



## THE WEDDING MENU

*\$65.00 per person*

*\*Price for a minimum of 100 guests\**

Menu options for kids, gluten free, sugar-free, allergies, and more are available. Please, call for information.

### COCKTAIL HOUR

#### **Soda Bar**

Coca-cola, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Drinking Water and Sparkling, and Ice

#### **Hors D'oeuvres**

Passed as guests enter

\* Choose 12 \*

#### **Mini Juicy Beef Skewers**

on the grill served with plum sauce

#### **Pistachio Crumbled Grouper**

sitting in miso sauce, served in a sexy glass slipper

#### **Honey Coconut Crusted Lollipop Chicken Fingers**

served with chili garlic sauce

#### **Beef Negamaki**

Broiled fine strips of aged beef marinated in teriyaki sauce rolled with fresh scallions, served with mushroom flavored soy reduction sauce. In this unique show presentation, guests are approached with miniature flame grill on which the skewers are laid.

#### **Mini Eggrolls**

served with duck sauce

**Moroccan Cigars**

filled with freshly ground meat, garlic, cilantro, and chili peppers

**Delicious Chicken Dim Sum**

served with sweet chili sauce

**Potato Burekas**

served with mustard

**Almond BBQ Chicken Lollipop**

**Delicious Chicken Croquettes**

**Homemade Min Potato Lakes**

served with apple sauce

**Beef in Wonton Skin**

drizzled with garlic chili sauce

**Delicious Beef Dim Sum**

served with mushroom sauce

**Eggplant Rollatini**

stuffed with sun-dried tomato & basil, garnished with sweet red tomato sauce

**Mini Lamb Kefta Skewers**

seasoned with cilantro and onions served with tahini sauce

**Imitation Crab Cake Lollipops**

served with a drop of wasabi mayo

**Salmon Cake Lollipops**

served with spicy mayo sauce

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**STATIONS**

\*Choose 3 stations\*

**FISH STATIONS**

**SUSHI STATION**

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

**California Rolls**

Imitation crab, avocado, and cucumber garnished with orange Masago

**Alaskan Roll**

Salmon, white asparagus, and avocado

**Philadelphia Roll**

Smoked salmon, chives, and parve cream cheese garnished with green Masago caviar

**Tuna Roll**

Tuna, carrots, red peppers, and European cucumber garnished with toasted black & white sesame seeds

**Vibrant Colorful Sushi Display**

Served with soy sauce, pickled ginger, wasabi and chop sticks

**MINI SPOON DISPLAY**

\* Choose 3 \*

**Ceviche**

Grouper, red onions, jalapeño, cilantro, red peppers, edamame, fresh basil, garnished with fried plantain

**Mini Peruvian Ceviche**

Grouper marinated in fresh lime juice, mixed with à la plume red onions, habanero peppers, and red peppers garnished with micro greens

**Caribbean Ceviche**

Red snapper marinated in freshly squeezed orange & lemon juice, mixed with red onions, papaya, pineapple, basil, thyme, and sprinkled with orange zest; served in a fancy white appetizer spoon and garnished with savory red watercress

**Salmon Tartar sitting on Avocado Salsa**

garnished with baby micro greens served in a mini cone

**Seared Salmon sitting on Baby Bok Choy**

garnished with dots of spicy mayo

**Tuna Tartar**

sitting in a fancy appetizer spoon topped with wonton skin filled with Julienne imitation crab and tofutti cream cheese, sesame oil, and scallions

**Grouper Ceviche**

Grouper marinated in fresh lemon juice and mixed with minced jalapeño peppers, finely chopped cilantro, red peppers, edamame, fresh basil, and garnished with mint leaves; served in a fancy white appetizer spoon and garnished with savory red watercress.

**Vegetarian Ceviche**

Hearts of palm, red onions, red & green pepper, corn, mint, cilantro, lemon zest, and freshly grinded ginger mixed with rice vinaigrette garnished with chives

**Salmon Rosette on Pancake**

Smoke Salmon sitting on mini pancake and topped with chopped dill

**Tomato Bruschetta**

Chopped tomatoes sitting on garlic toast and garnished with baby micro greens

**Chicken Salad with Grapes**

Chopped boiled chicken breast mixed with mayonnaise and sliced grapes, topped with baby micro greens

**Pink Black Peppercorn Seared Tuna**

with black & white toasted sesame seeds

**Stuffed Mushrooms**

with caramelized onions

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**MISO GLAZED SALMON STATION**

Personal Chef will make your own Miso Glazed pan seared salmon; served over Jasmine rice, sautéed baby Bok Choy, apricot, glazed baby carrots, and drizzled with lines of soy sauce reduction

**SEARED TUNA STATION**

Chef will create your very own piece of art Pink & Black peppercorn Seared Tuna served on slaw vegetables with black & white toasted sesame seeds, garnished with seaweed salad, wasabi mayo, and Asian dressing served on Masayo mayo sauce

### **SMOKED FISH CARVING STATION**

Chef will carve your guest's choice of 3 types of whole smoked fish: Atlantic kippered salmon, wild caught whiting, or smoked wild white fish

### **MINI MARTINI SHRIMP TEMPURA STATION**

Chef will prepare your guests Shaiké's special martini of the night: Shrimp Tempura laying on the edge of an elegant mini martini glass filled with hot tomato soup garnished with Zak The Baker toast and chopped micro greens

### **STUFFED AVOCADO STATION**

Chef will prepare your own freshly cut avocado filled with salmon salad; garnished with caviar and fried plantain

### **TORTILLA STATION**

Chef will prepare your choice of tomato, spinach, or white flour tortilla taco, filled with Latin marinated imitation crab with your choice of shredded parve cheese, California vegetables, lettuce, onion, jalapeños, tomatoes, salsa verde, salsa roja, guacamole, spicy salsa verde, and sour cream.

### **THEMED STATIONS**

#### **QUESADILLA & CHIP DIP STATION**

Grilled tortillas filled with green onions, sliced mushrooms, and your choice of grilled chicken or steak topped with avocado, chopped tomatoes, shredded lettuce, and sour cream.

Fresh tortilla chips with your choice of tomato salsa and guacamole dip.

## **OFF THE GRILL**

(All dishes will be beautifully served on 8 inches plates)

Personal Chef will prepare your choice of steak or chicken:  
Rib eye steak off the bone marinated in fresh herbs and garlic and grilled to perfection.

Chicken pargiot grilled with red peppers, garlic and Moroccan seasoning.  
Grilled chicken breasts marinated with turmeric, paprika, cumin, cilantro, garlic, and lime zest.

Grilled vegetable kebab.

French fries made fresh on the spot served in paper cones.

Sweet potato fries made fresh on the spot served in paper cones.

*\*Station will be set with bowls filled with triangles of white and whole wheat Pita bread, hummus & tahini, lime wedges, ketchup & mustard\**

## **KEBAB STATION**

Personal Chef attends this lavishing grill station to cook sizzling meat skewers with flavors that will undoubtedly captivate your soul:

Dark meat chicken kebab marinated in cilantro, paprika, cumin, garlic, turmeric, and coriander grilled with tomatoes and onions.

Prime rib beef kebab marinated in lime zest, garlic, and thyme grilled with lime wedges and red peppers.

Lamb Kefta Kebab made with fresh garlic, onion, and fresh herbs.

## **MAKE YOUR OWN POTATO LATKES STATION**

Guests can pick their favorite ingredients to customize their very own Latkes:

(Choose 5 ingredients only)

Traditional latkes, sweet potato, yucca, basil, carrots, cauliflower, celery roots, chives, cilantro, corn beef, fresh onions, garlic, Idaho potato, kohlrabi, mushrooms, parsley, salt & pepper, spinach, and zucchini

Chef will then place ingredients in a mixture of liquid eggs, matza crumbs, flour, bread crumbs, and salt & pepper to complete his latkes dish.

Guests will garnish with choice of toppings:

Fresh cranberry relish

Mango sauce

Pineapple sauce

Pink Applesauce

Roasted red pepper relish  
Sour cream

### **FRENCH FRIES STATION**

Personal Chef will deep-fry your choice of sweet potatoes or regular French fries seasoned with salt, pepper, and additional condiments

### **NO, IT'S NOT GALDY'S KNIGHT, BUT IT IS A CHICKEN & WAFFLE**

Build your own mini waffle deep-fried chicken fillet sandwich served on a bed of coleslaw, tagged with a pickle and touched up with a special sauce.

### **CHICKEN CROQUETTE & CORN DOG STICK STATION**

Two Chefs will captivate your taste buds with a standing tall chicken croquette and a standing tall corn dog placed side by side with a cucumber base dressed with caramelized onions, garlic mashed potatoes in the center, and garnished with a fried green plantain chip.

### **BURRITO STATION**

Personal Chef will prepare your guests a flour tortilla burrito filled with refried beans, yellow rice, and imitation crab topped with melted cheese. Choose from the following toppings: salsa roja, salsa verde, guacamole, sour cream, or jalapeño salsa.

### **ISRAELI PITA FALAFEL & SHAWARMA STATION**

Chef will prepare your choice of white or whole wheat Pita bread and fill it up with fresh falafel, shawarma balls, tabouli salad, matbucha salad, babaganoush, Israeli salad, tahini, hummus, or Turkish salad with the choices of sehwaq and amba spices.

## **VEGETARIAN STATIONS**

### **VEGETARIAN STATION**

Chef will create your very own vegetarian dish  
Vegetable kebab skewer with Japanese eggplant, red & green peppers, zucchini, yellow squash, tofu, and Portobello mushroom topped with grape tomatoes and accompanied with a tomato cup filled with quinoa and trilogy mushrooms drizzled with creamy pesto sauce

### **POTATO SKIN STATION**

Chef will fry fresh potato skin and set it in a mini martini glass.  
Choose your favorite filling:  
Traditional garlic mashed potatoes, sweet potatoes, mashed butternut squash, and caramelized onions, red beets, mashed potatoes topped with your option of mini imitation crab cake, mini salmon cake, or honey coconut white fish.  
Choice of toppings: caramelized onions, sautéed mushrooms, chopped chives, or sautéed red peppers.

### **VEGETARIAN CRÊPE**

Chef will prepare a vegetarian crêpe filled with spinach, mushroom, and onions in a creamy sauce served over a bed of California vegetables.

### **ROASTED VEGETABLE DISPLAY**

Variety of seasoned and roasted vegetables, such as red peppers, green peppers, onions, zucchini, yellow squash, and mushrooms beautifully displayed for your guests to enjoy.

### **PASTA STATION**

Personal Chef will make your customized Pasta plate. Choose from 3 different types of Pasta: Penne Pasta, Three Color Bow Tie Pasta, and Gnocchi.  
Choices of sauces: creamy pesto sauce, marinara sauce, or pink vodka sauce.  
Accompaniments: Julienne vegetables including zucchini, yellow squash, red & green bell peppers, grilled Portobello mushrooms, sun-dried tomatoes, pine nuts, and fresh garlic.



## **VEGETABLE KEBAB STATION**

Yellow squash, zucchini, green & red peppers, tofu, red onions, button mushrooms sitting on a bed of caramelized onions and fluffy quinoa.

## **BEEF STATIONS**

### **SLICED TENDERLOIN STATION**

(Extra \$10 per person)

Chef will prepare a beautiful plate of twin slices of juicy beef tenderloin sitting on a bed of garlic mashed potatoes drizzled with French “au jus” sauce and served with sliced mushrooms and peeled onions. Standing in the middle there is an elegant display of fresh green beans tied with leek. The plate is swimming in a lovely display of red wine reduction drizzle.

### **BRISKET STATION**

(Extra \$8 per person)

Sweet chili Brisket Rosette sprouts out of garlic mashed yam potatoes landscape with French string beans tied with leek spur out from its center. Served with red wine and sweet chili reduction sauce.

## **GRILL STATION**

Mini sliders with buns and condiments: sliced tomato, onions, lettuce, ketchup, mustard, and mayo.

Hot dogs with buns; hot dogs grilled to perfection alongside a pyramid of buns and assorted condiments: ketchup, mayo, deli mustard, relish & sauerkraut.

Grilled chicken wings served with hot sauce and BBQ sauce.

Fresh French fries served in a cone with ketchup.

## **GRILLED MINI HOT DOGS AND HAMBURGERS STATION**

Personal Chef will make your own grilled mini hot dogs and hamburgers station.

Mini hot dogs are served in a bun with ketchup, mustard, and sauerkraut.

Mini hamburgers served in a bun with ketchup, mustard, lettuce, and pickles.

## **PRIME RIB ROSETTE STATION**

Personal Chef will prepare your Prime Rib Rosette nestled on a bed of mashed yams garnished with yellow baby squash and drizzled with a sweet red wine sauce.

### **BEEF NEGAMAKI STATION**

Personal Chef will make your own Beef Negamaki: will design a plate with a special soy reduction sauce, twins of rolled up aged beef marinated with Asian seasoning sauce, filled up with scallions sitting on a bed of steamed fried rice and Chinese vegetables garnished with a moon crest of snow peas.

### **CHICKEN STATIONS**

#### **CHICKEN TENDERS & FRIES STATION**

Chef will prepare your own chicken tenders 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.

#### **CHICKEN MARSALA STATION**

Chef will prepare fresh Chicken Marsala in a sliced mushrooms and white wine sauce sitting on garlic mashed potatoes with a side of baby carrots garnished with fried yucca.

#### **CHICKEN POPCORN & WAFFLE**

Popcorn chicken on a bed of slow vegetables with Asian dressing on a mini waffle, drizzle with a special sauce.

#### **GRILLED MOJO CHICKEN STATION**

Personal Chef will make you a delicious grilled Mojo chicken sitting on a warm boniato mashed potatoes topped with red and golden beets garnished with fried yucca.

#### **CHICKEN WINGS GRILL STATION**

A beautiful display of grill stations will be serving Chicken wings served with ketchup, mustard, and BBQ sauces, mini sliders, roasted Idaho Potatoes, and potato chips.

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### **PRE-SET SALAD**

Choose between:

#### **ROUND CUCUMBER ARUGULA & SPINACH SALAD**

Cucumber ring filled with arugula and spinach sitting next to standing tall twin hearts of palm, decorated with candied pecans, cranberries, cubes of pineapple and heart shaped beets and drizzled with raspberry vinaigrette dressing.

#### **SHAIKE'S WATERMELON SALAD**

Baby lola rosa, baby frisée, and red hog lettuce are planted in a way resembling a flower sprouting out of a 2 inches high heart-shaped watermelon ring and seasoned with strawberry vinaigrette.

\*Option of a pre-set duet salad with fish is available for \$4 per person\*

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### **MAIN COURSE**

Choose between Buffet or Plated service

#### **BABY CORNISH HEN**

Baby Cornish hen served in Piccata sauce with capers and sliced mushrooms, accompanied by half a sphere of mashed potatoes with Julienne zucchini, yellow squash, red & green peppers, and chives sticks that will mark its center.

#### **GOLDEN CHICKEN FRANÇAISE**

Golden chicken breasts served in a delicious lemon white wine sauce with fresh capers & mushrooms along with a delicious mix of roasted baby carrots and baby zucchinis.

### **STUFFED CHICKEN**

Tender chicken breast filled with spinach, sun-dried tomatoes and mushrooms tied up with strips of corn beef served with a side of butternut sweet mashed potatoes and baby zucchini topped with an apricot white wine honey & ginger sauce.

### **GRILLED TERIYAKI CHICKEN**

Grilled chicken breast served in a creamy teriyaki sauce sitting on a bed of Vegetable Lo Mein garnished with fried plantain

### **PRIME RIB ROSETTE**

Chef will carve a tender over night slow-cooked slice of Prime Rib served in a rosette shape, topped with garlic mashed potatoes and tied California vegetables on the side.

### **BONE IN RIBEYE** (extra \$10 per person)

Grilled to order and served on a bed of caramelized onion mashed potatoes with a tied bundle of California vegetables, garnished with roasted lemon, and a side of chimichurri salsa.

### **CHICKEN MARSALA**

Chicken Marsala in sliced mushrooms and white wine sauce sitting on garlic mashed potatoes with a side of baby carrots.

### **LASAGNA ROULADE**

A thin crêpe filled with mozzarella and Swiss cheese, fresh basil, roasted tomatoes, garlic, and balsamic vinaigrette sitting on a fresh sautéed kale, Vidalia onions, and homegrown sun-dried tomatoes in a pink vodka sauce.

### **SEARED TERIYAKI SALMON**

Seared Teriyaki Salmon sitting on a bed of kale salad with toasted sunflower seeds and dried figs topped with creamy Asian dressing.

### **CAPÓN CHICKEN**

Capón chicken filled with mushrooms, spinach, and sun-dried tomatoes topped with honey orange sauce sitting next to a basket of sweet & Idaho potatoes garnished with fried yucca with apricot glazed baby carrots.

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**\*\*\* OPTIONS FOR A DUET FOR \$10 EXTRA \*\*\***

### **DUET OF BRISKET ROSETTE & GOLDEN CHICKEN**

Brisket rosette in red wine sauce seated on top of golden chicken breast lying on a bed of garlic mashed potatoes with roasted baby zucchini and apricot glazed baby carrots on the side.

### **GOLDEN CHICKEN & CHINESE STRIP STEAK**

Chef will serve a scoop of garlic mashed potatoes and green peas, a piece of tender golden chicken topped with pieces of crispy Chinese strips of meat covered in a sweet chili garlic sauce garnished with Julienne red peppers and snow peas.

### **DUET OF AGED URUGUAY PRIME RIB & GOLDEN CHICKEN**

A slice of aged tender over night cooked Uruguay Prime Rib sitting in au jus sauce topped with garlic mashed potatoes, and golden chicken breast with a side of roasted baby carrots.

### **DUET OF PRIME RIB ROSETTE & CHICKEN MARSALA**

Delicious Chicken Marsala nestled up to an aged rosette of Prime Rib laying on a bed of mashed potatoes and California vegetables.

### **SHORT RIB & CHICKEN MARSALA**

Short Rib sitting next to Chicken Marsala topped with Marsala sauce with fresh sliced mushrooms, and standing round cuts of broccoli and potato kugels

garnished with tied baby carrots.

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### **BUFFET OPTION**

**\* Choice of: 1 chicken, 1 fish, 1 meat, 2 starches, 1 vegetable \***

### **CHICKEN**

#### **CHICKEN MARSALA**

Chicken Marsala in sliced mushrooms and white wine sauce.

#### **CHICKEN FRANÇAISE**

Chicken breast cutlets cooked on a white lemony sauce garnished with capers, lemon slices, and chopped parsley.

#### **CHICKEN TERIYAKI**

Grilled chicken in Teriyaki sauce

#### **GRILLED CHICKEN**

Grilled chicken sitting on a bed of vegetable Lo Mein and black bean tomato salsa

#### **CHICKEN FINGERS**

Juicy strips of chicken fingers served with ketchup

### **FISH**

#### **MISO GLAZED SALMON**

**MOROCCAN TILAPIA**

**FRIED TILAPIA**

**MOROCCAN SALMON**

**CREAMY SALMON**

**MEAT**

**PRIME RIB ROSETTE**

Sliced Uruguayan Prime Rib rosette cooked over night drizzled in a sweet brown gravy and Asian sauce

**MEATBALLS WITH MARINARA SAUCE**

**BEEF STIR FRY**

**SLICED PRIME RIB**

**STARCHES**

**PERSIAN RICE**

**FRIED RICE**

**COUSCOUS**

**GARLIC MASHED POTATOES**

topped with caramelized onions

**BUTTERNUT SQUASH SWEET POTATO**

**RED BLISS POTATO WEDGES**

**ARROZ CON FRIJOLES**

Latin rice with black beans

**VEGETABLES**

**CALIFORNIA VEGETABLES**

Zucchini, yellow squash, red & green bell peppers, onions, and carrots topped with fresh garlic

**ROASTED VEGETABLES DISPLAY**

Red pepper, green pepper, onion, zucchini, yellow squash, mushrooms seasoned and roasted

**GREEN BEANS**

Roasted green beans with almonds

**PLATANOS MADUROS**

Sweet fried plantains

**VEGETABLE LO MEIN**

**TANZIA**

Spinach and peanut curry

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**CHAMPAGNE TOAST (Option \$4 per person)**

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## **DESSERTS**

### **SHAIKE'S MINI DESSERTS**

Brownie bites covered with vanilla & chocolate icing  
Peanut butter cake with peanut butter mousse lollipops  
Strawberry mousse made with fresh strawberries and strawberry cake  
Chocolate mousse made with chocolate icing and cake  
Mini brownie lollipop covered with dark chocolate  
Mini phyllo baskets with caramelized chocolate pistachio  
Passion fruit mousse on a mint cake  
Peach cake with lemon mousse  
Mini cheesecake  
Mini phyllo baskets with caramelized chocolate pecan

### **FRESH SLICED FRUIT**

Sliced watermelon, cantaloupe, honeydew, pineapple, grapes, and strawberries

### **ALCOHOL BAR**

(Extra \$15 per person)

Johnnie Walker Red Label, Jack Daniels, Absolut Vodka, Tequila, Bacardi Rum,  
Red & White wine  
Traditional Mojitos with mint leaves & limes

**\*\*\* Condiments (limes, lemons, mint leaves, cherries, and olives) provided  
by Shaiké's Catering \*\*\***

**\*\*\* Served on China \*\*\***