

Sample Kosher Menu

Cocktail Hour Butler Passed Hors d'oeuvres

Warm phyllo nest with white cheddar con queso and crushed vanilla mango sauce

Latkes with creme fraiche and bronzed apples

Vegetable nori rolls

Macadamia nut crusted brie on toasted ciabatta with apricot jam

First Course

Served with fresh, homemade rolls

Mixed greens with crumbled goat cheese, toasted pecans, red and yellow grape tomatoes
with sherry vinaigrette

Baby spinach and field greens with toasted walnuts, Mandarin orange, pickled Bermuda onion
and raspberry vinaigrette

Second Course

Pan seared tilapia over mashed new potatoes, grilled asparagus, pecan brown butter
and caper berries

Herb grilled salmon over spiced couscous, sauteed green beans with lemon
and herb compound butter

Third Course

Custom Dessert