



The Chef Don Experience

BAR MITZVAH MENU

Smoked Whitefish Salad Baked Seasoned Pita Chips

Poached Salmon Glazed with Gelatin
Decorated with cucumber, lemon slices, and vegetable flowers
Served with dill/sour cream dip

Sliced Fresh Fruit Arrangement
Includes sliced cantaloupe, honeydew, kiwi, pineapple, strawberries,
papaya, mangos and more

Grilled Fresh Vegetables with Balsamic Vinaigrette
Includes eggplant, zucchini, yellow squash, red onions, carrots, bell peppers and more

Potato Salad Nicoise
Red bliss potatoes with dijon mustard, dressing, blanched green beans, fresh tomatoes,
capers and grilled tuna

Imported and Domestic Cheese Tray
Includes brie, gouda, havarti, swiss, cheddar, bleu, etc. With crackers and cracker bread

Pasta Station
Our chef will prepare to order a combination of pasta, sauces and ingredients
To include Tortellini, Fettuccini, Pesto, Marinara, Alfredo, baby shrimp, sautéed vegetables,
sautéed mushrooms and parmesan cheese

Bread Station
Assorted breads to include rye, pumpernickel, hallah, french, and focaccia, with toppings
Includes roasted red peppers, cream cheese, flavored olive oils,
roasted garlic, anchovies, fruit chutney and tomato relish

Bar Mitzvah Cake
With custom inscription, choice of cake icing and colors to be decided by client
Served with Chocolate and Vanilla Ice Cream and assorted toppings

\$35.00 per person