



FISH AND DAIRY MENU

BEDEKEN 4:30 - 5:00 PM

Sliced sponge cake, cookies

SODA BAR

Coca-cola, diet coke, and sprite Orange & cranberry juice Flat & sparkling water Ice

CHUPPAH 5:00 - 5:30 PM

COCKTAIL HOUR 5:30 - 6:00 PM

WHITE GLOVE PASSING HORS D'OEUVRES

** Choose 10 from 15**

Parmesan Cheese Dim Sum with basil tomatoes

Golden mini Eggrolls served with duck sauce

Hazelnut Salmon Lollipop

Imitation Crab Cake Lollipops served with drop of Wasabi mayo

Imitation Shrimp Tempura

Ceviche

Grouper marinated in fresh lime juice, mixed with red onions, cilantro, red peppers, edamame, fresh basil, spiced up with jalapeño peppers, and garnished with fried plantain served in a mini spoon

3 Black Peppercorn Seared Tuna

sitting on Asian slow with red & golden beets with Miso soy dressing served in a mini spoon

Honey Coconut Crusted Salmon Cake

Tuna Tartare

with avocado salsa

Apricot Stuffed with White Fish

Mushroom Kebab

Pistachio Crusted White Fish

Vegetable Tempura

Cauliflower Popcorn

with sweet chili sauce

Cheese Empanadas

DINNER 6:00 PM

Vibrant Colorful Sushi Display

Mini cold canapé display set up on a beautiful and elegant 3-level tiered glass display.

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

Alaskan Rolls: salmon, white asparagus, and avocado.

Philadelphia Rolls: smoked salmon, chive, and parve cream cheese garnished with green Masago caviar.

Tuna Rolls: tuna, carrots, red pepper, and European cucumber garnished with toasted black & white sesame seeds.

Vegetable Rolls

TORTILLA STATION

Chef will grill your own tortilla and wrap it in the shape of a cone and fill it with your choices of freshly grilled and cooked ingredients such as, sliced Portobello mushrooms, red & green peppers, carrots, broccoli, onions, sun-dried tomatoes, fresh tomatoes, cheese, and your choice of toppings: salsa verde, traditional tomato salsa, and fresh guacamole.

FISH TACO STATION

Choose between a flour tortilla taco bowl or a soft shell taco and a personal Chef will fill it with your choice of marinated fish, sautéed vegetables with special seasoning and topped with your choice of shredded cheese, lettuce, chopped onions, sliced jalapeño peppers, diced tomatoes, guacamole, and sour cream.

EGGPLANT PARMESAN STATION

Chef will prepare thin sliced eggplant Parmesan rolls with tomato sauce and topped with fresh mozzarella.

CHINESE STATION

Personal Chef will use beautiful woks to stir fry Chinese delights for the visual pleasure of your guests.

Cashew tofu chicken cooked in a sweet chili sauce with zucchini, celery, and bamboo shoots.

Chinese noodles

Sweet & sour tofu beef accompanied with baby corn and snow peas in soy sauce.

Vegetable Chinese Lo Mein

Authentic Chinese fried rice

TEMPURA VEGETABLE STATION

Chef will prepare Tempura vegetables, slices of sweet potatoes, squash, strips of bell pepper, slices of onions, cauliflower & broccoli florets.

CASHEW CRUSTED SALMON LOLLIPOP STATION

Chef will fill a cucumber base with either mashed potatoes or butternut squash mashed sweet potato topped with caramelized onions and garnished with a fried green plantain chip with two cashed crusted salmon sticks on the side.

FISH & CHIPS STATION

Chef will prepare your own fish fingers to a golden crisp with frying machine on station.

Chef will prepare your own order of golden truffle French fries fresh off the hot frying machine served in a cone sitting in a display of rice to hold cones served with ketchup for dipping.

DESSERT

Create your own Liquid Nitrogen Ice Cream Sandwich Station
Chef Shaike will make you experience the multi sensory preparation of Liquid
Nitrogen ice cream for you to build your own ice cream sandwich with chocolate
chip and chocolate-chocolate chip cookies.

Choose from a variety of toppings: coconut flakes, sprinkles, candied pecans, pistachios, and hazelnuts.