



B'nai Mitzvah Catering

Your child has worked hard to achieve the most important milestone in the life of a young Jewish adult. David's Catering and Events is dedicated to making this once-in-a-lifetime ceremony and celebration a lifelong memory for you, your family and your friends. The warmth and personality of our staff and our years of experience ensure that every B'nai Mitzvah is as special and unique as your child. Our success comes from realizing our clients' vision while creating an event that will exceed your expectations.

At David's Catering and Events you'll find everything you need to celebrate in your own style. We can organize every aspect of your celebration, from tents and flatware, to linens and stemware. We offer complete bar services with premium spirits, beer and wine. Our events team will guide you through every phase of planning your Mitzvah. From choosing a theme to locating the perfect venue to planning a beautiful menu, all while honoring the customs and traditions of this wonderful day.

Our professional team will prepare delicious and plentiful food and present it with gracious elegance. For your convenience we have included our most popular B'nai Mitzvah menus. Our pricing structure depends on the level and style of service, your menu selections as well as your guest count.

Please call us at 781-938-8007 with any questions or to schedule a complimentary consultation. We look forward to serving and assisting you in planning your important event.

Xyomie Padilla
Catering Sales Manager

Amy Hoffenberg
Catering Manager

David Poritzky
President



Classic Kiddush Buffet Sample B'nai Mitzvah Menu

A Selection of Freshly Baked Bagels Served with Plain Cream Cheese, Fresh Chive Cream Cheese, Sweet Cream Butter, and Strawberry Preserves

Thinly Sliced Smoked Nova Lox Accompanied by a Platter of Sliced Beefsteak Tomato, Sweet Red Onion, and Crisp Romaine Lettuce

Double Stuffed Smoked Whitefish

An Assortment of Freshly Baked Sweet Breads Including Walnut Streusel Coffee Cake, Banana Bread, Orange Poppy, Iced Lemon Pound Cake, and Cranberry Walnut

Traditional Sweet Noodle Kugel with Sour Cream

Kiddush Challah

Artistically Arranged Seasonal Fresh Fruit Platter Including Ripened Melons, Exotic Fruits, and a Burst of Sweet Berries

Freshly Brewed Coffee and a Selection of Herbal Tea
Chilled Orange and Apple Juice



Exceptional Accompaniments

Action Stations

Prepared to Order for You and Your Guests by Our Talented Culinary Staff
Requires Additional Staff

Omelet Station

Watch Our Talented Chefs Prepare Your Favorite Omelets with the Following Toppings and Fillings: Roasted Vegetable Medley, Chopped Tomatoes, Sliced Mushrooms, Green Peppers, Sautéed Onions, Broccoli Florets, Asparagus Tips, a Mélange of Fresh Herbs, Fresh Salsa, and Cabot Cheddar & Ementhaller Swiss

Blintz Station

Fresh Blintzes Filled with Blueberry Cheese and Traditional Cheese, Sautéed to Order by Our Talented Chef, and Served with Sour Cream, Applesauce and Maple Syrup

Crêpe Station

Our Homemade Crêpes Made to Order, with Your Guest's Choice of the following Delicious Fillings and Toppings:
Baked Cinnamon Apples and Caramel
Nutella and Bananas
Fresh Maine Wild Blueberry Compote
Vanilla Ice Cream, Hot Fudge, Whipped Cream and Sprinkled Confectioner's Sugar



Mediterranean Lunch Buffet

Sample B'nai Mitzvah Menu

(Dairy)

Fattoush Salad of Cucumbers, Tomatoes, Zucchini and Squash Deliciously Seasoned with Spices and Tossed with Toasted Pita Bread on a Bed of Mixed Greens

Crispy Falafel

Roasted Red Peppers & Onions, Grilled Eggplant Slices and Kalamata Olives Accompanied by a Yogurt Tzatziki, Hummus, Baba Ghanoush, Fresh Tabbouleh and Warm Grilled Flat Bread

Roasted Asparagus with Crumbled Feta, Drizzled with Our Own Vinaigrette

Vegetarian Stuffed Grape Leaves

Israeli Cous Cous Salad with Slivered Almonds and Dried Fruit Tossed with a Light Cumin Dressing

Assorted Soft Drinks

Dessert for All

Our Awesome Ice Cream Sundae Bar!

Premium Vanilla and Chocolate Ice Cream with the Following Toppings: Hot Fudge, Sweetened Strawberries, Candied Pecans, M&M's, Crushed Oreos, Rainbow Sprinkles, Jimmie's, Whipped Cream and Cherries to Top it Off!

Your edible Sundae Bar display will be garnished with Fresh Strawberries, Ice Cream Cones, Oreo Cookies, and served in Colorful Ice Cream Sundae Cups

Nantucket Blend Regular and Decaffeinated Coffees with a Selection of Herbal Teas



Catch of the Evening
Sample B'nai Mitzvah Plated Menu
(Dairy)

Passed Hors d'oeuvres

Tuna Carpaccio Topped with Capers, Olives in Extra Virgin Olive Oil and Served with Arugula on a Toasted Focaccia Triangle

Assorted Japanese Maki Rolls with Wasabi, Pickled Ginger, and Tamari

Mini New England Cod Cakes Topped with Chipotle Rémoulade

Potato Latkes Served with Macintosh Apple Sauce and Sour Cream

Baked Anjou Pear and Brie Purses

Mozzarella Arancini Served with a Warm Marinara Dip

Roasted Figs, Caramelized Onion, Gorgonzola and Parmesan Pizzette Drizzled with Balsamic Glaze

Vietnamese Fresh Spring Rolls with Mae Ploy Sweet Chili Dipping Sauce

Adults Plated Dinner

Each Guest Table will have a Sliced Challah, a Ramekin of Butter, and Ice Water in Stemware with a Lemon Garnish

Salad Course

Radicchio Salad Bowl of Mesclun Greens with Crumbled Gorgonzola, Candied Pecans, Dried Cranberries and Pear Tomatoes, Served with Balsamic Vinaigrette

Entrée

Choose One Entrée

Seared Salmon Roulade Topped with a Mediterranean Concasse of Plum Tomatoes, Black Olives, Capers and Fresh Basil Served with Grilled Polenta Squares and Roasted Petite Vegetables

Citrus-Maple Glazed Grilled Cedar Plank Salmon with an Avocado-Blood Orange Salsa Served with Confetti Rice Pilaf and Green Bean Bundles



Panko Crusted Cod Filet with Roasted Red Pepper and Walnut Sauce Served with a Hasselback Potato Brushed with Garlic Oil and Grilled Asparagus Bundles

Pan Seared Soy Glazed Salmon Filet in a Light Roasted Tomato Broth with a Sesame Noodle Cake on a bed of Julianne Snow Peas, Carrots, Baby Bok Choy and Edamame

Kid's Hors d'oeuvre Station

Tortilla Chips with Warm Queso Dip, Salsa and Sour Cream
Potato Latkes Served with Apple Sauce
Crispy Vegetable Spring Rolls with Sweet and Spicy Dip
Mozzarella Sticks with Warm Marinara Sauce

Kid's Noodle Box Buffet

Asian Lo Mein Noodles Tossed with a Traditional Stir Fry Sauce, a Mélange of Asian Vegetables, Broccoli and Water Chestnuts
Served in a Chinese Take-out Container with Disposable Chopsticks and sides of Tamari and Sriracha Hot Sauce to Spice it Up!!

Steamed Edamame

Assorted Maki Rolls with Wasabi, Pickled Ginger, and Tamari

Dessert for All

Our Awesome Ice Cream Sundae Bar!

Premium Vanilla and Chocolate Ice Cream with the Following Toppings: Hot Fudge, Sweetened Strawberries, Candied Pecans, M&M's, Crushed Oreos, Rainbow Sprinkles, Jimmies, Whipped Cream & Cherries to Top it Off!

Your edible Sundae Bar display will be garnished with Fresh Strawberries, Ice Cream Cones, Oreo Cookies, and served in Colorful Ice Cream Sundae Cups

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Dinner is Served

Sample B'nai Mitzvah Plated Menu

(Non-Dairy, Kosher meat is available upon request)

Passed Hors d'oeuvres

Assorted Japanese Maki Rolls with Wasabi, Pickled Ginger, and Tamari
Mini New England Cod Cakes Topped with Chipotle Rémoulade
Steak & Chimichurri Toasts
Boston Style Beef Knish
Southwestern Black Bean and Chicken Egg Roll with Avocado Crème
Mini Lamb Kebobs with a Rosemary and Dijon Mustard Rub
Vietnamese Fresh Spring Rolls with a Mae Ploy Sweet Chili Dipping Sauce
Traditional Potato Latkes Served with Macintosh Apple Sauce

Adults Plated Dinner

Each Guest Table will have a Sliced Challah, a Ramekin of Non-Dairy Margarine, and Ice Water in Stemware with a Lemon Garnish

Salad Course

Local Spring Mix Greens Topped with Grape Tomatoes, Sliced Cucumber Moons, Tart Dried Cranberries and Almonds Tossed in Our Own Raspberry Malt Vinaigrette

Entrée

Choose One Entrée

Roasted Chicken Roulade with Toasted Cranberry Cornbread Stuffing Served with a Roasted Vegetable Medley and Wild Rice Pilaf

Oven Roasted Glazed Chicken Breast Stuffed with Roasted Red Pepper & Asparagus Spears, Served with Garlic Mashed Yukon Gold Potatoes and Sautéed Julienned Vegetables

Chicken Breast Roulade with Roasted Garlic and Spinach Accompanied by a Confetti Rice Pilaf of Carrots, Red & Yellow Peppers, Leeks and Served with Asparagus Bundles



Grilled Herb Marinated Statler Breast of Chicken with a Red Wine Reduction Served
with a Hasselback Potato and Thyme Scented Green Beans

Kid's Hors d'oeuvre Station

Teriyaki Beef Sticks
Crispy Fried Spring Rolls Served with Duck Sauce
Carrot Sticks with Hummus
Potato Latkes with Macintosh Apple Sauce

Kid's Buffet

Garden Salad with Our Homemade Vinaigrette
¼# Hebrew National Hot Dogs Served out of a Nostalgic New York Style Cart
Accompanied by Fresh Rolls, Ketchup, Yellow Mustard and Sweet Relish
Homemade Chicken Fingers with Honey Mustard and BBQ Sauce
Crispy French Fries with Ketchup

Dessert Station

Choose one

Raspberry Sorbet Served with a Chocolate Drizzle
A Selection of Bubbie's Cookies (Parve)

Or

Non-Dairy Ice Cream Sundae Bar

Non-Dairy Vanilla and Chocolate Ice Cream with the Following Toppings: Chocolate
Sauce, Peanut Butter Sauce, Sweetened Strawberries, Candied Pecans, Rainbow
Sprinkles, Jimmies and Cherries to Top it Off!
Your edible Sundae Bar display will be garnished with Fresh Strawberries, Ice Cream
Cones, Oreo Cookies, and served in Colorful Ice Cream Sundae Cups

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Mix & Mingle
Sample B'nai Mitzvah Stations Menu
(Dairy)

Adult Passed Hors d'oeuvres

Duck Trap Farm Smoked Salmon on a Pumpernickel Triangle with Dilled Sour Cream
Black & White Sesame Seared Ahi Tuna with Asian Slaw on a Crispy Wonton
Mini New England Cod Cakes Topped with a Chipotle Rémoulade
Potato Latkes Served with a Macintosh Apple Sauce and Sour Cream
Wild Mushroom and Boursin Cheese Phyllo Tart
Mozzarella Arancini Served with a Warm Marinara Dip
Grilled Flat Bread with Fresh Mozzarella, Sliced Plum Tomatoes, Fresh Basil & Balsamic Glaze
Gazpacho Shooter Served in an English Cucumber Cup

Kid's Hors d'oeuvre Station

Carrot and Celery Sticks with Ranch Dressing
Traditional Potato Latkes Served with Apple Sauce
Vegetable Quesadillas with a Creamy Salsa
Mozzarella Sticks with Warm Marinara Sauce

Dinner Stations for All

Pasta Station

Three Cheese Tortellini and Fusilli Pasta Sautéed Individually for your Guests with
Our Traditional Tomato Basil and Alfredo Sauces; with your Guests Choice of Roasted
Red Peppers, Caramelized Onions, Broccoli Florets and Sautéed Mushrooms
Served with Grated Parmesan Cheese and Crushed Red Pepper Flakes

Salmon Small Plate

Seared and Roasted Salmon Roulade on a bed of Spaghetti Squash
Topped with a Roasted Red Pepper and Toasted Walnut Sauce



Flat Bread & Salad

Handmade Thin Crust Three Cheese Pizza

Classic Caesar Salad of Romaine Hearts Tossed with Our Creamy Caesar Dressing and Topped with Diced Tomatoes, Shaved Parmesan Cheese and Seasoned Croutons

Dessert for All

Our Awesome Ice Cream Sundae Bar!

Premium Vanilla and Chocolate Ice Cream with the Following Toppings: Hot Fudge, Sweetened Strawberries, Candied Pecans, M&M's, Crushed Oreos, Rainbow Sprinkles, Jimmies, Whipped Cream & Cherries to Top it Off!

Your edible Sundae Bar display will be garnished with Fresh Strawberries, Ice Cream Cones, Oreo Cookies, and served in Colorful Ice Cream Sundae Cups

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Chef's Table

Sample B'nai Mitzvah Stations Menu

(Non-Dairy, Kosher meat is available upon request)

Passed Hors d'oeuvres

Tuna Tartare and Cucumber Salad on a Crispy Wonton
Mini New England Cod Cakes Topped with Chipotle Rémooulade
Boston Style Beef Knishes
Crispy Coconut Chicken Bites with Costa Rican Golden Pineapple Ketchup
Chinese 5 Spice Rubbed Seared Duck Breast with Hoisin Mayonnaise on a Crostini
Vietnamese Fresh Spring Rolls with Mae Ploy Sweet Chili Dipping Sauce
Gazpacho Shooter Served in a Cucumber Cup
Traditional Potato Latkes Served with Macintosh Apple Sauce

Kid's Hors d'oeuvre Station

Mini "Pigs" in a Blanket
Crispy Chicken Bites with Honey Mustard Sauce
Carrot Sticks with Hummus
Traditional Potato Latkes with Apple Sauce

Dinner Stations for All

Noodle Box Bar

Chinese Lo-mein and Soba Noodles Wok Stir Fried with Your Guests' Choice of:
Spicy Thai Peanut Sauce, Traditional Stir Fry Sauce, a Mélange of Asian Vegetables,
Broccoli, Shiitake Mushrooms, Bamboo Shoots and Water Chestnuts Served in a
Chinese Take-out Container with Disposable Chopsticks, a Side of Tamari and
Sriracha Hot Sauce to Spice it Up!!



Chicken Small Plate

Oven Roasted Chicken Roulade Stuffed with Mushrooms and Roasted Tomatoes on a Bed of Dressed Mesclun Greens

Beef Small Plate

Herb Rubbed Oven Roasted Seared Rib Eye of Beef Served Over Creamy Mashed Potatoes with Crispy Potato Threads and Homemade Jus

Dessert & Coffee Stations

Richie's Slush for the Kids – Assorted Flavors Available

Warm Apple Crisp À La Mode with Non-Dairy Ice Cream for the Adults

Nantucket Blend Regular and Decaffeinated Coffees with a Selection of Herbal Teas