



The Dairy Menu

Butlered Hor D'Oeuvres

Passed as guests enter

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 Shaike's signature sauce

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



Mushroom Kebab

Marinated button mushrooms are cooked on a skewer

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

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

Potato Bureka

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

Cheese Bureka

Flaky bureka pastry filled with spiced Farmer cheese blend

Bolero Salad Buffet

Salads to be set on beautiful and elegant tiered display

Choose three salads:

Caprese Salad

Mozzarella, Sliced Tomatoes and Basil served on a bed of arugula with a pesto-herb vinaigrette



Caesar Salad

Hearts of Romaine lettuce served with caesar dressing topped with fresh herb foccacia croutons & garnished with an edible orchid flower.

Greek Salad

Hearts of romaine lettuce served with red & green bell peppers, sliced tomatoes, fresh red onion and kalamata olives topped with fresh feta cheese; garnished with fried plantain.

Asian Cabbage Salad

Chopped green and red cabbage comes with red onions, red peppers, a Creamy Asian dressing & crunchy wontons.

Baby Spinach Salad

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

Arugula Salad

Arugula lettuce with feta cheese, cherry tomatoes, & sliced red onions topped with fresh lemon dressing

Anitpasti

Roasted red peppers, marinated mozzarella cubes, cherry tomatoes, olives served on watercress. Topped with Italian dressing

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, white asparagus 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

Nigiri Selection of Tuna, Salmon and Crabstick

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

Personal 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.

Gravlax and Blinis

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



Garlic Bread

Chef will sliced up freshly baked Italian bread stuffed with roasted garlic, butter and fresh Italian herbs. Brushed with a garlic butter and sprinkled with Parmesan cheese.

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

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

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 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

Fresh Nachos with Queso Dip

Nachos are fried corn tortillas that are topped with cheese and beans. A Personal 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

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.

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.

Mini Quiche Station

A Sunday brunch must-have, our chefs will prepare different types of cheese quiche. The quiche will feature a buttery crust filled with a savory egg custard. Guests can choose from flavors of broccoli and cheddar, spinach with mushroom and feta or artichoke heart with double crème brie

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

Chipotle Salmon or Whitefish

Tostones are flattened green plaintains 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



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

Comes on a bed of fragrant saffron rice

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 a 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

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.



Cheese Souffle Station

Personal chef will make a delicious cheese soufflé that is light and airy on the tongue, but crisp on the top. Served with side of roasted cauliflower and a rich, creamy herb sauce.

Veggie Burger Station

Personal chef will grill up homemade veggie burgers with choice of cheddar cheese, American cheese or Swiss on a brioche roll. Topping bar will include ketchup, mustard, pickles, lettuce, tomato, and sliced onion. Comes with side of French fries.

Risotto Station

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

Mozzarella Italian Stuffed Portabellas

Personal chef will make Portabella mushroom caps with Italian seasonings, Mozzarella and Parmesan cheese. Served with a side of balsamic dressing tossed arugula and mixed greens.

Italian Rice Balls

Personal chef will prepare crispy Italian rice balls made with Arborio rice, parmesan and mozzarella cheese. Served with a fire-roasted tomato sauce and fresh basil. Comes with a balsamic mixed green salad.



Mini Baked Potato Station

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

Panini Station

Chef will prepare pressed Panini sandwiches served on Zak the Baker bread. Guests can choose from goat cheese, cheddar or mozzarella cheese to be paired with pesto sauce, fresh basil, tomato slice grilled portabella mushrooms, tuna salad, grilled onions, grilled squash and arugula.

Israeli Falafel

Choice of whole wheat & regular Pita bread; Chef will fill up your pita bread with falafel balls, tabouli salad, matbucha salad, babaganoush, Israeli salad, tahini, Hummus, Turkish salad & choices of sehwaq & amba spices.

Poutine Station

Personal chef will create this Canadian specialty for guests. Crispy thin-cut and homestyle fries 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.

Cheese Crepe

Chef will make a warm, soft crepe filled with your choice of spinach, onions, portabella 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.



Mac and Cheese Station

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, Parmesan with green peas and spinach or

Cheese 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

Eggplant Parmesan

Personal chef will freshly prepare breaded and fried eggplant disks that are covered in a rustic tomato sauce, creamy white sauce and baked with Parmesan cheese.

Baked Ziti

Chef will make baked ziti featuring a rich home-style marina sauce full of thyme and rosemary. Baked with creamy Ricotta cheese and spinach, is then topped with mozzarella cheese.

Caprese Salad with Whitefish

Personal chef will pan-sear whitefish with a special marinade. A fresh caprese salad will served alongside the fish consisting of ball mozzarella, sliced tomatoes, basil and arugula. Finished with a drizzle of balsamic reduction.



Lasagna Station

Personal chef will make individual lasagna with variety of sauces and toppings. Guests can choose pesto sauce, vodka, and marina sauce on their lasagna. Toppings will include spinach, roasted tomatoes, carrots, shredded squash, caramelized onion, and herbed Ricotta

Grilled Kebab station

Chef will grill up mixed vegetable kebabs, mushroom and tomato kebabs and fish kebabs served in a bolero glass over quinoa made with herbs and Parmesan cheese.

Yukon potato, Brie, and apple Galette

A galette is a rustic, open-face tart originating in France and is made with cheese and a mix of sweet with savory ingredients. Ours will have a flakey, puff pastry dough filled with a playful sweet and savory mix of Yukon potatoes, double crème brie cheese and apples. Served with a side of lightly dressed mixed greens.

Crab Ragoon Station

Personal chef will freshly make crispy crab ragoons with a cream cheese and crab filling stuffed in a wonton wrapper. Served on a bed of Chinese fried rice with a sweet and sour sauce.

Tostone Grilled Cheese

Personal chef will make crispy tostones that will be sandwiches together on a flattop with queso blanco and watercress. Served on a bed of Latin rice. Guests can choose toppings of salsa roja, salsa verde, sour cream and guacamole



Baked Avocado with Cheese

Personal chef will prepare feta, mozzarella and Parmesan cheese stuffed avocado that is baked to golden perfection. Served with an Italian herbed long grain rice.

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

Cured Fish Station

Personal chef will thinly slice and served house-cured salmon, sea bass and tuna. Salmon is cured with a dill-herb crust, sea bass with a citrus, thyme and fennel cure, and a salt cured tuna loin. Served with lemon wedges, capers, cucumber wheels, cream cheese, crème fraiche, toast points, and red onion

Mini Hummus Station

Chef will serve guests four types of hummus each paired with unique toppings. Tomato and mozzarella, mushroom and cheese, caramelized onion and Parmesan, and multiple flavors of spiced falafel. Salad bar will include tabouli salad, matbucha salad, babaganoush, Israeli salad, tahini, Hummus, Turkish salad & choices of sehmag & amba spices.

Seafood Paella

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.



Stuffed Portobello Mushroom

Personal chef will serve up Portobello mushroom caps stuffed with a cheesy blend of Parmesan and mozzarella with spinach and fresh Italian herbs. Served on top of garlic-mashed potatoes.

Vegetarian Carving station

Chef will carve up a variety of fire-roasted grilled vegetables including meaty Portobello mushrooms, tofu, zucchini, yellow squash, Italian eggplant, red onions and tomatoes. Guests can choose from variety of sauces including a balsamic reduction, herbed yogurt, lemon aioli or pesto sauce.

Rice Noodle Pancake with Sweet chili sauce

Chef will make up pancakes made from rice noodles that will have shredded carrots, scallions and ginger. Comes with a sweet chili dipping sauce for pancakes. Served on a bed of fried rice.

Salmon Picatta

Personal chef will prepare crispy-skin salmon served with a lemon-caper sauce. Served on a bed of cheesy gratin potatoes and comes with side of California vegetables. Garnished with a lemon chip and sprinkled with chopped parsley

Italian Artichoke Hearts

Personal chef will make artichoke hearts stuffed with fresh Italian herbs of thyme, rosemary, and parsley along with a creamy filling of goat cheese and ricotta. Topped with breadcrumbs and baked. Served alongside an herbed couscous salad.



Mushroom Pot Pie

Personal chef will bake up a cheesy potpie with a flaky, buttery crust that is filled with savory vegetables including a mushroom medley of enoki, shitake and Portobello mushrooms. Cheddar cheese baked in with the creamy white sauce. Served with a side of garlic-mashed potatoes.

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.

Stuffed Shells

Chef will make ricotta, fresh herb and spinach stuffed shells. Baked to perfection, guests then have choice of creamy alfredo sauce, pink vodka sauce or fire-roasted tomato sauce. Parmesan cheese and chopped herbs displayed for garnishing.

Salad

Warm Chevre Salad

Delicious fresh goat cheese is formed into a large ball and lightly coated with breading.

Then fried and served warm on the plate

Topped with arugula and sweet baby spinach

shredded Granny Smith apples, fresh strawberries and candied walnut

Drizzled with honey and olive oil



Marinated Mozzarella Salad

A round of thin sliced cucumber with a mix of baby kale, baby spinach and frisee lettuce flowering out. Surrounded by mozzarella cut into cubes and marinated with an herbed olive oil dressing and heirloom tomato slices. Lettuce topped with shredded aged Syrian cheese.

Main Courses

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 plaintain



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

Steamed Rosemary Scented Cod

Freshly steamed cod with delicate rosemary sprigs

Side of steamed spring vegetables of cauliflower, broccoli and carrots

Served on bed of mushroom quinoa

Topped with buerre blanc white wine sauce

Vegan

Lentil Meatballs

Served with a creamy tomato curry sauce

With herb flecked brown rice

Sauteed red peppers, snap peas, carrots, and basil

Topped with mirco arugula

Mushroom Wellington

Flaky puff pastry filled with a savory mushroom medley,



Kale and butternut squash

Served on top of garlic Mashed potatoes

Asparagus vegetable on side

Roasted Vegetable Tower

Zucchini, Portobello mushrooms, Onions, Green and Red Peppers

and Summer Squash marinated in balsamic vinegar

Comes with whipped sweet potatoes

Balsamic reduction drizzle

Dairy

Roasted Beet and Goat Cheese Stack

Yellow and Red Beets Roasted

Herbed goat cheese, Watercress

On a bed of mushroom Quinoa

Sautéed baby spinach, kale and garlic

Cabbage Steaks with Apple and Blue Cheese

Thick slices of cabbage that are grilled and roasted

Topped with Apple slices, roasted pecans, caramelized onions and tangy blue cheese.

Comes with roasted fingerling potatoes



Dessert Stations

Mini Desserts

NY Style Traditional Cheesecake Bites and with strawberry swirl

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

Flakey Napoleon with brindled royal icing topping

French macarons with buttercream center

Mixed Fruit Hand Pies

Chocolate-iced brownies with cherry on top

Eclairs with Chocolate Ganache

Milkshake Bar

Bar tender will make a beautiful mix of milkshakes

Milkshakes with vanilla ice-cream flavor to choose between:

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. 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.

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

W-AAA-FFF-LE Ice Cream Bar

Choices of decadent Vanilla or rich Chocolate Ice cream served on a fresh warm waffle accompanied with toppings including:

Maraschino cherries, sprinkles, chocolate syrup, Oreo cookie crumbs, chocolate chips, peanuts, candied walnuts, strawberries, blueberries and bananas

"Make Your Own Sundae" Bar

Large of scoop of Vanilla or Chocolate Ice Cream accompanied with topping display including: Maraschino cherries, sprinkles, chocolate syrup, salted caramel sauce, warm chocolate ganache, Oreo cookie crumbs, chocolate chips, peanuts, candied walnuts, granola, strawberries, blueberries and bananas.

Served in a crunchy waffle basket.

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 chips