

CYPRESS KOSHER
CATERING
at Branches



*Glatt Plated
Dinner Package*



PRICES SUBJECT TO CHANGE

FIVE-HOUR AFFAIR

INCLUDES DEDICATED USE OF THE ENTIRE FACILITY INCLUDING WATERFALL GARDEN AND FAMILY SUITE

FIVE-HOUR PREMIUM OPEN BAR WITH MEVUSHAL WINES
Non-alcoholic specialty drinks for Children

STATIONARY AND BUTLER-PASSED HORS D'OEUVRES

SALAD COURSE WITH BROOKLYN-BAKED BREADS

PLATED ENTRÉE

TWO TABLESIDE MENU SELECTIONS PLUS A VEGETARIAN DISH

PARVE OCCASION CAKE

\$105 PER PERSON

\$95 PER PERSON WITHOUT ALCOHOL (*tax and service charge included*)

\$125 PER PERSON (*including three attended stations*)

Additional charge for sushi station

SEE ENHANCEMENT MENU

Minimum revenue will vary according to date.

JSOR Mashgiach fee additional Charge; Client to pay directly



STATIONARY HORS D'OEUVRES

SEASONAL ARRAY OF FRESH FRUIT ARTISTICALLY DISPLAYED
CRISP ASSORTMENT OF FRESH VEGETABLES WITH REMOULADE SAUCE

BUTLER-PASSED HORS D'OEUVRES

(PLEASE SELECT A TOTAL OF TEN ADDITIONAL SELECTIONS ~ AVAILABLE ON ENHANCEMENT MENU)

PETITE BEEF WELLINGTON

ASSORTED MINI QUICHE (*mushroom, broccoli, tomato-basil, vegetarian*)

BEEF EMPANADA

BEEF 'TENDERLOIN' EN CROUTE *with horseradish aioli*

BEEF KREPLACH (WONTON)

COCKTAIL FRANKS IN-A-BLANKET *with Dijon Mustard*

BBQ BEEF SPRING ROLL

CHICKEN MARSALA BITES

COCONUT CHICKEN *with sweet and sour sauce*

PORTOBELLO MUSHROOM EN FILO

BUTLER-PASSED HORS D'OEUVRES (CONTINUED)

CHICKEN SCHWARMA ON-A-STICK
BEEF SATAY ON-A-STICK
TERIYAKI SALMON COATED *with sesame seeds*
POTATO PUFFS *with parve sour cream*
VEGETABLE SPRING ROLL *with Ponzu Sauce*
SMOKED SALMON TOSTITA *with wasabi crème*
ITALIAN BRUSCHETTA *with garlic-crostini rounds*
SWEET POTATO FRIES *with lemongrass dipping sauce*
GRILLED TUNA BROCHETTE *with cilantro-lime sauce*
CHICKEN GADO-GADO (*Indonesian Peanut Sauce*)
ASSORTED CHICKEN AND BEEF DIM-SUM

SALAD COURSE

SERVED WITH BROOKLYN-BAKED BREADS

MESCLUN SALAD
*with Mandolin-shaved carrot, grape tomato, challah croutons and
raspberry-balsamic vinaigrette*

CAESAR SALAD
Parve Dressing, Garlic Challah Croutons

HEARTS OF PALM
*with Fresh Orange Segments
tossed in Pomegranate Vinaigrette with tender lettuce*

ENTRÉE ~ PLATED

SELECT 2 CHOICES THAT WILL BE OFFERED TO YOUR GUESTS, TABLESIDE
Served with accompaniments ~ vegetarian option always available in addition to your two selections
Beit Yosef - additional charge

ROAST PRIME RIB OF BEEF
seasoned with kosher salt and herbs; baked in special slow-cook ovens

SLICED 'FILET' OF BEEF
special cut of beef, toasted and hand-carved, with Mushroom Sauce

HONEY-ROASTED CHICKEN BREAST
with Rosemary served over five-grain rice and mushrooms

CHICKEN BREAST NICOISE
tomato, lemon, caper, white wine served over five-grain rice with mushrooms

ENTRÉE ~ PLATED (CONTINUED)

CHICKEN CARCIOFE

sautéed and topped with a sauce containing artichoke hearts, tomato, scallion, lemon

CHICKEN MARSALA

with mushrooms and with rich Marsala wine and mushrooms

GRILLED MOROCCAN CHICKEN

seasoned with garlic, cilantro, paprika, cumin, turmeric and cayenne; served over couscous with raisins

PASTA PRIMAVERA

White wine, garlic, vegetables, pesto...always available, in addition to two other choices

SEARED SALMON

with a Mustard-marmalade glaze OR Pistachio-encrusted

BAKED FILLET OF SOLE

with white wine sauce and crispy fried leeks

OVEN-POACHED FILLET OF SOLE

with a mustard-dill sauce

DUO ENTRÉE OF ANY CHICKEN DISH AND 'FILET' OF BEEF

PARVE OCCASION CAKE

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, PARVE MILK

INTERNATIONAL TEA SELECTION



PERFECT CATERED AFFAIRS
on & off-site events

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