

"A Deluxe Kosher Affair to Remember"

Five Hour Beverage Service

*From Private Bars with Bartenders Serving
Assorted Name Brand Cocktails, Kosher Wines, Beers and Sodas
Kosher Champagne Toast Included*

Reception

*During your reception, we will Butler Serve
Unlimited Hot & Cold Hors d'oeuvres
Please select six*

Cold Hors d'oeuvres

*Tomato & Cilantro Crostini
Nova Scotia Salmon Rosettes
Grilled Chicken Crostini, Avocado Salsa
Whitefish Salad Crostini, Horseradish Cream
Balsamic Glazed Rare Tuna Medallions
Roasted Pepper Humus in Phyllo Cups*

Hot Hors d'oeuvres

<i>Franks en Croute</i>	<i>Tomato Bruschetta on Crusted French Bread</i>
<i>Turkey & Asparagus Roulade</i>	<i>Chicken Spinach Strudel</i>
<i>Wild Mushroom in Phyllo Cup</i>	<i>Beef and Mushroom Turnovers</i>
<i>Beef or Chicken Sate, Peanut Sauce</i>	<i>Vegetable Spring Rolls with Plum Sauce</i>

Cold Displays

*Grilled Vegetable Display
Middle Eastern Market Display of Hummus, Tabbouleh & Babaganoush
with Pita Breads & Flatbreads*

Stations

Pasta Station

*(Chef's Fee of \$85.00)
Penne & Tricolor Pastas
Your choice of two Sauces:
Pesto, Bolognaise or Marinara*

Wok Station

(Chef's Fee of \$85.00)

Variety of Oriental Vegetables
Stir Fried with Ginger, Garlic & Soy Sauce

Menu

(One selection per Course)

Ceremonial Challah

Appetizers

Chilled Chilean Salmon with Minted Mango Salsa & Watercress
Vegetable Torte with Saffron Sauce
Medley of Fresh Fruits, Melons & Berries, Fruit Coulis
Tomato Basil Penne Pasta, Pomodoro Sauce, served with Pesto Crostini & Fresh Herbs
Mushroom Vol Au Vent
Assorted Gourmet Mushrooms in a Cabernet Sauce
Laced over a Pastry Shell & Garnished with Fresh thyme

Salads

Mixed Baby Field Greens, Dried Cranberries with Pecans, Balsamic Vinaigrette
Baby Spinach & Sliced Mushroom Salad, Poppy Seed Dressing
Alexander Signature Salad with Marinated Hearts of Palm, Kalamata Olives, &
Tomatoes, Red Wine & Shallot Vinaigrette
Floribbean Salad with Baby Organic Greens, Sliced Strawberries, Slivered Mango,
Sun Dried Cranberries, Caramelized Pecans with Wild Berry Vinaigrette

Intermezzo

Fresh Fruit Sorbet Served in a Martini Glass with Fresh Seasonal Berry Garnish

Entrees

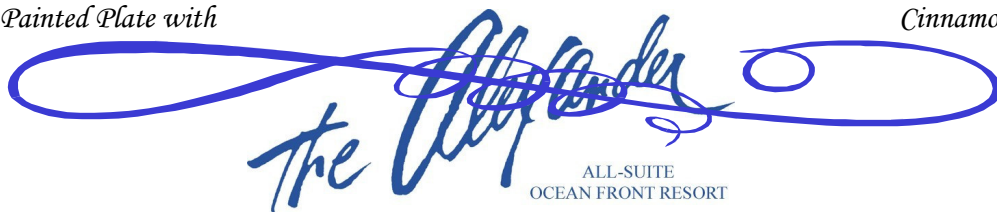
Chicken Wellington with Demi Sauce
Medallions of Beef with Sauce Bordelaise
Prime Rib of Beef Au Jus
Grilled Fillet of Salmon with Key Lime Sauce
Seared Chilean Sea Bass with Blood Orange Sauce
Grilled Veal Chop, Sauce Champignon Add \$10.00 per person
Roast Rack of Lamb, Rosemary Sauce Add \$10.00 per person
Chef's Selection of Fresh Seasonal Vegetable and Potato or Rice
Freshly Baked Rolls with Margarine Rosettes

Dessert

Tiramisu on Cocoa Dusted Plate
Mango Mousse with Berry Coulis Painted Plate
Chocolate Prince with Chocolate Painted Plate

Apple Tart on Painted Plate with

Cinnamon



"The Special Occasion Cake"

Choose from our package of *Elegant Designs*
(Other cakes available at an additional charge)

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Specialty Teas
\$155.00++ per person

The Entree prices include all Food & Beverage
The Alexander's Floor Length Table Linens and Napkins

Not Included in the above prices:
22% Service Charge and 9% Tax, Mashgiach Fee of \$750.00,
Valet Parking, Music, Photography, Flowers/Decorations, Personalized Printed Materials
and other forms of Entertainment

Enhancements

To the Pasta Station

Sun-dried Tomatoes, Julienne Vegetables, Veal Sausage, Cracked Pepper
Add \$5.00 per person

To the Wok Station

Chicken & Cashews
Add \$5.00 per person

Carving Station

Roast Breast of Turkey or Prime Rib
with Silver Dollar Rolls, Grained Mustard & Aioli
Turkey Add \$10.00 per person Prime Rib Add \$14.00 per person

Mushroom Sauté Station

Imported & Domestic Mushrooms
with Shallots, Garlic, Olive Oil Cabernet Sauce
Add \$9.00 per person

Fajita Station

Sautéed Chicken & Beef with Onion & Peppers
Served with Salsa, Guacamole, Lettuce, Tomatoes & Flour Tortilla Shells
Add \$14.00 per person

All Station Enhancements require a Chef's Fee Of \$85.00



Viennese Display

*Displays of Assorted French Pastries
Fresh Fruit Display & Warm Chocolate Fondue
Add \$14.00 per person*

Deluxe Viennese Table

*A Deluxe Assortment of Pies, Cakes, Strudels, Miniature Éclairs, Napoleons, Fruit Tarts, Fluffy Mousses, Sliced
Fruits, Berries, Halvah, Tropical Bread Pudding
Add \$18.00 per person*



May we suggest

*Ice Sculptures
Personalized Favors & Chocolates
Rest Room Attendants
On Premises Full-Service Salon*

