



Name:

Phone:

Date:

Email:

Event: Bar/Bat Mitzvah

Type: Station Menu/Royal

Minimum Guest: 100

Location:

# Cocktail Hour

## Virgin Drinks

Passed around as guests enter

\*Choose 2\*

### 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'euvres

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

### Fish

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  
Mock Seafood Stuffed Mushroom Caps Topped with Japanese Bread Crumbs  
Faux crab cake, cauliflower puree, habanero and lime jam  
Mock Shrimp tied with Rice Paper with Asian Ginger Dip  
Fresh Atlantic Seared Salmon on a Wonton Crisp Topped with Arugula Cream  
Sea Bass "scallops" on lemon Grass  
Grilled Salmon sauté served with Peanut Thai Sauce

### Veggie

Mini Brochettes with Fresh Tomatoes and Basil  
Oriental Spring Rolls with Plum Sauce  
Spanakopita with Fresh Spinach and garlic in a pastry shell  
Assorted burekas  
Vegetarian Style Kibbe with Tehini Dip  
Potato Tartlets with Apple Sauce  
Grape leaves stuffed with rice and fresh herbs, served with tofutti tzatziki dip.  
Porcini crispy risotto balls, cherry tomato vinaigrette.

Smoked yellow miso tofu stuffed silver dollar mushrooms  
Shitake and chestnut cappuccino, served in espresso cup with truffle oil and garlic crumble.  
Truffle Risotto Croquet, Infused Lemon-Basil Drizzle  
Assorted Mini Quiche  
Moroccan Cigars with Tahini dip

## Poultry

Coconut macadamia Crusted Chicken tenders with a Mandarin Sauce  
Grilled Baby Chicken sauté served with Peanut Thai Sauce  
Curried Chicken and Apple Canapés  
Smoked Duck Roulade with Wild Berry Compote  
Sweet chili marinated chicken cubes, black eggplant mousse and mango cilantro chutney.  
French Crepe skins Filled with Duck Confit Tied with a braised leek (extra charge)  
BBQ Duck on Blue Corn Toasted Tortilla (extra charge)

## Beef/Veal

Argentinean Style Beef empanadas with Salsa  
Mini Veal Wellington with Sun Dried Tomato Puree  
Moroccan Beef Pockets  
Sliced London Broil Steak on Danish Pumpernickel Served with Honey Mustard Sauce  
and 3 pepper salsa.  
Fresh juicy fig wrapped in facon on a skewer, fig infused balsamic reduction, black salt.  
Crispy mini vine leaf cones, sumac seasoned lamb, (parve) Greek tzatziki dip, micro cilantro.  
Homemade Franks in a blanket with mustard dip  
Beef Yakimaki on a stick with sweet soy sauce glaze  
Mini Rubens with Corned Beef, Cole Slaw and Parve Cheese  
Baby lamb chops with mint aju (extra charge)

---

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.

## 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 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

Mix mescline greens, diced cucumber, tomato, red onions, roasted peppers and Portobello

mushroom. 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

\*\*\*

8100 N University Dr, Tamarac, FL 33321. Office: 954-800-2051 Email: [Elegantkoshercatering2006@gmail.com](mailto: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.

## Mini Cup Salad Bar

\*Choose 2\*

### Beet Salad

Roasted beets, red pepper, apple, pomegranate & chives, 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

With toppings to choose: 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](mailto: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 2 Stations\*

#### 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 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 American 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 breast of chicken 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.

### 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 and 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:

**\*Choose 2 Stations\***

### **\*NEW\* Ice Cream Floats Station**

Chef will create your choice from the following ice cream floats topped with cool whipped cream and a matching strew served in mini mason jars

**\*Choose 3\***

Root Beer: Vanilla ice cream, root beer, whipped cream

The Giggling Grape: Vanilla ice cream, grape juice, grapes

The Creamside: Vanilla ice cream, orange soda, orange slices

The Cherry Bomb: Vanilla ice cream, cherry soda, cherries

The Islander: Vanilla ice cream, pineapple soda or juice, pineapple cups, fresh pineapple slice for garnish

The Mint Mashup: Chocolate chip mint ice cream, cola, chocolate syrup

The Red Head: Vanilla ice cream, cream soda, whipped cream

The Sassy Strawberry: Vanilla ice cream, fresh strawberries, seltzer water, strawberry syrup

The Doctor Is In: Vanilla Ice Cream, Dr. Pepper soda, whipped cream

The Pink Lemonade Float: Vanilla or lemon ice cream, pink lemonade, lemon slices

The Lime Zinger: Lime sorbet, lemon-lime soda, lime slices

**\*Combinations are endless- Get creative with your own ideas :)\***

**\*\*\***

### **Fresh Fruits Smoothie Station:**

Unlimited smoothies served in 8 oz. cups with fun neon colored straws and parasols (umbrellas)

### **Banana Wonton Station:**

Bananas, fried in wonton wrappers with brown sugar, and covered with caramel

### **Viennese Table**

Our deluxe sweet table includes an assortment of fresh fruit, homemade mini desserts, tortes, petit fours, cookies, cake pops and two flavor mousse. In addition, you can choose to add

8100 N University Dr, Tamarac, FL 33321. Office: 954-800-2051 Email: [Elegantkoshercatering2006@gmail.com](mailto: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.

additional sweet table stations that are focused on your specific theme:

### Fried Banana Station

Bananas sauté with "butter" and brown sugar, flamed with Meyers Dark Rum and served over ice cream.

### Crème Brulee Station

Assorted flavors of crème brulee with the sugar crust blowtorched at the station.

### Chocolate Fountain

Strawberries, bananas, pineapple, melons, pretzels and marshmallows available to dip in chocolate and roll in nuts, and other toppings.

### French Toast Station

Made with traditional challah. Toppings include cinnamon sugar, maple syrup, fresh strawberries, and whipped cream. Boat Shaped Waffles are also available in place of the French toast.

### Fresh Fruit Station

A beautiful seasonal fresh fruit display with both whole and cut fruit.

### Fried Ice Cream Station

Small scoops of "ice cream" rolled in nuts and fried at the table.

### Lava Cake Station

Fresh baked hot chocolate cake with a soft chocolate center plated with Creme Anglaise, mandarin orange slice, and a touch of whipped cream.

### Mexican Hot Heads Station

French pastry puffs deep-fried at the table and dusted with cinnamon, cayenne pepper, and other toppings.

### Savory Sweet Crepe Station:

Sweet fillings are usually what come to mind when thinking of a crepe station. The options and combinations are endless. Here are some scrumptious ones that we offer: Assorted fresh fruit, chopped nuts, whipped cream, caramel sauce, chocolate hazelnut spread, and chocolate sauce. Our crepes are served by filling and then folding into quarters and then dusting them with powder sugar.

### Tiramisu Parfait Station

Lady fingers soaked in coffee and liquor and set in stem glasses, topped with whipped cream and shaved chocolate.

### Warm Desserts

Options include apple and cherry cobbler, chocolate bread pudding with a vanilla cream sauce, warm apple dumplings with a caramel sauce, apple and cherry strudel, and wine poached pears

### Sorbet Station

Delicious refreshing choice of parve flavors: mango, raspberry, lychee, chocolate and coconut. Served in a mini martini for your guest to top with fresh diced fruit

### Ice Cream Sundae

An assortment of basic ice cream flavors, such as vanilla, chocolate and strawberry. Guests will choose between glasses, sugar cones, regular cones and waffle cone bowls for their sundaes.

Sauce bar Includes bottles of chocolate sauce, caramel and marshmallow toppings and a selection of fruit purees, such as strawberry, raspberry, pineapple and mango.

Sprinkle-on toppings include. Variety of sprinkles, crumbled Oreo cookies, chopped nuts, whipped cream and maraschino cherries.

### Doughnut Bar

Make your own mini doughnut lollipops to be dipped by your guests into either chocolate, strawberry or vanilla glaze and decorated by guest with an assortment of sprinkles, chips or sugar crystals

### Fruit Carving Station

Chef will carve for your guests fresh fruit as mango, pineapple, papaya, watermelon, melon, strawberry and blackberry.

### Fruit Flambé Station

Enjoy edible solutions as we flame various fruits! The chemistry of fire meets the flavors of dessert in this favorite live demonstration. Watch in awe as flames ignite in our pan, then sample the lip-smacking results.

### Ice Coffee & Tea Station

Make your own ice coffee or iced tea

Ice coffee flavors to include: French vanilla, caramel, Irish cream or mocha

Top with whipped cream and cinnamon powder.

Ice tea: Choose from our assorted teas to add with fresh sliced lemon & mint and ice

### Refreshing Cold Drink Bar

Homemade lemonade and ice tea with fresh mint leaves, lemon slices and ice.

Displayed in our beautiful dispensers.

### **\*NEW\* Cold Stone Ice Cream Station (extra charge)**

Delicious refreshing choice of basic ice cream flavors

To create your own ice cream with a large variety of topping to include: mini M&M, marshmallow, peanuts, almonds, sugared pecan, assorted chocolate, cookies, gummy bears, oreo cookie, halva, coconut flak's, fresh fruit and more.

Served in a martini glass

For your guests to top with hot chocolate, caramel, marshmallow, honey, grounded sesame and maple sauces.

**\*NEW\* Gelato Station (extra charge)**

Please call us to receive all the existing information about this station.

\*\*\*