



MITZVAH KIDDUSH BUFFET

FEATURING A CENTERPIECE OF A DELICIOUS AND BEAUTIFULLY GARNISHED...

POACHED SALMON SALAD WITH LEMON, DILL & ROMA TOMATO

Beautiful Display of a whole Poached Salmon Salad on a bed of Mixed Greens, Red Bell Pepper, Sugar Snap Peas, and avocado presented on the side along with Balsamic Vinaigrette, Lemon dill Crème fraîche and House-made Ranch Dressing

CHICKEN SALAD

with apples and walnuts

EGG SALAD

with Miniature Freshly Baked Rolls

BAGELS

Miniature Bagels with Cream Cheese and Lox Spread

TROPICAL FRUIT DISPLAY

An assortment of Melons, Pineapple, Kiwi, Mango, Papaya and Seasonal Berries

SWEET NOODLE KUGEL

with Cinnamon & Raisins

GOURMET'S HOMEMADE MAC 'N CHEESE

Baked in Individual tin Ramekins with Bread Crumbs

DESSERT STATION

ASSORTED CHEESECAKE BARS

ASSORTED LARGE BROWNIES

AND FOR A SPECIAL TAKE-AWAY TREAT,

INDIVIDUALLY WRAPPED COOKIES

with the name of the Guest of Honor

BEVERAGE BAR

FRESHLY BREWED DECAF, FRESHLY BREWED COFFEE, CANNED SODAS, FRESH BREWED ICED TEA SERVED WITH LEMON AND SUGAR



MITZVAH MEAT BUFFET MENU

GOURMET'S SIGNATURE PASSED HORS D'OEUVRE MENU

PIGS IN A BLANKET

Served with Mustard

ITALIAN MEATBALLS

Spicy Meatballs served in traditional marinara

CHICKEN SATAY

with Peanut Sauce

ASIAN VEGETABLE POTSTICKERS WITH PONZU

pan-fried Asian vegetable dumplings, served with a light citrus soy dipping sauce

VEGETARIAN EGGROLLS

with Sweet and Sour Dipping Sauce

SOUTHWESTERN EMPANADAS

Spanish pastries with savory chicken and black bean filling, served warm with pico di gallo



THE BUFFET

CUSTOM DESIGN

All food will be prepared fresh daily and cooked on site by a Gourmet Chef. The buffet presentation will include unique serving pieces including marble slabs, pewter platters and bowls, copper pots and pans, wrought iron risers and decorative baskets. We design the menu and buffet presentation to appeal to your eyes as well as your taste buds.

ICEBERG WEDGE SALAD

Crisp mini Wedges of Iceberg Lettuce presented with diced Tomatoes, Purple Onion and sliced cucumber, Served with Balsamic Vinaigrette, Roasted Red Peppers, Spiced Candied Walnuts, on a bed of Mixed California Greens with our House Vinaigrette

GOURMET PASTA

Penne pasta and Fettuccini Pasta with fresh Basil, Marinara & Non-dairy Pesto Cream. Includes the following accompaniments: Sautéed Mushrooms, Black Olives, Artichoke Hearts, Green Onions, Garlic and Crushed Pepper flakes

SOUTHERN FRIED CHICKEN

Our signature recipe (tested by the Gourmet employee family)

PETITE SALMON FILET

With a Lemon Currant sauce

FARM FRESH SUMMER ROASTED VEGETABLES

Snow peas, Red Bell Peppers, Carrots and Broccoli

BURGER GRILLING STATION

MINIATURE HAMBURGERS

Guests to choose their own toppings:

Grilled White Onions, Sliced Red Onions, Honey Dijon, Spicy Brown Mustard, Mayonnaise, Ketchup, Lettuce, Tomato (all cut into teeny portions to complement the "baby burgers")

FRITES IN A CONE WITH BÉARNAISE SAUCE

Shoe string French fries served with Béarnaise

DESSERT PERFORMANCE COOKING STATION

BANANAS FOSTER

with Freshly sauteed Bananas in our famous New Orleans recipe poured over non-dairy vanilla ice cream



MITZVAH DAIRY STATION MENU

PASSED HORS D'OEUVRE FOR ADULTS

BUREKAS

This authentic Israeli Appetizer is prepared with Flaky Pastry wrapped around Feta, Spinach and Egg, baked and sprinkled with Sesame seeds

EGGPLANT, CARAMELIZED ONION, ROASTED RED PEPPER & CHEESE PANINI SANDWICHES

Petite Panini Baguette Sandwiches with Parmesan & Cheddar

SEARED HUMMUS CAKE

Lightly breaded and seared Hummus Cakes served with a Roasted Red Bell Pepper Sriracha Dipping sauce and Savory Cherry coulis.

BOURSIN STUFFED MUSHROOM

SMOKED SALMON PINWHEEL ON CUCUMBER

MINI FISH TACOS

Miniature Soft Fish Tacos, grilled Fish, Shredded Cabbage, Shredded Cheese, White sauce, & Pico di gallo

YOUNG ADULT "FINGER FOOD" BUFFET

BABY GRILLED CHEESE

Mini Sandwiches on sourdough

FRITES IN A CONE

Shoe string French fries served in paper cones with Ketchup & Ranch

ST. LOUIS TOASTED RAVIOLI

Sprinkled with Parmesan and served with Warm Marinara Dipping Sauce

YOUNG ADULT BEVERAGE STATION

ROOT BEER FLOATS



SALAD FOR THE YOUNG ADULTS

GOURMET'S CAESAR SALAD

Crisp romaine lettuce, Parmesan cheese, and Herbed Croutons. Tossed with Traditional House-made Caesar dressing

INDIVIDUAL ADULT SALAD

Gorgeous Presentation of Fresh House-made Mozzarella Bococinos, Red and Yellow Tomato Wedges, Romaine Heart, Grilled Sweet Onion, Fresh Basil, and Balsamic Drizzle

INTERNATIONAL BREAD BASKET WITH WHIPPED BUTTER

Chef Walter's Freshly baked Parmesan Bread Sticks,
Lavosh, Artisan Olive Bread and Bruschetta

INTERNATIONAL STATIONS

GOURMET FINE CATERING HAS REFINED THE CRAFT OF CATERING INTO A FINE ART ENCOMPASSING NOT ONLY ECLECTIC FOOD AND PRESENTATION, BUT ALL THE VARIOUS ASPECTS OF SERVICE AS WELL. WE WILL PROVIDE ONLY THE FRESHEST FOOD, PREPARED AND PRESENTED BY SKILLED CULINARY ARTISTS.

PASTA, PASTA, PASTA

GOURMET PASTA CHEF STATION

Angel Hair and Penne Pasta with Fresh Basil Marinara, Marsala Cream and a Light White Wine.

Includes the following accompaniments:

Parmesan, Mozzarella, Sautéed Mushrooms, Black olives, Spinach,
Artichoke Hearts, Scallions, Fresh diced roma tomatoes, Grilled garlic
Sun-dried tomatoes, Pine nuts, Fresh Grated Parmesan & Mozzarella

FRENCH PERFORMANCE STATION

GOURMET'S CREPE PERFORMANCE STATION

Spinach Crepe with Sun-Dried tomato, Gruyere, Caramelized Onions, and Pesto

Mushrooms smothered in Cheese Sauce

Grilled Cheddar Cheese Crepes

HALIBUT EN CROUTE

Baked In a flaky pastry with Spinach and Boursin



ASIAN STATION

SESAME SALMON SATE

with Thai Aoli Dipping sauce

SUSHI

Our talented sushi chef will prepare some of this sushi in front of your guests and also spend a bit of time with your guests (as they work) educating them in the art of eating sushi.

NIGIRI-ZUSHI

Tuna

Salmon

ASSORTED SUSHI ROLLS

Cucumber California Rolls

Inside Out Salmon Rolls

Spicy Tuna Roll

Served with: Pickled Ginger, Soy, Wasabi, and Chopsticks

ASIAN STIR FRIED VEGETABLES

Fresh Snow peas, Red Bell Pepper, Carrots, Mushrooms and Bok choy stir fried in a Thai Teriyaki sauce

AUTHENTIC MEXICAN BAR

CHEESE ENCHILADAS WITH ENCHILADAS SAUCE

HOMEMADE GUACAMOLE

with Lime, Cilantro, Diced Tomatoes, Diced Red Onion and Salt (prepared on site)

PICO DE GALLO

HOME-MADE TRIO TORTILLA CHIPS

ROASTED CHILI SALSA

OXACAN STYLE CHILE RELLENOS

House-made 6" Chile Rellenos with Rice, Cheese and Tomatillo sauce



FALAFEL STAND

FALAFEL

Falafel is sold on street corners in every small town in Israel. Some call it "The Israeli Hamburger." Our version will be presented in small Flat fried round Patties. Served with Chopped Tomatoes, Cucumber, Lettuce, Tzatziki sauce Onion, Radish, Hummus and Pita bread

GRILLED EGGPLANT SALAD

PASSED DESSERTS

CHEESECAKE LOLLYPOPS

PETITE NAPOLEONS

MINI MILKSHAKES

PETITE PRALINE CONES

POACHED MINI APPLE

PETITE FLOURLESS CHOCOLATE TORTE

PETITE ÉCLAIRS



CONTEMPORARY MITZVAH STATION MENU

WHEN IT'S OKAY TO MIX IT UP...

PASSED HORS D'OEURVE FOR ADULTS

TENDERLOIN ON POLENTA

Grilled Scallion and Gorgonzola Polenta topped with sliced Tenderloin of Beef and Smoked Tomato Horseradish sauce

ASIAN CHICKEN SALAD

on Sesame Barquette

OXACAN STYLE CHILE RELLENOS

with Salsa Verde

ROASTED BABY ARTICHOKE

Filled with herb and sun-dried tomato Aioli garnished with shaved Parmesan

CHICKEN BASTEELA

Middle-Eastern Recipe with Almonds, Dates, & Cinnamon in Filo Pouches

EAST MEETS WEST

JAPANESE PAGODA ICE SCULPTURE*

FILLED WITH OUR SIGNATURE CROSS-CULTURAL CUISINE

Holding a Sushi Display including Tuna and Salmon Sashimi on Lemon Leaf, Spicy Tuna Rolls, Avocado Eel Rolls, Nigiri of Salmon and Snapper, and Salmon Rolls.

Also presented on tiers of the pagoda: Shot Glasses of Asian Gazpacho with Cilantro-Jicama Cream, Acapulco Spring Rolls with Southwestern Beef, and Smoky Turkey Shao Mai with a display of Pickled Ginger, Wasabi, Soy & Chopsticks



THE ADULT DINNER STATIONS

NEW YORK, NEW YORK STATION

THE STEAK HOUSE

Petite Filet Mignon Grilled on the Station and served along side Sauce Béarnaise, Horseradish Sauce, and Sauteed whole Button Mushrooms

YUKON GOLD SMOKED CHEDDAR MASHED POTATOES

Yukon Gold Potatoes mashed with Smoked Cheddar cheese, Cream and Herbs, garnished with Fried Leeks

ICEBERG WEDGE SALAD

Cut into quarters and served with Creamy House-made Bleu Cheese Dressing and Balsamic Vinaigrette, Bleu Cheese Crumbles, Roma Tomato slices, and Cracked Black Pepper

ASIA

ASIA'S PERFORMANCE STATION WITH "PIZZAZ"

Prepared for your guests in Three Giant Black Woks on the Station Served in Chinese-to-go boxes with Chop Sticks

OUR SIGNATURE VEGETARIAN PAD THAI

A Sumptuous Thai Noodle Dish Tossed with Sprouts, Eggs, Peanuts, Thai Basil and Cilantro. Your guests can choose from an array of unique bowls brimming with vegetables including: Snow Peas, Broccoli, Green Beans, Bamboo Shoots, Bok Choy, Carrots, Bell Peppers and Bean Sprouts

HOISIN CHICKEN & LO MEIN

with Sesame Seeds, Chinese Egg Noodles, and Asian Vegetables

WILD MUSHROOM WON TONS

with Asian Mustard

SOUTH AMERICAN STATION

GRILLED LAMB CHOPS

Rubbed with Chipotle and Garlic, served with a Papaya Rosemary Mojo

SCALLION POLENTA

with sweet South American Chiles and Cheeses

ENSALATA DE JICIMA

This unique Vegetable Salad combines Jicama, Oranges, Pineapple, Beets, Cucumber and Avocados tossed with a Coconut Vinaigrette



HAWAII

SURFS-UP HAWAIIAN TACO SALAD BAR

Huge Wooden Salad Bowls filled over the brim with three types of Lettuce (Shredded Red and Green Cabbage, Mesclun Greens, and Romaine with Radicchio) on a chilled long iced box filled with greens. Resting in the greens will be glass bowls of accompaniments: Grilled Red and Green Bell pepper, Jack and Cheddar Cheese, Mild Salsa, Guacamole, caramelized onions, tortilla strips & sour cream. Your own "cool" Hawaiian Chef will Grill Infused-Pineapple, Chicken and Blackened Fish on the side of the bar for your guest to add to their salad.

Accompanied by Soft Corn Tortillas.

YOUNG ADULTS

APPETIZERS

FRIED MOZZARELLA CHEESE STICKS

PIGS IN A BLANKET

SOUTHWESTERN EMPANADAS WITH ANCHO SOUR CREAM

THE YOUNG ADULT DINNER

PHILLY CHEESE-STEAK PERFORMANCE STATION

Your Dinner Short-Order Cook will perform this station on Sizzling Griddles in the room. Featuring: Choice Flank Steak, Grilled Bell Peppers, Onions & Cheese, on Toasted Baguettes

FAST FOOD FRENCH FRIES

Irresistible skinny and piping hot with just the right amount of salt

TERIYAKI CHICKEN SATAYS

TROPICAL FRUIT DISPLAY

An assortment of Melons, Pineapple, Kiwi, Mango, Papaya, and Seasonal Berries garnished with Coconut



YUMMY DESSERTS FOR FUN

COOKIES IN A CUP

IMAGINE THIS,

Your own personal baker will prepare thick, gooey homemade Cookies in Miniature Ovens and serve them up in Individual Cookie pans of Chocolate Chip & Oatmeal Raisin Cookies to each of your guests. Served piping hot with Vanilla Ice Cream.

CARAMEL APPLE ACTIVITY STATION

APPLES MADE TO ORDER

Using fresh Caramel made from scratch. Apples will be pre-dipped in Caramel and placed in an Electric Steamer to soften for dipping into toppings.

Toppings include: Pecans, Almonds, Walnuts, M&M's, English Toffee, Sprinkles, and Chocolate Chips