



PERSONAL
TOUCH
CATERING EXPERIENCE

EXQUISITE FOOD | ATTENTION TO DETAIL | THE FINEST HOSPITALITY

MITZVAH SAMPLE MENU

2026 MENU COLLECTION



HORS D'OEUVRES

LAND

DUCK CRÊPE

with Sriracha Pearls and Lemon Sauce with Chive

BASIL CRUSTED FILET MIGNON

with Herb Crust, Caramelized Shallot with Demi Sauce

LAMB LOLLIPOP

with Garlic and Rosemary

SEA

FRIED OYSTER & CITRUS CREAM

Sriracha, Pina Colada or Passion Fruit Pearls

RICE PAPER BITE

Shrimp with Thai Chili, Black Sesame Seeds, and Scallions

PETIT LOBSTER ROLL

with Cilantro Garnish

VEGETARIAN | VEGAN

VEGAN CEVICHE

Sesame Seeds and Radish in Endive Cup

CRISPY ASIAN TOFU

Blistered Shishito and Gluten-Free Teriyaki Glaze



FOOD STATIONS

ASIAN TAKEOUT

BASE: VEGETABLE LO MEIN or FRIED RICE

PROTEINS:

Miso Zucchini Skewer

Sesame Chicken Satay

Teriyaki Beef Satay

Ginger Salad

with Shredded Cabbage, Shredded Carrots,
Diced Cucumbers, Edamame, Tomato, and Ginger Dressing

CHOICE OF TWO SIDES: (with Ponzu Sauce)

Shrimp Shumai

Vegetable Pot Stickers

Chicken Lemongrass Pot Stickers

SUMMER ITALIAN KITCHEN

ITALIAN BREAD

BREADED or GRILLED CHICKEN BRUSCHETTA

SICILIAN LEMON SHRIMP

EGGPLANT NAPOELON

MEZA RIGATONI PESTO MINT

BURST CHERRY TOMATO CAMPANELLE PASTA

ARUGULA SALAD

with Shaved Parmesan and Tri-Color Tomatoes on Lemon Vinaigrette

ROMAN STYLE FLATBREAD:

San Marzano Tomatoes, Fresh Mozzarella, Basil, and Olive Oil

San Marzano Tomatoes, Fresh Mozzarella, Basil, Olive Oil,
and Mini Cupped Pepperoni

San Marzano Tomatoes, Fresh Mozzarella, and 'Tie Dye Pesto'



FOOD STATIONS

TACORIA

CHEF REQUIRED

PAIRS WELL WITH MARGARITA COCKTAIL/MOCKTAIL; INQUIRE FOR DETAILS

FLOUR TORTILLA TACOS:

SPICED PULLED CHICKEN with Pico de Gallo

CARNE ASADA with Salsa Roja

SWEET BALSAMIC BRUSSEL SPROUT with Pickled Onions

SIDES:

Mexican Rice

Manchego Cheese & Spinach Empanadas

Mexican Street Corn Salad

Homemade Tortilla Chips

SAUCES:

Salsa

Hot Sauces

Salsa Verde

Salsa Roja

CARVING STATION

CHEF REQUIRED

CHOICE OF **TWO** CARVED:

PEPPERED RIB EYE

HERB ROASTED BEEF TENDERLOIN

ROASTED TURKEY BREAST

PASTRAMI

CEDAR PLANK SALMON

with Lemon Garlic & Herbs, Roasted Tri-Color Cauliflower

SAUCES:

Garlic Tahini

Horseradish Aioli

Tomato Chutney

House made Steak Sauce

SIDES:

Sugared Crystallized

Sweet Brioche Bread

Fingerling Potatoes

Kale Caesar Salad



DESSERT STATIONS

JUMBO COOKIES

SELECTION OF **THREE**:

CLASSIC CHOCOLATE CHIP COOKIES

DOUBLE CHOCOLATE CHIP

FUNFETTI

BUTTERSCOTCH OATMEAL RAISIN

SOUR CREAM APRICOT

S'MORES

LEMON CRINKLE

M&M

SUGAR

CHOCOLATE CHIP

CARROT

DOUBLE CHOCOLATE DOUBLE SESAME

OATMEAL

SPICY PEANUT BUTTER AND LIME



TRIFLES

INCLUDES INDIVIDUAL DISPOSABLE CUP, OPTION TO RENT GLASSWARE

CHOICE OF **FOUR** FLAVORS:

TIRAMISU

CHOCOLATE MOUSSE

COOKIES AND CREAM

BANANA COCONUT

MANGO PASSION

STRAWBERRY SHORTCAKE

PISTACHIO

HAZELNUT NUTELLA

RED VELVET CREAM CHEESE

RASPBERRY CHOCOLATE

COFFEE LATTE

TRES LECHES