



ZAYDE'S<sup>TM</sup>  
Kosher  
Catering

Bar and Bat Mitzvah Menus



## **BUTLER PASSED HORS D'OEUVRES**

Based on a one-hour reception

Select four (4)

*Butler Fee of \$100 per server. One per 30-50 guests recommended.*

## **COLD HORS D'OEUVRES**

Asian Tuna Crudo with Avocado, Ponzu Shooter

Thai Beef in Cucumber Cup

## **HOT HORS D'OEUVRES**

Coconut chicken

Orange-horseradish marmalade

Chicken sate, Asian sweet ginger sauce

Thai beef sate

Beef empanadas, charred tomato salsa

Sesame chicken tenders, sweet chile sauce

Meatballs, golden barbecue sauce

## **MEDITERRANEAN DIPPING STATION**

Hummus, baba ganoush, Israeli salad, pita bread, bialys

## **PLATED DINNER**

Each dinner entrée is served with

choice of soup or garden fresh salad, fresh seasonal vegetables, warm rolls, choice of dessert, iced tea, selection of herbal teas, freshly brewed coffee, and decaffeinated coffee.

## **SOUP AND SALAD SELECTION**

### **SOUP**

Matzo Ball

### **ZAYDE'S SALAD**

Roasted slivered portabella mushrooms, fresh shoestring carrots, grape tomatoes, hearts of romaine, endive, supreme vinaigrette

### **FARMER'S MARKET SALAD**

Crisp iceberg, baby lettuce mix, vine ripe tomatoes, seedless cucumbers, orange segments, fresh Florida strawberries, raspberry vinaigrette

## ENTRÉES

### BEEF AND CHICKEN DUET

Skillet-seared breast of chicken sliced roast beef, cabernet reduction, potato soufflé

84 per person

### MONTERREY CHICKEN

Double breast of chicken filled with spinach and mushrooms, seven pepper roasted new potatoes

70 per person

### CHICKEN MONACO

Pan-seared double breasts of chicken with citrus olives, capers and sun-dried tomatoes, olive oil crushed Yukon gold potatoes

70 per person

### SLOW ROASTED BEEF BRISKET

Au jus with shaved horseradish, mushroom cut roasted red potatoes

75 per person

### GRILLED RIB EYE STEAK

Tawny port black pepper sauce, potato soufflé

79 per person

## PAREVE DESSERT SELECTION

New York cheesecake

Tropical mango cake

Cappuccino cheesecake

Strawberry vanilla mousse cake

Chocolate pyramid

Chocolate hazelnut mousse dome

## DESSERT UPGRADE

Add \$5 per person.

Blueberry orchid cake

Chocolate mousse cigar

Chef's dessert trio

## BUTLER PASSED HORS D'OEUVRES

Based on a one-hour reception

Select four (4)

*Butler Fee of \$100 per server. One per 30-50 guests recommended.*

## COLD HORS D'OEUVRES

Wonton crisp with smoked salmon, avocado relish

Baba ganoush shooter with toasted pita

Ahi tuna, wasabi crisp, ponzu drizzle

Vegetarian antipasto skewers

Hummus crostini with micro greens

## HOT HORS D'OEUVRES

Pesto hummus stuffed mushrooms

Spanakopita

Caramelized onion tart

Mini falafel with tahini

## MEDITERRANEAN DIPPING STATION

Hummus, baba ganoush, Israeli salad, pita bread, bialys

## PLATED DINNER

Each dinner entrée is served with

choice of soup or garden fresh salad, fresh seasonal vegetables, warm rolls, choice of dessert, iced tea, selection of herbal teas, freshly brewed coffee, and decaffeinated coffee.

## SOUP AND SALAD SELECTION

### SOUP

Tomato bisque, minestrone, vegetable lentil

### BAY HILL SALAD

Gourmet baby greens, crumbled blue cheese, ripe olives, shaved sweet onion, endive, ranch dressing

### CAESAR SALAD

Hearts of romaine, shaved Parmesan, garlic croutons, Caesar dressing

### ZAYDE'S SALAD

Roasted slivered portabella mushrooms, fresh shoestring carrots, grape tomatoes, hearts of romaine, endive, supreme vinaigrette

### FARMER'S MARKET SALAD

Crisp iceberg, baby lettuce mix, vine ripe tomatoes, seedless cucumbers, orange segments, fresh Florida strawberries, raspberry vinaigrette

## ENTRÉES

### OVEN-POACHED SEA BASS

Thai chile glaze, curried citrus apple slaw, scallion lime basmati rice

83 per person

### PAN-SEARED HALIBUT

Wasabi citrus ponzu over wilted spinach and caramelized ginger, steamed jasmine rice

73 per person

### BARBECUE SALMON

Chili lime vinaigrette, potato flan, crispy stir-fry vegetables

70 per person

### GRILLED EGGPLANT & FALAFEL

Hummus tahini, fire roasted tomatoes, toasted pine nuts, fried Brussel sprouts

65 per person

## PAREVE DESSERT SELECTION

New York cheesecake

Tropical mango cake

Cappuccino cheesecake

Strawberry vanilla mousse cake

Chocolate pyramid

Chocolate hazelnut mousse dome

## DESSERT UPGRADE

Add \$5 per person.

Blueberry orchid cake

Chocolate mousse cigar

Chef's dessert trio



## MEAT

### HORS D'OEUVRES

(Served from silver chafing dishes)

Franks in the blanket

Tortilla chips with salsa

Soft pretzels, mustard dipping sauce

Carrots, celery sticks, honey mustard dipping sauce

*(Based on one per person, per item.)*

### BUFFET DINNER

#### TOSSED SALAD

Sliced cucumbers, grape tomatoes, carrot ribbons, vinaigrette

#### CHICKEN FINGERS

Barbecue dipping sauce,

French fries, sweet potato fries

#### TACO BAR

Featured seasoned meat, diced tomatoes, lettuce, peppers, onions,  
corn tortillas, salsa, guacamole

#### SLICED RIBEYE STEAK

Pickled peppers, onions, honey mustard,

#### PENNE PASTA MARINARA

Meatballs, Italian breadsticks

#### DESSERT SPECTACULAR

Build your own Pareve sundae bar

Popcorn

Candy grab bag bar

Soda and fruit drink assortment

Shirley Temples

Roy Rogers

**45 per person**

**MEAT**

**HORS D'OEUVRES**

(Served from silver chafing dishes)

Franks in the blanket

Tortilla chips with salsa

Soft pretzels, mustard dipping sauce

Carrots, celery sticks, honey mustard dipping sauce

*(Based on one per person, per item)*

**BUFFET DINNER**

**TOSSED SALAD**

Sliced cucumbers, grape tomatoes, carrot ribbons, vinaigrette

**FRESH FRUIT SALAD**

**HAMBURGER**

Sautéed onions, mushrooms

**HOT DOGS**

Sauerkraut

**GRILLED CHICKEN**

Barbecue sauce (on the side)

French fries, sweet potato fries,

hamburger and hot dog rolls

Accompaniments include: Bibb lettuce, sliced tomato, onion, pickles, ketchup,  
mustard, mayonnaise

**DESSERT SPECTACULAR**

Build your own Pareve sundae bar

Popcorn

Candy grab bag bar

Soda and fruit drink assortment

Shirley Temples

Roy Rogers

**45 per person**

## MEAT

### HORS D'OEUVRES

(Served from silver chafing dishes)

Franks in the blanket

Mini vegetable egg rolls, duck sauce

Soft pretzels, mustard dipping sauce

Carrots, celery sticks, honey mustard dipping sauce

*(Based on one per person, per item)*

### BUFFET DINNER

#### TOSSED SALAD

Sliced cucumbers, grape tomatoes, carrot ribbons, sesame dressing

#### ASIAN STIR FRY STATION

Sweet and sour chicken, peppers, onions, pineapple

Beef teriyaki tossed with far-east vegetables, teriyaki sauce

White rice, soba noodles

Served in to-go Asian take-out containers with chopsticks

#### DESSERT SPECTACULAR

Build your own Pareve sundae bar

Popcorn

Candy grab bag bar

Soda and fruit drink assortment

Shirley Temples

Roy Rogers

**45 per person**



## DAIRY

### HORS D'OEUVRES

(Served from silver chafing dishes)

Mozzarella sticks, marinara sauce

Mini vegetable egg rolls, duck sauce

Soft pretzels, mustard dipping sauce

Carrots, celery sticks, honey mustard dipping sauce

*(Based on one per person, per item)*

### BUFFET DINNER

#### TOSSED SALAD

Sliced cucumbers, grape tomatoes, carrot ribbons, ranch dressing

#### FRESH FRUIT KABOBS

#### PASTA BAR

Cheese tortellini, penne pasta

Black pepper alfredo, marinara sauce

Baked ricotta stuffed eggplant

Italian breadsticks

Assorted pizzas include:

Plain cheese

Italian vegetable

#### DESSERT SPECTACULAR

Build your own Pareve sundae bar

Popcorn

Candy grab bag bar

Soda and fruit drink assortment

Shirley Temples

Roy Rogers

**40 per person**

**ALL CELEBRATION EVENTS INCLUDE THE FOLLOWING:**

- Discounted guestroom rate for your guests (subject to availability)
- Complimentary self-parking for your guests
- Floor-length linen (within hotel inventory)
- Tables, chairs, dance floor, reasonable staging

**ENHANCEMENTS:**

- Perimeter up-lighting package
- Selected chair covers (within hotel inventory)
- Chiffon ceiling draping
- Specialty linen
- Theming, decor

Contact your catering manager to inquire about adding these items to your package.

Zayde's Kosher Catering is under the supervision of the Orthodox Union and the Rabbinates of Central and North Florida. Mashgiach fees will apply to your event.

Please contact your catering manager for specific fees.

