

# HOST YOUR *Bar/Bat Mitzvah* — AT CASCADE FINE CATERING —



A Bar/Bat Mitzvah is an important milestone for a young adult. Gather your friends and family at Cascade and let us help you honor this special celebration of your child's rite of passage into adulthood in style. Mazel Tov!

Rest assured our experienced staff will consult with you, offer a unique and personalized menu, and ensure that your questions are answered in the most professional way. You will be relaxed knowing that all your needs will be addressed.

*Cascade*  
FINE CATERING

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# PRE TEEN BUFFET MITZVAH

## First Hour

Butler Style Hor D'Oeuvres upon arrival  
Fried Mozzarella  
Franks in a Blanket

## Beverages

Pitchers of Soda, Shirley Temples and Water

## Buffet (Choice of Four)

Mashed Potato Station  
Ziti with Marinara Sauce or Butter  
Meatballs  
Pizza Station  
Caesar Salad  
Chicken Tenders  
Hamburgers  
French Fries

## Dessert (Choice of One)

### Chocolate Fountain

Display of strawberries, marshmallows, pineapple, Oreos and pretzels to be dipped into a fountain of Milk Chocolate

### Ice Cream Sundae Bar

Assorted ice creams served with different sauces and toppings

### Cupcake Station

An assortment of Red Velvet, Funfetti & Oreo cupcakes

**Afternoon - \$40.00 per person**

**Evening - \$50.00 per person**

All prices are subject to 7.35% CT State Tax and 19% Site Fee



# AFTERNOON PLATED MITZVAH

## Included in your package:

Four Hour Open Bar | Color Coordinated Linens | Picturesque Gardens

### First Hour

Fresh Vegetable Crudités and International Cheese Display

### Butler Style White Glove Service of:

Truffle Parmigiano Fries, Sesame Chicken, Smoked Salmon Canape, Franks in a Blanket

### First Course (Choice of One)

#### Mixed Greens Salad

Assorted Garden Greens served with a balsamic vinaigrette

#### Summer Salad

Crisp Arugula tossed with fresh strawberries, pecans, and gorgonzola cheese drizzled with a raspberry honey vinaigrette

#### Autumn Salad

Assorted Greens with gorgonzola cheese, cranberries, mandarins and candied walnuts served with balsamic vinaigrette

### Second Course (Choice of Three)

#### Grilled New York Strip

Grilled to perfection garnished with a fried onion ring

#### Salmon

Pan Seared Salmon with a choice of sauce:

Champagne cream reduction, Teriyaki, Honey Dijon Mustard or Papaya Mango Chutney

#### Chicken Florentine

Breast of chicken in a lemon sauce on a bed of fresh baby spinach

*All entrees are served with potato du jour, seasonal vegetables and fresh baked rolls*

### Dessert

Cake provided by Patron will be served with Italian Espresso, Coffee & Tea

**\$65.00 per person**

All prices are subject to 7.35% CT State Tax and 19% Site Fee

Time frame of event is 12:30 - 4:30pm



# EVENING PLATED MITZVAH

## Included in your package:

Four Hour Open Bar | Color Coordinated Linens | Themed Cocktail served at Bar

## First Hour will include the following:

Fresh Vegetable Crudités, Domestic & International Cheese Displays & Bruschetta Station

### Sushi Station

California, Philadelphia, Spicy Tuna, Yellowtail Scallion, Vegetable, and Salmon Rolls

### Chef Station (Choice of One)

Carving, Mashed Potato, Pasta

### Butler Style Hor D'Oeuvres

Truffle Parmigiano Fries, Sesame Chicken, Smoked Salmon Canape, Franks in a Blanket  
Mango Chile Salmon, Tenderloin & Boursin, Risotto Croquette, Antipasto Caprese Kabob

## First Course (Choice of One)

### Mixed Greens Salad

Assorted Garden Greens served with a balsamic vinaigrette

### Summer Salad

Crisp Arugula tossed with fresh strawberries, pecans, and gorgonzola cheese  
drizzled with a raspberry honey vinaigrette

### Autumn Salad

Assorted Garden Greens with gorgonzola cheese, cranberries, mandarins and  
candied walnuts served with balsamic vinaigrette

## Second Course (Choice of Three)

### Grilled Filet Mignon

Lightly seasoned and grilled to perfection

### Salmon

Pan Seared Salmon with a choice of sauce:

Champagne cream reduction, Teriyaki, Honey Dijon Mustard or Papaya Mango Chutney

### Chicken Florentine

Breast of chicken in a lemon sauce on a bed of fresh baby spinach

*All entrees are served with potato du jour, seasonal vegetables and fresh baked rolls*

## Dessert (Choice of One)

Plated: Apple Crisp alla Mode or Chocolate Mousse Parfait

Family Style: Miniature Italian Pastries or Chocolate Covered Strawberries, Pretzels & Oreos

Or Join in on the Selected Pre Teen Dessert Buffet

## \$100.00 per person

All prices are subject to 7.35% CT State Tax and 19% Site Fee



# BUFFET MITZVAH

## Included in your package:

Open Bar | Color Coordinated Linens

### First Hour

#### Tuscan & Artisan Table

Domestic & International Cheese Display, Sliced Pepperoni,  
Assortment of Dried Fruits, Seasonal Marmalades,  
Vegetable Crudités & Bruschetta  
Paired with Breadsticks, Crackers and Crostini

#### Butler Style White Glove Service of:

Truffle Parmigiano Fries, Sesame Chicken  
Smoked Salmon Canape, Franks in a Blanket

### Buffet will include

#### Carving Station (Choice of One)

Roasted Prime Rib, Pastrami, Corned Beef

#### Pasta Station

Penne alla Vodka and Tortellini Pesto

#### Entrée Station

Chicken Florentine and Broiled Salmon  
accompanied with Vegetable du jour

#### Mashed Potato Bar

Idaho Potato accompanied with Cheese, Broccoli,  
Bacon, Chives and Sour Cream

#### Salad Station (Choice of One)

Garden Tossed, Caesar, Autumn

### Beverages served with Dessert

Italian Espresso, Coffee & Tea

### Afternoon - \$65.00 per person

Four Hour Open Bar included  
Dessert to be provided by Patron  
Time frame of event is 12:30 - 4:30pm

### Evening - \$90.00 per person

Five Hour Open Bar included  
Enjoy Four Additional Hors D'Oeuvres  
Shared Dessert Buffet for Adults & Pre Teens

All prices are subject to 7.35% CT State Tax and 19% Site Fee

