

Maggio's Presents: *Catering by Gina Miriam*
215-364-4983

BAR/BAT MITZVAH MENUS

We will be happy to customize your menu to suit your tastes or to accommodate any dietary restrictions

Young Adult Menu

Your Deluxe Buffet includes 4 hours of service, formal floor length table linen & matching napkins, china, silverware, sparkling stemware, professional service staff, event coordinator, unlimited soft drinks, challah for hamotzei, cake cutting. Your buffet table is beautifully decorated in the theme of your event.

Stationary Hors D'oeuvre Display

Your choice of 4

All Beef Cocktail Franks w/ Mustard
Mozzarella Sticks w/ Tomato Sauce
Vegetarian Spring Rolls w/ Duck Sauce
Vegetable or Beef Sliders (petite hamburgers w/ ketchup & sliced pickle)
Potato Knish
All Beef Cocktail Meatballs
Petite Pizza Bagels

Buffet Stations

All buffet stations are professionally staffed
Your choice of 1

Mexican Taco Bar – Chicken or Beef served with our delicious soft tacos.
Served with lettuce, tomato, cheese, chopped onion, chopped jalapeno, salsa,
guacamole & sour cream

Refried Beans & Rice • Nachos & Cheese

Barbeque – All Beef Kosher Coney Island Style Hot Dogs • Vegetable or
Beef Sliders (petite hamburgers w/ketchup & sliced pickle) • Mom's Macaroni &
Cheese • Potato Chips • Pickles

Old Fashioned Fixin's to include: Mustard, Ketchup, Sweet Relish

Italian – Triple Layer Oven Baked Lasagna • Home Cooked Meatballs • Classic
Caesar Salad with our home baked herb & garlic croutons • Freshly Baked Rolls
with Whipped Butter

Best of Philly – Philly Cheese Steak • Italian Hoagies • Steak Cut French Fries
Toppings to include: Our house made sauce, fried onions, hot peppers, ketchup,
cheese whiz

Sweet Endings Station

Choice of 1

Ice Cream Sundae Station – Choice of 3 premium ice cream flavors (vanilla
bean, chocolate, strawberry, chocolate chip mint, cookies & cream, orange sherbert), Choice
of 5 toppings (chocolate syrup, caramel syrup, chocolate jimmies, rainbow jimmies, m & m's,
Wet nuts, gummy bears, sno caps, peanuts, oreo pieces, crushed reeses, coconut.

Served with whipped cream & maraschino cherries

Penny Candy Station – A decadent display of all your favorites artfully
arranged in a 3 dimensional display. Includes a home baked assortment of cookies and
chocolate chunk brownies

Only In Philly – Assorted Tastykakes, Miniature Philly Soft Pretzels with
Mustard, Water Ice (choice of 2 flavors – cherry, grape, lemon, mango, chocolate)

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BAR/BAT MITZVAH MENU

Your 4 hour event includes:

Plated Luncheon Menu

Includes 4 hours of service, formal floor length table linen & matching napkins, china, silverware, sparkling stemware, professional service staff, event coordinator, unlimited soft drinks, challah for hamotzei, cake cutting.

Stationary Hors D'oeuvre Display

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits & berries with assorted crackers and dips artfully arranged and beautifully displayed

Butlered Hors D'oeuvres

Your choice of 6 passed on silver trays with fresh flowers

Coconut Chicken with Apricot Sauce

Smoked Salmon in black bread with herbed cream cheese

Thai beef salad in endive cups

Brie & Raspberry Tartlets

Lamb chop lollipops with mint sauce

Porcini & boursin stuffed mushrooms

Kalamata & goat cheese bruschetta

Smoked salmon mousse in cucumber cups

Cocktail beef or vegetarian sliders

Hummus on grilled pita wedges

Falafel skewers with tahini dip

All beef cocktail franks with mustard

Chicken & Vegetable filled Pot Stickers
All beef cocktail meatballs
Spinach & cheese wrapped in phyllo
Chicken or Beef Satay
Petite Potato Knishes
Classic bruschetta on garlic croustini
Mushrooms stuffed with spinach and parmesan
Potato latkes with sour cream
Zucchini Fritters

First Course

Your choice of garden salad with our house made roasted pepper balsamic vinaigrette dressing, classic Caesar salad, Israeli Salad, Candied Almond, Pears, Goat Cheese Salad w/ Shallot Vinaigrette dressing or martini glass filled with fresh fruits & berries served tableside

Entrees

Entrees from our buffet menus may be substituted

Chicken Stuffed with Boursin and Fresh Spinach
Pan Roasted Chicken in Port Wine Sauce
Seared Duck Breast w/ Pinot Noir Sauce
Beef Tenderloin w/ tarragon butter
Filet Mignon with merlot cream sauce or béarnaise sauce
Slow Roasted Prime Rib with au jus & horseradish aioli
Veal Oscar – crabmeat, asparagus, olive oil, garlic, herbs & spices topped with béarnaise sauce
Herb & Mustard Crusted Rack of Lamb
Tender Roast Lamb & Fresh Vegetable on a skewer served on a bed of wild rice
Charred Salmon chardon glaze & thai salsa
Chilean Sea Bass in sherry cream sauce

Risotto with wild mushrooms and asparagus
Penne with portabello mushrooms, caramelized onion & goat cheese
Farfalle with smoked salmon & asparagus
Penne with sundried tomato, arugula & fresh herbs

Accompaniments

Your choice of 2

Oven Roasted New Potatoes • Wild Rice Pilaf • Garlic Mashed Potatoes •
Potato Gratin • Potatoes Lyonnaise • Julienne Vegetable Medley • Green Bean
Almandine • Tiny Carrots Petite Peas & Radicchio • Asparagus w/roasted pepper
& shallots • Roasted Broccoli Milanese • Sauteed Spinach w/shallots & fresh
garlic

Sweet Endings

Choice of Lemon, Raspberry or Mango Sorbet
Freshly Brewed Columbian Coffee, Decaffeinated Coffee & Tea

Pricing for this package is based on choice of entree

**Customized menus are available.
Please contact us for additional menu selections and pricing.**

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BAR/BAT MITZVAH MENU

Your 4 hour event includes the following

Premium Buffet

Your Premium Buffet includes 4 hours of service, formal floor length table linen & matching napkins, china, silverware, sparkling stemware, professional service staff, event coordinator, unlimited soft drinks, challah for hamotzei, cake cutting. Your buffet table is beautifully decorated in the theme of your event.

Stationary Hors D'oeuvre Display

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits & berries with assorted crackers and dips artfully arranged and beautifully displayed

Butlered Hors D'oeuvres

Your choice of 6 passed on silver trays with fresh flowers. Hors D'oeuvres from our Deluxe buffet may be substituted.

- Coconut Chicken with Apricot Sauce
- Smoked Salmon on black bread with herbed cream cheese
- Thai beef salad in endive cups
- Brie & Raspberry Tartlets
- Lamb chop lollipops with mint sauce
- Porcini & boursin stuffed mushrooms
- Kalamata olive & goat cheese bruschetta
- Smoked salmon mousse in cucumber cups
- Cocktail beef or vegetarian sliders (petite burgers w/ketchup & sliced pickle)
- Hummus on grilled pita wedges
- Falafel skewers with tahini dip

First Course

Your choice of garden salad with our house made roasted pepper balsamic vinaigrette dressing, classic Caesar salad, Israeli Salad or martini glass filled with fresh fruits & berries served tableside

Entrees

Your choice of 3. Entrees from our Grand or Deluxe Buffet may be substituted.

Chicken Sinatra – chicken, shrimp & 'shrooms in peach schapps cream sauce
Chicken with brandy and fresh mushrooms
Chicken stuffed with sundried tomatoes, spinach & goat cheese in pesto red pepper sauce
Sirloin tips in wild mushroom sherry sauce
Hand carved Prime Rib with au jus and horseradish aioli
Potato encrusted Sea bass
Seafood Newburg
Pistachio crusted Salmon with vanilla rum butter
Roasted Lamb in port wine sauce
Veal Scallopini
Veal Marsala
Risotto with wild mushrooms and asparagus
Penne with portabello mushrooms, carmalized onion & goat cheese
Farfalle with smoked salmon & asparagus

Accompaniments

Your choice of 2

Oven Roasted New Potatoes • Wild Rice Pilaf • Garlic Mashed Potatoes •
Potato Gratin • Julienne Vegetable Medley • Green Bean Almandine • Tiny
Carrots Petite Peas & Radicchio • Asparagus w/roasted pepper & shallots

Sweet Endings

Petite Sweet Table to include chef's selection of crème puffs, éclairs, petite fours, fruit danish, french sticks, carrot cake, fruit tartlets, lemon squares, chocolate raspberry bites, marble cheese bites, butter cookies, chocolate chunk brownies, brulee chocolate chips bites, chocolate mousse cups. Served on mirrored trays and multi tiered silver stands.

Freshly Brewed Columbian Coffee, Decaffeinated Coffee & Tea

With Premium Open Bar

With Beer & Wine

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