



MENU PRICING

THE KAPLAN MITCHELL CENTER'S STANDARD MENU OPTIONS FOR MEALS FROM DINNER ON NIGHT OF ARRIVAL TO BREAKFAST ON DAY OF DEPARTURE ARE INCLUDED IN YOUR RATE. ADDITIONAL MEALS AND MEAL UPGRADES ARE AVAILABLE. THE MENU FOR EACH MEAL MUST BE SELECTED 3 WEEKS PRIOR TO EVENT START DATE.

BEVERAGES INCLUDED DURING MEALS ARE:

BREAKFAST — MILK, COFFEE, TEA OR HOT CHOCOLATE.

LUNCH AND DINNER — ICED TEA, LEMONADE OR PUNCH.

A SERVICE CHARGE OF 20% IS ADDED TO ALL FOOD/BEVERAGE UPGRADES AND ADD-ONS. THIS IS STANDARD IN THE INDUSTRY, USED TO OFF-SET LABOR AND OTHER COSTS INVOLVED IN YOUR EVENT.

OUR CAMP DINING SERVICE INCLUDES A BASIC BUFFET WITH ONE SUPERVISOR PLUS ONE ADDITIONAL SERVER PER 50 GUESTS. SERVICE LEVEL UPGRADE IS AVAILABLE (SEE PAGE 2).

PLEASE NOTIFY US OF ANY SPECIAL DIETARY REQUESTS 3 WEEKS PRIOR TO ARRIVAL. IN GENERAL, WE WILL ACCOMMODATE LACTOSE, GLUTEN FREE, VEGAN AND VEGETARIAN, BUT VARIETY IS DEPENDENT UPON NOTICE.

OPTIONAL SNACKS ARE AVAILABLE AND PRICED AS ADDITIONS.

THE KAPLAN MITCHELL CENTER RESERVES THE RIGHT TO MAKE SUBSTITUTIONS AND ALTER PRICING BASED ON MARKET CONDITIONS. IF NECESSARY, THIS WILL BE DISCUSSED WITH THE CLIENT 2 TO 3 WEEKS IN ADVANCE OF THE EVENT.



DINING SERVICE LEVELS

CAMP SERVICE (OUR STANDARD LEVEL OF SERVICE FOR ALL MEALS):

BUFFET STYLE

GUESTS WILL SERVE THEMSELVES FROM THE BUFFET AND BEVERAGE AREA

GUESTS WILL CARRY TRAYS TO KITCHEN

TABLES ARE NOT PRE-SET

NO LINENS ON TABLES

PLASTIC TABLE COVERS FOR MEAT MEALS

PLASTIC STACK CHAIRS

INCLUDES DISPOSABLE PLATES, PLASTIC CUPS, PAPER NAPKINS AND BASIC CUTLERY

INCLUDES 1 SERVER PER 50 GUEST

ADDITIONAL SERVERS ARE \$18 EACH FOR A MINIMUM OF 4 HOURS

PREMIUM SERVICE \$60 PER TABLE (MAXIMUM OF 8 GUESTS PER TABLE).

BUFFET STYLE WITH CHAFING DISHES OF FAMILY STYLE SERVICE

120" ROUND TABLES

INCLUDES 120" (1 FOOT ABOVE FLOOR) WHITE LINEN CLOTHS AT DINNER

INCLUDES WHITE LINEN NAPKIN

INCLUDES CHINA, SILVER AND GLASSWARE/STEMWARE

INCLUDES UPHOLSTERED CHAIRS

INCLUDES 1 SERVER FOR 24 GUESTS FOR 4 CONSECUTIVE HOURS

ADDITIONAL SERVERS @ \$100 EACH FOR MINIMUM OF 4 CONSECUTIVE HOURS

(ADDITIONAL SERVERS ARE REQUIRED FOR FAMILY STYLE DINNERS OR *MULTI

STATION BUFFETS AT A RATE OF 1 SERVER PER 12 - 15 GUESTS)

OPTIONS:

FOR STANDARD COLOR TOPPERS (WHITE, BEIGE AND BLACK) \$4 EACH

FOR ADDITIONAL COLOR LINENS 2 WEEKS' NOTICE IS REQUIRED

TOPPERS QUOTED ON STYLE

120" TABLECLOTHS ADD \$15 PER CLOTH

130" (FLOOR LENGTH) ADD \$25 PER CLOTH





BREAKFAST MENUS

STANDARD BREAKFAST

CHEF'S SELECTION OF THREE COLD CEREALS AND MILKS
FRESH CUT SEASONAL FRUIT
OATMEAL WITH SIDES OF BROWN SUGAR AND RAISINS

PLEASE SELECT ONE

YOGURT;
COTTAGE CHEESE.

PLEASE SELECT ONE

BOILED EGGS;
BANANA BREAD,
ZUCCHINI BREAD
COFFEE CAKE
BLUEBERRY MUFFINS
PLAIN BAGELS WITH CREAM CHEESE.

APPLE AND ORANGE JUICE
COFFEE AND HOT TEA VARIETIES
HOT CHOCOLATE

SOUTHERN STYLE BREAKFAST

+ \$3.50 PER PERSON

INCLUDES STANDARD BREAKFAST PLUS:

PLEASE SELECT ONE

EGG CASSEROLE (STRIATA) WITH SPINACH, MUSHROOM AND CHEESE;
SCRAMBLED EGGS.

PLEASE SELECT ONE

BISCUITS AND GRAVY WITH SOUTHERN STYLE HASH BROWNS;
MORNINGSTAR SAUSAGE PATTIES.

APPLE AND ORANGE JUICE
COFFEE AND HOT TEA VARIETIES
HOT CHOCOLATE



PANCAKE BREAKFAST
+ \$3.50 PER PERSON

CHEF'S SELECTION OF THREE COLD CEREALS AND MILKS
FRESH CUT SEASONAL FRUIT
OATMEAL WITH SIDES OF BROWN SUGAR AND RAISINS

PLEASE SELECT ONE

YOGURT;
COTTAGE CHEESE.

PLEASE SELECT ONE

BOILED EGGS;
BANANA BREAD;
ZUCCHINI BREAD;
COFFEE CAKE;
BLUEBERRY MUFFINS;
PLAIN BAGELS WITH CREAM CHEESE.

PLAIN PANCAKES

PLEASE SELECT TWO

SWEET POTATO PANCAKES;
CHOCOLATE CHIP PANCAKES;
BLUEBERRY PANCAKES;
STRAWBERRY PANCAKES;
WHOLE WHEAT PANCAKES;

STRAWBERRY SYRUP
PLAIN MAPLE
BLUE BERRY SYRUP

APPLE AND ORANGE JUICE
COFFEE AND HOT TEA VARIETIES
HOT CHOCOLATE



PREMIUM HOT BREAKFAST

+ \$6 PER PERSON

+ \$50 PER OMELET CHEF FOR 2.5 HOURS, PLUS

\$25 PER ADDITIONAL HOUR OR PART THEREOF

1 CHEF PER 30 – 40 GUESTS

CHEF'S SELECTION OF THREE COLD CEREALS AND MILKS

FRESH CUT SEASONAL FRUIT

OATMEAL WITH SIDES OF BROWN SUGAR AND RAISINS

PLEASE SELECT ONE

YOGURT;

COTTAGE CHEESE;

PLEASE SELECT ONE

BANANA BREAD;

ZUCCHINI BREAD;

COFFEE CAKE;

BLUEBERRY MUFFINS;

PLAIN BAGELS WITH CREAM CHEESE.

PLEASE SELECT ONE

EGG CASSEROLE (STRIATA) WITH SPINACH, MUSHROOM AND CHEESE;

SCRAMBLED EGGS.

PLEASE SELECT ONE

ADD \$1 PER PERSON FOR BOTH SELECTIONS

BISCUITS AND GRAVY WITH SOUTHERN STYLE HASH BROWNS;

MORNINGSTAR SAUSAGE PATTIES

THE ULTIMATE OMELET STATION: GUESTS DESIGN THEIR OWN WITH A VARIETY OF GARDEN FRESH VEGGIES, CHEESES, WHOLE EGG, EGG WHITES OR EGG SUBSTITUTE,

BLUEBERRY PANCAKE STACKS WITH WHIPPED BUTTER

APPLE AND ORANGE JUICE

COFFEE AND HOT TEA VARIETIES

HOT CHOCOLATE



LUNCH MENUS (SATURDAY)

STANDARD KIDDUSH

TRADITIONAL TUNA SALAD
TRADITIONAL EGG SALAD
HUMMUS AND PITA CHIPS

PLEASE SELECT TWO:

ADD \$1.75 PER PERSON FOR EACH ADDITIONAL SELECTION

NOODLE KUGEL WITH CORN FLAKE TOPPING, MEDITERRANEAN PASTA SALAD;
QUINOA SALAD, GREEK SALAD, CAESAR SALAD;
BROCCOLI ROASTED PEPPER SALAD, RED BLISS SOUR CREAM POTATO SALAD;
VARIETY OF POTATO CHIPS.

ASSORTED BAGELS AND VARIETY OF BREADS
PLATTER OF SLICED TOMATOES, RED ONION AND PICKLES
CREAM CHEESE, BUTTER

FUDGE BROWNIES AND COOKIES

ICED TEA AND LEMONADE



LUNCH MENU (ANY DAY OF THE WEEK)

DELI LUNCH MENU

+ \$5 PER PERSON

LETTUCE BLEND WITH SEASONAL TOMATOES, SHREDDED CARROTS AND CUCUMBERS
SEASONAL FRUIT SALAD

TRADITIONAL TUNA SALAD
TRADITIONAL EGG SALAD
HUMMUS AND PITA CHIPS

PLEASE SELECT TWO

ADD \$3 PER PERSON FOR EACH ADDITIONAL SELECTION

ROAST TURKEY BREAST;
SMOKED TURKEY BREAST;
TURKEY PASTRAMI;
SALAMI;
CHICKEN SALAD;

HOUSE COOKED CORNED BEEF — *ADDITIONAL \$1.50 PER PERSON*

BREADS - RYE, SOURDOUGH, WHITE, WHOLE WHEAT
SLICED TOMATO, LETTUCE, PICKLE SPEARS
VARIETY OF CONDIMENTS AND SPREADS

PLEASE SELECT TWO,

BROCCOLI ROASTED PEPPER SALAD;
SOUTHERN STYLE POTATO SALAD;
QUINOA SALAD;
VARIETY OF POTATO CHIPS;

LIGHTLY DRESSED PENNE PASTA SALAD WITH ARTICHOKE, CURED TOMATOES
AND OLIVES.

HOUSE BAKED BARS AND ASSORTED COOKIES

ICED TEA, COFFEE AND LEMONADE



LUNCH MENUS (SUNDAY – FRIDAY)

STANDARD LUNCH

MIXED GREENS BLEND WITH SEASONAL TOMATOES, SHREDDED CARROTS AND CUCUMBERS
SELECTION OF 3 SALAD DRESSINGS
*COMES WITH GARLIC BREAD
WHOLE SEASONAL FRUIT

PLEASE SELECT ONE:

ADD \$2 PER PERSON FOR EACH ADDITIONAL SELECTION

*GRILLED VEGETABLE LASAGNA WITH RICOTTA AND MOZZARELLA CHEESES;

*BAKED ZITI WITH GRILLED EGGPLANT PIECES AND MOZZARELLA CHEESE;

FALAFEL BALLS WITH STEAMED PITA, ISRAELI CHOPPED SALAD AND TATZIKI SAUCE;

TOMATO BASIL SOUP AND GRILLED CHEESE SANDWICHES;

CHILI NACHO BAR

SLOPPY JOES

THIN CRUST STYLE PIZZA WITH GARDEN VEGETABLE TOPPING OF SPINACH, SHAVED
ONION AND SLICED MUSHROOM;

ADD GOAT CHEESE OR FETA .75 PER GUEST

HOUSE BAKED BARS AND ASSORTED COOKIES

ICED TEA AND LEMONADE

LUNCH UPGRADE

+ \$5 PER PERSON

HAMBURGERS

HOT DOGS

VEGGIE BURGERS (IF REQUESTED)

COLESLAW

POTATO CHIPS

LETTUCE, TOMATO, ONIONS, PICKLES

ALL THE FIXINGS

WATERMELON (IF AVAILABLE) AND FUDGE BROWNIES

ICED TEA AND LEMONADE



PREMIUM LUNCH MENU

+ \$7 PER PERSON

ASSORTED BAGELS: SESAME, PLAIN AND EVERYTHING
CREAM CHEESE, BUTTER
PLATTER OF SLICED TOMATOES, RED ONIONS AND PICKLES
PLATTER OF SMOKED SALMON, GARNISHED WITH CAPERS
FRESH FRUIT SALAD
ALBACORE TUNA SALAD
SPINACH AND SWISS CHEESE QUICHE

PLEASE SELECT ONE

PICKLED HERRING;

GRILLED SALMON SALAD WITH CARAMELIZED RED ONION AND BLUE CHEESE;
WHITE FISH SALAD - *ADD \$2.00 PER PERSON* (MINIMUM 2 TWO WEEKS' NOTICE)

PLEASE SELECT ONE

SOUTHERN STYLE POTATO SALAD W/ MUSTARD BASE;
NOODLE KUGEL WITH CORN FLAKE TOPPING;
CHEESE BLINTZES WITH SOUR CREAM AND A STRAWBERRY SAUCE.

PLEASE SELECT ONE

CAESAR SALAD;

GREEK SALAD;

TOSSED GREEN SALAD WITH MIXED VEGETABLE JULIENNE AND CHOICE OF DRESSINGS;
ISRAELI SALAD – CUCUMBER, TOMATO, LEMON & OLIVE OIL.

PLEASE SELECT TWO

FUDGE BROWNIES OR BLONDIES

CHOCOLATE CHIP COOKIES, OATMEAL RAISIN OR SUGAR COOKIES

HOUSE BAKED DESSERT BARS

PITCHERS OF ICED TEA WITH SLICED LEMONS

FRESH BREWED COFFEE STATION



YOUTH MEAT DINNER

STANDARD DINNER

MINIMUM OF 10 CHILDREN

GARDEN ICEBERG SALAD WITH FRENCH AND RANCH DRESSING

PLEASE SELECT ONE

SPAGHETTI & MEAT BALLS

CHICKEN NUGGETS

CHICKEN WINGS

SLOPPY JOES & HOT DOGS

PLEASE SELECT ONE

BAKED BEANS; POTATO CHIPS;

POTATO SALAD; FRENCH FRIES;

GARLIC BREAD (RECOMMENDED WITH SPAGHETTI AND MEAT BALLS).

ASSORTED COOKIES AND BROWNIES

LEMONADE

OR

YOUTH MEAT FREE DINNER

STANDARD DINNER

MINIMUM OF 10 CHILDREN

GARDEN ICEBERG SALAD WITH FRENCH AND RANCH DRESSING

PLEASE SELECT ONE

BAKED RAVIOLI;

VEGETARIAN LASAGNA;

BAKED ZITI MOZZARELLA;

EGGPLANT PARMESAN;

FRIED FISH NUGGETS;

PIZZA;

GRILLED CHEESE SANDWICH & TOMATO BASIL OR VEGETABLE SOUP.

FRESH CUT MELON

ASSORTED COOKIES AND BROWNIES

LEMONADE



DINNER MENUS
STANDARD DINNER (SUNDAY TO FRIDAY)

VEGETARIAN OPTIONS AVAILABLE WITH 2 WEEKS' NOTICE

GARDEN SALAD WITH CUCUMBER, TOMATO, ONION AND CROUTONS
1000, ITALIAN, RANCH, RASPBERRY OR TRADITIONAL BALSAMIC VINAIGRETTE

PLEASE SELECT ONE (BOTH VEGETARIAN)
FRIDAY NIGHT INCLUDES CHICKEN NOODLE SOUP OR MATZO BALL SOUP

PLEASE SELECT ONE

CHALLAH BREAD OR WARM ROLLS WITH WHIPPED MARGARINE.

PLEASE SELECT ONE

COUNTRY STYLE MEAT LOAF WITH GRAVY;
OVEN FRIED CHICKEN;
HERB ROASTED CHICKEN;
SLICED TURKEY WITH PAN GRAVY - *ADD \$2 PER GUEST;*
BONELESS BREASTS - *ADD \$4 PER GUEST;*
BEEF TIPS WITH MUSHROOMS - *ADD \$8 PER GUEST.*

PLEASE SELECT ONE

ADD \$2 PER PERSON FOR EACH ADDITIONAL SELECTION
EGG NOODLES WITH PARSLEY AND OLIVE OIL;
ROASTED NEW POTATOES WITH OLIVE OIL AND HERBS;
FIRE ROASTED CORN AND ROASTED PEPPERS;
TRADITIONAL STUFFING;
BAKED SWEET POTATO WITH BROWN SUGAR;
MASHED POTATOES;
QUINOA W/HERBS & SPICE;
BAKED BEANS AND COLESLAW.

PLEASE SELECT ONE

ADD \$2 PER PERSON FOR EACH ADDITIONAL SELECTION
SEASONAL RATATOUILLE;
HONEY GLAZED SLICED CARROTS;
GREEN BEANS;
STEAMED OR ROASTED BROCCOLI;

PLEASE SELECT ONE

MISSISSIPPI MUD BAR;
COOKIES;
PUMPKIN CAKE;
SHEET CAKE (WHITE, YELLOW OR CHOCOLATE)

HOT COFFEE AND TEAS



STANDARD DINNER (SATURDAY)

PLEASE SELECT ONE

CAESAR SALAD;

BLENDED GREENS WITH SEASONAL TOMATOES, CARROTS AND CUCUMBERS.

SELECTION OF 3 SALAD DRESSINGS

PLEASE SELECT ONE

ASSORTED DINNER ROLLS;

GARLIC BREAD;

BREAD STICKS.

PLEASE SELECT ONE

FALAFEL BALLS WITH STEAMED PITA, ISRAELI SALAD TATZIKI SAUCE;

GRILLED VEGETABLE LASAGNA WITH RICOTTA AND MOZZARELLA CHEESE;

BAKED ZITI WITH GRILLED EGGPLANT PIECES AND MOZZARELLA CHEESE;

RICOTTA RAVIOLI WITH SPINACH, ARTICHOKE AND SUN-DRIED TOMATOES,

AND FINISHED WITH LEMON, OLIVE OIL AND GARDEN HERBS.

CHEF'S CHOICE ON DESSERT

ICED TEA AND LEMONADE

BURGERS AND HOT DOGS (SUNDAY TO THURSDAY)

+\$6 PER PERSON

HAMBURGERS

HOT DOGS

VEGGIE BURGERS (IF REQUESTED)

BUNS

BAKED BEANS

COLE SLAW

POTATO CHIPS

LETTUCE, TOMATO, ONIONS, PICKLES

ALL THE FIXINGS

PLEASE SELECT ONE

CHOC CHIP COOKIES;

OATMEAL RAISIN COOKIES;

DESSERT BARS; (CHEF'S CHOICE);

BROWNIES.

ICED TEA AND LEMONADE



PREMIUM DINNER

+ \$9 PER PERSON

SALAD BAR WITH BABY SPINACH AND MIXED GREENS, GRAPE TOMATOES, SLICED CUCUMBER, SHAVED RED ONION, GARBANZO BEANS, BLACK OLIVES, RADISHES, PEAS, PICKLES, CROUTONS AND SUNFLOWER SEEDS
WITH FRENCH, ITALIAN AND RANCH DRESSING

SELECTION OF ARTISAN BREADS

PLEASE SELECT ONE

SAUTÉED CHICKEN BREAST CUTLET WITH A MIXED MUSHROOM AND WINE SAUCE;
CHICKEN BREAST CUTLET WITH LEMON, CAPER AND SHALLOT WINE SAUCE;
LAMB TAGINE - MIDDLE EASTERN LAMB COOKED WITH CITRUS (LAMB STEW);

PLEASE SELECT ONE

ROASTED NEW POTATOES WITH OLIVE OIL AND ROSEMARY;
WILD AND BROWN RICE WITH LEEKS;
JEWELED RICE PILAF WITH CRACKED WHEAT;
LENTILS AND COUSCOUS BLEND;
CURRIED QUINOA.

PLEASE SELECT ONE

MEDLEY OF STEAMED SEASONAL VEGETABLES COOKED AL DENTE;
OVEN ROASTED BROCCOLI AND GARLIC;
CAULIFLOWER AND CARROTS;
ROASTED ASPARAGUS WITH OVEN CURED TOMATOES.

FLOURLESS CHOCOLATE TORTE AND SELECTION OF DESSERT BARS

COFFEE AND HOT TEAS



THEMED BUFFETS

ITALIAN DINNER (MEAT FREE)

+ \$9 PER PERSON

CAESAR SALAD WITH HOUSE DRESSING
SALMON PARMESAN WITH LEMON AND CAPERS
LARGE CHEESE RAVIOLI WITH OVEN CURED TOMATO SAUCE
SEASONAL MIXED STEAMED VEGETABLES WITH LEMON BUTTER
HOMEMADE GARLIC BREAD
TIRAMISU OR CANNOLIS

COFFEE & HOT TEAS
ICED TEA

SPA DINNER

+ \$9 PER PERSON

SEASONAL SALAD BAR

MIXED GREENS, SHAVED RED ONION, GARBANZO BEANS, CARROT, CUCUMBER, PEAS,
TOMATO, SEASONED CROUTONS, SUNFLOWER SEEDS, AND AVOCADO
SEASONAL SPROUT VARIETIES WHEN AVAILABLE
SELECTION OF 2 REGULAR & 2 FAT-FREE DRESSINGS

ISRAELI SALAD

SLICED SEASONAL FRUIT TRAY

BAKED OR POACHED SALMON WITH FRESH BASIL & LEMON VINAIGRETTE BASTE
MEDLEY OF GRILLED VEGETABLES WITH OLIVE OIL
DUO OF LENTIL & BARLEY BAKE WITH CURRIED CORN SAUCE
QUINOA SALAD WITH ROASTED PEPPERS

SELECTION OF WHOLE GRAIN ROLLS

CHEF'S CHOICE DESSERT

COFFEE, ICED TEA & HOT TEAS



SPECIAL OCCASION MEAT DINNER (MIN 100 PEOPLE)

+ \$70 PER PERSON

MULTI STATION BUFFET

TRAY PASSED OPTIONS

PLEASE SELECT THREE:

SESAME CRUSTED SALMON WITH ORIENTAL DIPPING SAUCE;
BEEF OR CHICKEN SATE WITH PEANUT SAUCE;
LAMB KABOB WITH MINT ONION CHUTNEY;
GRECIAN CHICKEN SKEWER WITH ROAST PEPPER COULIS;
PASTRY WRAPPED KOSHER HOT DOG WITH MUSTARD DIP;
CROSTINI WITH PEPPERED SMOKED TUNA AND SEARED SPINACH;
MUSHROOMS BAKED WITH SHALLOT AND LIVER PATE;
EGGPLANT, SPINACH OR POTATO KNISH;
MEATBALL SKEWER WITH TERIYAKI, SCALLION AND PINEAPPLE.

APPETIZER STATIONS

FLAVORED SALMON STATION

WITH PUMPERNICKEL BREAD, CHOPPED EGG, SCALLION, DILL MUSTARD SAUCE,
WASABI, SOY PICKLED GINGER, PEPPER AND CAPER RELISH, AIOLI

PLEASE SELECT TWO

VODKA CURED GRAVLOX WITH LEMON, PEPPER AND DILL;
THAI SALMON GRAVLOX WITH FINGER PEPPERS, LEMON GRASS, CILANTRO,
GARLIC AND SAKE;
MOROCCAN SPICED SALMON WITH CURRIED TAMARA SAUCE AND
EDAMAME BEANS;
PASTRAMI SPICED SALMON;
SESAME AND SOY SPICED SMOKED SALMON;
DELI CARVING STATION WITH SNACK RYE & PUMPERNICKEL BREADS AND
HOUSE COOKED DELI MEATS.



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PLEASE SELECT ONE

TRADITIONAL SLOW ROASTED CORNED BEEF WITH PICKLED MUSTARD;
PASTRAMI BRISKET FLATS WITH CRACKED MUSTARD VINAIGRETTE;
SLOW ROASTED HERB CRUSTED TURKEY BREAST;
ALL SERVED WITH DELI MUSTARD, RUSSIAN DRESSING, 1/2 SOUR PICKLES AND
PICKLED ONIONS

MEDITERRANEAN VEGETABLE DISPLAY

LARGE ROUND TABLES WITH BOUNTIFUL DISPLAYS OF THE FOLLOWING:
CURED OLIVES, SWEET PICKLED PEPPERS, STUFFED GRAPE LEAVES,
ASPARAGUS, GRILLED PORTABELLA MUSHROOMS, GRILLED ZUCCHINI, YELLOW
SQUASH AND EGGPLANT
SEASONAL RAW BELGIUM ENDIVE SERVED WITH AVOCADO HUMUS
ROASTED RED PEPPER AND KALAMATA HUMUS W/ PITA CHIPS

SALADS

PLEASE SELECT ONE

ORGANIC GREENS WITH SEASONAL TOMATO, BASIL AND PINE NUTS AND
CITRUS VINAIGRETTE;
BABY SPINACH WITH TOASTED WALNUTS, SUNDRIED TOMATOES, SEASONED
CROUTONS AND HONEY BALSAMIC VINAIGRETTE;
ROMAINE, SNOW PEAS, CRISPY NOODLES AND CASHEWS WITH SESAME SOY
VINAIGRETTE;
PORTABELLA MUSHROOMS WITH MIXED ROAST ROOT VEGETABLE CONFETTI
AND TOMATO GINGER DRESSING ON BED OF MIXED GREENS;
GARDEN VEGETABLES TO INCLUDE TOMATO, CUCUMBER, SCALLION, AND
CARROTS WITH TWO DRESSINGS ON THE SIDE.

ENTREES

PLEASE SELECT ONE

SLICED VEAL WITH ROOT VEGETABLE, TOMATO, SAGE AND RED WINE
REDUCTION;
HONEY BBQ SKINLESS GRILLED DUCK;
LONG ROASTED BRISKET WITH CARAMELIZED SHALLOTS AND NATURAL GRAVY;
PRIME RIB WITH NATURAL AU JUS AND GRATED HORSERADISH - *ADD \$25
PER PERSON*
RACK OF LAMB WITH GARLIC HERB BREAD CRUMBS AND MINT ZINFANDEL
SAUCE - *ADD \$25 PER PERSON*



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PLEASE SELECT ONE

CHICKEN ROULADE FILLED WITH ONION, SPINACH AND MUSHROOM WITH GREEN PEPPERCORN MUSTARD GLAZE;
CHICKEN BREAST STUFFED WITH LEEKS AND THREE MUSHROOM PATE WITH SHALLOT AND THYME RED WINE SAUCE;
GAME HEN STUFFED WITH GRILLED SEASONAL FRUITS ON BED OF TOASTED ALMOND AND CURRY COUSCOUS WITH NATURAL GRAVY;
CRISPY CHICKEN BREAST WITH CANTON HONEY GLAZE ON STIR FRIED VEGETABLES.

SIDES

PLEASE SELECT ONE

POTATO AND CARAMELIZED ONION KUGEL;
WILD AND BROWN RICE WITH MUSHROOMS AND LEEKS;
ROASTED YUKON GOLD POTATOES WITH ROSEMARY AND SEA SALT;
QUINOA AND LENTIL BLEND.

PLEASE SELECT ONE

ROASTED ASPARAGUS WITH OVEN CURED TOMATO;
HARICOT VERT WITH PORTOBELLO MUSHROOM AND HERBED OLIVE OIL;
MEDLEY OF ROASTED ROOT VEGETABLES;
STEAMED FLORETS OF BROCCOLI AND CAULIFLOWER;
BALSAMIC GRILLED ZUCCHINI AND YELLOW SQUASH;

*THE KAPLAN MITCHELL CENTER DOES NOT PROVIDE WEDDING CAKES.
WEDDING CAKES MUST BE PURCHASED FROM AN APPROVED VENDOR OF THE
KAPLAN MITCHELL CENTER*





SPECIAL OCCASION MEAT FREE MENU (MINIMUM 100 PEOPLE)

+ \$55 PER PERSON

MULTI STATION BUFFET

TRAY PASSED OPTIONS

PLEASE SELECT THREE

MUSHROOM HERB CHEESE TARTS;
VEGETABLE SUSHI ROLLS;
SMOKED SALMON ROSES WITH DILL HERB CHEESE ON BLACK BREAD;
ASPARAGUS AND GOAT CHEESE TARTS WITH SUN DRIED TOMATO;
BELGIUM ENDIVE WITH DIJON SPICED EGG SALAD AND SALMON CAVIAR;
GROUPEL TEMPURA WITH WASABI DIPPING SAUCE;
CROSTINI WITH PEPPERED SMOKED TUNA AND SEARED SPINACH;
EGGPLANT, SPINACH OR POTATO KNISH.

APPETIZER STATIONS

FLAVORED SALMON STATION

WITH PUMPERNICKEL BREAD AND HOUSE ROSEMARY CRACKERS,
CHOPPED EGG, SCALLION, DILL MUSTARD SAUCE, WASABI, SOY PICKLED GINGER,
PEPPER AND CAPER RELISH, AIOLI

PLEASE SELECT TWO

VODKA CURED GRAVLOX WITH LEMON, PEPPER AND DILL;
MOROCCAN SPICED SALMON WITH CREAMED FETA SAUCE;
PASTRAMI SPICED SALMON;
SESAME AND SOY SPICED SMOKED SALMON;
HERB POACHED SEA BASS OR HALIBUT (SEASONAL PRICE & AVAILABILITY)

MEDITERRANEAN VEGETABLE DISPLAY

LARGE ROUND TABLES WITH BOUNTIFUL DISPLAYS OF THE FOLLOWING:
CURED OLIVES, SWEET PICKLED PEPPERS, STUFFED GRAPE LEAVES
AND ASPARAGUS;
GRILLED PORTABELLA MUSHROOMS, GRILLED ZUCCHINI, YELLOW SQUASH AND
EGGPLANT;
RAW BELGIUM ENDIVE SERVED WITH AVOCADO HUMUS.



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WARM DIPS

PLEASE SELECT ONE

ARTICHOKE, SPINACH AND PARMESAN BAKE SERVED WITH HOUSE FLAT BREADS
AND ASSORTED CRACKERS;
GRILLED MUSHROOM AND GOAT CHEESE DIP.

DINNER BUFFET

SALADS

PLEASE SELECT TWO

CAESAR SALAD;
BIBB LETTUCE WITH SUN DRIED CRANBERRY VINAIGRETTE AND BLACK
PEPPER PECANS;
ORGANIC GREENS WITH SEASONAL TOMATO, BASIL, FRESH MOZZARELLA AND
CITRUS VINAIGRETTE;
BABY SPINACH WITH BLUE CHEESE, GRAPE TOMATO, TOASTED WALNUTS AND
HONEY BALSAMIC VINAIGRETTE;
ROMAINE AND ORIENTAL VEGETABLE WITH CASHEW AND SESAME SOY
VINAIGRETTE;
PORTABELLA WITH MIXED ROAST ROOT VEGETABLE CONFETTI AND TOMATO
GINGER DRESSING ON BED OF MIXED GREENS;
GARDEN VEGETABLES TO INCLUDE TOMATO, CUCUMBER, SCALLION, CARROTS
WITH TWO DRESSINGS ON THE SIDE.

ENTREES

PLEASE SELECT ONE (FISH UPON AVAILABILITY)

SEARED SALMON WITH RICOTTA FILLED MANICOTTI AND ROASTED ARTICHOKE
QUARTERS ON A BED OF LEMON, TOMATO AND HERB SAUCE;
SEA BASS WITH SEASONAL SPRING VEGETABLES, FRESH HERBS AND
CHARDONNAY;
GRILLED SALMON ON SEARED SPINACH WITH MUSTARD AND DILL SAUCE;
SALMON BAKED IN PASTRY WITH CALAMATA AND ARTICHOKE MOUSSE, AND
LEMON BASIL BUTTER;
SESAME AND HONEY CRUSTED SALMON ACCOMPANIED BY ANGEL HAIR EGG-
FOO-YUNG, WITH SOY AND GINGER PANNED MIXED ORIENTAL VEGETABLES;
GRILLED GROUPER WRAPPED IN NORI AND SERVED WITH WASABI BUTTER,
SPRING ONION AND SHITAKE MUSHROOM;
POTATO AND HORSERADISH CRUSTED SALMON, CARAMELIZED RED ONION
COMPOTE WITH LEMON CAPER DILL SAUCE.



CONT/

SIDES

PLEASE SELECT ONE

ROASTED NEW POTATOES WITH OLIVE OIL AND ROSEMARY;
WILD AND BROWN RICE WITH LEEKS;
JEWELLED RICE PILAF WITH WHEAT BERRIES, LENTILS AND COUSCOUS;
SPAETZLE WITH OLIVE OIL AND FRESH HERBS;
CHEESE RAVIOLI WITH FRESH TOMATO AND BASIL SAUCE;
YUKON POTATO STRUDEL WITH ROASTED GARLIC.

PLEASE SELECT ONE

MEDLEY OF STEAMED VEGETABLES COOKED AL DENTE - BROCCOLI SUMMER
SQUASH, CAULIFLOWER, CARROTS;
ROASTED ASPARAGUS WITH A TOMATO COULIS;
HARICOT VERTS (BABY GREEN BEANS) WITH PORTABELLA MUSHROOMS AND
BROWNEED BUTTER.



*THE KAPLAN MITCHELL CENTER DOES NOT PROVIDE WEDDING CAKES.
WEDDING CAKE MUST BE PURCHASED FROM AN APPROVED VENDOR OF THE
KAPLAN MITCHELL CENTER.*

*THE KAPLAN MITCHELL CENTER RESERVES THE RIGHT TO MAKE SUBSTITUTIONS AND
ALTER PRICING BASED ON MARKET CONDITIONS. IF NECESSARY, THIS WILL BE DISCUSSED
WITH THE CLIENT 2 TO 3 WEEKS IN ADVANCE OF THE EVENT.*



BEVERAGES

COFFEE	\$25.00 PER GALLON (16-20 CUPS)
PITCHERS OF JUICES (8 SERVINGS)	\$10.00 PER GALLON
ASSORTED HOT TEAS OR HOT CHOCOLATE	\$15.00 Box/24 PER BOX
LEMONADE, ICED TEA	\$5.00 GALLON
CITRUS PUNCH	\$5.00 GALLON
SPARKLING WATER	\$2.00 PER BOTTLE
INDIVIDUAL BOTTLES OF WATER	\$1.00 PER BOTTLE (16 oz)
DR. BROWN'S SODAS	\$1.50 PER CAN
CANS/BOTTLES OF MIXED JUICES	\$1.00 PER UNIT
ASSORTED COKE PRODUCTS	\$1.00 PER CAN
BOTTLES OF COKE PRODUCTS	\$4.00 PER 2 LITERS

BAR SET UPS

\$3.00 PER PERSON
PER 3 CONTINUOUS HOURS

SOFT DRINKS (COKE, DIET COKE, SPRITE); PITCHERS OF WATER; ICE TONIC WATER; GINGER ALE; CLUB SODA; VERMOUTH; SOUR MIX; ORANGE, CRANBERRY, GRAPEFRUIT JUICES; ROSE'S LIME JUICE; LEMONS, LIMES, LEMON TWISTS; OLIVES, PICKLED ONIONS;
*PRICE INCLUDES APPROPRIATE GLASSWARE

ADD \$25 PER BARTENDER PER HOUR (1 PER 100 PEOPLE RECOMMENDED).
*\$5 PER BOTTLE CORKAGE FOR WINE SERVED WITH MEALS
(GLASSWARE & SERVER INCLUDED)

*THE KAPLAN MITCHELL CENTER DOES NOT SUPPLY ALCOHOLIC BEVERAGES
PLEASE MAKE ARRANGEMENTS WITH OUR GENERAL MANAGER IN ADVANCE WHEN
SERVING ALCOHOLIC BEVERAGES AT YOUR EVENT*

ALCOHOL MUST BE APPROVED KOSHER

ALCOHOL WILL BE LOCKED AWAY

*A BARTENDER IS REQUIRED IF ALCOHOLIC BEVERAGES ARE BEING SERVED
AT \$25 PER HOUR PER BARTENDER*

*ALL WINE SERVED OUTSIDE OF MAIN DINING HALL WILL USE PLASTIC TUMBLERS
PROVIDED BY THE KAPLAN MITCHELL CENTER*



BREAKS AND SNACKS

TW SIGNATURE S'MORES EVENT

\$1.50 PER GUEST

SKEWERS WITH GRAHAM CRACKERS, MARSHMALLOWS & CHOCOLATE

CAMPFIRE FEE

\$200

*\$50 FEE INCLUDES SETUP, MAINTENANCE & SAFETY ASSISTANCE FOR 2 HOURS
BEFORE 10 PM*

*\$35 PER HOUR/PARTIAL HOUR FOR ADDITIONAL TIME AFTER 2 HOURS
\$35 PREMIUM FEE IF CAMPFIRE BEGINS AFTER 10 PM*

SNACK BREAKS

MID MORNING

GRANOLA BARS
ASSORTED MUFFINS
FRESH FRUIT PLATE

BEVERAGES:

ICED TEA, ICED WATER, LEMONADE, COFFEE, ASSORTED HOT TEAS

\$5 PER PERSON

1 HOUR TIME FRAME

AFTERNOON

INDIVIDUAL BAGS OF PRETZELS AND CHIPS
VEGETABLE TRAY WITH CRACKERS AND HUMMUS DIP
ASSORTED COOKIES
BEVERAGES (SAME AS ABOVE)

\$5 PER PERSON

1 HOUR TIME FRAME



SNACKS – A LA CARTE

SERVED WITH WATER IN PITCHERS.
BEVERAGE UPGRADES ARE AVAILABLE

TREATS BY THE DOZEN

DEVILED EGGS CONFETTI:	\$6 PER DOZEN
VEGAN CHICKEN NUGGETS W/RANCH DRESSING:	\$7 PER DOZEN
VEGETARIAN MEATBALLS & MUSHROOM MADEIRA SAUCE	\$7 PER DOZEN
MINI POTATO KNISHES:	\$10 PER DOZEN
VEGETARIAN EGG ROLLS:	\$10 PER DOZEN
POTATO BLINTZ:	\$10 PER DOZEN
APPLE WOOD SMOKED SALMON CANAPÉS ON MINI	
PUMPERNICKEL POINTS:	\$15 PER DOZEN
ASSORTED, FRESHLY BAKED COOKIES:	\$15 PER DOZEN
INDIVIDUAL BAGS OF ASSORTED CHIPS;	\$15 PER DOZEN
TRAIL MIX (WITH NUTS):	\$15 PER DOZEN
ASSORTED GRANOLA BARS:	\$15 PER DOZEN
POPSICLES:	\$15 PER DOZEN
ASSORTED ICE CREAM NOVELTIES:	\$35 PER DOZEN

TREATS PER

FALAFEL KABOBS -3 FALAFEL ROASTED ON A SKEWER W/PEPPERS & ONIONS AND YOGURT DIPPING SAUCE:	\$3.75 PER PIECE
JUMBO SOFT PRETZELS & MUSTARD:	\$1.25 PER PIECE
PREPACKAGED CHEESE STICKS:	\$0.75 PER PIECE
FRESH POPCORN:	\$1.50 PER GUEST
CUT UP FRUIT:	\$3.75 PER GUEST
SUSHI:	MARKET PRICE

TRAYS & FOOD DISPLAYS

EACH OPTION SERVES APPROXIMATELY 50 PEOPLE

\$75 PER TRAY
CUBED CHEESE DISPLAY WITH PEPPER JACK, SWISS & CHEDDAR, GRAPES & CRACKERS
CHILLED SPINACH DIP WITH FRESH BAKED PITA CHIPS;
CELERY STICKS AND RANCH DIP;
FRESH FRUIT DISPLAY WITH A YOGURT DIPPING SAUCE;
\$115 PER TRAY
HUMMUS ACCENTED WITH OVEN-ROASTED GARLIC AND SERVED WITH GREEN OLIVES
AND LIGHTLY SEA-SALTED PITA CHIPS;