

Kosher Menu

Social Hour

Fresh Fruits, Vegetables, Assorted Crackers, and Pareve Dips

Hot Specialty Hors D'Oeuvres: \$9.95 per person (Circulating White Glove Service)

Stuffed Mushrooms	Franks in a Blanket
Chinese Egg Rolls	Baked Kreplach
Corned Beef Puffs	Meat Knishes
Potato Pancakes	Miniature Quiches
Pineapple Wrapped in Pastrami	Potato Puffs

Specialty Carving Station: (Select Two) \$7.95 per person

Carved Prime Rib served with Au Jus and Horseradish
Roasted Boneless Breast of Turkey with Cranberry Sauce
Lean Pastrami or Corned Beef

All Served with Party Rye, Homemade Dinner Rolls, and Condiments

The Specialty Cocktail: \$21.00 per person

Everything listed above, as well as a mirrored display of Caviar, Sushi Rolls, and Smoked Fishes

Bar Options

Open Bar for 5 Hours

Top Shelf Liquor \$17.95 • Premium Liquor \$19.95

Includes Pareve Frozen Drinks during Social Hour

Asti Spumante or Champagne Toast

Poured Wine during Dinner (Specialty Wine Available)

Soda and Juice Bar for 5 Hours- \$7.95

Includes Non Alcoholic Pareve Frozen Drinks

Sparkling Cider Toast

Also Available is a One Hour Top Shelf Bar- \$10.95

(\$3.95 for each additional consecutive hour)

Or Cash Bar- \$100.00 Bartender Fee (1 Needed per 100 Guests)

Appetizer: (Select One)

Fresh Melon with Pareve Sorbet

Fresh Fruit Cup with Pareve Sorbet

Homemade Soup (Tomato Basil, Minestrone, Chilled Strawberry)

*Beef Puff Pastry with Mushroom Duxelle

*Half Pineapple with Fresh Fruit and Pareve Sorbet

*\$2.50 per person additional

Salad:

Garden Tossed with your Choice of Dressings

Spinach Salad with Mandarin Oranges, Slivered Almonds, and Raspberry Vinigrette
(\$1.95 per person additional)

Heart of Palm and Artichoke Salad served on a bed of Belgian Endives
(\$2.95 per person additional)

Main Courses: Choice of Two

Broiled Scrod With Seasoned bread Crumbs and Lemon Margarine	\$45.00
Eggplant Marinara Sautéed and Served over Angel Hair Pasta	\$45.00
Sole Francaise Sautéed with White Wine and Lemon Sauce over a bed of Seasoned Rice	\$47.00
Spinach Stuffed Filet of Sole Topped with a Sherry Wine Newburg Sauce	\$47.00
Stuffed Boneless Breast of Chicken Choice of: Wild Rice, Apple & Walnuts, or Bread Stuffing	\$47.00
Chicken Florentine Stuffed with Spinach, Onion, and Seasonings	\$47.00
Chicken Francaise Sautéed with White Wine and Lemon Sauce over a bed of Seasoned Rice	\$47.00
Chicken Marsala Sautéed with Marsala Wine and Mushrooms over Rice	\$47.00
Lemon Chicken Poached in White Wine and Capers topped with a Lemon Sauce and Served over Rice	\$47.00
Poached Salmon Filet With Herb Margarine, White Wine, and lemon	\$48.00
Grilled Salmon Filet Topped with Red Pepper Coulis Served over Rice	\$48.00
Grilled Veal Chop Seasoned and Served in a Pinot Noir Sauce	\$50.00
Char Broiled Delmonico Steak Choice of Sauce: Champignon, California Port Wine with Raisins, or Pinot Noir	\$51.00
Prime Rib of Beef Au Jus- King Cut 16oz. Cooked to Order and Served with Au Jus Sauce	\$51.00
Duck a L'Orange Roasted and Marinated Served in a Fresh Orange Glaze	\$56.00

Additional Main Courses Available Upon Request

Choice of Potato or Rice:

Oven Roasted
Baked
Twice Baked (\$1.95 additional)
Rice Pilaf
Wild Rice and Mushrooms
Garlic Mashed
Funneled Sweet Potato
Red Bliss Oven Roasted with Rosemary
Parisienne
Tornado
Gandules (Spanish Rice)
Vegetable Pulav (Indian Rice)

Choice of Vegetable:

Glazed Belgium Baby Carrots
Vegetable Medley
Green Beans Almondine
Green Beans with Mushrooms
Hawaiian Carrots
Zucchini with Tomato & Herbs
Peas with Mushroom & Onions
Broccoli Spears
Baked Acorn Squash
 with Maple Syrup & Brown Sugar
Butter Nut Squash
 with Cinnamon & Nutmeg
Brussels Sprouts

Dessert: (Select One)

Homemade Kosher Ice Cream Pie with Crushed Strawberries Flambé
Cherries Jubilee Flambé or Peach Melba Flambé
Flambé for Presentation Only

Viennese Sweet Table: \$11.95 per person

A most impressive finale, this sensational dessert table consists of an assortment of miniature pastries, cakes, tiramisu, chocolate fondue with fresh fruit, chocolate mousse, after dinner cordials served in chocolate cups, and a selection of gourmet coffees, all accompanied by a hand crafted ice carving.

Note: Menu can be Tailored to fit Your Needs

**Prices Do Not Include 20% Service Charge and 6% CT Sales Tax.
A Mashgiach Charge of \$300.00 will be Applied to the Final Bill.**

*Visit us on the web at www.larenaissance.com
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