



Name:

Phone:

Date:

Email:

Event:

Type: Wedding Package / Royal

Minimum Guest: 75

Location:

Royal Wedding package

Family Welcome Platter:

Assortment of Wraps & Salads

Cocktail Hour:

Complementary Signature Drink

Choose 1

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 6 for under 100 guest, Choose 8 for 100 guest and above, Choose 10 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
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 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 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 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

Appetizer:

Choose 1

Avocado Egg Roll

Avocado egg roll garnished with thai slaw and palm sauce.

Grilled Vegetable Purse

Grilled vegetable purse drizzled with sauce almandine. Garnished with fresh chives.

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.

Grilled Salmon & 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.

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.

Prime Rib

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

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 (extra charge)

Fillet of veal served with wild mushrooms in a Marcela sauce

Veal chops: (extra charge)

Grilled lemon parsley veal chops

Fillet of veal: (extra charge)

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, garnished 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

Dessert:

Passed Around Mini Desserts

Elegant butlers to pass around a delicious selection of mini desserts

Choose 1

Wedding Cake

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

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

Chocolate Lava cake

Warm Chocolate Lava cake served with vanilla bean sauce and fresh whipped cream

Garnished with seasonal berries

Chocolate Gateau

Chocolate chiffon layered with rich chocolate mousse and enrobed in a bittersweet chocolate ganache; garnished with fresh seasonal berries.

Lemon Sunshine Tart

Chocolate-coated tart shell filled with lemon curd, garnished with seasonal berries.

Strawberry Shortcake

Fresh strawberries, yellow chiffon, and whipped cream.

Coffee Tort

A pecan crust layered with rich belgian chocolate and a hint of coffee;

Garnished with raspberry sauce

Individual Apple Pie

Mini apple pie with vanilla ice cream topped with caramel syrup.

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

Served on China