

Pine Brook Country Club

Bar / Bat Mitzvah (plated menu - sit down dinner):

Menu for Adults:

Stationary Hors d'Oeuvres:

- Platters of Sushi, Tuna Tartar in Won Ton Cups.
- Shot Glasses filled with Thousand Island Dressing and Crudités.
Carved Lamb Chops with Mint Jelly.

Passed Hors d'Oeuvres:

- Mushroom Triangle.
 - Beef Knishes.
- Potato Pancakes with Apple Sauce and Sour Cream.
 - Duck Confit on Brioche Toast.
- Sesame Chicken with Spicy Asian Sauce.
Cod Fish Cakes with a Dot of Aioli.

First Course:

Demi - Tasse Cup filled with Fall Squash Soup,
Arugula and Micro Greens, Balsamic Vinaigrette, Red Beet Salad with Red Onion and Balsamic Glaze.

Breads:

Individually served Brioche Rolls, Cranberry Roll and Vermont Butter.

Entrée:

Seared Filet of Beef topped with Port Sauce on Jumbo Asparagus, Potatoes au Gratin.

Alternative:

Seared Halibut with Jumbo Asparagus, Saffron Risotto, Virgin Olive Oil.
Arrancini with Sautéed Spinach and Chopped Green Beans in Tomato Sauce.

Dessert:

- Bar Mitzvah Cake, Tuxedo Cup filled with Vanilla Ice Cream, Berries, and Raspberry Coulis.
 - Coffee Service (table side).



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Menu for Kids:

Soda Bar

Stationary Hors d'Oeuvres:

Pigs in the Blanket with Mustard.

- Seared Dumplings.
- Little Pizzas
- Chicken Sates

First course:

Caesar Salad.

Entrée:

Spaghetti with Meatballs, Baskets of Garlic Bread,

Dessert:

Vanilla Ice Cream, Hot Fudge.

- Sliced Bar Mitzvah Cake.
- Novelties.