

L'Affaire
FINE CATERING
Est. 1975

Bar and Bat Mitzvah

Mozel Tov! L'Affaire congratulates you on your upcoming Bar/Bat Mitzvah! Over the years we have been privileged to host many Bar/Bat Mitzvah celebrations. Our experienced and professional staff would be delighted to enchant you and your guests to an exquisite banquet accompanied with the finest service. Non-kosher.

Cocktail Hour

Five hour premium open bar, linens, colored napkins, silk floral arrangements

Fine selection of hors d'oeuvres passed butler style on silver trays

Franks in pastry, spinach puffs, potato pancakes, stuffed mushrooms, mini pizza, egg rolls, mozzarella sticks, breaded artichokes

Beautiful display of assorted and seasonal cold foods

Fresh seasonal fruit display, international cheeses and crudites & dip

Select two silver chafing dishes:

Eggplant rolletini, mini stuffed cabbage, vegetable tempura, Swedish meatballs, Italian meatballs, pepper steak

Choice of two chef attended stations:

Carving station ~ London broil, roast turkey breast or roast beef

Seafood Station ~tuna capacchio, poached or smoked salmon

Pasta station ~ select 2 pastas and 2 sauces

Penne, tortellini, rigatoni, farfalle or orrechetta

Sauces: vodka, alfredo, primavera, pesto with pine nuts, broccoli and mushrooms

*Potato bar ~ whipped mashed potatoes served in martini glasses
garnished with multiple toppings*

Inquire about other station options

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Main Course

Challah

Appetizer ~ Choose One

*Sliced melon & strawberry
Penne with vodka sauce
Spinach or wild mushroom ravioli*

Salad

L'Affaire house salad or classic Caesar salad

Intermezzo

Lemon sorbet

Entrée

Chicken francais

Sliced filet mignon

Broiled salmon

served with roasted rosemary potatoes, mashed or garlic mashed potatoes and seasonal vegetables

Dessert:

Torah or bible cake, served with fresh roasted coffee, tea and soda

Chocolate fountains or ice cream bar available, add \$3

