



The Wedding Menu

Butlered Hor D'Oeuvres

Passed as guests enter

Fish Hor D'Oeuvres

Tropical Ceviche

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

Tuna Beet Tower

Sesame seed encrusted tuna cubes sitting on a red beet with spicy masago and Asian sauce

Smoked Salmon Macaroons

Dill poppy seed macaroons sandwiched with cream cheese mousse and smoked salmon

Pistachio Crumble Grouper

Pistachio encrusted grouper sitting in a sexy glass slipper, served with spicy mayo

Salmon Cake

Fresh caught-salmon ground with water chesnuts and fresh herbs

Sunflower Crusted Salmon

Ground salmon encrusted with sunflowers served with a masago sauce

Seared Tuna on mini spoon

Sesame crusted seared tuna served with slaw vegetables & wasabi mayo on mini spoons

Fish Dim Sum

Stir-fried fish wrapped in a wonton wrapper with Asian sauce

Mini Ceviche

Chopped grouper with onion and peppers in lime juice, served on mini spoons

Honey Coconut Shrimp Tempura

Shrimp ground with spices encrusted with coconut, served with a Thai chili sauce

Krab Salad

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

Salmon Mousse

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

Chicken Hor D'oeuvres

Indian Chicken Samosas

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

Honey Coconut Chicken Lollipop

Ground chicken with honey lightly breaded with a coconut crust served with a sweet chili sauce

Chicken Kebab

Turmeric with Middle-Eastern spices marinated chicken skewered and grilled

Tempura Chicken

Lightly Panko breaded chicken fried and served with ponzu sauce

Chicken Dim Sum

Minced chicken sauteed with Oriental seasoning blend in a wonton wrapper

Chicken Empanadas

Chicken in a spiced tomato sauce baked in a flaky half moon pastry

Almond BBQ Chicken Lollipop

Ground chicken encrusted with almonds and served with our tangy BBQ sauce

Meat Hor D'oeuvres

Cuban Steak Tartar

Minced steak mixed with lime zest and juice with jalapenos topped with avocado slices on a crostini

Beef Dim Sum

Beef ground with Chinese 5-Spice inside a wonton wrapper

Moroccan Cigars

Phyllo wrapped beef served with a green Tahini sauce

Beef Empanadas

Beef cooked with Latin American seasoning blend wrapped in flaky half moon pastry

Mini Lamb Kefta Skewers

Ground tender lamb seasoned with fresh mint and Israeli seasonings

Beef Kebabs

Marinated cubed beef on skewers grilled and served with plum sauce

Kubbe

Pastry made with bulgar wheat and stuffed with a savory beef filling

Lamb Phyllo

Ground lamb mixed with mint, cilantro and saffron in a triangular phyllo purse

Potato Bombas

Mashed sweet and white potato stuffed with smoky paprika pulled beef coated in breadcrumbs

Vegetarian Hor D'oeuvres

Corn Fritter

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

Tempura Vegetables

Light Panko breaded vegetables include sweet potato, mushrooms and peppers fried, served with ponzu

Mushroom Kebab

Garlic and herb marinated mushrooms on wooden skewers

Eggplant Rollatini

Thin eggplant slices stuffed with sun-dried tomato and basil with a fire-roasted tomato sauce

Quinoa and Cauliflower "Meatballs"

Ground quinoa and cauliflower sautéed and with buffalo sauce on a mini spoon

Beer-Battered Artichoke

Crispy fried artichoke in an IPA beer batter with a lemon-chive aioli

Vegetable Lo Mein

Thin noodles mixed with Asian sauce and mixed with cooked vegetable medley

Vegetable Dim Sum

Minced vegetables cooked with hoisin sauce inside a wonton wrapper

Mini Egg Rolls

Perfect mini size of the classic, crispy fried and served with duck sauce

Potato Latkes

Shredded potatoes and onions fried until golden and served with pareve sour cream

Stuffed Mushrooms

Sweet caramelized onion and mushroom sauté fill the caps of button mushrooms

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 krab, 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 krab, 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 krab 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 Wedding Stations

All interactive stations require chef assistant

Fish

Gravlax

Gravlax is fish that is freshly cured with salt and other seasoning. Our house-made specialty will feature dilled cured salmon and herbed tuna loin. Freshly sliced thin pieces of our gravlax to be served on mini blini pancakes. Topped with white truffle oil and fresh caviar

Caviar with blinis and latkes

Blinis are light Russian pancakes that are the perfect pairing with caviar. Your own personal chef will prepare traditional blinis or potato latkes with sour cream and Kosher caviar. Finished with micro chives. Ice-cold vodka is recommended to go with this station

Chipotle Salmon or Whitefish

Tostones are flattened green plantains that are fried crispy. A personal chef will freshly cook tostone baskets for your guests. Baskets will be filled with spicy chipotle pepper cooked salmon or whitefish served with black beans and rice. Comes with choice of toppings: avocado, 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

“En Croute” is the French term for wrapped in dough and baked. Our version takes salmon with baby spinach leaves and caramelized onions wrapped in puff pastry. And baked until golden brown.

Served with creamy lemon-dill sauce and comes on a bed of fragrant saffron rice

Fresh Ceviche

Ceviche is a Peruvian dish that consists of raw fish that is marinated with lime juice. Our customized ceviche from will allow guests to choose from 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

Salmon Piccata

Piccata is an Italian method of preparing meat by sautéing and serving with fresh lemon and spice sauce. Our special salmon picatta feature crispy-skin salmon served with fresh lemon, caper sauce. Served on a bed of gratin potatoes and comes with side of California vegetables. Garnished with a lemon chip and sprinkled with chopped parsley

Gourmet Latke Station

This station is a fan favorite; once you try one variety then you'll keep coming back for more. 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

Paella is a traditional Spanish dish with yellow rice cooked with seafood. Shaik's version will churn a fresh extravagant mix of Arroz Con Moriscos 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

British Fish and Chips

Beer battered strips of fresh grouper are fried until perfectly golden brown. Paired with the crispy "chips", fried horizontally sliced Yukon potatoes. Cole slaw is the perfect side to this station. Comes with sauce bar including Irish curry sauce, malt vinegar, ketchup and tartar sauce.

Meat

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. Condiments include French mustard, ketchup, mustard sauce, horseradish sauce and cranberry

Short Rib or Pulled Lamb Sliders

Sliders are the perfect size to munch on as guests walk around a party. We will prepare tender short ribs or slow-cooked shredded lamb with arugula, caramelized onions and horseradish dressing. Served on a mini brioche bun and with side of steak-frites

Mini Reuben Sandwiches & NY Hot Dogs

What is better than the perfect treat of a NY hot dog? In this station we combine two NY classics, reubens and hot dogs! We 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

Pad Thai Station

Fresh cooked rice noodles are cooked with an Asian peanut sauce. Guests can choose Pad Thai with thin-sliced strips of chicken or beef to be sauteed with sliced vegetables of baby corn, carrots, yellow squash and red peppers. Finished with Thai chili sauce, crushed peanuts and bean sprouts.

Beef Negimaki

Broiled thinly sliced beef is marinated with fresh scallions and an Oriental mushroom sauce. Served with a reduced soy sauce mixed with Asian seasoning blend. Served on a bed of fried rice and garnished with steamed snow peas

Pound Cake Sandwich

Sweet and savory are such a delicious taste combination. We will excite your taste buds with sandwiches made with fresh pound cake filled with thinly sliced succulent veal, brisket or chicken. A maple syrup glaze completes the playful juxtaposition of flavors. Served with side of steak frites

Short Rib with Crispy Polenta

This is our most popular station for good reason. It starts with a crispy polenta square on the bottom with a succulent piece of tender, slow-cooked beef short ribs on top. Finished with mashed butternut squash and baby carrots, then topped off with a savory brown sauce and microgreens

All American Burgers and Dogs

A fan favorite for kids and adults alike, our chefs will grill up mini hamburgers served on soft brioche buns. Mini hot dogs grill up to be plump with a hint of smoke, topped off on our tiny buns. Served with side of golden french fries. Guests can choose from topping bar to finish off their classic American treat. Include choices of yellow mustard, ketchup, relish, red onions, romaine lettuce, vine-ripe tomatoes and bread & butter pickles

Ropa Vieja

Ropa vieja is a Cuban dish with beef that is cooked down with tomato sauce and Spanish seasonings and tostones are flattened green plantains that are fried crispy. Your personal chef will freshly cook tostones to be sandwiched with our take on Ropa Vieja; slow-cooked beef in a fire-roasted 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

This station is quite a special treat that guests will go crazy over! Succulent lamb chops are marinated with fresh cilantro and mint leaves. Our chefs will then grill up lamb chops to sit on top of Russian rice inside a bolero glass with lamb, carrots, and onions garnished with roasted tomatoes and micro greens.

Chicken Liver Macaroons

Macaroons are a French almond cookie that can take on any flavor. We take a savory twist by using peppercorn mélange to flavor the macaroon cookies and pair it with silken chicken liver mousse. Each macaroon will be sandwiched with a shear of liver mousse served with caramelized onion and a drop of white truffle oil. Plate will have garnish of sun-dried tomato puree.

Chicken & Waffle Station

Southern batter dipped and deep fried white-meat chicken pieces are placed on a bed of coleslaw and sandwiched between two mini waffles. Topped with a gherkin on a toothpick, our special Southern sauce finishes the dish!

Israeli Shawarma and Falafel

Choose between whole wheat or regular pita bread to fill up your Israeli sandwich. Chef will fry up crisp falafel balls and cut fresh strips of turkey shawarma. Guests can choose protein and then top it off with our salad bar.

Includes tabaouli, Israeli salad, matbucha, babaganoush, tahini, hummus or eggplant salad. Finish it off with sewage and amba spices!

Chicken Paella

Paella is a traditional Spanish dish with yellow rice cooked with array of tantalizing seasonings. Shaik's version 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

Prime Rib Rosette

Tender Prime Rib is sliced and stacked to resemble a rosette. Placed on top of spiced butternut squash mash, it is topped off with a decadent red wine Shaitake sauce and finished with steamed baby carrots

Empanada

Empanadas are a South American pastry typically filled with meat or veggies. In ours your own 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

Sweetbreads are a very tender organ found in calves. 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

British duck is the royalty of all duck dishes! We 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

Shredded Duck Tasting

Duck has an incredibly rich and moist texture. We take Free-range duck and slowly cook it before shredding it. Our chefs will fry then lightly-dusted tempura kale. Whipped spiced sweet potato on the side and garnished with ciabatta bread smeared with roasted garlic and duck oil

Latke Sandwich

Latkes are the perfect bread for this unique sandwich station. With this cutting-edge 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

Beef Wellington is a classic dish British dish with a filet coated in chopped mushroom and wrapped in puff pastry. With Shaike's take, our chefs 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

Tacos are the most famous Mexican dish and we do them the right way! Chef will prepare a taco on a flour tortilla filled with your choice of marinated chicken cooked down with spicy tomatoes or sautéed ground with special seasoning. Then finish it off with your choice of shredded lettuce, onion, jalapeños, tomatoes, salsa verde, salsa, guacamole, spicy salsa verde, and sour cream.

Chinese Station

The Jewish love of Chinese goes way back in time, let us show you our Oriental style in this popular station. We 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

Dim Sum is a style of Chinese cuisine that is eaten in small, bite sized portions. Ours will give the choice to 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. Served with sauce bar including choices of plum sauce, miso-ginger sauce, sweet chili sauce, reduced chive soy sauce and spicy garlic-chili paste

Dumpling Station

Dumplings are a Chinese snack that is steeped with tradition. We honor the legacy of Chinese culture by serving fluffy steamed or pan fried dumplings with variety of fillings. Choices include ground lamb with scallions, Chinese 5 spice with ginger chicken or a Chinese BBQ sauce pulled beef. . Served with sauce bar including choices of plum sauce, miso-ginger sauce, sweet chili sauce, reduced chive soy sauce and spicy garlic-chili paste

Vegetarian

Vegetarian Crepe

Freshly made savory crepes are filled with a combination of sauteed spinach, mushrooms and onions in a creamy white sauce. Accompanied by a bed of california vegetables

Mini Soup Station

At this popular station, a personal chef will serve guests small portions of soup. Choice of three selections: curry pumpkin, split pea, roasted tomato basil, black bean, pumpkin, lentil, miso, French onion or mushroom. Served in espresso cups and garnished with breadstick and micro greens

Creamy Risotto

Risotto is an Italian rice dish that is cooked with broth for a creamy consistency. 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

Rice Noodle Pancake with Sweet chili sauce

Vietnamese pancakes called, Bahn Xeo, feature a fresh take on the savory pancake front. Chef will make up Bahn Xeo made from rice noodles, shredded carrots, scallions and ginger. Comes with a sweet chili dipping sauce for pancakes and served with Oriental fried rice.

Pasta & Gnocchi Station

Personal chef makes your own "sur mesure" Pasta Plate. Choose between three different types of Pasta: BowTie Pasta, 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 zucchini, Red & Green Bell pepper.

Fresh Salad Bar

A cornucopia of farm fresh vegetables adorns our beautiful displays. Guests can choose Mescaline mixed lettuce, Romaine lettuce, Iceberg lettuce, Napa cabbage, kale, broccoli, cauliflower, sliced tomatoes, cucumbers, snow peas, bean sprouts, Julienne carrots, alfalfa, red peppers, heart of palm, almonds, and mushrooms. Dressing option: olive oil, creamy dressing, or balsamic vinegar.

Plated Entrees

Main Salad Offerings

Hawaiian Poke Tuna Tower

Presented in ring mold, Pineapple and Mango Cubes sitting on top of an Avocado Mash

Hawaiian Poke Tuna forms the top of the salad

Plate decorated with Candied Pecan and Grape Tomato

Drizzled with a Citrus Vinaigrette

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

Served white glove service as plated entree

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 plantain

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

Beef Short Rib

Tender, braised beef short rib cooked 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 Shaik's Signature Chicken

Succulent chicken quarter stuffed with rice, then wrapped in its skin and roasted with a rich honey glaze. 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 plantain 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

Shaiké's Signature Chicken

Succulent chicken quarter stuffed with rice, then wrapped in its skin and roasted with a rich honey glaze.

Served with a savory herb sauce

Comes with side of garlic mashed potato served in a crisp tuile shell

Side of scallion tied vegetable bundles

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 Française

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 Tanzania

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, Fricassee 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 Haricot Verts, 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 Sun-dried Tomato Sauce, Kalmata Olives
Pan-seared Potato Gnocchi, Lemon Zest, Sage, Portobello Mushrooms
Ribollita, Italian Kale, Cannellini Beans, Fennel, Roasted Garlic, Italian Herbs
Focaccia with Rosemary, Garlic and Sea Salt Accents

Parisian Affair

Pissaladières, Anchovy, Green Olives, Slow-Roasted Onions, Savory Tart Shell
Duck A L'Orange, Caramelized Haricot verts, Hazelnut Oil, Roasted Hazelnuts
Peppered Lavender 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

Desserts

Wedding Mini Desserts

NY Style Cheesecake

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

Wedding Cake

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

Macaroon Tower

Assorted flavors and colors of macaroons may include:

Vanilla Bean, Pistachio, Pecan Pie, Fleur de Sel, Raspberry, Espresso, PB&J, Lemon, Blueberry, Chocolate 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 Souffle 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.

Assorted Fruit Crumble Station

Choose between flavors of Hot Apple and blueberry compote OR Georgia peach and pineapple compote served in a bolero glass layered with crunchy granola streusel. Topped with creamy vanilla bean ice cream and hot chocolate ganache.

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

Create Your Own Liquid Nitrogen Ice Cream Station

Experience the multi-sensory preparation of Liquid Nitrogen Ice cream! Dry steam will rise from the station as the chef churns ice cream fresh in front of your eyes. 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 Shaike bring it to life right before your eyes!!

Cupcake Station

Decorate 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 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.

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.