

CLUB STYLE 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

Bolero Salads

Served individually portioned in classy bolero glasses

Caesar Salad

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

Orzo Salad

Arugula, plum tomato, fresh basil, toasted almonds and orzo with a balsamic dressing

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 and Baby Kale Salad

Arugula lettuce with candied pecans, cherry tomatoes, & sliced red onions topped with fresh lemon dressing

Sushi Buffet Station

***Stunning sushi display will be set up on beautiful & elegant
3- level tiered glass display with breathtaking LED light display:***

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3- level tiered glass display with breathtaking LED light display:

California Rolls: *imitation crab, 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 crab 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 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

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***

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", this is the perfect food to eat on the go.

Each serving will be inside a newspaper cone. Guests can choose ketchup, spicy mustard sauce or malt vinegar to top it off

Meat

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

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. Served with side of steak-frites

Popcorn Chicken and Chips

Battered cubes of white-meat chicken are fried crisp and golden brown. Served in a newspaper cone with the crispy "chips", this is the perfect food to eat on the go.

Guests can choose BBQ sauce, ketchup, spicy mustard sauce or ranch

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

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

Chicken & Waffle Station

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

Chicken Croquette & Corn-dog Station

Presentation is key when it comes to eye-catching station. Chefs will prepare chicken croquettes and corn-dogs to be cooked until perfectly crisp and golden. They will be placed side by side standing up vertically with a cucumber base topped with garlic mashed potatoes in the center. Finished with a fried green plantain chip, the plate is garnished with ketchup and mustard

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, zucchini, yellow squash, onions and red peppers.
Finished with with Thai chili sauce, crushed peanuts and bean sprouts.*

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.*

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.*

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*

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 tabouli, Israeli salad, matbucha, babaganoush, tahini, hummus or eggplant
salad. Finish it off with swag and amba spices!*

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

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 adorn 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

Shaik's Watermelon salad

Baby frisee, red hog lettuce and baby lola rosa blossoming from a heart-shaped watermelon ring

*Served with roasted walnuts, dried cranberries and carved cucumber wheels
Finished with a creamy balsamic dressing*

Hazelnut-cruste Salmon

*Served with baby spinach, haricot vert and a carved tomato flower
Orange-thyme vinaigrette drizzle
Garnished with dots of green pea puree*

Rings of Love Salad

*Thin sliced cucumber stuffed with mix of baby kale, baby spinach and frisee lettuce.
The two cucumber rings are plated with a heart of palm tower, candied pecans,
customized beet slices
and raspberry vinaigrette drizzled on top*

Main Courses

Served white glove service as plated entree

Fish

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*

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*

Chicken

Shaik'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*

Desserts

Mini Desserts

NY Style Cheesecake

French éclairs with coffee pastry cream and rich chocolate ganache

Cream Puffs with lemon whipped cream

Classic Tiramisu with espresso soaked ladyfingers

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

Customized 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*

Interactive Dessert Stations

Milkshake Bar

Bar tender will make a beautiful mix of milkshakes

Made with vanilla ice-cream base, guest can choose between:

Brownie batter, 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

Mini Donut Station

Hot, fresh donuts will be prepared by our chefs. Guests can choose from powdered sugar, vanilla glaze, cinnamon sugar, chocolate ganache dipped with chocolate jimmies or rainbow sprinkles

Cotton Candy Station

Kids and adults alike will be amazed to see cotton candy being made right in front of their eyes! Our chefs will make fresh candy floss in blue raspberry and bubblegum pink to satiate any sweet tooth.

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

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.