



Name:

Phone:

Date:

Email:

Event:

Type: Wedding Package/ Elegant

Minimum Guest: 75

Location:

Elegant Wedding package

Family Welcome Platter:

Assortment of Wraps & Salads

Cocktail Hour:

Complementary Signature Drink

Choose 1

Red Sangria

Red wine infused apricot brandy, triple sec, fresh orange & apples, fresh fruit garnish

White Moscato Sangria

Moscato infused white wine, peach nectar, triple sec, fresh peaches & sliced grapes

Electric Blue Lemonade

Citrus infused vodka, blue curacao, fresh country lemonade, sour mix, fresh lemon garnish

Mojito

Rum, Mint infused simple syrup, freshly squeezed lime & club soda

Garnished with fresh mint.

Traditional Margaritas

Tequila blanco, triple sec, fresh lime juice, sour mix

Served over ice or straight-up in a salt rimmed glass

Butler style pass around Hors D'euvres

Please choose 4 for under 100 guest, Choose 6 for 100 guest and above, Choose 8 for 200 guest 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
Spanikopita 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 Quiche
Vegetarian Style Kibbe with Tehini Dip
Moroccan Cigars with Tahini dip
Assorted Burekas
Moroccan Beef Pockets
Homemade Franks in a blanket with mustard dip

Cocktail Stations option available. Please call our office for more information

Tish Room:

Assortment of Sliced Cakes & Fruit

Women's Room

Cold Display:

Fresh Fruit

Grilled Vegetables Display

Vegetable Crudités

Chupah

Yichud Room:

Pre-set salad

Platter of hor's doeuvres and sliced fruit

Wine, water, soda, ice

Dinner

Ceremonial Challah

Pre set on table:

Water & Pellegrino

Assortment of dinner rolls, mini baguettes

Pickles & Nuts

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

Appetizers:

Choose 1

Oriental Salad

Pea pods, bok choy, and other Oriental-style vegetables with a sesame oil and vinegar

dressing and a ramen noodle crunch.

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 remains the rights to change food & service prices at any time.

Vase Salad

Roma tomato vase filled with baby lettuce; garnished with confetti of radish and carrots and three types of dressing sprinkled on the plate.

Caesar Salad:

Classic Caesar salad with our home made parve caesar dressing,
Served with baby tomatoes, brochette and garnished with grated cashew.

Cucumber House Salad

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

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

Melon boat:

Fresh cantaloupe with a trio of melon balls, and strawberry flowers, Drizzled with an aged balsamic glaze.

Mosaic fruit plate:

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

Entrees:

Choose 1

Apple Cider Chicken:

Chicken breast stuffed with wild and long-grain rice and fresh mushrooms.

Served with an apple cider sauce.

Cream of spinach chicken:

Chicken breast stuffed with a delicious cream of spinach. Topped with crusted panko.

Apricot Chicken:

Deboned chicken legs stuffed with Basmati Rice, Apricot and prunes.

South Western Lime Chicken:

Grilled chicken breast with fresh lime and Ancho Chile sauce

Gluten Free Vegan Option Available (order in advance)

Choose 1

Grilled Portobello Mushroom Stack.

Sesame Tofu.

Roasted Vegetable Tower.

Maple glazed Salmon

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

Basil Pesto Salmon

Garnished with toasted pine nuts.

Side Dishes:

Choose 2

Mushrooms Orzo with caramelized onions

Basmati Rice

Roasted Red Bliss Potatoes

Spicy Potato Stack

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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

Desserts:

Choose 1

Wedding Cake

Served with whip cream and fresh berries

Chocolate lava cake

Served with a scoop of Ice cream and berries on the side

Individual apple pie

Served with a scoop of Ice cream and berries on the side

Dessert Stations available to order

Served on China