



Name:

Phone:

Date:

Email:

Event: Bar/Bat Mitzvah

Type: Station Menu / Elegant

Minimum Guest: 100

Location:

Cocktail Hour

Virgin Drinks

Choose 1

Virgin Merry Mimosas

Berry, orange juice, sparkling grape juice.

Shirley Temple

Ginger ale, a splash of orange juice and a drizzle of grenadine

Festive Family Sangria

Ginger ale, passion fruit juice, fresh kiwi and cranberries drizzled with lime

Blueberry Lemonade

Fresh blueberries, lemon juice, mint leaves garnished with a sugared Lemon wedge

Spiced Apple Cider

Homemade spiced apple cider, cinnamon stick garnish
(Served hot or cold)

Strawberry Margarita

Fresh strawberries, simple syrup, fresh lime juice, sour mix
Served over ice or straight-up in a salt rimmed glass

Virgin piña colada

Cream of coconut, crushed pineapple, pineapple juice garnished with a pineapple wedge

Butler Style Pass Around Hors D'oevres

*Please choose 4 for under 100 guests, Choose 6 for 100 guests and above or
Choose 8 for 200 guests and above*

Cold

Sliced sesame crusted Ahi Tuna on Croutons
Fresh Asparagus tips rolled with smoked Salmon (with Wasabi Cream & Caviar Garnish)
Smoked White Fish Mousse in Pastry Crown
Norwegian Smoked Salmon with fresh dill on potato latke and caviar garnish
Norwegian Smoked Salmon on Triangle pastry shell
Belgian Endives with Salmon Mousse
Peruvian Style Ceviche in a cucumber crown
Red Bliss Potatoes with Caviar and Parve Sour Cream and Chive Garnish
Mini Brochettes with Fresh Tomatoes and Basil

Hot

Oriental Spring Rolls with Plum Sauce
Spanakopita with Fresh Spinach and garlic in a pastry shell
Coconut macadamia Crusted Chicken tenders with a Mandarin Sauce
Argentinean Style Beef empanadas with Salsa
Grilled Baby Chicken sauté served with Peanut Thai Sauce
Potato Tartlets with Apple Sauce
Assorted Mini Quiches
Vegetarian Style Kibbe with Tahini Dip
Moroccan Cigars with Tahini dip
Assorted Burekas
Moroccan Beef Pockets
Homemade Franks in a blanket with mustard dip

Appetizers

Choose 1 Station

Spectacular Martini Salad bar

Choose 2

Tropical Quinoa and Kale Salad

Kale lettuce with quinoa, red onions, cilantro, strawberry, mango and avocado with a mandarin vinaigrette dressing

Terra Chip & Spinach Salad

Julienned peppers, onions, sliced mushrooms and fresh spinach
Garnished with terra chips. Dressed with French dressing

House Salad

Mixed mesclun greens, diced cucumber, tomato, red onions, roasted peppers and Portobello mushrooms. Garnished with sliced almonds and raisins.

Oriental Salad

Pea pods, bok choy, and other oriental-style vegetables with a sesame oil and vinegar dressing. Garnished with a ramen noodle crunch.

Caesar Salad

Classic Caesar salad with our home made parve caesar dressing & baby tomatoes.
Topped with grated cashew.

Mexican Salad

Romaine lettuce, Diced cucumber, tomato, red onion, mushroom and avocado.
Topped with Salsa dressing and garnished with crunchy tortilla chips

Mini Cup Salad Bar

Choose 2

Beet Salad

Roasted beets, red pepper, apple, pomegranate & chives with a sweet & sour dressing

Avocado Hearts of Palm Salad

Garnished with corn tortilla chip

Tropical Quinoa and Kale Salad

Kale lettuce with quinoa, red onions, cilantro, strawberry, mango and avocado dressed with mandarin vinaigrette

Roasted Pepper Salad

Marinated & roasted tri color peppers, sweet & sour pickling sauce.

Thai Slaw Salad

Napa cabbage, red cabbage, shredded carrots, diced tri color pepper, sunflower seeds, sliced almonds, cranberry's & sesame; dressed with lime & ginger soy dressing

Bow Tie Pasta Salad

With Sundried Tomatoes and Black Olives

Apricot Pasta Salad

Rainbow rotini pasta, roasted Portobello mushrooms, roasted red pepper, julienne red onion, basil, dressed with apricot & pesto dressing.

Sesame Angel Hair Salad

Tri color julienne peppers, snow peas, dressed with ginger sesame dressing

Broccoli Cashew Salad

Broccoli, raisins, diced red onion and cashew
Topped with ranch dressing

Gazpacho Shots Bar

Choose 2

Elegant Glass shots displayed on our LED lights display

Grilled cheese spicy bloody marry gazpacho shot

Yellow gazpacho shot garnished with yellow cherry tomato

Green avocado gazpacho shot topped with fresh dill corn tortilla chip

Butternut squash soup, caramelized apple & facon

Cinnamon carrot soup shooters with maple glazed facon

Fish

Choose 1 Station

One Bite Mini Spoon Station

White mini bite size spoons on a "bed" of lit up dried ice to display;

Choose 2

Peruvian red snapper

Sweet peppers and scallions

Peruvian Style Ceviche

Served in a Cucumber Crown

Norwegian Smoked Salmon

On a mini pancake garnished with a chive

Tuna Tartar

Served with micro greens

3 peppercorn seared tuna

Served on platano frito topped with creamy guacamole

Sushi Bar Deluxe

Assorted sushi made-to-order in front of your guests, displayed on sushi boats
and tiered LED lights.

Sushi to include: California maki rolls and hand rolls, tekkamaki, kappa maki, special tear-shaped sushi, negari sushi, fresh tuna, yellow tail and salmon, all appropriately garnished with wasabi, pickled ginger, spicy mayo and soy sauce

Herring Bar

Served in a mini elegant white spoon on our dried ice light display
Schmaltz traditional herring, spicy jalapeno and garlic & herbs herring.

Avocado Boat Station

Chef will cut out whole half of avocado
To fill with salmon salad topped with salmon caviar and crunchy onions
Garnished with fried wonton.

Fish Taco Station

Choose 1

San Diego fish tacos with grilled mahi mahi, white fish taco sauce, fresh lime and cilantro
Spicy seared ahi tuna tacos with baby arugula, and spicy smoked sriracha mayo
Flour tortillas stuffed with grilled tilapia and parve chipotle lime cream
Choice of toppings to choose from: shredded cabbage, fresh cilantro, chopped tomatoes,
guacamole, mango salsa, salsa picante and tofutti sour cream

Sea Bass Salad Station

Sea bass "scallops" served on a bed of fresh California baby greens with a citrus vinaigrette,
roasted red peppers and grilled asparagus.

Smoked Salmon Station

Two choices of hardwood smoked salmon (prepared in our own smoker), served with
pumpnickel bread, caper sauce, lemon wedges, and Vidalia or Spanish onions.
Potato latkes and/or caviar can be added to this station.

Side Course

Choose 2 Stations

Three Strudel Station

Chicken Strudel: a hearty blend of chicken, black walnuts, and spiced honey.

Wrapped in French pastry.

Spinach Strudel: fresh spinach, fennel and a hint of lemon, baked in a phyllo crust.

Mushroom Strudel: an exotic blend of wild mushrooms, sautéed with shallots and onion, and enrobed in puff pastry.

Potato Skin Station:

Live bonfire roasted gold & sweet potatoes

Chef will smash and mix in your choice from a variety of toppings including tofutti based sauces: chives, roasted pepper & sundried tomatoes, cream of pesto and garlic dill; caramelized onion, sautéed mushrooms, corn, black & green olives to top with crispy shredded beef.

Italian Station:

Our chef will offer a choice of special homemade pasta;

Gnocchi or spinach, and Portobello mushroom ravioli.

Offered with roasted tomato sauce, Pink sauce and Italian chestnut cream black truffle.

Pasta Station

Several types of pasta prepared at the station with an exotic blend of herbs and sauces.

This station lets our chef have creative opportunity and you and your guests enjoy a delightful experience

Brochette Station

French bread toasted. Served with homemade spreads, including Michigan dried cherry, caramelized onion, sun dried tomato, roasted red pepper, tapenade and eggplant.

Often combined with Grilled Portobello Mushroom Station.

Grilled Portobello Mushroom Station

Portobello mushrooms marinated in virgin olive oil, fresh herbs, red wine and a touch of balsamic vinegar, then grilled as a vegetarian steak and sliced at the station.

Israeli Station:

Fresh made Falafel balls served with medium pita and Israeli salad, chumus, techina, Yemenite "zchug", babaganush, matbucha and pickles

Crepe Station:

Our crepe chef specializes in making authentic French crepes. We offer Savory crepes and sweet crepes. Savory crepes are filled with choices of stir fried vegetables, spinach and onions, creamy mushrooms and sun dried tomatoes. A sweet crepe is filled with choices of chocolate and banana, caramelized banana with toasted coconut and powdered sugar

8100 N University Dr, Tamarac, FL 33321. Office: 954-800-2051 Email: Elegantkoshercatering2006@gmail.com
All items are per person and subject to taxable service charge, 6% Florida State sales tax & fees, Unless otherwise noted Elegant Catering keeps the rights to change food & service prices at any time.

Main Course

Choose 1 Station

Southern BBQ Country Station:

BBQ roasted shredded beef brisket, BBQ roasted chicken, and honey garlic baked beans, grilled corn on the cob, sweet potato wedges seasoned with brown sugar, chili and salt.

Condiments: Sliced pickles, spicy mayo, and country coleslaw.

All American Station:

Our chef will offer a choice of Beef sliders Or BBQ pulled brisket with assorted toppings including crispy Bacon.

Served with regular & sweet potato fries

Hot Dog & Burger Station

Chef will grill to order to serve with fresh mini buns

Ballpark franks with chili, chopped onions, condiments and buns.

Hamburgers with sliced tomato, pickles, lettuce, ketchup, mustard, special sauce, and buns

Gourmet Slider Station

Chef will grill in front of your guests a variety of fresh sliders served with mini buns

Sliders ready to serve.

3 different sliders to choose from: BBQ, Mexican and Asian.

Top with sliced tomatoes, lettuce, onions, pickles, sliced grilled mushrooms, guacamole, coleslaw, ketchup, mustard, special sauces, BBQ, teriyaki and buns

London Broil Station

The well-known North America's delight we all love.
Chef will grill to order your own London broil plate & grilled vegetables
Served on a bed of roasted garlic mashed potatoes

Carving Station

Roasted turkey with cranberry sauce, honey glazed corned beef, or smoked brisket with deli mustard, honey-glazed and oven-browned sweet potatoes, fresh corn shaved off the cob, assorted breads

Mini Martini Mashed Potato Station

Yukon gold mashed potatoes with truffle wild mushrooms
Mashed Russet Potatoes with Roasted Cauliflower Florets and a roasted garlic butter
Mashed Sweet Yams with Butter and Mini Marshmallows Topped with Pecans
Mashed Sweet Potatoes with Brown Sugar and Coconut Flakes
Mashed Sweet Potatoes Topped with Caramelized Cinnamon Apples
Mashed Russet Potatoes with Fried Chicken Bites and Topped with Homemade
Brown Gravy
Sliced Sausage over Mashed Potatoes
Roasted Garlic Mashed Potatoes with Sliced Grilled Beef Tenderloin and Red Wine
Demi Sauce

Tortilla Station

Flour and corn tortillas with marinated grilled chicken breast, pepper steak, shredded lettuce,
Pico de gallo, salsa, guacamole, parve mozzarella cheese, and tofu sour cream,
Rice and beans

Two Taco's Per Person

Served with Elotes (Mexican style creamed corn)

Marinated grilled chicken breast tacos with shredded romaine-pico slaw

Slow roasted pulled chipotle beef tacos, smothered with warm spicy parve cheese sauce
and fried hash potatoes

Braised and pulled beef brisket tacos with pickled red onions, mixed greens, and smoked
ancho-mayo

Marinated and grilled steak tacos with grilled corn, and chopped cilantro

Chicken fried tacos with shaved spinach, pickled red onions, and ancho mayo

Kids Taco Station:

Fresh corn tacos to stuff with beef piccadillo or grilled chicken,

Top with: guacamole, salsa picante, lettuce, tomatoes and onions

Served with plantain chips.

Hungarian Station

Spicy version of Hungarian goulash, traditional dumplings, Sweet and sour stuffed cabbage
and chicken or veal paprikash prepared at station; with Hungarian pepper garnish.

French Station:

Boneless chicken thigh coq au vin (chicken braised in red wine with mushroom and onions)

served over a rosemary pommes puree (mashed potato)

And polenta with crispy beef and poached egg

Shawarma Station:

Professional Shawarma stand with a selection of chicken, turkey, beef or lamb Shawarma
served in a warm pita pocket with authentic Israeli condiment choices.

It is often combined with Israeli station.

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Grilled station:

Marinated chicken and beef skewers

White and whole wheat pita

Israeli salad, pickles, Yemenite spicy sauce, chumous and techina

Pad Thai Station

Asian noodles sautéed in peanut sauce; fresh red chilis, cilantro, garlic, and Thai vegetables stir-fried in a light vegetable oil; strips of almond-fried chicken.

Served in a Chinese take-out box.

Oriental Wok Station:

Chef will prepare in front of guests an exotic stir-fry of oriental vegetables, chicken and beef.

Vegetables include sliced water chestnuts, shredded bok choy, broccoli, sliced carrots and bean sprouts, red, yellow & green bell peppers, and purple onion. Our stir fry can be served with mini egg rolls with plum sauce, Sticky white rice, fried rice, Rice noodles or lo Mein noodles accompanied by a variety of sauces.

Dumpling Station

Assorted multi-color dumplings filled with mixed vegetables; tofu; beef, chicken to be pan seared, deep fried or steamed displayed in beautiful wooden steamers to dip in our homemade sauces

Station options are endless! We are experts at making anything possible, let us know your vision and we'll be excited to make it happen for you.

Dessert:

Passed Around Mini Desserts

Elegant butlers to pass around a delicious selection of mini desserts

Basic Mitzvah Cake