### CLASSICAL CATERERS

### at Congregation B'nai Tikvah

### e're Glad Your Here!

Classical Caterers offers the best in kosher & glatt kosher catering with unparalleled food, service, and atmosphere. Our accomplished and professional staff are capable of assisting you in every way to make your private wedding, bar/bat mitzvah, or other grand affair one that is to be remembered.

Congregation B'nai Tikvahs unique facility is designed to put you and your guests in a series of memorable and beautiful settings on that special day. Our authentic chapel leads to an atrium style cocktail room that is accented by a beautiful garden, then to our unique grand ballroom to dance and enjoy the ultimate in Kosher Cuisine. We take great pride in our reputation and positive impact it has made upon our guests and our community.

Our accomplished and professional managers are capable in assisting you in every way to make your party the one that is to be remembered. Our seasoned culinary staff offers a myriad of *traditional and international* food selections to excite the palate. The Classical Team can "Custom Tailor" the party of your dreams.

Call for a private consultation today.

**Classical Caterers** 

"Trendsetters in Catered Affairs"

## Butler Style Passed Oors D'Oeuvres

Petite Franks Wrapped in Puff Pastry
Sassy Sliders
Teriyaki Steak on Croissant Toast Points
Horseradish Seared Steak Skewers
Steak Negimaki
Steak Yakitore w/Scallion
Steak Tinis - Peter Luger Style
Petite Beef or Chicken Wellington

Beef Short Rib Spring Roll with a Chile BBQ Dip Pastrami Wrapped in Pineapple

Baby Bite Reuben
Lamb Meatball Lollipop with Mint Aioile
Veal Sausage & Pepper Skewer with Spicy Mustard

Black & White Sesame Crusted Chicken Pecan, Honey & Coconut Crusted Chicken

> Hawaiian Chicken Skewer Fried Chicken & Waffle Cones

Boneless Buffalo Chicken Shooter

Shredded Duck Cigar Cherry Duck Purse

Moroccan Cigars w/ Pita & Hummus

Classical Soup Tasters

Latkas, Sweet, Vegetable or Scallion

Homestyle Potato Knish

Sweet Fry Mugs

Portabella & Red Pepper Danish

Petite Quiche Florentine

Spinach Empanada

Southwestern Spring Rolls

Vegetable Samosa

Tropical Ceviche

California Cornucopia

Salmon or Tuna Thai Roll

Floridian Grouper Cakes Chipotle

Ginger Marinated Mahi Ceviche Taco

Espresso Lamb Chili

Fruit Gazpacho with a Mango Sorbet

Seared Tuna Spoon with Wasabi Pea & Mandarin Orange

Candied Sea Bass Tasters

Salmon Baklavah Bites

Sesame Crusted Tuna Wrapped in a Peapod Jalapeno Yellowtail Taster

\*Baby Lamb Chops

\* Available at an additional charge

### Exquisite Presentations Of

# COLD STATIONS

#### TRADITIONAL STATION

A Traditional Take on Jewish Favorites, including Chopped Liver with Mini Rye and Pumpernickel Breads, Nova Scotia Salmon Platter, Red and Black Caviar with Chopped Onions, Grated Egg, Capers, Crème Fraiche, and Fresh Lemon,

Fresh Fruit Display, and Crudités.

#### **ISRAELI STATION**

An assorted array of Israeli Salads and Spreads including Chopped Israeli Salad, Hummus, Babaganoush, Matchbuca, Cous Cous, Taboulli, and Stuffed Grape Leaves.

Accompanied by Pita Bread and Homemade Pita Chips

#### CHARCUTERIE STATION

A Rustic display of Cured Meats including Pepperoni, Beef Salami, Dried Chorizo, Hard Salami, and Oven Roasted Turkey Breast, Hot Cherry Peppers, Imported Mediterranean Olives, Pepperoncini, Roasted Red and Yellow Peppers, Marinated Mushrooms, Long Stem Artichokes, Fresh Melons, and Infused Olive Oils and Assorted Mustards.

Accompanied by Assorted Breads, Crostini, and Breadsticks

#### MARTINI STYLE DISPLAY

A dazzling array of cold novelties served in mini martini and individual shot glasses. *Choice of 4* 

Chopped Caesar Salad

Crudités

Chopped Fruit

Beets and Orzo

Spring Quinoa

Guacamole and Tortilla Chip

Hummus and Pita Chip

Grilled Vegetable Kabob

Chopped Liver and Cracker

#### \*THE JAPANESE COLLECTION

A beautifully displayed assortment of Maki, Nigiri and Sashimi Sushi Served with Soy Sauce, Wasabi and Pickled Ginger Prepared by a Japanese Chef and Waitress in Kimona



Choice of Stations to Embellish Your Cocktail Hour

#### **CARVING BOARD**

Marinated London Broil, Honey Glazed Corned Beef, New York Style Pastrami, Veal Shoulder Marinated Oriental Style and Roast Turkey \*Roast Rack of Lamb Sliced Rye & Pumpernickel, Cole Slaw, Sours, Mustard, Russian and Horseradish Sauce

#### **CLASSICAL ROMANIAN BBQ**

Marinated Romanian Tenderloin Steaks Grilled to Perfection, served with Grilled Portobello Mushrooms and Caramelized Red Onion, Drizzled with a Sweet Balsamic Reduction

#### AHI TUNA AND ALASKAN SALMON STATION

A side of Ahi Tuna and Alaskan Salmon carved, seared and served on a bed of Japanese Seaweed Salad, topped with Black and White Sesame Seeds and Ginger Vinaigrette

#### PEKING DUCK OR GROUPER STATION

Duck or Grouper Rolled in Moo Shu Pancakes with Oriental Accompaniments painted with Hoisin Sauce

#### MASHED POTATOES MARTINI STYLE

Sweet and Garlic Smashed Potatoes served "Martini Style" with a variety of toppings and sauces to choose from

#### A TASTE OF THE ORIENT

Japanese Dim Sum Served out of Authentic Woks, Chicken Stir Fry and Fried Rice. Complimented with an Array of Dipping Sauces

#### TASTE OF THE MIDDLE EAST

Shawarma and Falafel served over Persian Rice. Tahini, Babaganoush, Hummus, Israeli Salad, Grape Leaves and Pita

#### FRESH FISH SAUTE

Lemon Pepper Snapper and Salmon Sauteed over Baby Spinach with a Roasted Pepper Coule

#### **SLIDER BAR**

Grilled Steak and Craft Turkey Burgers, and Petite Hot Dogs Served with an Array of Fun Sauces, Toppings and Jersey Fries

#### **NOVA PIZZA BAR**

Lavache Bread with Nova Scotia Lox Topped with Creme Fresh, Red Onions, Capers, Chopped Eggs and Micro Greens Served on Pizza Peels

#### INTERNATIONAL CHAFFING DISHES

A Choice of Three Traditional or International Dishes Served from Glistening Chaffing Dishes

#### PASTA STATION (Choice of 2)

Penne Pasta Vodka with Peas & Chopped Tomatoes Bow Tie Pasta with a Chicken Marsala Sauce Zoodles Pesto with Chopped Grilled Vegetables Pesto Chaffer with Italian Meatballs Italian Bread

#### **GUACAMOLE BAR**

Guacamole Made Fresh to Order with Homemade Corn Chips, Chicken Empanadas, Fresh Salsa Accompanied by Caronitas

#### **POMMES FRITTES**

An Assortment of French Fries served "Take Out Style" Many Condiments to choose from

#### NORWEGIAN SALMON CARVING STATION

Poached Salmon with a Mushroom Paté in an Elegant Pastry Shell Carved to Order on a Dill & Dijon Painted Plate Served over Julienne Vegetables

#### LE CREPERIE

Delicate Crepes filled to order with a choice of Raspberry Chicken or Tomato and Wild Mushroom Concasse

#### **GRILLED SALAMI BAR**

Traditional Kosher Salami & Onions Grilled to order Served with Eggs and Challah Rolls

#### THAI LETTUCE WRAPS

Grilled Chicken, Grilled Portabella Strips Wrapped in Bib Lettuce with Alfalfa Sprouts, Shredded Carrots & Peanut Thai Sauce

#### RISOTTO SAUTE BAR

BBQ Braised Short Ribs and Exotic Mushrooms Sauteed in Brass Skillets and Spooned atop of Pesto Risotto Cakes

#### SOUTH OF THE BORDER

Red Snapper or Steak and Chicken served with Grilled Peppers, Onions, Salsa Verde, Pico De Gallo and Guacamole. Rolled to Order in Flour Tortillas

#### **POKE BAR**

Served in Bamboo Boats

Marinated Ahi Tuna, Sweet Chile Salmon, Kani Salad Rice, Edamame, Wasabi Peas, Mandarin Oranges, Pineapple Chopped Cucumber, Shredded Cabbage, Shredded Carrots, Cherry Tomato, Crunchy Noodles Teriyaki Glaze, Sweet Chile, Peanut Thai Sauce

#### **CHIPOTLE GRILL**

Grilled Steak and Chicken, Cilantro Rice, Peppers & Onions Guacamole, Salsa Verde, Pico de Gallo, Roasted Corn and Black Bean Salsa, Sliced Jalapeno



Full Service Soda, Mixed Drinks & Tropical Frozen Drink Bar

New York Style Hot Dog Cart
Super Pretzel Machine
Sliders
Miniature Egg Rolls
Pasta Bar

Peanut Butter & Jelly Tempura
Steak, Shoe String, or Seasoned Curley Fries
Onion Rings
Chinese Take Out Station
Popcorn Chicken Coated with your choice of Sauces
Italian Garlic Knots with Marinara Sauce
French Toast Sticks with Maple Syrup



Salad ~ Appetizer Duet

Your Choice of Salad and Appetizer Combination for your First Course to Entice your Guests:

Honey Roasted Pears with Fresh Fig, Hearts of Palm, Candied Pecans and Mandarin Oranges
Tuscany Salad with Bruschetta, Kalamata Olives, Artichokes and Hearts of Palm
Warm Spinach, Trio of Mushroom and Chicken Purse

Chicken Mandarin Skewered on Sugar Cane with Edamami and Oranges on a Wonton Crisp Asian Fusion Duck Spring Roll

Deconstructed Persian Caesar Salad

Classical Spring Salads, Candied Pecans, Granny Smith Apples, Oranges & Dried Cranberries Quinoa with Candied Beets and Carrots, with Lemon Chicken and Micro Greens Mug of Butternut Squash Soup with Spinach Salad

Grilled Portabella and Roasted Red Pepper Topped with an Oreganata Crumb

\* Seared Ahi Tuna - Ceviche - Crispy Sea Bass
Painted Plate Fruit Fantasia Served with your choice of Sorbet
Lemon, Mango, Raspberry, Piña Colada

Hot Appetizers also Available



We offer your guests a choice of Entrees Orders for the Entree are taken Tableside

Roast Prime Rib of Beef, Au Jus Chateaubriand with a Burgundy Demi Glaze Char Grilled Porterhouse Steak

Filet Mignon Steaks, Roasted Peppercorn Sauce Chicken Balsamic with Merlot Wine & Balsamic Reduction Chicken with Roasted Red Pepper Coulee over Sauteed Baby Spinach

Chicken Sparaccio with Sweet Vermouth Garlic & Wine Sauce

Chicken Française, Picata or Marsala Southern Fried Chicken and Waffle

Ponzu Glazed Salmon Served over Japanese Cole Slaw with Mango Salsa Herb / Pecan / Pistachio Crusted Salmon

Tilapia served with Summer Ratatouille

Herb Crusted Tilapia Served Over Sautéed Baby Spinach

Chilean Sea Bass over Black Lentils with a Lemon Buerre Blanc

Black Cod Honey Glazed over Carmelized Pears

Cod over Potato Hash with Shaved Brussel Sprouts

Grilled Tuna Steak

Mahi Mahi in Tomato, Cilantro & Pepper Sauce

Vegetable Ravioli with Couscous Stuffed Tomato

Grilled Herb Cauliflower Steak with Kale, Red Onions and Red Pepper Tie

Eggplant Rollatini with Vegetable Lasagna

Grilled Vegetable Napoleon with Vegetable Ravioli

Broiled Veal Chop with Shitake Mushroom Sauce

Rack of Lamb with Mint Sauce

Boneless Side of Duck in Orange or Cherry Sauce

Fresh Vegetable and Potato will accompany your Entreé



# BUTLER PASSED DESSERT NOVELTIES PLATED DESSERT SAMPLER

A NIGHT IN VIENNA

Freshly Brewed Coffee and Tea served to the table

#### **DIRECTIONS TO**

### Classical Caterers Inc.

Congregation B'nai Tikvah

### 1001 Finnegans Lane North Brunswick, NJ 08902

#### FROM NEW YORK AND NORTHERN NEW JERSEY

To reach our synagogue, take the New Jersey Turnpike to Exit 9 and follow sign to Route 18 North, then to Route 1 South. Continue on Route 1 South approximately six miles to Finnegans Lane. Our synagogue is at 1001 Finnegans Lane, the second building on the right side.

#### FROM BROOKLYN AND STATEN ISLAND

Take the West Shore Expressway (Route 440) across the Outerbridge Crossing. Continue Straight to Route 1 South exit. Take Route 1 South approximately twelve miles to Finnegans Lane. Our synagogue is at 1001 Finnegans Lane, the second building on the right side.

#### FROM SOUTHERN JERSEY AND PENNSYLVANIA

To reach our synagogue, take the New Jersey Turnpike to Exit 9 and follow sign to Route 18 North, then to Route 1 South. Continue on Route 1 South approximately six miles to Finnegans Lane. Our synagogue is at 1001 Finnegans Lane, the second building on the right side.

(732) 297-6444 Fax: (732) 297-3666

www.classicalcaterers.com