



Below are some of the popular upgrades we have done in the past, however menu and décor upgrades are unlimited.
Bring any request or idea to the manager and we will try and accommodate you to the best of our ability!

Booking Includes: Tables, Chairs, Linen, China, Silverware, Waiters and Mashgiach

	<u>Standard Options</u>	<u>Available Upgrades</u>
Table Set Up:	Seuda Challah on Head Table Black Linen Tablecloths Whites Dishes Glass Goblets 2 Silverware White Linen Napkins Mushroom Challah Rolls/dinner Condiments Drinks	Candelabras Tablecloths
Reception:		Table Top Shmorg 4 dishes Smorgasbord 5 dishes Cocktail Hour Sushi Display Sushi Add-ons Gelato Station Cholent Cocktail Hour (Thursdays)
Appetizer:	Host to Choose One Plain Caesar Salad Steak Caesar Salad Deli Caesar Salad Chicken Caesar Salad	Pulled Brisket Tacos
Soup:	Host to Choose One Cream of Chicken Soup Chicken Matza Ball Soup Wonton Soup	
Main Course:	Host to Choose One Meat Dish & One Chicken Dish Baby Grilled Chicken Krispy Beef Crunchy Schnitzel BBQ grilled chicken Grilled Chicken Breast Pepper Steak Sliced Beef with Julienned Vegetables	16 oz Rib Steak Aged Cowboy Steak Sino Steak Steak Passings
Side Dish:	Host to Choose Two Mashed Potatoes N Gravy Julienned Vegetables House Rice Yukon Gold Potato Wedges	
Dessert:	Host to Choose One Cookies & Cream Ice Cream Wedge	Specialty Smoothie Triple Layer Sorbet Hot Brownie with Ice Cream Triple Plate Dessert
Drinks:	Coke Diet Coke Water	
Condiments:	Pickles Coleslaw	

Bolded options are the most popular choices