



B'Nai Mitzvah Menu

THE COCKTAIL HOUR

Whitefish Salad, Chopped Liver Pate' Whitefish, Poached Salmon, Lox & Bagels with Flavored Cream Cheese, Herring accompanied by a selection of Roasted Peppers, Fresh Mozzarella, & Vine Ripened Tomatoes. Enticing Bread Display of Foccacia breads, Seasonal Variety of Marinated Salads, Relishes, & Spreads. International Tasting of Hard & Soft Cheese with Seasonal Fruits, Crudités Display with a Variety of Dips

BUTLER PASSED HORS D' OEUVRES

INCLUDED WHITE GLOVE BUTLER PASSED UNLIMITED HORS D' OEUVRES

(Choice of four from each category)

*Crispy Fried Shrimp with Coconut Kahlua Dipping Sauce
Maryland Crabcakes with Smoked Pepper Remoulade
Oreganato Crusted Clam with Lemon
Skewed Tempura Shrimp with an Orange Ginger Dipping Sauce
Blackened Salmon Bites with a Sweet Citrus Remoulade
Horseradish & Parmesan Breaded Oysters on a Tomato Bruschetta
Blackened Salmon on Wasabi & Ricotta Pizza
Duck & Mushroom Strudel with Zinfandel Plum Drizzle
Crabmeat Stuffed Bay Bella Mushrooms
Chicken or Beef on a Skewer with Garlic Chili or Sweet Plum Sauce*

*Vegetable Spring Roll with Sweet Garlic Plum Sauce
Baby Brie & Raspberry in Flaky Pastry
Greek Style Spinach & Feta Cheese Triangle in Phyllo
Mini Chicken Tacos with Smoky Salsa Verde
Baby Pastrami Reuben's on Black Bread
Homemade Mozzarella & Corrozza
Diver Scallop Wrapped in Apple Smoked Bacon Doused in Pecan Butter
Sweet Potato Pancake with Bourbon Crème Fraiche & Puffed Cranberries
Assortment of Dim Sum Dumplings & Dipping Sauces
Corn Fried Cheese Stick with Guava Dipping Sauce
Petite Beef or Chicken & Mushroom Wellingtons*



COCKTAIL STATIONS

CARVING STATION

(choice of two items)

Oven Roasted Vermont Turkey

Honey Glazed Virginia Ham

Slow Roasted Pork Loin

Corned Beef or Pastrami

Roasted Sirloin of Beef

SPECIALTY STATIONS

(Choice of Two Stations)

ORIENTAL WOK STATION & HIBATCHI STATION

*Choice of Stir Fried Chicken, Beef, or Pork, in Your Choice of Spicy Szechuan Plum Sauce or Ginger Sweet & Sour Sauce. Served with Lo Mein & Fried Rice or Steamed Dumplings & White Rice.
Choice of Two Skewers & Kabobs of Beef, Chicken, or Pork with Vegetable & Marinated in Herb Infused Oil & Cooked on the Grill. Served with Rice & Lettuce Wraps.*

ITALIAN PASTA STATION

(Choice of Two Pastas & Two Sauces)

Pasta: Penne, Bowtie, Tortellini, Ravioli, & Fettuccine

Sauce: Alfredo Cream, Pomodoro, Bolognese, Vodka, & Pesto

Basket of Garlic Bread Included

MARTINI MASHED POTATO STATION

Mashed Golden Potatoes & Whipped Sweet Potatoes with a Variety of Toppings Including Cheddar Cheese, Chili, Creamed Spinach, Crisp Bacon, Broccoli & Cheese, Green Onions, Chives, Roasted Pepper Butter, Avocado Butter, Roasted Garlic, & Onion Marmalade, Sour Cream, & Crispy Capers.



MEXICAN STATION

Fajita Station of Flour Tortillas & Corn Tostados with Selection of Two, Grilled Chicken, Beef, or Pulled Pork. Toppings Will Include Sautéed Onions, & Peppers, Sweet, Medium, & Hot Barbecue Sauces, Salsa Verde, & Pico de Gallo, Guacamole, Olives, Scallions, Cilantro, Sour Cream, & Mini Rellenos Papas.

RISOTTO STATION

Sautéed Risotto with Lobster & Shrimp & Asparagus & Wild Mushroom

SILVER CHAFING DISH DISPLAY

(Choice of Three)

- Crisp Fried Calamari with a Choice of Honey Lime Aioli, or Hot Marinara*
- Seafood Pescatore Medley in a Light Tomato Sauce with Garlic & Basil*
- Grilled Salmon & Fennel with Dill Cream & Garnished with Grilled Lemon Slices*
- Chicken, Shrimp, & Chorizo in Saffron Rice with the Style of Paella*
- Grilled Chicken Acapulco with Sliced Tomato, Avocado, Melted Mozzarella Cheese & Fresh Lime*
- Eggplant & Spinach Rollatini with Tomato Basil Sauce*
- Baby Back Ribs Cooked with Your Choice of Sauces, Asian Barbecue or Kansas City Style*
- Filet of Beef Tips & Mushrooms with Caramelized Shallots & Madeira Demi-glaze*
- Italian or Portuguese Sausage with Tri-Colored Peppers & Sweet Onions with Garlic Oil or Tomato Basil*
- Beef & Broccoli or Snow Peas in a Garlic Ginger Soy Sauce, Toasted Sesame Seeds & Sliced Scallions*
- Chicken or Veal Saltimbocca Sautéed Medallions Layered with Prosciutto, Spinach, Garlic & Melted Mozzarella*
- Seafood Mariscada in Garlic Cilantro Sauce Verde*
- Tilapia Princess with Artichoke & Asparagus Tips in a Lemon White Wine Reduction*



ADDITIONAL UPGRADES

HORS D' OEUVRES

(Additional charge at market price)

Dijon & Rosemary Crusted Baby Lamb Chops with Minted Vinaigrette

Maryland Lump Crab & Avocado Shooters

Giant Crispy Confetti Shrimp

Lobster & Asparagus Tips in Tarragon Aioli Served in Puffed Pastry Shell

Classic Oysters Rockefeller on a Bed of Rock Salt

Stone Crab Cocktail Clams with Remoulade Sauce

CARVING ENHANCEMENTS

(for an additional charge)

Peppercorn Herb Crusted Filet Mignon

Sesame Seared Tuna Loin

Oven Roasted Monkfish

Whole Fresh Suckling Pig

Rack of Lamb



UPGRADED COCKTAIL STATIONS

(Available for an additional charge)

FRESH COLD SEAFOOD BAR

*Shrimp Cocktail, Clams in a Half Shell, Scungilli & Calamari Salad
Served with Cocktail Sauce & Lemon & Fresh Horseradish & Mango Mignonette
Custom Ice Sculpture*

JAPANESE STATION

*Expertly Prepared Sushi & Sashimi, Desolately Displayed with Pickled Ginger, Soy & Wasabi.
Preparations Include California Rolls, Salmon, Tuna, & Shrimp
(Inquire About More Elaborate Preparations to Suit Your Tastes.)
Chef Attended Sushi Station Prepared to Order an Additional \$250.00 Charge)
\$10.00 Per Person*

CAVIAR STATION

*American Sturgeon Caviar Presented in Decorative Ice Carving & Frozen Top Shelf Vodka Bottles.
Served with Chopped Onion & Egg, Baby Yukon Potatoes, Toast Points & Crème Fraiche.
(Additional Caviar Available at Market Price)*

SMOKED FISH DISPLAY

*Scottish Smoked Salmon or Gravlax with Toast Points, Mini Bagels, Cream Cheese,
Olives, Capers, Chopped Egg, Red Onion, Tomato, & Pepper Tapenade*

PEKING DUCK STATION

*Crispy Skin Long Island Duck in a Garlic Plum Sauce Served in a Buckwheat Blintz
Served with Shaved Scallions, Carrot Curls, & Cucumbers*

ICE CARVING WITH VODKA

*Grey Goose, Belvedere, Ketel One, Finlandia, & Stolichnaya
Surrounding Sculpture
\$500.00-\$2000.00 Flat Fee*



The Imperia Dinner Menu

FIRST COURSE

(Choice of One)

Roasted Pear with Goat Cheese

Seasonal Grilled Vegetables

Stuffed Portabella Mushroom

OR

PASTA

Penne Vodka - Penne Pasta Cooked in a Light Vodka Sauce

Tortellini Alfredo – Tortellini in a Creamy Alfredo Sauce

Rigatoni Marinara – Rigatoni Cooked in a Marinara Sauce

Penne Pomodoro - Penne Cooked in a Fresh Tomato Basil Sauce

OR

SOUP

Minestrone – Italian Vegetable Soup

Cream of Mushroom – Creamy Mushroom Soup

Cream of Broccoli – Creamy Broccoli Soup

Matzo Ball Soup in Chicken Consomme'

Butternut Squash

Mushroom Barley

SALAD

*Classic Caesar Salad with Hearts of Romaine & Pan Sautéed Buttery Croutons with Shaved Romano
Cheese in Classic*

*Garden Green Butter Bibb lettuce with Walnuts & Strawberries Smoked Gouda with Lemon Poppy Seed
Vinaigrette*



ENTRÉE'S

(Choice of Three)

CHICKEN ENTREES

Chicken Casanova

*Gently Sautéed Chicken Breast Cutlets Served with Mushroom Marsala Sauce
Accompanied with Basil under a Blanket of Homemade Melted Mozzarella*

Chicken Acapulco

*Grilled Chicken Breasts, Marinated in Garlic Olive Oil, Topped with Sliced Vine Ripe Tomatoes &
Avocados, Finished with Monterey Jack Cheese & Squeezed Lime*

Chicken Mango

*Grilled Chicken Breasts Marinated in Orange & Onion Slices, Citrus, & Olive Oil
Sautéed with Sweet & Tangy Mango Orange Glaze*

Chicken Princess

*Sautéed Chicken Breasts, Lightly Sauced with Garlic, Shallots, Riesling Wine,
Artichoke Hearts, Asparagus Tips, & Thin Strips of Fire Roasted Red Peppers*

Stuffed Capon

Boneless Breast stuffed with dried fruit & wild rice

BEEF ENTREES

New York Sirloin

Herb Roasted New York Sirloin Sliced & Served with Natural Pan Sauce

Rib Roast

Choice Standing Rib Roast Seasoned with Cracked Pepper & Sea Salt & Classic Au Jus

Chateaubriand

*Peppercorn Crusted Chateaubriand & Expertly Roasted & Sliced, Sided with a Madeira Demi-Glace or
Béarnaise*

Filet Mignon

Char-Grilled Filet Mignon Steak with wild mushroom sauce



FISH ENTREES

Salmon

Grilled or Broiled Atlantic Salmon with a Choice of Asian Barbecue Sauce, Mango Salsa, Herb Crusted

Tilapia

Basil, Chive & Thyme Francoise Butter Sautéed in a Roasted Red & Yellow Tomato Mélange

Red Snapper

Herb Crusted, Horseradish Crusted, Oreganato or Francaise'

ENHANCEMENTS FOR AN ADDITIONAL CHARGE

Halibut

Herb & Potato Crusted, Pan Seared Over Langoustine Risotto

Sea Bass

Pan Seared to Perfection Served atop Lobster Marked Potato Ring, Garnished with Micro Greens & Roasted Macadamia Olive Oil Drizzle

Swordfish

Center Cut Swordfish Steaks Crusted with Mustard & Sesame-seed Char-Grilled to Perfection Finished with a Honey-Lime Glaze

Shrimp & Scallops

Served with Saffron Rice with Duet of Avocado & Red Pepper Butters, & Pineapple Salsa

VEGETARIAN ENTRÉES

Combination of Steamed & Grilled Vegetables Served with Rice or Potatoes

Eggplant Parmesan with Linguine

Pennsylvania Mushroom Strudel with Chianti Wine Sauce

Vegetable Tempura with Sweet & Sour Sauce

Mushroom & Garlic Risotto with White Truffle Oil & Romano Cheese



ENTRÉE ACCOMPANIMENT

Maple Bourbon Mashed Sweet Potato Croquette with Pecan Butter

Rosemary Roasted Red Bliss Potato

Lemon Pepper Dusted Fingerling Potatoes

Parmesan Whipped Twice Baked Potato

Cheesy Au Gratin Potato

Roasted Garlic & Romano Cheese Risotto Cake

Broccoli (any style)

String Beans Studded with Spicy Candied Walnuts

Asparagus Bundle

Cauliflower & Vermont White Cheddar Au Gratin

Baby Carrots Glazed with Orange Honey

Seasonal Vegetables of Your Choice or Chef's Choice

COMBINATION ENTRÉES

(Available at additional charge according to market price)

Veal & Shrimp

Veal Steak Topped with Crab & Asparagus Stuffed Shrimp Delicately Laced with Vanilla & Tarragon

Peppercorn Butter Sauce

Filet & Lobster

Petite Filet Mignon with Choice of Shrimp Stuffed Lobster Tail or Lobster Tempura

Filet, Chicken, & Shrimp

Petite Filet Mignon, Grilled Chicken Breast, & Sugar Cane Skewered Coconut Shrimp on a Duet or

Avocado & Red Pepper Butters Paired with Fresh Tropical Pineapple Salsa



DESSERT

*Torah, sheet or Book Cake
Banana Foster or Cherries Jubilee
Coffee, Tea, Cappuccino, &/or Espresso*

DELUXE DESSERT

(Available at an additional charge)

Viennese Gala

*An Assortment of Cakes, Italian Pastries, Italian Cookie Trays, Fresh Fruit Display, Carmel Custard Flan,
Jell-O, Chocolate & Strawberry Mousse, Waffles with Fruit Sauces, Ice Cream Bar with a variety of
toppings
International Coffee with the cordials
Cappuccino & Espresso*

*Upgrade your Viennese with a Chocolate Fondue
(Available at an additional charge)*

VIENNESSE PLATTERS

*An Assortment of Mini Italian Pastries, Italian Cookies,
Or Platter of Fruit on each guest table*



Also Included

Unlimited Five Hour Premium Liquor, Wine, Beer, & Champagne
House Linens, Place Cards, & Direction Cards
White Glove Service
Valet Parking
Champagne with Strawberries, Served Upon Arrival of Your Guests

QUOTES AT:

Friday \$

Saturday \$

Sunday \$

EVENING EVENT

Price does not include 21% Service Charge & 7% New Jersey Sales Tax
Kids Ages 7 & Under – No Charge
Kids Ages 8-14 Are 25% Less