





Name: Phone:

Date: Email:

Event: Type: Elegant Dairy Plated

Minimum Guest: 75 Location:

# Elegant Plated Dairy Menu

## Dinner

Ceremonial Challah

# Pre set on table:

Water & Pellegrino

Assortment of dinner rolls, sliced rye parmesan garlic rolls

# Family Style Dips

\*Choose 2\*

Olive Dip, Olive Tapenade, Garlic Confit, Tahina, Matbucha, Spinach and leek,

Roasted pepper and Sundried Tomato, Creamy Avocado, Basil Pesto,

Roasted Garlic Hummus, Creamy Tomato Garlic Hummus, or Chive cream cheese.

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### Appetizers:

#### \*Choose 1\*

#### Arugula Roasted Beets & Salad

Crispy arugula, red and yellow roasted beets, topped with goat cheese, sliced radishes, candied pecans on top of a lemon zest ricotta yogurt sauce served with our mint balsamic vinaigrette.

#### Quinoa Kale Salad

Mix of quinoa and kale topped with feta cheese, red onions, cherry tomatoes, pomegranate seeds tossed with pesto Greek yogurt dressing;.

### Caprese Tower Salad

Fresh mozzarella, plum tomatoes, grilled watermelon, basil chiffonade, topped with parmesan crisp and balsamic vinaigrette.

#### Summer Salad

Fresh spinach, shitake mushrooms, strawberries, candied walnuts and feta chasse dressed with a raspberry vinaigrette dressing.

### Crispy Sweet Potato Salad

Mixed greens, red peppers, cucumbers, red onions, tomatoes and feta cheese topped with sweet potato crisps.

#### Caesar Salad:

Classic Caesar salad with our home made caesar dressing,

Served with baby tomatoes, brochette and garnished with parmesan cashew.

#### Cucumber House Salad

Cucumber ring filled with our house salad of mescaline lettuce, julienne pepper, red onion, portobello mushroom and sitting on a beet carpaccio.

Elegant Kosher Catering & Event. 8100 N University Dr, Tamarac, FL 33321. Office: 954-800-2051 Email: <u>Elegantkoshercatering2006@gmail.com</u>

All items are per person and subject to taxable service charge, 6% Florida State sales tax & fees, Unless otherwise noted. Menu included one hour complementary in-house event planning Elegant Catering keeps the rights to change food & service prices at any time

Garnished with fresh dates, pecans and parmesan. Drizzled with our balsamic vinaigrette dressing

#### Mosaic fruit plate:

Red and yellow tomatoes, watermelon, avocado, cucumber and mozzarella cubes drizzled with balsamic vinaigrette garnished with fresh basil.

#### Rainbow Power Grilled Hallomi Salad (Extra \$2 per person)

Fresh chopped kale, figs, baby heirloom tomatoes, raspberry/strawberries, scallions and grilled hallomi cheese topped with chopped pistachio and fig balsamic dressing

## Second Course (Additional \$7 per person)

#### Beet Gnocchi with Goat Cheese

Served in a rosemary & sage butter sauce

#### Wild Mushroom Gigli

Infused wild mushroom Gigli pasta served on top of parmesan cream sauce

#### Green Basil Ravioli

Filled with tri cheeses Italian herb filling and tossed with kale pesto sauce and shaved parmesan

#### Casarecce Pesto

Casarecce pasta served on top of a creamy pesto sauce and caramelized heirloom tomatoes.

#### Beet & Goat Cheese Risotto

Beet infused Italian rice served with a goat cheese cream

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### Entrees:

\*Choose 1\*

Pistachio Olive Crusted Salmon

Maple glazed Salmon

Maple glazed soy salmon, garnished with black and white toasted sesame seeds.

Basil Pesto Salmon

Garnished with toasted pine nuts.

Coconut Macadamia Crusted Flounder

Steamed Lemon Grass Grouper (Extra Charge)

Seared Sea Bass (Extra Charge)

Vegetarian Options (available upon request)

Grilled Portobello Mushroom Stack.

Sesame Tofu.

Roasted Vegetable Tower.

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# Side Dishes:

\*Choose 2\*

Basmati Rice

Creamy chef potatoes

Roasted Red Bliss Potatoes

Spicy Potato Stack

Butternut squash sweet potato

Wild Rice with cranberries and roasted nuts

Whipped Sweet or Gold Potatoes

Juliette Vegetable Bouquet

California Vegetable Tower

Steamed Broccoli with Carrots

French Green Bean Bundle with julienne red pepper

Fresh Sautéed Spinach

#### <u>Desserts:</u>

\*Choose 1\*

Raspberry Cheese Cake

Trío Mini Homemade Dairy Mousse Cups

Chocolate lava cake

Served with a scoop of vanilla bean |ce cream and berries on the side

Individual apple pie

Served with a scoop of vanilla bean |ce cream and berries on the side

\*Dessert Stations available to order\*

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\*Served on China\*