

The Standard at North Shore

Mitzvah Menu

Cocktail Hour

Signature Seasonal Cocktails & Champagne Upon Arrival

Passed Hors D'oeuvres

Jumbo Franks in Puff Pastry Served with Spicy Mustard

BBQ Chicken Lollipops

Seared Filet Mignon Satay Served with a Thai Dipping Sauce

Artichoke Fritter with a Lemon and Parmesan Aioli

Miniature Grilled Cheese with Tomato Soup Shooter Served in a Shot Glass

Kobe Flight Sliders Served with IPA Shots

Mahi Mahi Fish Tacos

Chipotle Aioli and Mango Salsa with Patron Margarita Shots

Cold Passed Hors D'oeuvres

Tomato and Fresh Mozzarella Bites

Presented on a Bamboo Skewer with a Basil Pesto

Sesame Seared Tuna Served

on a Wonton Chip with Wakame Wasabi & Crème Fraiche

Avocado Toast

Sea Salt & Peppercorn Dust

Tomato Bruschetta

On a Garlic Crostini

Harvest Pizzetta

Burrata & Fresh Tomato

Citrus Watermelon Bites

Goat Cheese, Lime, Ancho Salt

Cold Display

Spectacular International and Domestic Cheese Board

The finest imported & domestic cheese including Brie, Smoked Gouda, Parmesan, Swiss, Sharp Cheddar, and Provolone served with Assorted water crackers and flat breads

Elaborate Garden Basket of Crudités

A selection of julienne farmer's market vegetables including squash, zucchini, carrots, bell peppers, cauliflower, and broccoli florets served with chef's selection of dipping sauces

Fresh Exotic Fruits and Berries

Sliced seasonal fruits and berries with cantaloupe, honeydew, pineapple, grapes, kiwi and strawberries

Panettiere Display

An array of freshly baked breads including brick oven semolina, whole wheat and pumpernickel breads, and homemade focaccia bread displayed with flavored oils

Mozzarella Bar

Homemade mozzarella, herb marinated plum tomatoes and endive finished with fresh basil, extra virgin olive oil and drizzled with an aged balsamic reduction
Burrata Cheese with Roasted Red Peppers & Pine Dust

Assorted Grilled Vegetables

Grilled asparagus, zucchini, yellow squash, eggplant and Portobello mushrooms marinated in extra virgin olive oil and lemon zest

Tri Color Quinoa

Toasted Quinoa with oven roasted tomatoes and balsamic vinaigrette

Garbanzo Beans with Sun-dried Tomato

Chick peas accompanied with sun-dried tomatoes, red onions, Kalamata olives and basil

Marinated Eggplant

Blanched julienne of eggplant with Garlic, Extra virgin olive oil and oregano

Heirloom Beet Salad

Baby beets and sweet Vidalia onions tossed with vinegar and oil

Farro

Ancient Italian grain with Cucumber and Jalapeno

Gourmet Cocktail Stations

(4:100 Adults)

Flatbread Pizza Grill

Portobello & Wild Mushroom

Margherita

White Pizza

Toppings to Include:

Crushed Red Pepper, Parmesan Cheese, Shredded Mozzarella, Garlic Powder & Oregano

Macaroni and Cheese Station

Jalapeño and Cheddar

Truffle Mushroom & Brie

Traditional Macaroni with Cheddar Cheese and Seasoned Bread Crumbs

Mashed Potato Bar

Garlic Mashed Potatoes

Maple Infused Sweet Potatoes with Marshmallows

Accompanied by Assorted Toppings:

Cheddar Cheese Sauce, Mushrooms, Chili, Steamed Broccoli, Crispy Fried Onions, Shredded Cheddar Cheese & Sour Cream with Chives

Gourmet Slider Bar

Kobe Beef With Ketchup And Pickle

Tuna With Wasabi Mayonnaise And Sliced Heirloom Tomatoes

Veggie With Tarragon Mayonnaise And Mushrooms

Truffle Fries

The Meatball Corner

Classic Beef

Chicken Meatballs

Classic Tomato Basil & Wild Mushroom Cream

Served over Fresh Baked Focaccia Bread

South of the Border Guacamole Station

Fresh Smashed Avocados
Fresh Tomatoes, Cilantro, Scallions & Lime

Spicy Mahi Mahi Ceviche
Mandarin Oranges, Cilantro, Jalapenos, Meyer Lemon & Olive Oil

Street Tacos
Spicy Chili Scented Chicken & Carne Asada
Fresh Fried Nacho Chips & Rolled Warm Floured Tortilla
Queso Blanco, Homemade Salsa, Lettuce, Tomato & Black Beans

Primi Bar

Sauces:

Marinara, Bolognese and Wild Mushroom

Pastas:

Gemelli, Penne and Seasonal Ravioli

House Baked Specialty Breads

Presented with Grated Parmesan Reggiano, Marinated Sun-Dried Tomatoes and Red Peppers

Asian Wok

General Tso's Chicken with Broccoli, Onions and Peppers
Stir Fry Beef with Julienne Vegetables
White Rice, Crispy Noodles and Fortune Cookies
Served in Chinese Takeout Box with Chopsticks

Steak House Style Station

Skirt Steak Carved To Order
Steak Fries
Steak House Sauce
Crispy Onions
Creamed Spinach

Adults Sit Down Dinner

First Course

(Select One)

Burrata Caprese

Creamy Mozzarella with Red, Yellow & Green Beefsteak Tomato
EVOO, Balsamic Drizzle & Grilled Rustic Bread

Poached Pear Salad

Whole Poached Pear, Baby Red Leaf Lettuce, Candied Walnuts, Dried Cranberries and Goat Cheese with
a Raspberry Vinaigrette

Tuscan Bistro

Tri-Colored Greens (Endive, Radicchio, Baby Arugula), Yellow Tomatoes & Roasted Peppers
Served over Grilled Ciabatta Bread with a Buffalo Ricotta Cheese Wedge and Balsamic Dressing

Entrees

(Select Three)

Artisan Steakhouse Beef

Grilled Filet Mignon with Red Wine Demi

Braised Short Ribs

In a Red Wine Reduction

Lemon Roasted Chicken

French Breast of Chicken with Lemon, Garlic & White Wine

Chicken Madiera

French Breast of Chicken with Wild Mushroom Sauce

Grilled Salmon

Served in a Beurre Blanc Sauce

Branzino Provencal

Tomatoes, Capers, White Wine & Lemon

Vegetarian Option Available Upon Request

Dessert

Signature Plated Dessert

Flourless Chocolate Cake, Quenelles of Sea Salt Caramel Gelato with Caramel Popcorn

AND

Passed Desserts

Hand Dipped Chocolate Brownie Pops

Powdered Zeppoles

Cinnamon Churros

Dark Chocolate Strawberries

Children's Menu

Frozen Mocktails & Soft Drinks

Hors D'oeuvres Station

Mozzarella Sticks with Marinara Sauce
Pizza Bagels
Boneless Buffalo Wings with Celery & Bleu Cheese
Mini Franks in a Blanket

Dinner Buffet

Times Square Station

New York Salted Pretzels
Chicken Fingers & Hot Dogs
French Fries

Simply Sliders Station

Mini Sliders
French Fries
Toppings to include:
Sautéed Onions, Pickles, Mushrooms, Ketchup & Sliced Tomatoes

Pizza Grill

Margherita Pizza, White Pizza & New York Style

Dessert

Ice Cream Station

Create Your Own Sundae with Assorted Toppings

***COCKTAIL HOUR UPGRADES**

Carver of Lamb

Crown Roast Rack of Lamb served with Minted Rosemary Lamb Jus
Served with Mint Jelly
Market Price

Sushi Station

Traditional Sushi Station including:
Nigiri, Sashimi, Spicy Tuna and Handmade Rolls
Plus an Assortment of Vegetarian Ingredients
Presented with Marinated Soy Sauce, Ginger and Wasabi
Sushi Station Additional \$20.00 Per Person
Served as Platters Additional \$12.00 Per Person
Butler Passed Additional \$8.00 Per Person

Iced Vodka and Caviar Bar

Paddle Fish (Black), Salmon Roe (Red) and Golden Tabiko Caviar
Garnished with Egg Yolk and White, Sour Cream, Red Onion, Toast Points, Potato Pancakes
Warmed in Hot Skillet
Flavors of Fruit Infused Vodkas Served from Frozen Apothecaries
Additional \$7.00 Per Person

Absinthe Bar

An Assortment of French, German and American Absinthe
Presented in a Snifter with an Individual Cube of Sugar Served over Dry Ice
Additional \$7.00 Per Person

Martini Bar

An Assortment of Martinis to Include
Cosmopolitan, French Martini, Chocolate Martini, Lemon Drop, Apple Martini & Pomegranate Martini
Traditional Gin or Vodka Martinis also Available
Additional \$7.00 Per Person

***To-Go Upgrades**

Bavarian Pretzel Station

Salted Hot Pretzel with Mustard
Additional \$5.00 Per Person

Donut Wall

Assorted Large Donuts
Individually Hanging on a Wooden Pegged Wall
Additional \$8.00 Per Person

Grilled Cheese Station

Traditional Grilled Cheese
Waffle Fries
Additional \$6.00 Per Person

Hot Dog Cart

With Sauerkraut, Onions, Spicy Mustard and Chili
Additional \$5.00 Per Person
\$500.00 for Cart Rental

New York Bagel

Bagels, Cream Cheese and Coffee
Additional \$6.00 Per Person

Homemade Cookie Station

Fresh Baked Assorted Cookies and Coffee
Additional \$5.00 Per Person

White Castle Station

White Castle Assortment Served with French Fries and Onion Rings
Additional \$8.00 Per Person

The Candy Shoppe

(Select Seven)

Watermelon Sour Patches, Sour Laces, Gummy Worms, Charm Pops, Swedish Fish, Pez, Jelly Beans, Jolly Ranchers, Skittles, Rock Candy, Smarties, Candy Necklace, Tootsie Pops, Mini Gummy Burgers, Ring Pops, Pop Rocks, Fun Dip, M&M's, Hershey Minis, Kit Kats, Starbursts, Nerd Ropes, Cotton Candy, Lollipops, Pixie Sticks, Air Heads, Malted Milk Balls
Displayed in Apothecary Jars
Additional \$7.00 Per Person

The Carnival

Pretzels, Churros, Cotton Candy, Popcorn, and Zeppolis
Additional \$9.00 Per Person

Ralph's Italian Ices

Select (3) Flavors
Additional \$8.00 Per Person

Breakfast To Go

Mini Egg and Cheese Biscuits
French Toast Sticks with Maple Syrup
Additional \$7.00 Per Person

The Ultimate Tail Gate (Seasonal)

Hot Dogs
Hamburgers
Appropriate Condiments
Gatorade, Bottled Water
Set Outside with Your Own Personal Tailgating Chef
Additional \$9.00 Per Person

Pizza

Personal Slices of Regular & Pepperoni
Additional \$6.00 Per Person

Fall Harvest Station (Seasonal)

Freshly Dipped Caramel Apples
Fresh Popped Popcorn
Apple Cider
Hot Chocolate with Marshmallows
Hot Pretzels with Mustard
Additional \$9.00 Per Person

Late Night Munchies

Waffle Fries with Cheese Sauce
Nachos with Chili & Cheese
Mozzarella Sticks with Marinara
Served in a Plastic To Go Tray
Additional \$7.00 Per Person