

THE PLATINUM GOURMET GLATT KOSHER AND KOSHER MENU

Cocktail Hour Reception

INVITATION – ARRIVAL RECEPTION

Your Guests will be greeted upon their arrival by our white gloved attendants offering servings of Brut champagne with fresh strawberries

Hors D'oeuvres



“Selection of Elegantly Garnished Hor D’Oeuvres Passed Butler Style on Silver Trays”

Beef brioche: tender filet of beef wrapped in puff pastry

Pinwheels of spinach wrapped in flaky dough

Tempura of coconut chicken with sweet plum sauce

Cocktail franks in puffed pastry

The tastiest grape leaves in the world, topped with Avgolemono sauce

Manchurian egg rolls – crisp plump, and delicious

Potato Rosti crowned with chunky applesauce

Moroccan Spring Rolls – AKA Cigars

Baked stuffed mushroom crowns

Tomato Crostini- a blend of ripe tomato, fresh cilantro, oil and garlic on a baguette

Vegetable Tempura – very light and crisp, served with teriyaki sauce

Tortellini and Sun dried tomato En Pesto, skewered

Individual Chicken Fajitas baked to a golden brown, and served with Pico de Gallo

Seared Tuna on a puff pastry Crouton, garnished with Wasabi Sauce

Gourmet Cold Food Presentation

“A Beautiful Ice Sculpture will be surrounded with Selections of our Chef Garde Manger’s Artistic Food Showpieces”



- **Fresh Fruit-** An array whole ripe seasonal fresh fruit and berries dramatically displayed
- **Pin Wheels of Chicken Yamaguichi** appropriately garnished for the occasion
- **Bruschetta** delightful blend of ripe chopped tomatoes, fresh cilantro, olive oil, garlic served on toasted bread
- **Seasonal harvest display of Crudities and Raw Vegetables** with Assorted Dipping Sauces attractively displayed array of fresh, seasoned vegetables to include broccoli, cauliflower, carrots, celery, cucumbers, radishes, black and green olives
- **An assortment of grilled vegetables**, blistered red peppers, smokey mushrooms, eggplant and squash roasted to perfection in garlic and extra virgin olive oil
- **Tri-Color Pasta Salad** - Tri-color Pasta Twists marinated with freshly made Vinaigrette Dressing, garnished with Fresh Buds of Broccoli, Cauliflower, and Chopped Red Onions
- **Wicker Baskets** overflowing with a Potpourri of Crisp Terra Chips
- **Mirror of Thinly Sliced Smoked Salmon** -whole whitefish and baked salmon, offered with horseradish sauce and select miniature breads
- **Martini & Cosmopolitan Display-**A cocktail made of great spirits is poured into our special ice sculpture. As it flows, it is chilled and poured into your guest’s martini glass for their enjoyment and pleasure.



- **Diamond Head-Tini** - Sweet vermouth, triple sec, gin, pineapple juice
- **Apple-Tini** - Vodka, apple, sour mix
- **Amber-Tini** - Vodka, Frangelico, amaretto
- **Choco-Tini** – Vodka, Godiva Chocolate Liquor, Khalua
- **Watermelon**–Vodka, watermelon, triple-sec, lime juice, and dash of cranberry
- **Melon**– Midori, triple sec, lime juice, dash of cranberry juice
- **Strawberry**– Strawberry vodka, triple sec, lime juice, dash of cranberry
- **Raspberry**– Raspberry Vodka, Chambour Royale, Triple Sec

International Specialty Stations

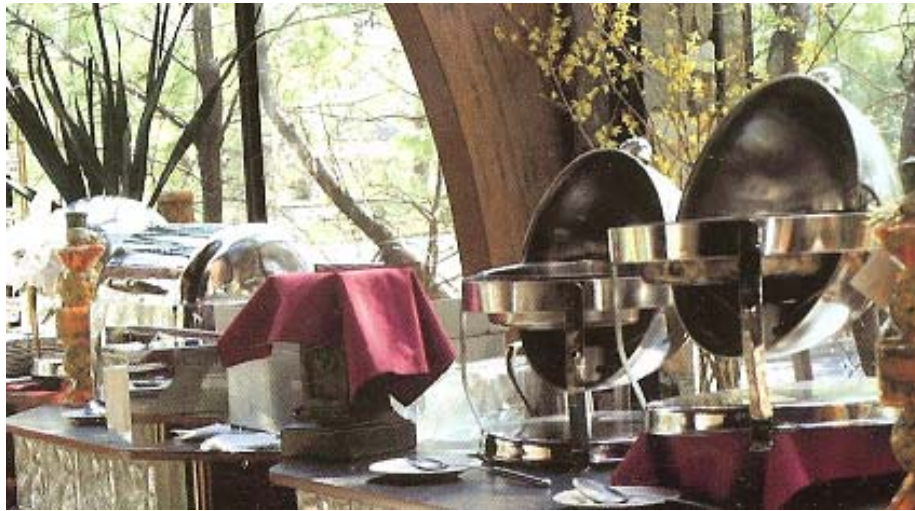
“Each Station is Beautifully and Artistically Decorated with Distinct Attention to Detail with Captain Attendant”



- **Pasta Station:** Al Dente Penne and Fusilli Pasta Served with Three Sauces, Pink Vodka, Marinara, and Pesto Sauces
- **Mediterranean Tri-colored Fish Station:** Display of whole roasted fish and peppers with seasonings, garnished with tri-colored mashed potatoes.
- **Hibachi Grill:** Chicken and beef shish kabobs, accompanied by dilled rice, warm pita breads, Israeli salad, Hummus, Techina, Baba Gannous and Tabouli
- **Southwestern station:** Fajitas to order- a delightful blend of green and red chili, sautéed with chicken or beef, sautéed onions and fresh cilantro, spooned into a steaming tortilla with diced beef-steak tomato, shredded iceberg lettuce, minced onion, sliced black olives, creamy guacamole and zesty salsa. Accompanied by Spanish rice, multi-color corn chips and shots of Tequila.
- **Tokyo Grill Station:** Tender succulent morsels of poultry combined with onions, shitake mushrooms, and peas in the pod. All are seasoned and sautéed.
- **Portobello Station:** Attractively displayed array of fresh Portabella Mushrooms, Italian eggplant, zucchini and yellow squash, seasoned and grilled to perfection and served with balsamic vinaigrette sauce over warm focaccia bread
- **Oriental station featuring:** authentic wok preparation of filet of beef and broccoli florets, stir fried in a black bean sauce with sautéed onions, bamboo shoots and baby corn and served on a bed of fried rice
- **Meat Carving Station:** Your Choice of Two Carved Meats: Tender Breast of Bonded Turkey, Sugar Cured Corned Beef, London Broil, Oriental Filet of Beef
- **Sushi Bar Deluxe:** * Additional Charge*
Assorted Sushi made to order in front of your guests, displayed on black lacquer platters to include California maki rolls and hand rolls, tekka maki, kappa maki, special tear-shaped sushi, negari sushi, fresh tuna, yellow tail and salmon. All are appropriately garnished with wasabi, pickled ginger and soy sauce.

Presentation of Hot Chafing Dish Selections

(ALL FIVE INCLUDED)



- *Beef tenderloins sautéed with onions, mushrooms, crushed black and green peppercorns in a merlot wine sauce.*
- *Fresh vegetable crepes served with béchamel sauce and garnished with pimento and parsley confetti.*
- *Veal Scaloppini, Wild Mushroom Sauce, Vilted Spinach with Garlic and Shallots.*
- *Eggplant Roulade – Eggplant Panato rolled with meat stuffing, tomato basil sauce.*
- *Hawaiian Chicken – Batter dipped Chicken tenders, Polynesian Sweet and Sour Sauce, served with white rice.*

Dinner Selections

As Your Guests Are Seated, Chilled Brut Champagne will be served in preparation of the Toast.

Large traditional Challah Bread for Ceremony and an Assortment of freshly baked dinner rolls, zucchini bread, and Cranberry demi rolls are accompanied by Margarine rosette sand are French-served for your guests, along with table service of cocktails and specialty wines

Appetizers *(Choice of One)*

- *Chilled seasonal array of fresh fruits and berries served with traditional raspberry sauce.*
- *Vegetable napoleon, grilled vegetables, spinach and caramelized onions, layered in a flaky Philo dough topped with balsamic reduction and tomato oil and garnished with a spring of Thyme.*
- *Golden brown crepe filled with julienne of fresh vegetables served with béchamel sauce, and garnished with pimento and parsley confetti.*
- *New wave bow tie pasta, crowned with a julienne of scotch salmon, green onion and sliced black olives, dressed in a light tomato vinaigrette.*

Salad Course *(Choice of One)*

Gourmet Salad: *Bouquet ere of mixed Mesclun salad wrapped with English cucumber accompanied by confetti of tri-colored peppers and garnished with roasted pigionli nuts raspberry vinaigrette dressing and garlic toast.*

Classic Caesar Salad: *Served with homemade croutons and specialty dressing.*

Spinach Mango Salad: *A mix of water grown spinach with candied pecans, balsamic and Virgin olive oil.*

OR

Duet/Appetizer *(Choice of One)*

French Farm House Salad: *Rich-earthy flavors of roasted garlic cloves, towers of chicken Yamaguichi, served on bed of zesty Wasabi sauce, herbed croutons and toasted walnuts tossed with frisee and Dijon vinaigrette.*

Marinated and Grilled Portabella and Shitake Mushrooms *Served in a Volavent Shell Tricolor Salad with Balsamic Vinaigrette.*

Caramelized Pear and Orange zest: **Additional Charge**

Over lettuce with blend of shaved duck breast, crispy onions, served with balsamic vinaigrette.

Main Entrée Choices

(SELECT FOUR, one from each category)

Beef

(Delicious cuts of beef cooked to your guests' preference)

- **Roast prime rib of beef**, with Aujus
- **Chateaubriand** Well-aged, sliced with tricolor pepper corn sauce
- **Rib steak** Arizona-style grilled and topped with sautéed onions
- **Filet of Mignon** Individual leek, tied and broiled to order, a premium item * Additional Charge*

Poultry

- **Capon Atrium**: Breast of free-range chicken stuffed with wild rice topped with mushroom sauce
- **Chicken Milenaïse Sauce Fresco**: Lightly breaded chicken cutlets served with fresh sundried tomatoe pesto sauce
- **Chicken Francaïse**: Boneless breast of chicken sautéed in an herb wine sauce with a touch of lemon zest
- **Chicken Savoy**: Boneless Breast of chicken sautéed with Balsamic reduction garnished with tri-colored peppers and portobella mushrooms
- **Capon Wellington**: Succulent chicken steamed in its own juices, inside the puffed pastry dough with mushroom pate'

Fish

- **Norwegian Salmon potato encrusted**: Served over sautéed broccoli rabe
- **Tilapia**: broiled herb encrusted tilapia served with wild rice
- **Seared Norwegian Salmon Filet**: En Crouton Baked to perfection
- **Broiled Filet of Sole**: stuffed with a mixture of spinach, roasted garlic, and herbs
- **Chilean Sea Bass** served on a fire-roasted sweet peppers caulis * Additional Charge
- **Seared Sesame Crusted Tuna**: with Wasabi mayonnaise on rice crackers * Additional Charge

Vegetarian/Vegan

- **Vegetable Strudel**: Fresh steamed vegetables bound with Vegan Soy Cutlets in a light sauce, wrapped and baked in a Philo pastry, served sliced with ginger carrot sauce
- **Traditional Vegetable Lasagna**: Lasagna with fresh sautéed vegetables and Ricotta cheese layered between fresh pasta and topped with mozzarella cheese and marinara sauce

All entrees are accompanied with a selection of seasonal fresh vegetables and potato or rice.

Traditional Event Cake

Our Custom Designed Wedding Cake Will be Elegantly Presented



Dessert

AN INDIVIDUAL CUSTOMIZED DESSERT PLATE ORCHESTRATED AND PRESENTED TO EACH GUEST

(Choice of One)

- ***Mousse de Chocolate Crepe Au Cognac*** – *A divinely-dramatic presentation of chocolate-mousse filled crepe and frosted with creamy whipped chocolate ganache*
- ***Tiramisu*** – *Lady Fingers moistened with Espresso coffee and dusted with Cocoa Powder*
- ***Raspberry Mound*** – *Frosted raspberries on top of the chocolate mousse with chocolate cake.*
- ***Truffle Dome*** – *Rich Truffle cake with a rum zabayon and chocolate truffle*
- ***Passion Mousse*** – *Tangy tropical passion fruit mousse between layers of vanilla cake*
- ***Chocolate Soufflé*** – *Rich chocolate cake with luscious molten chocolate center*

Coffee and tea service

International Coffees, espresso, cappuccino, cordial bar, Atrium Swiss style chocolate fondue fountain with fresh chilled fruits for dipping, Ice-Cream Station with assorted toppings,

And a Flaming Banana Foster Station



Plus a wide Assortment of miniature French pastries with petit fours, and the Presentation of pretzel and cookie assortment will be offered to compliment this grand evening

The Grande Finale

(Additional cost)

*Our Custom-Designed Wedding Cake will be elegantly presented with an
* Elaborate Viennese Hour to include selections from the following cakes:*



Glazed Open Apple

Amaretto Mousse

Raspberry Mousse

Chocolate Hazelnut

Strawberry Short Cake

St Honore Cake

Chocolate Mousse Meringue

Croquenbouche

Raspberry Mirror

Autumn Flower

Napoleon Log

Truffle Cake

Cappuccino

Pear Cobbler

Cheese Cake

Fruit Flan

Carrot Cake

All Berry Pie

White Coral

Tiramisu

Rum Cake

Kashruth-Supervisors Union

המשגיחים



אגודת

LOCAL 621 UFCW - AFL-CIO

RABBI HARRY LAX

President

RABBI J. WIENER

Recording Secretary

RABBI S. FUCHS

Fin. Sec.-Treas.

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TELEPHONES: (718) 336-7231-35



From: January 1, 2010

To: January 1, 2011

Atrium of West Orange
609 Eagle Rock Avenue
West Orange, NJ 07052

KOSHER CERTIFICATE

To Whom It May Concern,

Please be advised that the Atrium of West Orange, located at 609 Eagle Rock Avenue, West Orange, New Jersey is under my strict Orthodox Rabbinical Supervision with a mashgiach supervising their affairs.

Sincerely yours,

Rabbi Harry Lax

President

Agudas Hamashgichim

The Kashruth Supervisors Union

This certificate is valid for one year from the day issued.