

A B I G A I L K I R S C H

A T T H E L O A D I N G D O C K

ADULT SERVED BAR/BAT MITZVAH SAMPLE MENU

COCKTAIL RECEPTION

HORS D'OEUVRES

selection of eight passed hor d'oeuvres
(see full hor d'oeuvres menu)

STATIONS & CARTS

MEDITERRANEAN TAPAS STATION

WOOD GRILLED KABOBS
pulled from skewers by servers, basted in a citrus herb marinade

select one of the following:

LAMB KEBBE MEATBALLS
GRILLED CHICKEN
CITRUS MAHI MAHI

served with

DRIED FRUIT & EDAMAME COUSCOUS LENTIL PILAF, CILANTRO PESTO SAUCE, ASSORTED HOT SAUCES

FALAFEL QUINOA FRITTERS

harissa raita drizzle, cucumber tomato olive slaw

SPANAKOPITA FRITTATA

spinach, leek, feta & dill custard baked in individual tasting vessels
topped with red pepper salsa & a nest of crispy phyllo

CHARRED BABY CARROTS & ZUCCHINI

toasted moroccan spices, feta dust, mint, candied ginger

WATERCRESS SALAD

dates, celery, radishes, oranges, almonds, mustard seeds

BASKETS OF POPPADOMS & PITA

roasted red pepper hummus for dipping

TACO CART

a duo of miniature crispy tacos served in bamboo boats

select two taco fillings:

SPICED PERNIL
BARBECUED BEEF
CHILI LIME CHICKEN
CITRUS GRILLED MAHI
ADOBE VEGETABLES

IN ADDITION

with cabbage salad, avocado sauce, salsa & assorted hot sauces

sips of blood orange jalapeño margaritas

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AT THE LOADING DOCK

ADULT SERVED BAR/BAT MITZVAH SAMPLE MENU CONT'D

STARTER

EGGPLANT "PARM" RISOTTO

crispy eggplant topped with heirloom tomatoes caprese & burrata
basil parmesan risotto, tomato beurre blanc

ARTISANAL BREADS

INTERMEZZO

MARGARITA GRANITA

blood orange jalapeño tequila ice served in an orange wedge, on a lime sugar
bed

ENTREE

TRUFFLED DAY BOAT COD

in a porcini dust with truffled microgreens, saffron sauce, red wine reduction
chive mashed potatoes & wilted spinach, wild mushrooms & radicchio

OR

HEIRLOOM BEEF

herb peppercorn butter, truffled beef jus
glazed heirloom carrots & minted parmesan pea mash

DESSERT

CHOCOLATE NUTELLA PAVE

hazelnut ganache bread pudding, nutella gelato, chocolate sorbet
passion sauce, candied hazelnuts, smoked salt

BUTLERED SWEETS

MINI S'MORES CUPCAKES

peaks of marshmallow meringue

PIE & ICE CREAM

mini warm apple pies & cinnamon streusel ice cream pops

COFFEE & TEA SERVICE