

# Dairy Club Menu

Butlered Hor D'Oeuvres

*Passed as guests enter*

## Dairy

### ***Beggar's Purse-melted cheese and mushroom***

*Sauteed mushrooms and parmesan cheese in crispy phyllo shells*

### ***Mozzarella Cheese Dim Sum***

*Cheese stuffed wonton wrapper parcels served with Shaiké's signature sauce*

### ***Cheese Empanada***

*Cheese filled empanada dough that is fried to golden crisp*

### ***Watermelon Mozzarella Kebabs***

*Fresh cubed watermelon is covered with chopped mint and soft mozzarella cheese*

### ***Cheddar Cups with Avocado Feta Mousse***

*Crispy cheddar cups filled with a creamy avocado and salty feta whipped mousse*

### ***Cheese Bureka***

*Flaky bureka pastry filled with spiced Farmer cheese blend*

### ***Roasted Fig Crostini***

*Roasted fresh figs with a brie cheese on a crisp crostini topped with balsamic glaze*

### ***Kale and Cauliflower Calzones***

*Kale and cauliflower sauteed with garlic and herbs wrapped in a pizza dough case with  
mozzarella cheese*

### ***Sriracha Tofu Cubes***

*Crispy fried tofu cubes with a sriracha-Asian marinade with a ranch dipping sauce*

***Tofu Spicy Thai Mini Pizza***

*Mini pizzas are loaded with Thai veggies, cream cheese and tofu pieces, then drizzled with peanut sauce*

***Beer-Battered Artichoke Hearts***

*Crispy fried artichoke hearts in an IPA beer batter with a lemon-chive cream sauce*

***Lasagna Bites***

*Sundried-tomatoes, cheese and spinach in a pasta shell with a fire-roasted tomato sauce*

***Buffalo Cauliflower Quinoa Meatballs***

*Ground cauliflower with quinoa and yellow cheddar in a zesty buffalo sauce*

***Pareve***

***Golden Mini Egg Rolls***

*Vegetable stuffed mini egg rolls served with duck sauce*

***Hazelnut Salmon Lollipop***

*Ground salmon filet with spices encrusted with hazelnuts served with Asian sauce*

***Imitation Shrimp Tempura***

*Panko breaded imitation shrimp are served with Ponzu sauce*

***Ceviche***

*Cubed whitefish with chopped onion, jalapeno, and cilantro marinated in lime juice*

***Peppercorn Encrusted Seared Tuna***

*Peppercorns encrust a fresh tuna loin that is lightly seared on top of beets and carrots*

***Honey Coconut Encrusted Salmon Cake***

*Ground salmon with herbs that is breaded with a sweet honey coconut topping*

***Tuna Tartare***

*Raw tuna that is chopped with sesame oil and sesame seeds on a mini spoon*

***Pistachio Encrusted Whitefish***

*Whitefish cut in strips and breaded with pistachio, served with spicy Masago sauce*

***Vegetable Tempura***

*Assorted vegetables lightly coated in Panko and fried, served with Ponzu sauce*

***Potato Bureka***

*Flaky bureka pastry filled with buttery potatoes and topped with sesame seeds*

***Salmon Mousse***

*Creamy salmon mousse with dill served in a savory tart shell topped with orange masago*

***Balsamic Tomato and Pesto Canape***

*Roasted balsamic cherry tomatoes with pesto infused nuts encased in puff pastry*

***Indian Samosas***

*Triangular dough pastries filled with curried potatoes, peas and lentils with yellow chutney*

***Corn Fritter***

*Seared corn fritter topped with lime-jalapeno, avocado mash and pico de gallo*

***Spanish Potato Bombas***

*Mashed sweet and white potato stuffed with smoky paprika onion coated in breadcrumbs*

***Mushroom Kebab***

*Marinated button mushrooms and cherry tomatoes are cooked on a skewer*

***Krab Salad***

*Shredded krab mixed with scallions, capers and spicy mayo served in a crispy wonton shell*

***Vegan Spanish Croquettes***

*Traditional Spanish dish features ground Leek and zucchini served with Romesco sauce*

## **Sushi Buffet Station**

*Stunning sushi display will be set up on beautiful & elegant*

*3-level tiered glass display with breathtaking LED light display:*

**California Rolls:** imitation crab, avocado and cucumber garnished with orange Masago

**Alaskan Roll:** Salmon, cucumber and avocado

**Philadelphia Roll:** Smoked salmon, chive and cream cheese garnished with green Masago caviar

**Tuna Roll:** Tuna, carrots, red pepper and European cucumber garnished with toasted black and white sesame seeds

**Dynamite Roll:** roasted spicy crab, scallions and red pepper

**Dragon Roll:** California roll with layered pieces of avocado and fresh tuna

**Tempura Salmon Roll:** salmon with red peppers lightly coated in tempura batter and fried

**Kappa Roll:** inside-out roll of cucumber and avocado

**Vegetable Roll:** cucumber, red peppers, scallions and carrots

**Tempura Garden Roll:** carrots, avocado and green peppers lightly coated in tempura batter and fried

**Mooshi Roll:** tuna and salmon with avocado, scallions and carrots

**Bang-Bang Roll:** spicy crab and spicy tuna with cucumber and red pepper

**Nigiri Selection of Tuna, Salmon and Crab stick**

*Vibrant Colorful Sushi display served with choice of sauces: Soy sauce, pickled ginger, Wasabi, Eel Sauce, Spicy Mayo & chop sticks*

## Interactive Stations

*Chefs required for all stations*

### **Cheese breadsticks**

*Ooey-gooney cheese breadsticks are special indulgence for kids and adults alike! A chef will serve up freshly made herb and sea salt foccoccia bread that is topped with a sumptuous mix of cheeses including mozzarella, Parmesan and Pecorino. Baked to bubbling perfection and sliced for guests. Served with fire-roasted tomato sauce.*

### ***Cheesy Fries***

*In this American classic, our chef will fry up seasoned golden brown fries that are topped with a decadent cheese sauce. Guests will have a topping bar of sliced jalapenos, black olives, chives with spring onions, broccoli and ranch dressing*

### ***Mini Soup Station***

*At this popular station, a personal chef will serve guests small portions of soup. Choice of three selections: beer cheddar soup, split pea, roasted tomato basil bisque, broccoli cheddar, curried pumpkin, lentil, French onion or truffle mushroom. Served in espresso cups and mini martini cups*

### ***Onion Rings***

*Amazing thick sliced rings are battered in and personal chef will cook until golden brown. Then lightly dusted with special seasonings and salt. Onion rings will be served with choice of sauces including marina sauce, ranch dressing, Cajun dipping sauce and garlic aioli. Served in paper cones.*

### ***Fresh Nachos with Queso Dip***

*Nachos are fried corn tortillas that are topped with cheese and beans. A chef will freshly make and season tortilla chips. Two types of cheesy queso dip can be served, one with plain cheddar and the other dip with spicy, piccante seasonings. Guests can choose from topping bar of sour cream, black olives, black beans, salsa roja and salsa verde*

### ***Gourmet Latke Station***

*This station is a fan favorite; once you try one variety then you'll keep coming back for more. Our chefs will beautifully customize an assortment of flavored latkes including traditional, sweet potato, cauliflower and zucchini. Topping bar will include choices of smoked salmon rosette, tuna tartar, seared tuna, honeyed goat cheese, sour cream, cream cheese, arugula, watercress, edible flowers and micro greens*

### ***Cheesy bread station***

*This decadent station will include a sweet, rich Italian bread that is stuffed with cheese. Guests will be delighted as they pull the bread apart to reveal oozing mozzarella cheese and fresh herbs. Served with a garlic butter sauce*

### ***Mozzarella Sticks***

*This kid's favorite features fresh panko-crusted mozzarella sticks that are cooked to golden perfection, crispy on the outside and soft on the inside. Guests can choose dipping sauces of traditional marina, ranch dressing, basil pesto or sweet chili sauce. Served in paper cones.*

### ***Twice-baked potato***

*Chef will make potatoes that are baked and then scooped out and mixed with an herbed cheesy blend. The potato mixture is then stuffed back into the potatoes and baked. Guests can choose from topping bar of shredded cheddar cheese, sour cream, sliced chives, black olives and sliced jalapenos.*

### ***Soft Pretzel station***

*This fabulous station will have your own personal chef will creating buttery soft pretzels that can be served traditionally with sea salt, stuffed with cheddar or spicy jalapeño cheese. Pretzels can also have sweet toppings of cinnamon sugar, almond crunch or chocolate chip.*

### ***Mac and Cheese Bites***

*Kids go crazy for this station that will have a personal chef making bite-sized macaroni and cheese balls, which are then breaded, fried and topped with chopped parsley. Guests can choose from marina sauce or a ranch dipping sauce, served in a paper cone*

### ***Miso-Glazed Salmon or Tofu Pad Thai***

*Pad Thai is a traditional Thai dish that features rice noodles with a peanut sauce. We makes ours with vermicelli rice noodles, a rich Hoisin-peanut sauce, crushed peanuts, sliced scallions, and bean sprouts. Can be topped with delicious Miso-glazed salmon or marinated crispy tofu.*

### ***Pizza Station***

*What's better than fresh pizza from the oven? This station will be preparing hot, fresh pizza pies with hand-tossed dough. Features home-made tomato sauce with basil, spinach, sliced tomatoes, mozzarella cheese, ricotta cheese and can be topped with sliced tomatoes, pineapples, onions, mushrooms olives or bell peppers*

### ***Cheese Crepe***

*Chef will make a warm, soft crepe filled with your choice of spinach, onions, portobella mushrooms, sun-dried tomatoes, green olives, red peppers, smoked salmon or white fish garnished with fried leeks and your choice of delicious dressings to top it off: creamy béchamel or a garlic mushroom sauce.*

### ***Ravioli & Gnocchi Station***

*Personal chef makes your own "sur mesure" Pasta Plate. Choose between three different types of Pasta: Ravioli, Gnocchi or Penne Pasta; then for the sauces, you'll have a hard time choosing between our Creamy pesto, Marinara or Pink Vodka Sauce. Accompaniments include julienned vegetables with yellow Squash, Red & Green Bell pepper, grilled Portobello mushrooms, sun dried tomatoes, Pine nuts and Fresh Garlic.*

### ***Mini Baked Potato Station***

*Baked potatoes are a hit with a personal Personal chef will prepare a salt-rubbed baked red bliss potato that will be cut in the middle and rubbed with butter. Guests can then choose from an assortment of toppings including cheddar cheese, sour cream, fresh chives, black olives and broccoli*

### ***Seafood Paella***

*Paella is a Spanish dish 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, whitefish, green peas, carrots, and fresh cilantro.*

### ***Poutine Station***

*Poutine is Canadian specialty originating in Quebec that features french fries with cheese covered in a brown gravy sauce. Shaik's poutine will have crispy thin-cut and homestyle fries that will be smothered with a savory brown gravy sauce or rich creamy mushroom sauce topped with mozzarella and cheddar cheese cubes. Additional toppings include sautéed mushrooms, caramelized onions, sour cream, sliced spring onions and sliced jalapenos.*

### ***Mac and Cheese Station***

*What is better for than fresh made macaroni and cheese? Your own personal chef will create different varieties of gourmet macaroni and cheese for guests. Choice of flavors include aged*

*cheddar with roasted leeks, double crème brie with mushrooms, quattro fromaggio and  
Parmesan with green peas and spinach*

### ***Cheese Blintzes***

*Blintzes Personal chef will fry up homemade cheese blintzes featuring a secret crepe recipe and a Ricotta cheese blend. Guests will have choice of strawberry, blueberry or chocolate sauce on top. Served with whipped cream on top*

### ***Mini Grilled cheese with Soup Station***

*Not just for a rainy day, this station will have a chef prepare mini grilled cheese sandwiches that are served alongside an espresso cup filled with creamy tomato soup. For cheese sandwiches, guests can choose from American slices, cheddar, mozzarella or goat cheese*

## **Dessert Stations**

### **Mini Desserts**

*NY Style Traditional Cheesecake*

*Cream Puffs topped with a caramel coin*

*Crème Brulee*

*Chocolate Cupcakes filled with Cream Cheese and Chocolate Chips*

*Strawberry Shortcake*

*Coconut cream tartlets with torched meringue*

*Dark Chocolate Passion Mousse*

*Mini Red Velvet Cakes with Cream Cheese icing*

*Opera Cake with hazelnut sponge cake*

*French macarons with buttercream center*

*Mixed Fruit Hand Pies*

*Chocolate-iced brownies with cherry on top*

*Eclairs with Chocolate Ganache*

## **Interactive Stations**

### ***Milkshake Bar***

*Bar tender will make a beautiful mix of milkshakes Made with vanilla ice-cream base, guest can choose between: Brownie batter, Oreo cookies, Strawberry and Bananas*

### ***Candy Station***

*Mike and Ike's, Chocolate M&Ms, Peanut M&Ms, Nerds, Nerd Ropes, Gummy Worms, Gummy Bears, Sour Patch Kids, Lemon Drops, Mini Jawbreakers*

### ***Spectacular Chocolate Fountain Station***

*Rich Silky chocolate flows with fountain display with assortment of items to dipped or drizzled by hot chocolate. Buffet includes fruits and snacks such as banana, pineapple, strawberry, marshmallows, pretzels, and cookies*

### ***Apple Crumble Station***

*Chef makes warm spiced apples to fill a mini martini glass topped with a crunchy granola streusel. Chocolate ganache lines the rim of the cup and the apple crumble is completed with a scoop of vanilla bean ice cream*

### ***Chocolate Melting Soufflé Station***

*Chef will individually plate dark chocolate soufflé molten cake served warm. 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.*

### ***Crepe Station***

*Personal Chef makes your very own "Crepe Station": A warm, soft Crepe filled with your choice of warm caramel or Tres Leche Chocolate, fresh strawberries & bananas topped with whipped cream garnished with decadent hot chocolate sauce & dots of raspberry sauce.*

### ***Cupcake Station***

*This interactive station allows to guests to decorate their own cupcakes. Station will feature Vanilla, Chocolate, Marble and Red Velvet cupcakes. Vanilla and Chocolate frosting bags will be provided with many toppings on side for personal preference. Choices include rainbow sprinkles, chocolate sprinkles, crushed cookies, coconut flakes, rice krispy cubes, meringue kisses, pretzels and granola*

### ***Create Your Own Liquid Nitrogen Ice Cream Sandwich Station***

*Chef Shaik 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.*

### ***Banana Dipping Station***

*Our personal chef will take a ripe, frozen banana on a stick and dip it into warm chocolate ganache. Guests can choose toppings to have frozen banana rolled into such as sprinkles, pistachios, candied pecans, coconut, and mini chocolate chip*

### ***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*

### ***Chocolate Melting Explosion Globe***

*Our brand new station will plate up a dark chocolate sphere secretly filled with a moist chocolate cake with a mini macaroon sitting on a bed of cookie crumbs. Guests will be awed by the presentation, as the chef will expertly pour choice of hot chocolate ganache, warm strawberry or salted caramel sauce to open up the chocolate globe and reveal the dessert hidden inside*