



Mitzvah Dinner Package

Five Hour Deluxe Bar

*Featuring Smirnoff, Beefeater, Bacardi, J & B, Seagram's VO, Jose Quervo Gold
Budweiser, Heineken, Bud Light, Wines and Sodas*

Premium Upgrade

*Featuring Absolute Vodka, Captain Morgan, Johnnie Walker Black, Crown Royal,
Jose Quervo 1800, Jack Daniels & Tanqueray
\$15.00++ Per Person
Bartender Charge \$125.00++ Per Bartender*

Frozen Drinks and Soda for Teens during

Cocktail Hour Teen Bar

Unlimited Non-Alcoholic Pina Coladas, and

Strawberry Daiquiris

*(Teen Bar Opens during Dinner & Requires an attendant at \$75.00)
Shirley Temples & Soft Drinks- for Dinner*

One Hour Unlimited Hors D'Oeuvres

White Glove Butler Service

(Select Six Choices)

*Maryland Crab Cakes with Remoulade
Crabmeat Stuffed Mushrooms
Crab Rangoon
Coconut Shrimp with Apricot Sauce
Sweet & Sour Meatballs
Smoked Salmon Canapés
Smoked Salmon & Asparagus
Hawaiian Chicken
Chicken Quesadillas
Sesame Crusted Chicken Tenders
Mini Cordon Bleu Puff
Spring Rolls with Duck Sauce
Steamed Dumplings with Ginger Soy Dip
Assorted Deep Dish Pizza*

*Petite Beef Empanadas
Miniature Beef Wellington
Beef Satay with Peanut
Sauce
Franks in a Blanket with Mustard
Potato Pancakes with Apple Sauce
Stuffed New Potatoes w/ Sour Cream
& Caviar
Scallops Wrapped with Bacon
Assorted Mini Quiches
Spinach & Feta Cheese Triangles
Miniature Brie & Raspberry en Croûte
Mini Knish Puff with Mustard Dip
Prosciutto with Melon
Mushrooms Florentine*

Also Includes:

Farmer's Market Display

*Fresh Sliced Tropical Fruit with Assorted Artisan Cheese Display and Vegetable Crudité's
with Dips and an Assortment of Crackers*

*****Outdoor Cocktail Reception are Subject to an Additional \$200++ Set-up /Clean-up Fee***



Large Challah for Motzi

Salads

(Select One Choice)

Traditional Caesar Salad

Greens with Shaved Parmesan Cheese & Garlic Croutons

Garden Salad

Mixed Greens with Tomatoes, Carrots, Cucumbers & Mushrooms with Assorted Dressings

Walnut Salad

Field Greens with Poached Pears, Stilton Cheese & Caramelized Walnuts, Sherry Thyme Vinaigrette

Mandarin Salad

Greens, Mandarin Oranges, Slivered Almonds, Craisins, Mushrooms & Cucumbers with Ranch Dressing & Balsamic Vinaigrette

Bistro Salad

Mixed Greens, Grilled Portobello, Sundried Tomato, Red Roasted Pepper & Feta Cheese with Balsamic Vinaigrette Dressing

Entrées

(Select One Choice)

<i>Chicken Wellington with a Cabernet Wine Sauce</i>	\$95.95
<i>Fillet of Salmon with Creamy Dill Sauce</i>	\$95.95
<i>Herb Seared Chicken with Oven Dried Tomato and Chive White Wine Sauce</i>	\$95.95
<i>Corn & Balsamic Onion Crusted Chicken with a Port Wine Sauce</i>	\$95.95
<i>Breast of Chicken Oscar with Fresh Crabmeat, Asparagus Spears and Hollandaise Sauce</i>	\$98.95
<i>Snapper with Artichokes and Mushrooms</i>	\$95.95
<i>Calypso Grouper with Pineapple Butter Sauce</i>	\$95.95
<i>Mixed Nut Crusted Snapper with an Orange Beurre Blanc</i>	\$97.95
<i>Mahi Mahi Marinated in Lime with a Tropical Fruit Salsa</i>	\$95.95
<i>Flame Broiled Flat Iron Steak with Crispy Onion & Chipotle Demi-Glace</i>	\$97.95
<i>Roast Prime Rib of Beef with Cabernet Au Jus and Fresh Horseradish</i>	\$102.95
<i>Filet Mignon with a Shiitake Demi</i>	\$102.95
<i>Grilled New York Strip Steak or Filet Mignon with Gorgonzola Crust & Bourbon Mushroom Sauce</i>	\$102.95
<i>Rack of Lamb with Fresh Rosemary Mint Sauce</i>	\$105.95

Dual Entrées
(Select One Choice)

<i>Petite Filet Mignon with Shiitake Demi-Glace & Grilled Chicken Breast with Lemon Caper Sauce</i>	\$105.95
<i>Corn & Balsamic Onion Crusted Chicken with Port Wine Sauce & Mahi Mahi with Key Lime Herb Aioli</i>	\$98.95
<i>Petite Filet Mignon & Coconut Crusted Mahi Mahi with Tropical Salsa</i>	\$105.95
<i>Petite Filet Mignon with Roasted Shallot Sauce & Seared Salmon with Red Pepper Coulis</i>	\$105.95

*Dinners are served with Seasonal Vegetables, Potato, Rice or Pasta, Freshly Baked Rolls with Butter
Coffee and Tea*

Dessert

Bat/Bar Mitzvah Cake

Vegan, Vegetarian or Gluten Free Available Upon Request

Setup/Cleanup Fee \$200.00++

*All Packages Include Chair Covers and Sashes, Standard-Length Linen (Linen are Black, White or Ivory) and Napkins
Specialty Linens Available at a Nominal Charge*

Additional Room for Mitzvah Ceremony -\$650.00++

Ceremony Chair Covers - Additional \$3.50 per chair

Security Guard required at \$45.00 per hour. Minimum of 4 Hours.

Internet \$175

Outdoor Cocktail Receptions are Subject to an Additional \$200.00++ Set Up/ Clean Up Fee

All Pricing is Subject to a 24% Service Charge and 6% Sales



Teen Buffet Dinner

TEEN BAR

Frozen Drinks at Cocktail Hour Only

(Open During Dinner)

Shirley Temples and Soft Drinks

(Requires an attendant at \$75.00++)

HORS D'OEUVRES

(Please Select Three)

Bagel Pizza

Potato Skins

Franks en Blankets

Macaroni & Cheese

Spring Rolls

Mozzarella Sticks

DINNER BUFFET

(Please Select Five)

Caesar Salad

Cheese Ravioli Ala Vodka

Baked Ziti

Pizza

Meat Lasagna

Hamburgers and Cheeseburgers

Macaroni & Cheese

Beef or Chicken Stir Fry with White Rice

Chicken Fajita with Accompaniments

Chicken Tenders with Dips

Loaded Potato Skins

Fried Chicken Pieces

Kosher Hot Dogs

French Fries

Onion Rings

ICE CREAM SUNDAE STATION

Vanilla and Chocolate Ice Creams with Jimmies, Mini M&M's, Mini Marshmallows, Crushed Oreos, Coconut, Crushed Heath Bars, Whipped Cream, Chocolate & Caramel Syrups

\$48.95++ Per Person

Setup/Cleanup Fee of \$200.00++

Security Guard Required at \$45.00/Hour. Minimum of 4 Hours.

All Pricing is Subject to a 24% Service Charge and 6% Sales Tax



Mitzvah Brunch Buffet

Minimum of 40 Guests

(If less than 40 Guests, a \$3.50 Per Person Surcharge will be added)

Four Hour Limited Bar

Unlimited Mimosas, Bloody Mary, Wine & Assorted Soft Drinks Upgrade to Full

Premium 4 Hour Bar – Additional \$15.00++ Per Person

Buffet Display

Large Challah

Assorted Muffins, Coffee Cakes & Fruit Rings, Fruit Preserves & Creamy Butter

Fresh Sliced Seasonal Fruit Display

Sliced Nova Scotia Salmon Platter with Sliced Tomatoes &
Onions

Fresh Bagels and Cream Cheese

Tuna Salad

Chocolate Chip Pancakes with Warm Syrup

Cheese Blintzes with Hot Blueberry Sauce

Chicken Françoise

Vegetables & Rice or Potato du Jour

Action Station (Please select Two)

\$125.00++ Chef Charge

Carving Station

(Please Select One)

Roasted Turkey Breasts, Pastrami, Corned Beef,
Roast Baron of Beef or London broil Carved to Order
with Silver Dollar Rolls and Condiments

Enhancement:

Salmon en Croûte \$15.00++ per person
Tenderloin of Beef \$18.95++ per person

Stir-Fry Station

Marinated Beef & Chicken
Cooked to Order with Asian
Vegetables Accompanied by
Lo Mein Noodles, Fried Rice

Pasta Station

Bowtie & Penne Pastas with Alfredo &
Marinara Sauce, Roasted Garlic & Julienne
of Vegetables, Mushrooms, Olive Oil,
Parmesan Cheese & Fresh Baked Garlic
Sticks, Caesar Salad with Toasted Croutons

Omelet Station

Chef Cooking a Variety of Omelets,
Such as Spinach, Mushroom,
Cheese, Pepper, Onion & Tomatoes

Dessert

(Please Select One – Served to all Guests)

Sampler Plate of Mini Éclair, Fruit Tart & Napoleon
Trio Sorbet Martini with Fresh Berry

Bar/Bat Mitzvah Cake

Coffee, Decaffeinated Coffee and Specialty Teas

\$74.95++ Per Person for Adults

One Hour Passed Hors D'Oeuvres - Additional \$19.00++ Per Person

Setup/Cleanup Fee of \$200.00

All Packages Include Chair Covers and Sashes, Standard-Length Linen (Linens are White, Black or Ivory) and

Napkins Specialty Linens Available at a Nominal Charge

Additional Room For Mitzvah Ceremony - \$650.00

Ceremony Chair Covers - Additional \$3.50 per chair cover

Security Guard required at \$45.00 per hour. Minimum of 4
Hours. All Pricing is Subject to a 24% Service Charge and 6%



Mitzvah Action Station Dinner Package

Five Hour Deluxe Bar

*Featuring Smirnoff, Beefeater, Bacardi, J & B, Seagram's VO, Jack Daniels,
Jose Quervo Gold, Budweiser, Heineken, Bud Light, Wines and Sodas*

Premium Upgrade

*Featuring Absolute Vodka, Captain Morgan, Johnnie Walker Black, Crown Royal,
Jack Daniels, & Tanqueray
Additional \$15.00++ Per Person*

Bartender Charge \$125.00 Per Bartender

Soda Station for Teens during Cocktail Hour
***Unlimited Non-Alcoholic Piña Coladas, Strawberry
Daiquiris,***

Teen Bar

Shirley Temples & Soft Drinks-During Dinner
(Teen Bar Opens during Dinner & Requires an attendant at \$75.00)

One Hour Unlimited Hors D'Oeuvres

White Glove Butler Service

(Select Six Choices)

*Maryland Crab Cakes with Remoulade
Crabmeat Stuffed Mushrooms
Crab Rangoon
Coconut Shrimp with Apricot Sauce
Sweet & Sour Meatballs
Smoked Salmon Canapés
Smoked Salmon & Asparagus
Hawaiian Chicken
Chicken Quesadillas
Sesame Crusted Chicken Tenders
Mini Cordon Bleu Puff
Spring Rolls with Duck Sauce
Steamed Dumplings with Ginger Soy Dip
Assorted Deep Dish Pizza*

*Petite Beef Empanadas
Miniature Beef Wellington
Beef Satay with Peanut Sauce
Franks in a Blanket with Mustard
Potato Pancakes with Apple Sauce
Stuffed New Potatoes w/ Sour Cream &
Caviar
Scallops Wrapped with Bacon
Assorted Mini Quiches
Spinach & Feta Cheese Triangles
Miniature Brie & Raspberry en Croûte
Mini Knish Puff with Mustard Dip
Prosciutto with Melon
Mushrooms Florentine*

Also Includes:

Farmer's Market Display

*Fresh Sliced Tropical Fruit with Assorted Artisan Cheese Display &
Vegetable Crudités with Dips & an Assortment of Crackers*

****Outdoor Cocktail Receptions are Subject to an Additional \$200.00 Set Up Fee/
Clean Up Fee****

Salads

(Pre-Set, Select One Choice)

Mandarin Salad
Greens, Mandarin Oranges,
Slivered Almonds, Craisins,
Mushrooms & Cucumbers with
Raspberry & Balsamic Vinaigrettes

Traditional Caesar Salad
Greens with Shaved Parmesan
Cheese & Garlic Croutons

Garden Salad
Mixed Greens with Mushrooms
Tomatoes, Carrots, Cucumbers
with Assorted Dressings

All Packages Include Large Challah & Fresh Baked Rolls with Butter

Action Station Buffet
\$125.00++ Chef Charge

Seafood Station **(Pick (2) Two)**

Assorted Fresh Fish Salmon, Grouper, Mahi
Mahi-Served with Chefs Choice of Sauces
Assorted Sushi Rolls (4 Pieces per
person)

California, Tuna, Salmon with Ginger, Wasabi
& Soy Sauce

Taste of Italy Station

Bowtie & Penne Pastas with Alfredo &
Marinara Sauce
Julienne of Vegetables, Mushrooms,
Olive Oil, Parmesan Cheese & Fresh Baked Garlic Sticks

Grilled Chicken Additional- **\$4.00++ per
person**

Carving Station

(Please Select One)

Roasted Turkey Breasts, Whole Tom Turkey,
Pastrami, Corned Beef, Roast Baron of Beef or
London Broil Carved to Order with Silver Dollar
Rolls and Condiments

Garlic Mashed Potatoes & Assorted
Grilled Vegetables

Stir-Fry Station

Marinated Beef & Chicken
Cooked to Order with Asian
Vegetables Accompanied by Lo Mein
Noodles, Fried Rice
Served in Take-Out Cartons & Chopsticks

Enhancement Additions:

Salmon en Croûte **\$15.00++ per person**
Tenderloin of Beef **\$18.95++ per person**

Dessert

(Served to all Guest)

Bar/Bat Mitzvah Cake

Coffee, Decaffeinated Coffee and Specialty Teas

Adults – \$113.95++ per person

*** \$125.00 ++Chef Charge
for each Action Station***

Setup/Cleanup Fee of \$200.00

All Packages Include Chair Covers and Sashes, Standard-Length Linen (Linen are White, Black or Ivory) and Napkins
Specialty Linens Available at a Nominal Charge

Above Packages are Available for Luncheons, & Sundays at a 10% Discount

Additional Room for Mitzvah Ceremony - \$650.00

Ceremony Chair Covers - Additional \$3.50 per chair cover

Security Guard required at \$45.00/Hour. Minimum of 4 Hours.

Outdoor Cocktail Receptions are Subject to an Additional \$200.00 Set-up Fee/Clean up Fee

All Pricing is Subject to a 24% Service Charge and 6% Sales



Shabbos Dinner

Challah for Motzi

Salads

(Pre-Set, Please Select One)

Mediterranean Salad

Chopped Cucumber, Tomato, Sweet Red Peppers, Garbanzo Beans, Olives & Gorgonzola Cheese with Herb Vinaigrette

Garden Salad

Mixed Greens with Mushrooms Tomatoes, Carrots, Cucumbers with Assorted Dressings

Entree

(Please Select One)

Roasted Half Chicken

Herb Seared Chicken with Oven Dried Tomato & Chive White Wine Sauce

Brisket of Beef with Natural Juices

Fillet of Salmon with Creamy Dill Sauce

Tilapia Francaise

Dinners are served with Seasonal Vegetables, Potato, Rice or Pasta & Freshly Baked Rolls with Butter

Dessert

New York Style Cheesecake

Moist Dark Chocolate Layered Cake

Coffee, Decaffeinated Coffee & Specialty Teas

Adults – \$40.00++ per person

Kids Menu

(10 & Under)

Fruit Cup

Chicken Tenders with Dips & Fries

Dessert same as Adults

\$25.00++ per person

Package Includes Soft Drinks

***House Wine @\$35.00++ Per
Bottle***

10% Discount Shabbos Dinner with Signed Bar/Bat Mitzvah Event Contract

Package Includes Standard-Length Linen (Linens are White, Black or Ivory) and

Napkins Specialty Linens Available at a Nominal Charge

Security Guard required at \$45.00 per hour. Minimum of 4 Hours.

Tax Subject to an Additional \$200.00 Set Up /Clean Up Fee

All Pricing is Subject to a 24% Service Charge and 6% Sales



Thank You Breakfast-Mitzvah

Minimum of 40 Guests

(If Less than 35 Guests, a \$5.00 Per Person Surcharge will be added)

Assorted Juice Bar

*Assorted Muffins, Coffee Cakes & Fruit Rings,
Fruit Preserves & Creamy Butter, Cream Cheese*

Fresh Sliced Seasonal Fruit Display

*Sliced Nova Scotia Salmon Platter with Lettuce,
Tomatoes & Onions, Chopped Egg, Capers, Onions,
Fresh Bagels with Cream Cheese & Chive Cream Cheese
Cheese Blintzes with Warm Blueberry & Strawberry Sauce*

Chicken Salad

**Egg Salad*

Platter of Sliced Swiss and Muenster Cheeses

Chef Charge if Required \$125.00++

Coffee & Tea Service Tableside

\$36.95 ++ Per Person

*Package Includes Standard-Length Linen (Linens are White Black or
Ivory) and Matching Napkins, Specialty Linens Available at a Nominal
Charge*

Set Up/Clean Up Fee \$200.00

All Pricing is Subject to a 24% Service Charge and 7% Sales Tax



Mitzvah-Adult Plated Luncheon

BEVERAGE SERVICE

*Four Hour Deluxe Name Brand Bar
Makers Mark, Beefeater, Canadian Club, Grant's Jose Cuervo Gold,
Bacardi Light, Smirnoff, Jack Daniels, J & B, Budweiser, Bud Light, Miller Lite, Heineken, Corona
House Red and White Wines, Mixers, Juices and Soft Drinks.*

Bartender Fee \$125.00++ Each

COCKTAIL RECEPTION

*Please Select 4 Hot/Cold Hors D'oeuvres
Passed Butler Styles / White Glove*

*Kosher Franks -n-Blanket
Mushroom Florentine
Petite Beef Empanadas
Sesame Breaded Chicken
Spring Rolls with Asian Dips
Sweet and Sour Meatballs
Brie & Raspberry en Croute
Cucumber & Blue Cheese Canapes
Assorted Mini Quiches
Antipasto Skewers
Caprese Skewers
Smoked Chicken Salad in Phyllo
Cups Assorted Petite Sandwich
Prosciutto & Melons*

*Hibachi Chicken Skewers
Mini Chicken Quesadillas
Petite Crab Cake with Remoulade Sauce
Spanakopita's
Crab Stuffed Mushrooms
Coconut Shrimp with Asian Dip
Crap Rangoons
Smoked Salmon & Asparagus
Crabmeat Cordial
Lobster & Mango Canapes
Prosciutto wrapped Asparagus
Mini Beef Wellington
Scallops Wrapped in Bacon*

STATIONARY - FARMER'S MARKET

*Domestic and Imported Cheese Display
with Assorted Flatbreads and Lavosh Crackers
Harvest of Fresh Seasonal Fruits and Berries
Deluxe Crudités with Choice of Two Selected Dips*



Challah

SALAD

(Please Select One)

Caesar Salad

Romaine Lettuce with Garlic Croutons & Parmesan Cheese

Mixed Greens

Tomatoes, Carrots, Cucumbers & Mushrooms with Ranch or Balsamic Vinaigrette

Field of Greens

With Crisp Apple Slices, Stilton Cheese, Caramelized Walnuts & Sherry Thyme Vinaigrette

Bistro Salad

Mixed Greens, Grilled Portobello, Sundried Tomatoes, Red Roasted Peppers, Feta Cheese & Balsamic Vinaigrette Dressing

ENTRÉE CHOICE

Choice of Two Pre-Ordered Entrees

(Place Cards Must Be Detailed for Each Entrees)

All Lunches Includes Potatoes or Rice, Seasonal Vegetable, Warm Rolls with Creamy Butter

Chicken Macadamia-- \$78.00++ per person

Chicken Marsala-- \$78.00++ per person

Chicken Francaise --\$78.00 ++per person

Filet Mignon/Bearnaise--\$88.00++ per person

Fillet of Salmon --\$78.00++ per person

Herb Crusted Mahi Mahi-- \$78.00++ per person

Standard Tablecloths Available in White, Bone or Black.

Chair Covers, Sashes and Napkins included

Specialty Bar / Bat Mitzvah Occasions Cake

Coffee and Tea Service

Room for Services \$650.00

Setup / Cleanup Fee \$200.00

Security \$45.00 Per Hour. Minimum of 4 Hours Required.

Internet \$175

All prices subject to 24% Service Charge and 6% Sales Tax.



Plated Teen Lunch

TEEN BAR SERVICE

*Four Hour Soda Bar to Include Regular & Diet
Soda and Shirley Temples*

Upgrades Available For Specialty Drinks

Attendant Fee \$75.00++

HORS D'OEUVRES

(Please Select Three)

Bagel Pizza

Potato Skins

Franks -n-Blankets

Macaroni & Cheese

Spring Rolls

Mozzarella Sticks

TEEN LUNCH ENTRÉE

(Please select One)

Chicken

Parmigiana

Chicken Marsala

Chicken Francaise

Roast Turkey

Beef Brisket

Chef's Choice of Starch & Vegetable

TEEN DESSERT

ICE CREAM SUNDAE STATION

*Vanilla and Chocolate Ice Creams with Jimmies, Mini M&M's, Mini Marshmallows, Crushed
Oreos, Coconut, Crushed Heath Bars, Whipped Cream, Chocolate & Caramel Syrups*

*Standard Tablecloths Available in White, Bone or
Black Chair Covers, Sashes and Napkins included*

\$37.00++ Per Person

Room for Services \$650.00

Setup / Cleanup Fee \$200.00

Security \$45.00 per Hour. Minimum of 4 Hours Required

All prices subject to 24% Service Charge and 6% Sales Tax.



Buffet Teen Lunch

TEEN BAR SERVICE

*Four Hour Soda Bar To Include Regular and Diet Soda
Shirley Temples (Cherries, Lemons and Limes)*

Attendant \$75.00++

HORS D'OEUVRES

(Please Select Three)

*Pizza Bagel
Potato Skins
Franks en Blankets
Macaroni & Cheese
Spring Rolls
Mozzarella Sticks*

TEEN LUNCHEON BUFFET

(Please Select Four)

*Caesar Salad
Chicken Fajitas
Baked Ziti
French Fries
Onion Rings
Buffalo Wings
Chicken Stir Fry
Lasagna
Chicken Fingers with Choice of Barbecue,
Honey Mustard or Ranch Dipping Sauce.
Hamburger/Cheeseburger Sliders
Fried Mozzarella Sticks With Marina Sauce*

TEEN DESSERT

ICE CREAM SUNDAE STATION

*Vanilla and Chocolate Ice Creams with Jimmies, Mini M&M's, Mini Marshmallows, Crushed Oreos, Coconut,
Crushed Heath Bars, Whipped Cream, Chocolate & Caramel Syrups*

Teens \$42.00++ Per Person

*Standard Tablecloths Available in White, Bone or Black
Chair Covers, Sashes and Napkins included*

*Room for Services \$650.00
Setup / Cleanup Fee \$200.00
Security \$45.00 Per Hour. Minimum of 4 Hours Required
All prices subject to 24% Service Charge and 6% Sales Tax.*



Enhancements

Viennese Table

A Lavish Assortment of Cakes, Pies, Mousse, Tortes, Mini Italian Pastries, Petit Fours, Sliced Fruit Display and Chocolate Fountain with Accompaniments

\$17.95 ++ Per Person

Café A la Carte

Flavored Coffee, Cappuccino & Espresso Made to Order Topped with Whipped Cream, Cinnamon, and Sweetened with Sugar Sticks

Market Price

Chocolate Fondue Fountain

Dip a sumptuous & delectable array of treats such as Strawberries, Pineapples, Bananas, Marshmallows, Cream Puffs, Pretzel Sticks & Rice Krispie Treats into a warm curtain of absolutely decadent Dark, Milk or White Chocolate

Attendant Charge – \$100.00 ++

Fountain Rental Market Price

Ice Cream Sundae Bar

Additional Toppings

Bite Size M & M's, Crushed Oreo Cookies, Milky Way's & 3

Musketeers

\$3.00 ++ Per Person

Sliders & Fries Station

Beef Sliders with Lettuce, Tomato, & Cheddar Cheese

Buffalo Chicken Sliders with Bleu Cheese Crumbles

Mini Crab Cake BLT's, Fries with Seasoned Salt & Sweet Potato

Fries

16.00++ Per Person

Flat Bread Pizza Display

Tomato, Mozzarella and Fresh Basil

Caramelized Onions, Goat Cheese, Cilantro, Asian Pesto, Thai Grilled Chicken, Scallions, and Lemongrass with Barbeque Sauce

\$14.00++ Per Person