



Your Davenport Mitzvah Celebration

Adult Cocktails & Hors D'oeuvres

Artistically Arranged Presentation Of Foods For Your Guests To Enjoy, In Addition To Passed Hors D'oeuvres

Smoked Salmon Display

Thinly Sliced Fillet Of Smoked Scottish Salmon Classically Presented

Sliced Lemon, Finely Chopped Egg Yolks, Diced Onions, Capers, Dill Cream Sauce & Sliced Brown Bread

The Ploughman's Table

Stilton Blue Cheese, Manchengo, Ricotta With Wild Honey, New York Goat Cheese On Maple Croutons, Triple Cream Brie & Asiago Cheese Garnished With Seasonal Berries, Seedless Grapes, Herbed Flat Breads & Gourmet Crackers

Mediterranean Market Display

House Made Baba Ghanouj, A Variety Of Hummus, Sautéed Artichoke Hearts, Stuffed Grape Leaves, Fire Roasted Peppers, Grilled Asparagus, Herbed Feta Cheese, Calamata Olives, Vine Ripened Tomatoes

Toasted Pita Triangles & Herbed Toast Points Dippers

Endless Hors D'oeuvres

Hors D'oeuvres Are The Opening Act And Must Be Unique

Hand Rolled Kosher Style Sushi & Maki A Delicate Delight

A Variety Of Mini Mashed Potato Martinis

Cocktail Cherry Tomatoes Piped With Guacamole

Sesame Beef Teriyaki Skewers

Belgian Endive, Gorgonzola, Pecans & Dried Cranberries

Black Bean Soup Shooters Crème Fraiche Dollop

Potato Knishes – Spicy Mustard

Caribbean Jerk Chicken Crisps – Pineapple Mango Salsa

All Beef Cocktail Franks Wrapped In Puff Pastry

Cilantro Lime Chicken Tacos – Salsa Verde

Coconut Chicken Brochettes – Apricot Wasabi Dipping Sauce

Crisp Potato Canapés With Crème Fraiche & Caviar

Crispy Goat Cheese & Artichoke Heart Tartlets

Curry Chicken In Phyllo Tartlets

Danish Blue Cheese & Honey Crostini

Florentine & Feta Stuffed Baby Bella Mushrooms

Focaccia Triangles With Fresh Mozzarella & Basil

Rustic Gorgonzola & Fig Flatbread Pizza

New Zealand Baby Lamb Lollipops Balsamic Fig Reduction

Kalamata Olive, Artichoke Hearts & Goat Cheese Tartlets

Pastrami Pastry Pinwheels

Ahi Tuna Spoons – Asian Slaw

Margarita Flatbread Pizza

Mediterranean Grilled Veggie Flatbread Pizza

Beef Burger Sliders With Caramelized Onions

Pumpkin Ravioli Martini - Brown Butter & Sage

Peppered Ahi Tuna Wontons - Wasabi Aioli

Reuben Sandwiches – Thousand Island Dressing

Polenta Triangles With Kalamata Olive Tapenade

Polenta, Bruschetta & Goat Cheese Canapés

Pub Style Fish & Chips Classic Tartar & Malt Vinegar

Raspberry & Brie Phyllo Tartlets

Savory Smoked Salmon Mousse Cones

Southwestern Fish Taco – Salas Verde

Southwestern Chicken Quesadilla Triangles

Sweet & Sour Sesame Chicken Skewers

Sweet Potato Pancakes & Apple Chutney

Thai Sesame Chicken Skewers – Peanut Dipping Sauce

Tomato - Basil Bruschetta On Garlic Toasted Bread Points

Tri Color Tortellini Skewers – Basil Pesto

Warm Goat Cheese, Caramelized Onion & Mushroom Tartlets

Zucchini Pancakes With Honey Brie & Maple Drizzle

(Please Select Six From Attached List)

Plated Dinner Reception

Motzi

Traditional Blessing Over The Hallah Before The Meal Is Served

Candle Lighting Ceremony

Celebrant Honors Family & Friends By Lighting Candles

The Hora

Celebratory Circle Dance Where The Celebrant Is Hoisted In To The Air On A Chair High Above The Guests

Appetizer

Davenport Salad

*Wrapped In English Cucumber Collar Baby Field Greens, Candied Walnuts, Sun Dried Cranberries,
Mandarin Orange Segments, Crumbled Gorgonzola, Maple-Balsamic Vinaigrette*

Soup

Winter Butternut Squash Bisque

Sour Cream Timbale

Main Course

The Following Entrees Can Be Selected

And Ordered Table-Side By Your Guest As They Are Seated

Classic Filet Mignon

Premium Eight Ounce Cut, Seasoned With Sea Salt & Cracked Black Pepper

Finished In A Robust Veal Demi Glaze

Asian Salmon

Sesame Ginger Glazed Center Cut Scottish Salmon Filet

Pan Seared & Roasted- Black & White Sesame Crust

French Breast Of Chicken

Delicate Stuffed Breast Of Chicken With Roasted Shallots, Artichokes And Mushrooms

Served With A Cognac Pan Jus

Vegetarian Entree Available Upon Request

All Entrees Are Accompanied With A Chef's Selection Of Vegetable And Potatoes

A Variety Of Rustic Breads, Rolls & Butter

Sweet Dessert Presentation

Beautifully Decorated Scroll Occasion Cake With Accent Colors Of Your Choice And Filling To Your Taste.

Petite Pastry Tray

House Made Cannoli's, Mini Éclairs, Cream Puffs & Chocolate Covered Strawberries – Per Table

Freshly Brewed Coffee, Decaffeinated Coffee And A Selection Of Fine Teas

Continuous Premium Bar

Grey Goose, Tito's, Absolut, Flavored Vodka, Beefeater Gin, Dewar's Scotch, V.O., Bacardi Rum, Jack Daniel's Bourbon, Cuervo Tequila,

Cordials Domestic Sparkling Wine, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Imported & Domestic Beer,

Assorted Mixers, Premium Fruit Juices, Garnishes, Ice, Cocktail Napkins, Stirrers, Etc.

(Signature Cocktail Upon Guests Arrival)

(Davenport Mansion Has A No Shot Policy)

Vendor Meals

Advanced Arrangements Are Necessary For Food Service To Patron Vendors @\$40 Per

If You Are Aware Of A Guest Having A Food Allergy, Please Bring It To Our Attention

We Will Always Do Our Best To Accommodate Them

Kosher Entrées Available On Request - 72 Hour Advance Notice Required

Young Adult Menu

Quesadillas & Taco Bar

*One Of The Most Popular Southwestern Appetizers That Can Be Made, Making Them A Wonderful Appetizer Station
Beef Chili, Bbq Chicken, Diced Tomatoes, Shredded Lettuce, Guacamole, Salsa, Sour Cream,
Shredded Monterey Jack And Cheddar Cheeses, Sliced Jalapeno Chilies, Hard Shell Tacos & Soft Flour Tortilla Wraps*

Grab & Go Favorites

<i>Asian Vegetable Dumplings</i>	<i>Crispy Mozzarella Sticks</i>
<i>Crispy Eggrolls</i>	<i>Margarita Pizza Triangles</i>
<i>Cocktail Franks Wrapped In Puff Pastry</i>	<i>Mini Three Cheese Grilled Cheese</i>
<i>Mini Reuben Sandwiches</i>	<i>Hot & Spicy Boneless Buffalo Wings</i>

(Please Select Four From Above Selections)

Buffet

Slider Bar

Beef Burger Sliders, Black Bean & Roasted Corn Veggie Slider & Crispy Buffalo Chicken Sliders

Accompanied With A Variety Of Toppings

*Shredded Lettuce, Sliced Tomatoes, Onions, Pickles, Shredded Cheddar
American, Mozzarella & Crumbled Bleu Cheese - Heinz Ketchup, House Made Salsa, Bbq Sauce,*

Chicken Fingers

Crispy, Oversized Tenders - Heinz Ketchup, Barbeque & Honey Mustard Dip

The New York Hot Dog

Hebrew National Kosher Hot Dogs, Includes Relish, Sauerkraut & Mustards

Baked Macaroni & Cheese

All Time Favorite Comfort Food

Or

Sweet Noodle Kugel

A Baked Pudding Casserole, Made With Egg Noodles, Cottage Cheese, Crushed Pineapple With A Cinnamon And Sugar Crust

Crispy Coated Fries & Onion Rings

Classic Caesar Salad

Crisp Romaine, Garlic Herbed Croutons & Parmesan Cheese - Finished In A Creamy Caesar Dressing

Assorted Breads, Rolls & Butter - (No Nuts In Baked Goods)

Mock Cocktails

Your Child's Mitzvahtini

*All Your Frozen Favorites – Virgin Strawberry Daiquiri's & Pina Coladas And Others
Homemade Lemonade & Strawberry Punch, Cherry Spritzers, Assorted Soft Beverages, Bottled Water,
Tropical Fruit Garnishes, Ice, Stirrers, Cocktail Napkins Etc.*

Sweet Desserts

Make Your Own Waffle Sundae Bar

*Warm House Made Belgium Waffles Accompanied With Vanilla, Chocolate And Your Choice Of Premium Ice Cream
Toppings Chocolate & Rainbow Sprinkles, Shredded Coconut, M&M Pieces, Sliced Strawberries, Diced Pineapple,
Blue Berries, Nutella, Cherries, Hot Fudge, Chocolate Sauce, Powdered Sugar And Whip Cream*

Cup Cake Bar

*Red Velvet With Vanilla Icing, Vanilla With Chocolate Icing & White Chocolate Shavings,
Chocolate With Vanilla Frosting With Chocolate Shavings, Chocolate With Marshmallow,*

Irresistible, Freshly Baked Oversized Chocolate Chip Cookies & Rich Fudge Brownies With Crumbled Oreos

To Go At Conclusion - NY Style Pretzels