

Our young adult menus are perfect for proms or mitzvahs. Menus are nut free, kosher style and include gluten free, vegan and dairy free options. This way you are the host who is considerate of everyone. #winning

No tasting or substitutions for this specially priced menu.

FANCY

Menu includes salad, entrée, and dessert station.

SALAD COURSE

GF-V Field Greens (best for preset option-GF,DF, Nut Free)
Cherry Tomatoes, Cucumber, Radish, Balsamic Vinaigrette

ENTRÉE Select One

GF-DF Seared 8oz Boneless Chicken Breast 65
Herb Roasted Potatoes, Asparagus, Lemon Thyme Jus

GF-DF 6oz Grilled Norwegian Salmon 67
Steamed Jasmine Rice, Broccoli, Tomato Coulis

GF-V Tuscan Cauliflower Steak 58
Roasted Garlic Cauliflower Puree, Spinach, Cured Tomato
Lemon Parsley Gremolata

SUGAH STATION

GF Dark Chocolate Mousse Cup
GF-DF Coconut Macaroon
Double Fudge Brownies

FUN

Pricing is based on 1 ½ hours. Each additional ½ hour add 10.

To ensure ample quantities; order must be for the full number of guests

55

STATION

GF-V Field Greens

Cherry Tomatoes, Cucumber, Radish, Herb Vinaigrette

GF-DF Herbed Chicken Medallions, Lemon Thyme Sauce

GF-V Steamed Broccoli Florets, Extra Virgin Olive Oil, Sea Salt

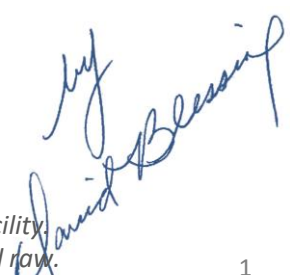
GF-V Gluten Free Pasta, Marinara Sauce, Basil

SUGAH STATION

GF Dark Chocolate Mousse Cup

GF-DF Coconut Macaroon

Double Fudge Brownies



None of our menus include nuts, however, we are not a nut-free facility as our ingredients are from suppliers that can process nuts in their facility.

GF-Gluten Free, DF-Dairy Free, V-Vegan. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw.

Menus and prices are valid for events occurring before December 31, 2025. All prices are subject to an Administrative Fee and State & Local Taxes.