

Dinner Menu

Full Bar Service

Beverage Mixes (Tomato Juice, Orange Juice, Cranberry Juice)
Soft Drinks (Pepsi, D-Pepsi, 7-Up, Sprite, Ginger Ale, Club Soda)

Chips & Pretzels (start in Lobby Area)

Hot & Cold Hors D'Ouevres

**Hot Dog Blankets, Chicken Kabobs, Lox on Rye
Potato or Spinach Puffs**

Cold Appetizers

Fish Platters (Smoked Salmon & Assorted Smoked Fish)
**Creamy Eggplant, Mushroom Salad, Pickles, Olives
Schmaltz Herring, Humus, Tehina,
Beet Salad, Sliced Eggplant
Soft Drinks, Dinner Rolls, Pita Bread**

Hot Appetizers

Meat Strudel (Light puff pastry w/lean seasoned beef)
Chicken Szechwan (marinated chicken pieces w/mixed vegetables)

Main Course

Cornish Hen (Marinated w/bouquet of fresh herbs and a touch of garlic)
Chicken Balentine (Boneless chicken stuffed w/rice, mushrooms.)
Shish Kabob (marinated chicken w/vegetables on skewers)
Roast Beef w/gravy (Tender Beef Cut Seasoned)
served w/ roast potatoes or vegetable rice

Sweet Table

Assorted Fancy Torts & Cakes

(Hazelnut Dequoise, Frozen Lemon, Raspberry Mousse,
Chocolate Mousse, Pecan Flan, Fruit Flan and much more!!!)

Mini Pastries

(Pecan Tarts, Chocolate Boats, Napoleon, Assorted Fruit Tarts,
Mocha Tarts, Palm Leaves, Meringue, Almond Twists and much more!!!)

Fresh Fruits

(Cantaloupes, Assorted Grapes, Honey Dew, Kiwi Berries,
Watermelons, Pine apple, and much more!!!)

Coffee & Tea

Event Package

Per person

\$85.00 *Pride*

\$120.00 *Venetian*

\$140.00 *Bellvue*

Please note: Mashgiach charges apply to banquet catering
There is a 15% Gratuity and 13% Sales Tax & GST on the Bill.

Menu Israeli Russian style regency 08/08