



The Wedding Menu

Butlered Hors D'oeuvres

Passed as guests enter

Fish Hors D'oeuvres

Pistachio Crumble Grouper

Salmon Cake

Sunflower Crusted Salmon

Seared Tuna on mini spoon

Mini Ceviche

Honey Coconut Shrimp Tempura

Fish Dim Sum

Chicken Hors D'oeuvres

Honey Coconut Chicken Lollipop

Chicken Kebab

Tempura Chicken

Chicken Empanadas

Almond BBQ Chicken Lollipop

Meat Hors D'oeuvres

Beef Dim Sum

Moroccan Cigars

Beef Empanadas

Mini Lamb Kefta Skewers

Vegetarian Hors D'oeuvres

Tempura Vegetables

Mushroom Kebab

Eggplant Rollatini

Vegetable Lo Mein

Vegetable Dim Sum

Mini Egg Rolls

Potato Latkes

Interactive Wedding Stations

Fish

Gravlax

Personal chef will freshly slice thin pieces of gravlax that will be served on Pumpernickel toast points with fresh dill. Comes with a pareve cream cheese or a Dill-mustard sauce

Caviar with blinis and latkes

Personal chef will prepare traditional Russian-style blinis or potato latkes With pareve sour cream and Kosher caviar. Finished with micro chives

Chipotle Salmon or Whitefish

Personal chef will freshly cook crispy toston baskets. Baskets will be filled with Spicy chipotle pepper cooked salmon or whitefish and black beans and rice. Comes With choice of toppings: avocado, pareve sour cream, salsa verde, and salsa roja

Pistachio-Crusted Whitefish and Seared Tuna

Chef will expertly cook lightly-crusted pistachio whitefish, which will be paired with Seared tuna. Served on top of slow-roasted Asian vegetables
Finished with Masago and miso sauce

Salmon on Croute

Personal chef will prepare salmon with baby spinach leaves and caramelized onions
Wrapped in puff pastry. Served with creamy lemon-dill sauce
Comes on a bed of fragrant saffron rice

Fresh Ceviche

Personal chef will mix fresh customized ceviche from a variety of fish and Ingredients. Guests can choose whitefish, salmon or tuna. Fish will be mixed with Red onions, pineapple, papaya, basil, thyme, red peppers, edamame, jalapeno, Cilantro, mint or ginger. Topped with different baby micro greens

Latke Station

Personal chef will beautifully customize assortment of different flavored latkes Including traditional, sweet potato, cauliflower and zucchini.
Topping bar will include choices of sautéed mushrooms, smoked salmon rosette, Tuna tartar, avocado, seared tuna, pareve sour cream, pareve cream cheese, arugula, Watercress, edible flowers and micro greens

Seafood Paella Station

Chef will churn a fresh extravagant mix of Arroz Con Mariscos made in a giant 4 foot Paella pan of yellow rice served with imitation crab, salmon, kosher shrimp, Tilapia, green peas, carrots, and fresh cilantro

Meat

Pound Cake Sandwich

Personal chef will prepare sandwiches made with fresh pound cake filled with thinly Sliced succulent veal, brisket or chicken. A maple syrup glaze completes the dish That has a playful juxtaposition of sweet and salty flavors. Served with side of steak Frites

Mini Reuben Sandwiches & NY Hot Dogs

Personal chef will make sandwiches filled with thin-sliced pastrami or turkey with Sautéed button mushrooms, mushroom spread, sauerkraut and 1000 Island Dressing served on toasted rye bread. Chef will also have selection of NY hot dogs, Mexican or Italian sausage to be served on toasted buttery buns. Served with quinoa And Persian rice

Ropa Vieja

Personal chef will freshly cook crispy tostones. They will be sandwiched with our Take on Ropa Vieja; slow-cooked beef in a rich tomato and pepper sauce. Served on A bed of Latin rice. Comes with choice of toppings: avocado, pareve sour cream, Salsa verde and salsa roja

Persian Kebab Grilled Station

Dark meat chicken kebab marinated in cilantro, paprika, cumin, garlic, turmeric, and Coriander grilled with tomatoes and onions. Prime Rib Steak Kebab marinated in Lime, garlic, onion, and herbs. Lamb Kefta Kebab made with garlic, onion, and herbs. Fried Chinese eggplant garnished with chopped red & green pepper, and cilantro. Heart of palm and colorful pepper salad garnished with red onions, and cilantro. Roasted red bell pepper salad garnished with fresh garlic lemon and cilantro.

Lamb Chop Station

Lamb Chops marinated with fresh cilantro and mint leaves sitting on an eggplant Paste with Russian rice with lamb, carrots, and onions garnished with roasted Tomatoes and micro greens.

Chicken Liver Macaroons

Personal chef will prepare mini sandwiches made with crisp macaroon cookies and Silken chicken liver mousse. Peppercorn mélange flavored macaroon cookies will Have shmeared liver mousse served with caramelized onion and a drop of white Truffle oil. Plate will have garnish of sundried tomato puree.

Short Rib or Pulled Lamb Sliders

Personal chef will prepare tender short ribs or slow-cooked shredded lamb with Arugula, caramelized onions and horseradish dressing
Served on a mini brioche bun. Served with side of steak-frites

Chicken Paella

Chef will churn a fresh extravagant mix of Arroz con Pollo made in a giant 4 foot Paella pan with yellow rice cooked with strips of breast and dark meat chicken Served with green peas, carrots, green olives and fresh cilantro

Empanada

Personal chef will prepare flaky empanadas with variety of savory fillings.
Chicken features curried spiced shredded meat with red peppers, green olives, Onions and cilantro. Ground beef features hardboiled egg, raisins, garlic, onion and Tomatoes. Vegetarian style features mushrooms, sun-dried tomatoes, potatoes and Basil. Served with a portion of boniato potatoes

Veal Sweetbreads

Personal chef will prepare sweetbreads sautéed with medley of portabella, enoki, Shitake and baby button mushrooms. Finished with a creamy Bernaise sauce
All comes inside a flakey vol-au-vent puff pastry shell
Served on top of buttery mashed potatoes

British Duck Sliders

Personal chef will prepare British pulled duck made from slow-roasted duck confit. Served with sliced scallions, sweet pickles, peanut relish and a spicy brown mustard.
Comes on a mini brioche roll. Served with steak-frites

Julienne Duck Tasting

Personal chef will fry lightly-dusted tempura kale
Whipped spiced sweet potato, julienned duck,
Garnished with ciabatta bread smeared with roasted garlic and duck oil

Short Rib with Crispy Polenta

Personal chef will make crispy polenta squares that will be served
Tender, slow-cooked beef short ribs with fire-roasted tomato sauce,
Topped with mashed butternut squash and baby carrots.

Latke Sandwich

Personal chef will prepare a sandwich from freshly made latkes with choices of
Shredded spiced chicken or pulled beef short ribs.
Topping bar will include avocado, sour cream and spicy tomato sauce

Beef Wellington

Personal chef will prepare beef roast with a mushroom duxelles
Wrapped in flakey puff pastry. Comes on a bed of buttery, thyme mashed potatoes With a
savory mushroom salad. Served with a rich, red wine reduction sauce

Taco Tortilla Station

Chef will prepare a taco on a flour tortilla filled with your choice of marinated Chicken or
sautéed ground with special seasoning and drizzled with your choice of Shredded lettuce,
onion, jalapeños, tomatoes, salsa verde, salsa, guacamole,
Spicy salsa verde, and sour cream.

Chinese Station

Personal Chef will use beautiful woks to stir-fry Chinese delights for the visual Pleasure of your
guests: Cashew Chicken in sweet chili sauce with cubed zucchini, Celery, and bamboo shoots.
Chinese noodles. Sweet & sour beef with baby corn and Snow peas. Comes with vegetable Lo
Mein and authentic Chinese Fried rice.

Dim sum station

Personal chef will steam or fry dim sum favorites including crispy minced duck Triangles with
onions, garlic, ginger and soy, sesame beef wontons and steamed Asian vegetable wrappers
with water chestnuts.
Comes with soy sauce reduction sauce

Dumpling Station

Personal chef will serve fluffy steamed or pan fried dumplings with variety of Fillings. Choices
include ground lamb with scallions, Chinese 5 spice and ginger or a Chinese BBQ sauce pulled
beef. Served with plum sauce and a
Reduced chive soy sauce

Meat Carving Station

Personal chef will carve Roast Turkey and choice of two of the following:
Veal Roast, Smoked Pastrami, Lamb Roast, Corned Beef
Honey-glazed Roast Beef or Prime Rib
Served with rosemary-roasted red potatoes and a rich gravy sauce
Vegetarian

Mini Soup Station

Chef will serve guests choices of soup: split pea, roasted tomato basil, black bean, Pumpkin,
lentil, miso, French onion or mushroom. Served in espresso cups
Garnished with breadstick and micro greens

Creamy Risotto

Personal chef will cook creamy risotto with flavor choices of sweet green pea and Mint, wild mushroom and shallot or pumpkin and caramelized onion
Garnished with pesto breadstick

Plated Entrees

Main Salad Offerings

Hazelnut-crusted Salmon

Served with baby spinach, haricot vert and a carved tomato flower
Orange-thyme vinaigrette drizzle
Garnished with dots of green pea puree

Red Wine Poached Pear

Baby frisee, baby watercress and red hog lettuce, red wine poached pears,
Candied pecans, heirloom tomato wedges and dried figs
Served with pomegranate red wine vinaigrette

First Course

Offering 1

Served as a Trio

Classic Ceviche

Fresh cut whitefish marinated in savory mixture of lime juice with red onion, Jalapeno, red peppers, edamame and cilantro.
Garnished with candied lime. Served in mini martini glasses

Rings of Love Salad

Thin sliced cucumber stuffed with mix of baby kale, baby spinach and frisee lettuce. Two cucumber rings come with red onion, heart of palm and raspberry vinaigrette

Watermelon Gazpacho

Refreshing cold soup with tomato, cucumber, watermelon and mint
Served in espresso cup

Offering 2
Served as a Trio

Macadamia-crusted Sea bass or

Salmon

With an orange-thyme vinaigrette

Shaiké's Watermelon Salad

Baby frisee, red hog lettuce and baby lola rosa planted like a flower
From a heart-shaped watermelon ring

Basil-Cucumber Soup

Revitalizing cold soup features fresh basil, cucumber and avocado
Served in an espresso cup

Offering 3
Served as a Trio

Seared Tuna

Served on top of julienned beet and crispy wonton skins
Garnished with dots of wasabi sauce
Topped with black caviar and micro chives
Served in mini martini glass

Baby Frisee Salad

Baby Frisee, roasted red and yellow beet medallions, topped with baby micro green
Served with apple-cider vinaigrette

Vegetable Kebabs

Pesto sauce grilled portabella mushrooms, grape tomatoes, zucchini and yellow squash on fresh
rosemary branches
Served in espresso cups

Offering 4
Served as a Trio

Bruschetta

Freshly chopped tomato with Italian seasonings and Endive leaf
Savory Florentine dipping cookie
Served in mini Martini glass

Blossoming Cucumber Salad

Cucumber rings with red endive, baby frisee, and baby lola rosa
Flowering out. Heart of palm towers and heart-shaped beets
Served with raspberry vinaigrette

Tuna Tartar

Layered sesame spiced tuna tartar and avocado salad
With a crispy wonton chip
Served in an espresso cup

Intermezzo

Served in mini spoon
Choice of sorbet flavor:
Ginger-Citrus, Basil-honeydew or Lemon-mint
Topped with baby micro green

Main Courses

Fish

Sesame Red Snapper

Served on a bed Jasmine Rice with edamame
Sautéed baby kale and mushroom
Garnished with fried yucca and baby carrots
Finished with Asian soy reduction

Crispy Caper-Crusted Salmon

On top of Persian rice made with fresh dill, scallion, cranberries and orange zest
Sautéed baby carrots and baby bok choy. Finished with an orange soy reduction
Garnished with crispy fried plaintain

Macadamia Nut Sea Bass

On garlic mashed potato and sweet green peas
Leek tied bundles of haricot vert
Plate painted with basil-green pea sauce

Meat

On-Bone Beef Short Rib

Tender, braised beef short rib served on the bone
On a bed of creamy, herbed polenta
Garlic kale and glazed baby onions
Served with a rich, beef demi-glaze

Chateaubriand

Fennel and Rosemary Crusted Chateaubriand
Served with a Crispy Potato Basket filled with garlic mashed potatoes
Whole Grain Mustard Sauce Finish.
Tied California vegetable bundles

Lamb roast

Rosemary and garlic roasted lamb
On top of a minted Israeli couscous with lentils
Butternut squash cubes and sautéed Swiss chard
Garnished with a crispy mint leaf

Bone-In Lamb Chop

Three delicately cooked lamb chop lollipops
Nestled on a bed of sweet pea and potato puree with white truffle oil
Leek tied baby carrots and haricot vert

Duets

Duet of Lamb Chop and Filet Mignon

Two delicately cooked lamb chop lollipops come with
Expertly cooked beef filets with a beef demi-glaze
On a bed of sweet pea and potato puree with white truffle oil
Leek tied baby carrots and haricot vert

Duet of Prime Rib Rosette and Chicken Roulade

Chicken stuffed with portabella and quinoa
Rosette-shaped tender prime rib slices with a red wine reduction sauce
Served on butternut squash puree alongside thyme-roasted baby carrots

Golden Chicken with Beef Tenderloin

Golden chicken breasts with a light, white wine sauce
Paired with beef tenderloin in a mushroom-red wine reduction
Served on a bed of garlic mashed potatoes and California vegetables
Garnished with a crunchy plaintain chip

Sliced Prime Rib and Chicken Roulade

Chicken stuffed with portabella and quinoa
Thin slices of slow-cooked Prime Rib
Settled on a bed of garlic mashed potatoes and California vegetables

Chicken

Seared Chicken Roulade

Stuffed with portabella and quinoa
Butternut squash sweet potato, California vegetables
Garnished with fragrant, crispy sage

Baby Cornish Hen

On a bed of forbidden rice
Crispy potato basket filled with swirl of whipped sweet and white potatoes
Garnished with candied beet chip

Chicken Marsala

White wine and mushroom sauce over tender chicken breasts
With caramelized onion mashed potato and broccolini
Garnished with fresh chives and micro greens

Chicken Francaise

Roasted breasts with a delicate lemon white wine sauce with
Capers and mushrooms
Served on butternut squash puree alongside thyme-roasted baby carrots

Grilled Chicken Pergiot

Grilled chicken breasts with roasted lemon and fresh garlic
Garnished with enoki mushroom sauce
Served on a bed of Moroccan Couscous and Tanzia

Reception Dinner Stations

Served Buffet Style with Chef Attendant

From the Land

Chateaubriand, Baby Arugula, Forager's Wild Mushroom Ragout
Braised Short Ribs, Balsamic glazed Pearl Onions, Red Wine Reduction
Indian Spiced Lamb Chops, Dahl Lentils, Chickpea and Sweet Pea Chana Masala

From the Air

Fire-Grilled Chicken Breast, Spinach, Pine Nuts, Lemon Vinaigrette
Soy Duck, Baby Snap Peas, Crispy potato boxes, Caramelized Onion Sautee
Smoky Chicken, Southern Cornbread, Braised Chard, Avocado Chutney

From the Sea

Seared Florida Snapper, Honey and Shallot, Thyme, Vegetable Contrast

Salmon Tartar, Sauteed Baby Bok Choy, Roasted Garlic

Sea Bass, Heirloom Tomato Confit, Baby Carrots and Haricot Vert, Buerre Blanc

Dill Cured Salmon, Sliced Cucumber, Lemon Sour Cream, Capers

Wild Grouper, Fricasee of carrots, Thai and Lemongrass

Salads

Kale, Roasted Butternut Squash, Ancient Grains, Golden Raisins, Meyer Lemon Aioli

Roasted Yellow Beet Salad, White Truffle Oil, Figs, Baby Mache

Assorted Citrus Salad, Endive, Sage Emulsion, Basil, Herbed Polenta Croutons

Buckwheat Garden Salad, Broccoli and Chayote, Fresh Dill, Mint Oil

Warm Chanterelle Salad, Baby Frisee, Herb Spaetzle, Black Truffle Vinaigrette

Vegetables and Legumes

Charred Brussel Sprout, Baby Frisee, Toasted Seed Guirlache, Maple Vinaigrette

Italian Flatbread, Swiss chard, Garlic and Shallot

Creamy Risotto, Lemon Zest, Toasted Almonds, Sweet Peas

Grilled Japanese Eggplant, Miso sauce-glazed turnips, Sriracha dust

White Asparagus Comtuesse, Black Truffle Paste, Toasted Walnut Nibs

International Dinner Stations

Served Buffet Style with Chef Attendant

Tuscany Delight

Beef Carpaccio, Shaved Fennel, White Truffle Oil, Herb Infused Balsamic

Rustic thyme chicken, Creamy Sundried Tomato Sauce, Kalmata Olives

Pan-seared Potato Gnocci, Lemon Zest, Sage, Portobello Mushrooms

Ribollita, Italian Kale, Cannellini Beans, Fennel, Roasted Garlic, Italian Herbs

Foccacia with Rosemary, Garlic and Sea Salt Accents

Parisian Affair

Pissaladieres, Anchovy, Green Olives, Slow-Roasted Onions, Savory Tart Shell

Duck A L'Orange, Caramelized Brussel Sprout, Hazelnut Oil, Roasted Hazelnuts

Peppered Lavendar Beef, Grilled Frisee Lettuce, Roasted Sweet Potato

Leek and Potato Gratin, Creamy Tarragon Béchamel

French Baguette, thinly sliced with Herb de Provence Oil

The American Experience

Crispy Potato Skins, Potato Piping, Chives, Sour Cream, Salmon Roe
BBQ Beef Brisket, Charred Sweet Corn, Garlic Smashed Red Potatoes
Crispy Southern-Fried Chicken, Smoky Slow-Cooked Greens, Cornbread Croutons
Broccoli-Slaw, Shaved Broccoli, Cranberries, Toasted Seeds, Garlic Aioli
Rustic White Bread, with herbed butter

Latin Flair

Jicama Salad, Clementine Citrus Wedges, Cilantro-White Wine Vinaigrette
Lime-Marinated Chicken, Mango Puree, Roasted Red Pepper Salsa, Vegetable Rice
Flash-grilled Flank Steak, Chimichurri Sauce, Yucca and Potato Mash
Black Beans, Simmered Butternut Squash, Onion and Corn Quinoa
Cuban Bread, baked with garlic infused oil

Taste of the Atlantic

Norwegian Hand-sliced Smoked Salmon, Herbed Sour Cream, Lemon Wheels
House-Made Gravlax, Capers, Sliced Cucumber and Tomatoes
Smoked Whitefish, Chive and Lemon Crème Fraiche, Salmon Roe
Smoked Sable, Mixed Olive Medley, Marinated Button Mushrooms
Pumpernickel and Rye, Toasted Bread Points

Wedding Mini Desserts

Cheesecake with pretzel crust, drizzled with caramel and chocolate
French éclairs with coffee pastry cream and rich chocolate ganache
Cream Puffs topped with a caramel coin
Classic Tiramisu with espresso soaked ladyfingers
Crème Brulee
Fruit tarts topped with seasonal selection of fruit
Strawberry Shortcake
Key Lime tartlets with torched meringue
Dark Chocolate Passion Mousse
Opera Cake with hazelnut sponge cake
Assorted variety of fruit gems
Flakey Napoleon with brindled royal icing topping
French macaroons with buttercream center
Chocolate-iced brownies with cherry on top
Petit Fours with marzipan

Wedding Cake

optional

*

*Buttercream and Fondant options custom tailored for each event
Cake Flavors: Vanilla, Chocolate, Marble, Red Velvet, Almond
Personal flavor buttercream*

Macaroon Tower

*

optional

*Assorted flavors and colors of macaroons may include:
Vanilla Bean, Pistachio, Horchata, Fleur de Sel, Raspberry, Coffee, Mango, Lemon, Blueberry,
Peppermint or Dulce de Leche.
Macaroons will be beautifully presented on a tiered stand to resemble a cake*

Sliced Fruit

Latticed sliced fruit includes pineapple, watermelon, honeydew and cantaloupe. Garnished with seasonal fruits which can include grape bunches, blueberries, blackberries and sliced strawberries

Dessert Stations

Chocolate Soufflé Melting Cake

Chef will individually plate dark chocolate soufflé molten cake served warm. Its Topped with a tempered dark chocolate disk, crunchy mini meringues and Garnished with a strawberry coulis. Guests have choice of hot chocolate ganache or Salted caramel sauce. The presentation is eye-catching as the chocolate melts down The cake and creates a liquid hole in the center.

Apple Crumble Station

Hot Apple crumble served in a bolero glass garnished with a lollipop chocolate chip Sandwich filled with vanilla bean ice cream.

Churro Station

Chef will make a fresh Churro churned in cinnamon sugar, granulated sugar or Powdered sugar served in mini espresso cups with choice of warm chocolate Ganache, fresh raspberry sauce or a salted caramel sauce

Around the World Chocolate Melting Globe

Personal chef will plate up a dark chocolate sphere secretly filled with a moist Chocolate cake and vanilla bean ice cream. Guests will be awed by the presentation, As the chef will expertly pour choice of hot chocolate ganache or salted caramel Sauce to open up the chocolate globe and reveal the dessert hidden inside

Create Your Own Liquid Nitrogen Ice Cream Station

Choose from a variety of flavors and combinations of fresh strawberries, bananas, And blueberries, served in a mini martini glass topped with cubed fresh fruits. And Be ready to watch Chef Shaiké bring it to life right before your eyes!!

Cupcake Station

Make your own Cupcake station, choose Vanilla, Chocolate, Marble Or Red Velvet Cupcakes with the option of vanilla or chocolate frosting, and your selection of Toppings: rainbow sprinkles, chocolate sprinkles, chocolate chips, Oreo cookies, Coconut, mini waffles, mini pretzel, and sliced almonds

Chocolate Fudge Carving Station

Personal pastry chef will create homemade fudge with decadent dark chocolate, Cookies and cream or rich peanut butter. Flavors can be mixed together and layered To create a beautiful swirl design. Guests can add on toppings to their warm Chocolate creation including chopped nuts, rainbow sprinkles,

Chopped pretzels or mini marshmallows served in mini martini glasses

Create Your Own Liquid Nitrogen Ice Cream Sandwich Station

Chef Shaiké will awe you with the experience of multi-sensory preparation Liquid Nitrogen Ice cream, and you can build your own ice cream sandwich with chocolate Chip & chocolate-chocolate chip cookies. Choose from a variety of toppings, such as Coconut, sprinkles, candied pecans, pistachios or hazelnuts.

Caramel Apple Station

Personal chef will dip fresh, crunchy apples on a stick in a soft caramel sauce. While The caramel is

setting, guests will have choice of toppings for the caramel apple to Be rolled in. Topping bar will

include chopped toasted peanuts, pretzels, Marshmallows, mini chocolate chips, sprinkles, slivered

almonds and mini M&Ms