



Name:

Phone:

Date:

Email:

Event:

Type: Wedding Package/ Luxury

Minimum Guest: 75

Location:

Luxury Wedding Package

Family Welcome Platter:

Assortment of Wraps & Salads

Cocktail Hour:

Complementary Signature Drink

Choose 2

Spiced Cranberry Sangria

Red wine, brandy, triple sec, infused with cranberries & fresh apple,

Cinnamon stick garnish

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.

Butler style pass around Hors D'euvres

Please choose 8 for under 100 guest, Choose 10 for 100 guest and up

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 Quiches

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)

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.

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 Pumpnickel 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 leave 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)

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 Vegetable 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 baguette

Pickles & Nuts

Family Style Dips

Choose 3

Olive Dip, Olive Tapenade, Garlic Confit, Tahina, Matbuca, Spinach and leek,
Roasted pepper and Sundried Tomato, Creamy Avocado, Basil Pesto,
Roasted Garlic Hummus, Creamy Tomato Garlic Hummus

Appetizers:

Choose 1

Cucumber House Salad

Cucumber ring filled with our house salad of mesclun lettuce, julienne pepper, red onion and

Portabello mushroom sitting on a beet carpaccio

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

Pistachio Crusted Salmon & Warm Salad Duet

Pistachio Crusted Fresh Salmon nestled on a warm salad of artichoke and baby arugula

garnished with sweet pea puree topped with micro green

Avocado Egg Roll

Avocado egg roll garnished with Thai Slaw and plum sauce.

Grilled Vegetable Purse

Grilled Vegetable purse drizzled with Sauce Almandine. Garnishes with Fresh Chives.

Maple Glazed Salmon & Tropical Cucumber Ring Salad

Maple glazed salmon sitting by the side of a cucumber ring filled with Kale lettuce, red

onions, cilantro, strawberry, mango and avocado with mandarin vinaigrette

Garnished with pecans and strawberry.

Pesto Salmon:

Basil Pesto salmon on a bed of angel hair noodles, Garnished with toasted pine nuts.

Peruvian Ceviche:

Peruvian classic ceviche made from sea bass and red snapper, Served in a martini glass.

Tuna Tartar:

Classic Tuna Tartar served in endives.

Tuna Carpaccio:

Tuna Carpaccio with watercress salad and balsamic dressing

Teriyaki Salmon

Served with Oriental salad (in a martini glass) Pea pods, bok choy, and other Oriental-style vegetables with sesame oil and vinegar dressing and a ramen noodle crunch.

Panko Crust Tilapia & Caesar Salad:

Classic Caesar salad with our home made Parve Caesar dressing.

Dancing

Intermezzo Sorbet Shots

As guests enjoy the dance floor our elegant butlers pass around shot glasses with refreshing sorbet flavors.

Entrees:

Please select: Guest will choose 1 chicken and 1 beef OR a duet of chicken & beef

Apple Cider Chicken

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

With an apple cider sauce.

Pecan Encrusted Stuffed Capon, Fig Apricot Chutney

Served with wild basmati rice, white asparagus and string beans

Garnished with raisins and almonds

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

Cornish Hen

Roasted cornish hen with herbs de province.

Served with an orange glaze.

Grilled Filet Mignon

Grilled filet mignon port wine cippolini onion demi; Yukon gold white truffle potato puree &

Roasted baby multicolor cauliflower, crispy fried onions

Prime Rib

Chef will cut to order Prime rib served with merlot Sauce.

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Argentinian Steak

Grilled steak served with chimichurri sauce

Chili Steak:

Grilled Steak served with three Chili "butter"

London Broil

Grilled London broil with caramelized onions

Pomegranate Brisket

Slow roasted beef brisket with pomegranate wine sauce

Veal Marcela

Fillet of veal served with wild mushrooms in a Marcela sauce

Veal chops

Grilled lemon parsley veal chops

Fillet of veal

Grilled fillet of veal served with shallots, tomatoes and olives jus

Lamb chops: (extra charge)

Herbed baby lamb chops with pinot noir sauce

Rock of lamb: (extra charge)

Olive crusted baby rock of lamb

Gluten Free Vegan Option Available (order in advance)

Choose 1

Grilled Portobello mushroom

Sesame Tofu

Roasted Vegetable Tower

Maple glazed Salmon

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

Pesto Salmon

Basil Pesto salmon, garnished with toasted pine nuts.

Side Dishes:

Choose 2

Mushroom Orzo with caramelized onions

Basmati Rice

Roasted Red Bliss Potatoes

Spicy Potato Stack

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:

Wedding Cake

Served with powder sugar dust, presented upon a vanilla striped plate

French vanilla whip cream, cluster of fresh berries and a sprig of fresh mint

Viennese Buffet Table

Served on our elegant three tier display

Our deluxe sweet table includes an assortment of fresh fruit, tortes, petit fours and cookies.

Dessert stations option available. Please call our office for more information
