

See additional fees below**

Izenberg's Catering

(priced for 65+ persons, plus tax, venue fee, rentals & staff**)

(Plastic included, rentals extra)

BAR/BAT MITZVAH PACKAGES

(children under 10 half price for apps & dinner only)

BASIC A) Plated salad (1 choice per person for kids' and adults' tables);

\$42.95/per person

Chopped salad with tomatoes, cucumbers, carrots, broccoli

Caesar salad with parmesan crisp

Mixed greens salad with craisins, goat cheese, toasted almonds

Spinach salad with candied walnuts, beets, fried goat cheese

Crudite in bread cup with ranch (young adult favorite)

Enhance with table platters (\$4.00/guest, each); hummus & olives with pita, tomato-

mozzarella Caprese plate, bruschetta, or mini cheese plate with crackers & preserves

Buffet (choose one chicken*, one beef* and one vegetarian* entrée - choose two sides)

CHICKEN ENTREES;

Chicken picatta (breaded, white wine & lemon with capers)

Chicken marsala (marsala wine & mushrooms)

Glazed chicken (apricot, garlic, BBQ, london-broil)

Mediterranean chicken (roma tomatoes, feta cheese, Greek olives, lemon & artichokes)

Chicken parmesan (breaded, marinara & provolone)

Chicken florentine (sautéed garlic spinach & provolone)

Stuffed chicken (pinwheels, stuffed with corn bread stuffing, mushrooms & onions) in gravy

BEEF ENTREES;

Ginger sesame beef with wasabi crème fraiche

Beef marsala (marsala wine & mushrooms)

Filet of beef with caramelized onions (natural beef gravy)

Beef bourguignon (carrots, pearl onions, celery, mushrooms, turkey-bacon, tomato-garlic burgundy sauce)

Beef stroganoff (creamy beef & mushroom gravy)

Swiss steak (garlic, onions, peppers, tomato-beef gravy)

London broil

VEGETARIAN ENTREES;

Grilled vegetable polenta (with or without cheese - vegan)

Artichoke lasagna

Falafel with tzatziki, marinated roma tomatoes & cucumbers

Butternut squash ravioli in garlic brown butter (vegan options avail)

Cheese ravioli in marinara

Sesame ginger tofu (breaded & fried, with garlic, carrots & onions)

Mushroom polenta (with or without cheese - vegan)

SIDE VEGETABLE DISHES (as available seasonally);

String beans amandine

Colorful grilled mixed vegetables

Steamed broccoli, cauliflower & carrots

Grilled tri-color peppers with snap peas & yellow squash

Grilled brussels sprouts with garlic and/or turkey-bacon

Whipped spinach, carrot, mushroom & onion casserole

Fried okra with zucchini, carrots, yellow squash & stewed tomatoes

SIDE STARCH DISHES;

Whipped potatoes (with or without dairy and/or cheese - vegan)

Scalloped potatoes (cheddar, eggs & ricotta, with or without onions)

Buttered baby red potatoes with parsley

Baked potato (sour cream & butter/margarine on the side)

Pasta (bowties, penne, linguine, fettuccini, spaghetti; w/ butter/margarine and/or marinara)

Rice (pilaf, long grain & wild, vegetable fried)

***Any entrée can be swapped out for a salmon, flounder or tilapia dish - please ask for suggestions**

BASIC B) Same as Basic A, but add an appetizer hour.

\$52.95/per person - Can separate into adult and young adult sections (stationed for young adults)

Passed hors d'oeuvres (choose 8);

Thai peanut satay

Vegetable dumpling purses in Asian spoons with ginger-soy sauce

Caesar salad bites in edible parmesan cups

Fried goat cheese bites with apricot drizzle

Potato latke bites with crème fraiche

Teriyaki beef satay

Mushroom tartlets

Seasonal soup in demitasse cups with mini grilled cheese (American, vegetable-goat, etc)
(soup examples; tomato-basil, butternut squash, sweet potato, chilled gazpacho with
avocado instead of cheese sandwich - vegan)

Mini cheesesteak or chicken cheesesteak eggrolls with marinara

Mini spring rolls with duck sauce

Chopped liver pate with red onion & sliced egg on pepper water crackers

Fried tilapia mini tacos with chipotle ranch drizzle

Falafel bites on mini pita with marinated cucumbers & tomatoes with tzatziki

Hummus on mini pita with chopped olive tapenade

Caprese skewers

Young adult suggestions (but certainly not limited to young adults!)

Mini beef hotdogs in puff pastry with mustard

Fried mozzarella bites with marinara

Pizza bites on mini pita rounds

Fried macaroni & cheese bites

Chicken tender bites with honey-mustard

APP STATION:

Add the following stationed appetizers for \$4.00/person per group

(if adults and kids are in one room, this is one group. Separate sections = 2 groups)

***Domestic cheese board and colorful crudite display with spinach dip, sundried
tomato hummus, assorted olives, breads, crackers & breadsticks***

DESSERTS;

Add to either Basic A or Basic B package

Table Bites (on buffet or on each table);

Chocolate chip, oatmeal, sugar and/or snickerdoodle cookies

Lemon squares, traditional or flavored crème puffs, traditional or flavored eclairs,

Traditional cannolis, chocolate chip or flavored cannolis

Brownies, blondies, assorted cupcakes \$4.00/pp, per 5 items

Candy Bar;

Jumbo glass jars, filled with various candies with scoops and treat bags

Whirly pops, rock candy, M&Ms, licorice, gumballs, etc.

Dipped cake pops with appropriate color theme(s)

Initialed chocolate squares with appropriate color theme(s)

Color themed dipped marshmallows \$6.50/pp minimum 50

Plated Dessert;

Flourless chocolate cake, cheesecake, Iced vanilla, chocolate or carrot cake,

chocolate mousse, white chocolate raspberry mousse, lemon mousse \$5.50/pp

Chocolate Fountain;

w/seasonal fruit, pound cake, marshmallows & pretzels \$7.00/pp minimum 50

Shooters;

chocolate, vanilla, carrot cake with choice of chocolate, lemon, white-

chocolate-raspberry mousse, topped with caramel, chocolate, berry/lemon or

white chocolate drizzle and seasonal fruit or cookie crumble \$4.00/pp minimum 50

*****Staff (5 persons) = \$125.00 each (plus gratuity) for 5 hours. Tax = 6% Venue fees vary. Rental needs vary***