



BAR/BAT MITZVAH

Duration: 4-hour event
 \$190 per person | All inclusive of taxes and fees
 80 person minimum

INCLUDES:

Venue
 Essentials Bar Package for 4 hours
 Tables and chairs for up to 150 guests (from inventory)
 Black or White Linens
 (3) Tray Passed Appetizers for 1 hour
 Security

MENU OPTIONS:

Choose 3

HERBED FALAFEL GF/VEGAN
 roasted garlic hummus, chile oil

CAULIFLOWER CEVICHE GF/VEGAN
 marinated tri-color cauliflower, shallots, chiles,
 pepitas, tostadita

TUNA CRUDO
 koji lime chimichurri, local citrus, shaved serrano,
 crispy wonton

CEVICHE VERDE GF
 local halibut, yuzu, limon, cucumber, tomato,
 grilled corn, cucumber, chile, mini tostada

PORTOBELLO SLIDER VEGETARIAN
 provolone, romaine, caramelized onion,
 herb aioli, seeded bun

ASIAGO ARANCINI VEGETARIAN
 creamy fried risotto, spicy aioli,
 grana padano

BLACK BEAN & CHILE FLAUTA
 VEGETARIAN
 hamoy, cilantro crema

KOSHER STYLE #1

SALAD

Greek Salad (*feta on side or no feta*)

MAINS

Harissa Chicken Thigh
 romesco sauce

Beef Brisket
 sweet & tangy bbq sauce

SIDES

Saffron Rice
 Market Vegetables

SWEETS

Chocolate Cake VG GF

KOSHER STYLE #2

SALAD

Greek Salad (*feta on side*)

MAINS

Falafel & Roasted Mushrooms
 roasted garlic hummus
 Stuffed Eggplant
 tomato, chickpeas, pine nuts, sumac labneh

SIDES

Persian Jeweled Rice
 steamed basmati rice, currants, apricots,
 pistachios, orange zest

Market Vegetables

SWEETS

Mini Blueberry

KOSHER STYLE #3

SALAD

Greek Salad (*feta on side or no feta*)

MAINS

Local catch
 roasted red pepper romesco
 Grilled cauliflower steaks
 with saffron yogurt

SIDES

Saffron Rice
 Market Vegetables

SWEETS

Chocolate Cake VG GF

KIDS MENU:

Choose 2 served with a Caesar salad and fries

Chicken Tenders, Mini Sliders, Cheese Flatbread, Pasta Bar with marinara and pesto sauce, Fish Sticks, Mac and Cheese,