



Dairy Menu

Butlered Hors d'oeuvres

Steamed Asian vegetable dumplings served with soy dipping sauce
Filo triangles with wild mushrooms
Bleu cheese mousse tartlet garnished with candied pecan pieces
Mexican trumpets
Beggar's purse
Assorted maki rolls served with wasabi, soy and pickled ginger

Hors d'oeuvres Buffet Stations

Market Station

Homemade bruschetta mix served with croustades
Assorted aged cheeses served with flatbreads and garnished with fresh fruit
Garden fresh crudite served with hummus and roasted eggplant salad and pita triangles

Jewish Station

Homemade potato pancakes served with sour cream and apple sauce
Cheese filled knishes
Chopped herring salad, whitefish salad and gefilte fish served with minced red onion, horseradish, chopped egg, Russian rye triangles and Carr's water crackers.
Smoked salmon served with mini bagel halves, dill cream cheese, red onion, capers, tomato and sliced cucumber.

Pasta Station

Imported pasta made to order with a choice of marinara, roasted vegetable or Alfredo sauce.

Adults Plated Dinner

Sea Cliff Salad – mixed mesclun greens topped with sliced pear and bleu cheese, dressed with a tarragon balsamic vinaigrette.

Intermezzo – tart lemon sorbet garnished.

Entrée – Choose two selections from a large assortment of entrees and accompaniments fully created and prepared by our talented chefs.

Sweet Endings – Each adult guest table will receive a Dessert Tower which includes Chocolate dipped strawberries and bananas, French Napoleon, mini chocolate striped éclairs, mandelbrodt, and assorted rugelach.

Build your own sundae station
Freshly brewed coffees and teas