Onions and
Havarti Cheese Marinated in a Basil Balsamic Vinaigrette
Seasonal Melons and Berries with Brandy Cream Cheese and Chocolate Fondue

~Kosher Buffet Option Two~

Spring Salad of Broccoli and Pecans with Sweet Onions Turkey, Pastrami and Corned Beef Mustards, Lettuce, Tomatoes, Onions and Pickles Sourdough, Rye and Pumpernickel Breads Tuna Salad

> Spinach Noodle Kugel Deviled Eggs with Green Onions

Fresh Crisp Crudités with Marinated Mushrooms and Buttermilk Herb Dip Bagels with Cream Cheese

Seasonal Melons and Berries with Brandy Cream Cheese and Chocolate Fondue

~Included in All Menus~

Selection of Freshly Baked Breads, Challah and Margarine

~Beverages~

Water with Citrus Slices Fresh Brewed Iced Tea with Lemon Wedges, Sugar and Mint Coffee with Cream, Sugars and Chantilly