



## The Club Style Menu

### **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

### **Beef 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

Potatoe Latkes

\*\*\*

## **Mini Spoon Station**

(choose five)

### **Tuna Tartar**

Served in a fancy appetizer spoon with wonton skin filled with Julienne imitation crab & toffuti cream cheese, sesame oil, and scallions

### **Tomato Bruschetta**

Served on elegant mini spoon

### **Salmon Mousse**

With toffuti cream cheese sitting on a cucumber slice

### **Vegetable Lo Mein**

Served in mini spoon with creamy Asian dressing and a mini fork

### **Smoked Salmon with Black Caviar**

With a dollop of cream cheese and garnished with micro greens

### **Smoked Salmon Rosette**

Sitting on a mini spoon with a mini fork garnished with caviar and a slice of pancake

\*\*\*

## **From the Sea**

### **Seafood Paella Station**

(one Chef needed)

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

\*\*\*

### **Vibrant Colorful Sushi Display**

Mini cold canapé display will be 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, chive, and parve cream garnished with green masago caviar.

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

\*\*\*

### **Cashew Crusted Seabass Lollipop Station**

(Two Chefs needed)

Hazelnut Sea Bass lollipop sitting with a cucumber base dressed with caramelized onion, garlic mashed potatoes in the center, and garnished with a fried green plantain chip, drizzled with dots of Shaiké's special pink sauce.

\*\*\*

### **Fish Tortilla Station**

(Two Chefs needed)

Chef will prepare a flower tortilla

Choose between a tomato, spinach, or white tortilla. Fill it up with Salmon or Grouper, and drizzle it with your choice of shredded parve cheese, California vegetables, lettuce, onion, jalapeños, tomato, salsa roja, salsa verde, , spicy salsa verde, guacamole, and sour cream.

\*\*\*

### **Tempura Fish & Chips Station**

(Two Chefs needed)

Chef will prepare your own fish fingers to a golden crisp with a frying machine on station. Chef will prepare your own order of golden truffle French fries fresh off the hot frying machine, served in a newspaper cone sitting in a display of rice to hold cones, and accompanied with ketchup for dipping.

\*\*\*

### **Rice Paper Salad Wrap Station**

(Two Chefs needed)

Chef will prepare Rice Paper Salad Wrap filled with seared salmon, sashimi tuna, sashimi salmon, iceberg lettuce, red & green peppers, Julienne cucumbers & carrots, diced tomatoes, thin-sliced onions, olives, gruyere cheese, drizzled with a choice of Asian peanut or creamy Asian dressing, served on bolero glass.

\*\*\*

## **From the Land**

### **Grilled Mini Hot Dogs & Hamburgers Station**

(Two Chefs needed)

Personal Chef makes your own grilled mini hot dogs & hamburgers. Mini hot dogs served on a bun with ketchup, mustard, and sauerkraut; mini hamburgers served on a bun with ketchup, mustard, lettuce, and pickles.

\*\*\*

### **Mini Cuban Sandwich Station**

(Two Chefs needed)

Chef will fill up a Cuban bread with smoked turkey, pickles, garlic mayonnaise sauce and sofrito then place it in a hot press machine.

\*\*\*

### **Chicken Croquette & Corndog Stick Station**

(Three Chefs needed)

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

\*\*\*

### **Taco Tortilla Station**

(Two Chefs needed)

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.

\*\*\*

### **Chicken Popcorn & Waffle Station**

Chef will prepare chicken popcorn in tempura batter, marinated with sweet chili sauce served on a fresh homemade waffle and topped with thin-sliced pickles; served with your choice of BBQ sauce, master sauce, ketchup, sauerkraut, and relish.

\*\*\*

### **Medallions of Filet Mignon Station**

(Two Chefs needed)

Chef will prepare our most tender center-cut filet marinated with crushed peppers, fresh garlic, and fine herbs and cooked to perfection! Served with caramelized onions, edamame mashed potatoes, and garnished with a crispy yucca stick and drizzled with Au Jus.

\*\*\*

### **Tempura Chicken & Chips Station**

(Two Chefs needed)

Chef will prepare your own chicken tempura to a golden crisp, and will prepare your order of golden rosemary-thyme red bliss potatoes, served in a newspaper cone sitting on a display or rice to hold cones, accompanied with ketchup for dipping.

\*\*\*

### **Burrito Station**

(Two Chefs needed)

Chef will prepare a Burrito on a flour tortilla, fill with refried beans, yellow rice, and imitation crab, and will drizzle it with melted cheese. Choose your choice of toppings: Salsa roja, salsa verde, guacamoles, sour cream, or jalapeño salsa.

\*\*\*

### **Brisket Sandwich Station**

(Two Chefs needed)

Chef will prepare pulled Brisket sandwich with lettuce, onions, and tomatoes on fresh buns and Shaiké's special sauce, decorated with a toothpick flag.

\*\*\*

### **Meatloaf Station**

(Two Chefs needed)

Chef will slice classic meatloaf seasoned with tomatoes, peppers, and onions; served with onion rings.

\*\*\*

### **Beef Tenderloin Station**

(Two Chefs needed)

(\$15.00 extra per person)

Chef will serve medallions of beef tenderloin sitting on a bed of butternut squash mashed potatoes, served with tied California vegetables, and drizzled with red wine Shiitake mushroom sauce.

\*\*\*

### **Prime Rib Rosette Station**

(Two Chefs needed)

(\$5.00 extra per person)

Personal Chef makes your own Prime Rib Rosette, tender Prime Rib swimming in a decadent red wine sauce sitting on a bed of butternut squash , served with mashed potatoes and baby carrots.

\*\*\*

### **Beef Negimaki Station**

(Two Chefs needed)

(\$7 extra per person)

Broiled fine strips of aged beef marinated rolled with fresh scallions served with mushroom flavored soy reduction sauce. Accompanied with special fried rice and garnished with snow peas.

\*\*\*

### **Lamb Chop Station**

(Two Chefs needed)

(\$25 extra per person)

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.

\*\*\*

### **Persian Kabab 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 peppers salad garnished with red onions, and cilantro.

Roasted red bell pepper salad garnished with fresh garlic lemon and cilantro.

\*\*\*

## **Israeli Pita Falafel & Shawarma Station**

Chef will fill up your choice of whole wheat or regular pita bread with fresh falafel balls or shawarma, tabouli salad, matbucha sala, babaganoush, Israeli salad, beets salad, chickpeas salad, carrot salad, fried eggplant, salad tahini, hummus, or Turkish salad, and choices of sehwaq and amba spices.

\*\*\*

## **Chinese Station**

(Two Chefs needed)

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.

Vegetable Lo Mein.

Authentic Chinese fried rice.

\*\*\*

## **Uruguay Prime Rib Carving Station**

(Two Chefs needed)

(\$12.00 extra per person)

The Chef will make your own Uruguay Prime Rib carb station, he will finely slice the prime rib topped with mashed tomatoes with a side of fresh green beans garnished with Lotus roots.

\*\*\*

## **Vegetarian**

### **Salad Bar**

Mesculine 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 palms, almonds, and mushrooms. Dressing option: olive oil, creamy dressing, or balsamic vinegar.

### **Bolero Salads**

Set up on beautiful and elegant 3-level tiered glass display.

### **Tossed Salad**

Mescaline mix lettuce with grape tomatoes, cucumber, caramelized pecans, and raisins topped off with raspberry vinaigrette dressing.

### **Caesar Salad**

Hearts of romaine lettuce served with Caesar dressing topped with fresh herb focaccia croutons and garnished with an edible orchid flower.

### **Baby Spinach Salad**

Fresh baby spinach leaves served with cilantro, vinaigrette dressing topped with candied walnuts, figs, fresh strawberries, and Julienne mango, garnished with hearts of palm.

### **Pre Set Salad**

#### **Heart of Palm Cucumber Rings 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 drizzled with raspberry vinaigrette dressing.

#### **Shaiké's Watermelon Salad**

Baby lola rosa, baby friisée and mache lettuce are planted in a way resembling a flower sprouting out of a two inches high heart shaped watermelon ring seasoned with strawberry vinaigrette.

\*\*\*

### **Gnocchi & Linguini Pasta Station**

(Two Chefs needed)

Personal Chef will make your own "sur mesure" pasta plate.

Gnocchi & Linguini pasta with 3 different sauces for your guests, choose from creamy pesto sauce, marinara sauce, and 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.

\*\*\*



## **Vegetarian Crêpe**

(Two Chefs needed)

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

\*\*\*

## **Dessert**

### **Create Your Own Liquid Nitrogen Frozen Yogurt Station**

(\$4.00 per person)

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!!

\*\*\*

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

(\$4.00 per person)

Chef Shaiké will make you experience the multi-sensory preparation of 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.

### **W-AAA-FFF-LE Ice Cream Bar**

Choices of decadent vanilla or rich chocolate ice cream served on a fresh warm waffle with the following toppings: maraschino cherries, sprinkles, chocolate syrup, Oreo cookie crumbs, Parve M&Ms, chocolate chips, peanuts, candied walnuts, strawberries, blueberries, bananas, and a plate of fudge brownies.

\*\*\*

### **Cupcake Station**

Make your own cupcake station, choose Vanilla, Chocolate, 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.

\*\*\*

## **Popcorn & Cotton Candy Station**

Cotton candy swirls out in a sweet color candy cloud ready to melt in your mouth and flashy red antique looking popcorn machine cart makes fresh popcorn for your enjoyment. Popcorn will be served in individual bags as the corn keeps on popping.

\*\*\*

## **Apple Crumble Station**

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

\*\*\*

## **Banana Foster & Cherry Jubilee Station**

Chef will prepare a sauce made out of butter, brown sugar, cinnamon, banana liqueur, and cherry jubilee simmered with orange zest and flambéed with brandy served over bananas and vanilla ice cream, topped with pistachios and hazelnuts.

\*\*\*

## **Churro Station**

(Two Chefs needed)

Chef will make a fresh Churro churned in cinnamon, granulated sugar, or powdered sugar served on mini spoons and drizzled with chocolate sauce.

\*\*\*

## **Sundae Bar**

Make your own vanilla and chocolate ice cream in a waffle basket. Choose from the following toppings display: maraschino cherries, sprinkles, chocolate syrup, whipped cream, accompanied with a plate of chopped fudge brownies.

\*\*\*

## **Bar**

### **Soda Bar**

Coca-cola, diet coke, sprite, orange juice, cranberry juice, drinking water, sparkling water, and ice.

### **Signature Drinks**

Bloody Mary  
Mimosa  
Traditional Mojito  
Blackberry Mojito  
Apple Sour Martini

\* condiments provided by Shaiké's Catering \*

### **Call Bar**

(\$15.00 per person)

Johnny Walker Red Label, Jack Daniels, Absolut Vodka, Tequila, Bacardi Rum, Red & White Wine  
Traditional Mojitos (limes & mint)

- condiments provided by Shaiké's Catering \*

### **Premium Beer & Wine Bar**

(\$5.00 per person)

### **Deluxe Bar**

(\$25.00 per person)

Grey Goose Vodka, Johnny Walker Black Label

### **Frozen Drinks**

Smoothies  
Milkshakes  
Strawberry Daiquiris  
Piña Coladas

### **Service**

Servers ( 1 server needed per every 25 guests)	\$150.00
Bartenders (1 bartender needed for every 75 guests)	\$180.00
Chefs	\$150.00
Kosher Supervision	\$250.00
Truck	\$350.00