



*Silver Spoons Catering, Inc.*

August 23, 2017

TO:

Tele:  
Email:

FROM:

Scott M. Tessler  
Silver Spoons Catering, Incorporated  
P.O. Box 570699  
Tarzana, California 91357  
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SUBJECT:

**B'NAI MITZVAH CELEBRATION**

Date:

Time:

Guests:

Location:

B'not Mitzvah

Silver Spoons Catering, Inc. takes great pleasure in presenting the following menu  
for your child's B'nai Mitzvah celebration:

## **ON ARRIVAL**

### ***Kids Bar***

All-time favorite Tortilla Chips, presented with Guacamole and Salsa. Served  
with: assorted sodas, Shirley Temples, Roy Rogers, Mock Orange Juice Sunrises,  
Mock Strawberry Margaritas and Mock Pina Coladas!!



### ***Cream Cheese and Pesto Torta***

A delicious Mediterranean torta of whipped cream cheese layered with our chef's  
pesto filling and offered with crisp gourmet crackers and French baguettes.  
Garnished with sweet California grapes and strawberries  
(placed at adult bar)

B'not Mitzvah

**TRAY PASSED HORS D'OEUVRES**

*Please select 4 hors d'oeuvres from the following:*

***Bastilla***

Tender breast of chicken pan sautéed in butter with onions, ginger, cinnamon, and herbs, then wrapped in flaky filo pastry dough with toasted almonds and baked to a golden brown

***Beef Satay***

Medallions of beef tenderloin marinated in Indonesian herbs and spices, then skewered and served with peanut chutney

***Beef Teriyaki***

Aged Eastern beef tenderloins marinated in Teriyaki Sauce and served on a skewer with green peppers and onions

***Blinis***

Small pancakes, prepared in the style of great Russian chefs, served with black caviar and a dollop of sour cream

***Brie en Croute***

A tiny homemade pastry shell filled with imported Brie cheese then baked to a golden brown and presented drizzled with a light Apricot Glaze

***Brie & Fig quesadillas***

A unique blend Brie Cheese and Fig Jam grilled in a mini tortilla and served cut in triangles

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**SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)**

***Bruschetta***

Warm garlic bread topped with vine ripened Italian plum tomatoes, thin sliced red onions, and Bufala mozzarella, then drizzled with a light Balsamic Vinaigrette Dressing

***Caprese Skewers***

Beautifully presented on skewers: cherry tomatoes, imported Bufala mozzarella, Kalamata olives, artichoke hearts and a sprig of fresh basil, all drizzled in Balsamic Vinaigrette

***Chicken Satay***

Medallions of tender boneless breast of chicken marinated in Indonesian herbs and spices, then grilled over mesquite and offered with a Peanut Chutney

***Chinese Chicken Salad Baskets***

A medley of shredded chicken, shredded lettuce, green onions, carrots, sweet red ginger, mandarin orange sections, and slivered almonds, gently tossed in a Sesame & Rice Vinegar Dressing, then served in a won ton shell basket

***Cocktail Quiche***

Grated Swiss and Gruyere cheese blended with cream and eggs and baked in a petite shell with an assortment of vegetables

***Crostini de la Maison***

A colorful, classic treat of our crisp homemade croutons topped with imported goat cheese and grilled red pepper slices

***Elegant Potato Pancakes***

Delicious potato pancakes pan-sautéed to a golden brown, then topped with imported Brie and poached pears and baked to flavorful perfection

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**SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)**

***Falafel***

A traditional favorite of ground chick peas and a secret blend of Middle Eastern ingredients, deep fried to a golden brown and presented in pita with Tahini Dipping Sauce

***Franks in Jackets***

All beef mini frankfurters wrapped in a puff pastry dough and baked to a delicate golden brown

***Fried Wontons***

Delicate wontons deep-fried to a crispy golden brown and offered to your guests with Apricot Sauce, Soy Sauce, and Chinese Hot Mustard

***Fries, Fries, Fries***

Delectable crispy French fries served to your guests in an individual cone with a Ranch Dipping Sauce on the side

***Gazpacho Shooters***

A California version of the Spanish classic: chilled soup made with ripe, uncooked tomatoes, cucumber, bell pepper, celery, onion, and cilantro served from a shot glass.

***Gourmet Pizza***

An assortment of gourmet pizzas prepared with our special toppings to include fresh basil and garlic, red, green, and yellow peppers, mushrooms, and barbecued chicken

***Gravlox***

Marinated salmon sliced thin and presented with capers, chopped onions, and freshly baked pumpernickel bread

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**SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)**

***Insalata***

A delicate arrangement of slices of Bufala mozzarella and Italian plum tomatoes topped with fresh basil and drizzled with imported virgin olive oil

***Le Boeuf en Croute***

An individual Beef Wellington prepared with a French Bouchee, pate de la maison, and chateaubriand

***Mini Empanaditas***

A Southwestern original prepared with a French flair: empanaditas filled with a Mushroom and Sun-Dried Tomato filling and offered with a mild Black Bean Salsa

***Mini Hamburgers***

A mini patty of freshly ground beef prepared on our braziers and served on a bun with ketchup and mustard

***Mini Grilled Cheese***

A combination of Alpine Fontina and Sonoma Cheddar cheeses melted together and grilled to crispy perfection on freshly baked sourdough bread. Offered with a date nut chutney

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**SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)**

***Mini Potato Knishes***

New potatoes baked and seasoned with herbs and spices then wrapped in a puff pastry dough and baked again to a golden brown

***Mini Quesadillas***

A traditional favorite of Monterey Jack cheese flavored with a hint of jalapenos offered in a mini tortilla with guacamole and salsa

***Mini Salmon Skewers***

Pacific Northwest salmon marinated in an Orange & Fresh Herb marinade, then sliced and skewered and grilled over mesquite until tender and offered with a Teriyaki glaze

***Mini Vegetable Kabobs***

A tasty and eye-pleasing assortment of vegetables arranged on a mini skewer then basted with olive oil and fresh herbs and grilled to perfection

***Mock California Roll***

A Japanese hors d'oeuvre of avocado, mock crabmeat, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

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## **SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)**

### ***Moroccan Cigars***

A delicious Mediterranean hors d'oeuvre of filo dough and a delightful vegetarian filling, rolled tight and served with our lively Red Pepper Sauce

### ***Peking Duck***

Grilled breast of duck cut into julienne strips and served in a flour tortilla with Hoisin Sauce

### ***Petite Feuilleté***

A petite French pastry cup baked to a golden brown then filled with smoked Nova Scotia salmon and a dollop of sour cream then topped with fresh dill

### ***Potatoes a la Simcha***

California New Potatoes that have been baked to a golden brown, then split and served with farm fresh sour cream and a sprig of dill

### ***Salmon and Goat Cheese Quesadillas***

Flour tortillas filled with imported goat cheese and salmon, then lightly grilled and served in triangles with a mildly spiced Papaya Salsa

### ***Salmon Mousse on Endive***

A delicate blend of smoked salmon, cream cheese, and fresh herbs gently piped onto Belgium endive leaves and topped with a sprig of fresh mint



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## **SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)**

### ***Samosas***

Delectable handmade pastry stuffed with potatoes, onions, delicate green peas, and exotic spices then fried until a perfect golden brown

### ***Seared Ahi***

Tender slices of ahi skewered and brushed with an Orange & Fresh Herb Marinade, then seared on a red-hot grill and presented with a Ginger & Sesame Dipping Sauce

### ***Sirloin Stuffed Mushrooms***

Jumbo mushroom caps filled with our special ground sirloin and sun-dried tomato stuffing and seasoned with herbs and spices

### ***Spanakopita***

Tender, flaky filo pastry dough wrapped around a tasty blend of spinach and feta cheese - a Greek delicacy

### ***Spicy Potstickers***

A spicy hand-made Oriental delicacy deep-fried in our woks to a golden brown and offered with Plum Sauce and Chinese Hot Mustard

### ***Spicy Tuna Roll***

A Japanese hors d'oeuvres of spicy tuna and white rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

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## **SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)**

### ***Spring Rolls***

An Asian hors d'oeuvre of finely cut vegetables wrapped in a spring roll wrapper then fried to a golden brown and offered with a light Apricot Sauce

### ***Stuffed Mushrooms Florentine***

Mushroom caps filled with our special blend of chopped spinach and ricotta cheese seasoned with herbs and spices

### ***Vegetable Roll***

A Japanese hors d'oeuvre of avocado, carrots, cucumber, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and wasabi

### ***Wrapped Chicken***

Marinated breast of chicken, julienne strips of onion and red peppers, celantro, and finely grated Fontina and Mozzarella cheeses wrapped in a flaky pastry dough and baked to flavorful perfection. Offered with Tomato & Basil Salsa

### ***Yucatan Sausages***

Hand-made sausages of chicken and Indonesian herbs and spices, grilled to perfection, then cut into medallions and served with a Mango Chutney



Prior to the start of the Dinner service, a freshly baked challah will be available for the blessing

B'not Mitzvah

## **DINNER BUFFET**

Please select 2 *salads* from the following:

### ***B'not Mitzvah Salad***

Wild greens gently tossed in a Raspberry Vinaigrette Dressing and topped with Mandarin orange sections, fresh red raspberries, and caramelized walnuts

### ***California Salad***

Baby greens gently mixed in a flavorful Champagne Vinaigrette Dressing then topped with caramelized pecans, sliced pears, and imported Gorgonzola

### ***California Quinoa Salad***

A delightful Quinoa salad featuring diced tomatoes, cucumbers and red onions will be offered topped with Pitted Kalamata Olives, Pine nuts and Feta Cheese

### ***Caesar Salad***

Romaine lettuce gently tossed with croutons, freshly grated Parmigiano-Reggiano cheese, and cracked black pepper in our chef's own Caesar Dressing

### ***Chopped Italian Salad***

A memorable salad of chopped butter lettuce, tomatoes, mushrooms, and red onions tossed in Balsamic Vinaigrette Dressing and topped with crumbled Gorgonzola cheese

### ***Israeli Salad***

A delicious medley of chopped cucumber, tomatoes, and green onions gently tossed in a light Lemon Vinaigrette Dressing

### ***Insalata***

A delicate arrangement of slices of Bufala mozzarella and Italian plum tomatoes topped with fresh basil and drizzled with imported virgin olive oil

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## **SALAD SELECTIONS (CONT'D)**

### ***International Salad***

A delightful salad of assorted baby greens, artichoke hearts, sliced mushrooms, hearts of palm, and cherry tomatoes, gently tossed in a Stromboli Dressing

### ***Marinated Mushrooms a la Greque***

Fresh mushrooms prepared al dente, then chilled and laced with imported olive oil, oregano, garlic, and artichoke hearts

### ***Orzo Salad***

A light, flavorful salad of orzo, feta cheese, red and yellow peppers, Kalamata olives, scallions, and capers in a lemon vinaigrette dressing, and garnished with roasted pine nuts.

### ***Tabouli Salad***

A light blend of parsley, tomatoes, and cracked wheat flavored with fresh Mint, lemon juice, imported olive oil, and spices

### ***Tuscan Salad***

Wild greens, Kalamata olives, grilled eggplant, and penne pasta gently mixed in a Balsamic Vinaigrette Dressing and served with Garlic Toast Points

### ***Roasted Beet Salad***

Wild greens topped with roasted beets, candied walnuts, and imported goat cheese, then gently tossed in a light Lemon Vinaigrette Dressing

B'nai Mitzvah Celebration

**DINNER BUFFET (CONT'D)**

***Herb Chicken***

A specially cut chicken breast leaving the skin on and the small wing bone intact will be coated with herb & spices, then grilled over mesquite and served topped with a delicate Marsala Sauce

Starch: Please Pick 1

***Garlic Mashed Potatoes***

Farm fresh potatoes cooked until tender, then whipped with roasted garlic until fluffy

***Farfalle with Sun-Dried Tomatoes***

Our homemade Bow Tie Pasta will be prepared al dente and offered to your guests topped with a delicate Sun-Dried Tomatoes, sliced mushrooms & Green Onion Sauce, freshly grated Parmigiano-Reggiano cheese, and cracked black pepper

***Mushroom Risotto***

An Italian rice from Milan, simmered in chicken stock flavored with butter, herbs, and white wine, and cooked to creamy perfection

***Potatoes Oreganato***

Baby potatoes cut ¼'s and tossed in our spice and herb blend with imported olive oil, then baked to a golden brown



***Mélange of Grilled Vegetables***

Asparagus, green beans, snow peas, yellow squash, carrots, zucchini, mushrooms, and eggplant strips brushed with olive oil and herbs, then grilled over mesquite until tender

***La Brea Bakery Breads and Rolls  
Bread Sticks, Whipped Butter***

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## **KIDS BUFFET**

A special buffet of favorites prepared just for the guest of honor and their friends,  
consisting of your choice of 4 of the following:

Beef & Broccoli	Orange Chicken
Chinese Chicken Salad	Fried Rice
Mini Chicken Skewers	Vegetable Lo-Mein
Beef Teriyaki Skewers	Avocado/Vegetable Roll
Cheese Pizza	Penne Marinara
French Fries	Fried Chicken Strips
Caesar Salad	Mini Hamburgers
Hot Dogs	Potato Skins
Macaroni & Cheese	Submarine Sandwiches
Quesadillas	Tacos

Tortellini with Cream & Cognac Sauce  
Hebrew National Hot Dogs



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## **DESSERT AND COFFEE SERVICE**

### ***Sundae Bar***

Your guests will enjoy creating their own sundaes using a variety of premium ice creams, nonfat yogurt, & sorbet and the following toppings:

Hot Fudge  
M & M's  
Gummy Bears  
Oreo Cookies  
Shredded Coconut  
Chopped Nuts

Sliced Strawberries  
Caramel Sauce  
Jelly Beans  
Rainbow Sprinkles  
Whipped Cream  
Cherries

Butter Cookies



### ***B'nai Mitzvah Pastries***

A variety of delectable over-sized cookies and pastries to include Chocolate Chunk Brownies, Old Fashioned Lemon Bars, Black & Whites, and Chocolate Swirl Almond Cookies

### ***Coffee Service***

Our freshly brewed Colombian and decaffeinated coffee will be offered with the following:

Half & Half  
Sugar Substitutes  
Herb Teas

Sugar  
Whipped Cream  
Tea

August 23, 2017

To:  
From: Scott Tessler  
Re: Menu Options

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Blackened Salmon: You may elect to add Blackened Salmon Medallions offered with Lemon & Caper Sauce to your menu.

Grilled Salmon: You may elect to add Grilled Salmon Medallions offered with Papaya Salsa to your menu.

Grilled Tri Tips: You may elect to add a chef carving Grilled Tri Tips offered with a Merlot Bordelaise Sauce to your menu.

Chicken Skewer: You may elect to exchange the Grilled Herb Chicken Breast as described on page 13 of this proposal with a Mediterranean Grilled Chicken Skewer, offered with a Tzatziki Sauce.

Tax: Prevailing California sales tax will be added to your final billing.

Thank you,

*Scott Tessler*

Scott M. Tessler  
Director of Catering

Approved Blackened Salmon Addition: \_\_\_\_\_

Approved Grilled Salmon Addition: \_\_\_\_\_

Approved Tri Tip Addition: \_\_\_\_\_

Approved Chicken Skewer Exchange: \_\_\_\_\_



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Poultry Options: You may elect to exchange any one of the following poultry options for the Herb Chicken as described on page 13 of this menu.

***Chicken Marsala***

Medallions of boneless breast of chicken pan-sauteed with mushrooms in olive oil and herbs, and presented with our light Marsala Sauce

***Chicken Piccata***

Medallions of boneless breast of chicken pan-sauteed in imported olive oil seasoned with herbs, spices, fresh squeezed lemon juice, and a splash of white wine

***Chicken with Wild Rice***

Boneless breast of chicken stuffed with wild rice and mushrooms, then baked and served with a Brandied Cherry Sauce

***Mediterranean Chicken Kabobs***

Boneless breast of chicken cubed and marinated in Mediterranean herbs and spices, then grilled and presented with a light Tzatziki Sauce

Thank you,

*Scott Tessler*

Scott M. Tessler  
Director of Catering

Approved Poultry Exchange: \_\_\_\_\_  
(Please note Poultry Entrée Selected)