

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

**AT THE LOADING DOCK**

## **ADULT BAR/BAT MITZVAH STATION STYLE SAMPLE MENU**

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### **HORS D'OEUVRES**

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

### **STATIONS**

#### **GREENMARKET FARM-TO-TABLE STATION**

SAUCCISON en CROUTE  
roasted garlic sausage baked in herbed pastry  
horseradish caraway aioli

CATSMO SMOKED SALMON BARS  
with celery root & radish crème fraîche, layered on black bread  
apple gelée & dill

ARTISANAL CHEESES  
peppered pecorino  
aged manchego  
cambazola blue  
orange ginger marmalade & spiced almonds  
raisin nut crisps, rosemary wafers, baguettes & breadsticks

DIPS & CHIPS  
kale basil pesto  
black bean olive hummus  
artichoke dried tomato tapenade  
served with lavash flatbread

MONOCHROMATIC PICKLED VEGETABLES & FRUIT  
GREEN micro cucumbers, honeydew, apples, grapes  
WHITE kohlrabi, cauliflower, fennel, pears

MARINATED OLIVES & CAPERBERRIES

### **SALAD STARTER**

**TRI-COLORE CAESAR SALAD**  
romaine lettuce, radicchio & arugula  
shaved parmigiano & classic caesar vinaigrette  
asiago crispy olive flatbread

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### **DINNER STATIONS**

#### **FAR EAST STATION**

WOK FRY

select one of the following:

PORK PERNIL - SHRIMP & SCALLOPS – BEEF – DUCK – TOFU  
sautéed with bok choy, broccoli leaves, green beans, edamame & peppers

served with

asian pancakes & lettuce cup wraps  
green papaya slaw with bean sprouts & napa cabbage  
toasted coconut, candied peanuts & scallion threads

IN ADDITION

BIMIBAP RED & BASMATI RICE

shiitake mushrooms, pickled carrots & cucumbers, pea shoots, soft egg

FUSION PIZZA

smoked tofu, mild kimchee, broccoli stems, cilantro pesto

PAN SEARED SHRIMP –or- EDAMAME DUMPLINGS

lightly tossed in a yuzu ginger glaze, house-made sriracha sauce for dipping

GENERAL TSAO'S CAULIFLOWER & BRUSSEL SALAD

pickled celery, cilantro, sesame seeds

ASIAN CRISPS

curried plantains, nori rice crackers, prawn chips

#### **SOUTHERN COMFORT STATION**

CAJUN FRIED CHICKEN –or- SHRIMP ETOUFFE

served on corn griddle cake

creole tomato sauce, pickled vegetable chow chow

SAVORY SHORTRIB-IN-A-JAR

barbecued boneless short ribs served & carrot yam mash  
baked in individual mason jars, chipotle crumb crust

MAC & CHEESE CUPCAKES

baked with cheddar, pimentos & scallions  
topped with salsa verde & crispy kale

SWEET POTATO FRIES

dusted with sage & smoked sea salt  
honey grain mustard sauce

BAYOU SALAD

peaches, candied peanuts, carrots, cabbage & peppers  
peach bourbon vinaigrette

SOUTHERN SNACKS

BBQ spiced house-made potato chips & baked okra crisps  
caramelized vidalia onion dip

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## **ADULT BAR/BAT MITZVAH STATION STYLE SAMPLE MENU CONT'D**

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### **DINNER STATIONS**

#### **ARTISANAL PIZETTA & ANTIPASTI VEGETABLE STATION**

*creative flatbread pizzas served with an array of marinated & grilled vegetables*

##### GORGONZOLA PANCETTA PIZETTA

caramelized onion jam, figs, pine nuts & crispy sage  
drizzled with balsamic reduction

##### TRUFFLED ASPARAGUS & PORTOBELLO PIZETTA

goat & fontina cheeses, micro arugula & lemon zest  
drizzled with truffle oil

##### HEIRLOOM TOMATO ARUGULA PIZETTA

robiola cheese, kalamata olives & basil  
drizzled with pesto

##### SERVED WITH THE FOLLOWING PIZZA CONDIMENTS

shaved parmigiano reggiano, roasted garlic herb infused oil  
fried caper gremolata, spicy peppercorn infused sea salt

##### ANTIPASTA RUSTICA

fennel, orange & escarole salad  
roasted vegetable ratatouille  
lemon scented baby artichokes  
sicilian spiced cauliflower  
marinated cracked olives & caperberries

##### ARUGULA SALAD

shaved fennel, toasted pine nuts & teardrop tomatoes  
lemon vinaigrette & parmigiano reggiano

### **DESSERT STATION**

#### SWEET AMUSES

served in individual tasting vessels

#### VERRINE

mochachinno caramel with cocoa croquant

#### SEASONAL FRUIT COBBLER (gf)

spiced streusel crumb crust

#### ADDITIONAL MINIATURE TREATS

carrot cake towers  
dulce de leche tarts  
triple chocolate bars  
salted caramel brownies  
lemon meringue beehives  
raspberry almond financiers  
chocolate coconut crackle (gf)  
peanut butter apricot blondies (gf)  
&  
fresh strawberries

#### COFFEE & TEA SERVICE

(gf) = gluten free