

Wedding Menu 4

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Fresh from the Oven Cookie Display

Fresh Fruit Displays

Franks ~n~ Blankets

Presented with deli mustard and ketchup

Falafel

Presented with tehina

*China-look 6 inch plates, silver-look plastic forks, tumblers, plastic shot glasses,
cocktail napkins*

Ceremony

**Food for Bride and Groom brought to
Yichud Room after Ceremony**

Cocktail Hour

Passed Hors D'oeuvres

**London Broil, Horseradish Cream,
Red Wine-Shallot Marmalade**

Smoked Eggplant Caviar Tartlette

Hoisin Glazed Beef Meatballs with Pineapple

Moroccan Potato Cigars with Tehina & Harissa

Mini Blackened Fish Tacos with Guacamole, Mango Salsa



All American Carving Station

~2 Chef Attended~

Carved Espresso Rubbed French Roast

Presented with chimichurri sauce on the side

Carved Jack Daniels & Brown Sugar Glazed Turkey Breast

Presented with a blackberry compote

Sweet Potato Fries

Collard Greens, Kale and Wild Mushrooms

Accented with roasted garlic

Slices of Fried Green Tomatoes

Presented with a smoked paprika aioli

Modern Israeli Station

Parigot Chicken Kabobs

Spicy Turkey Meatballs

with Sundried Tomato and Apricot in Preserved Lemon Sauce

Bulgar Salad

With cranberries, caramelized onions, herbs, saffron

Roasted Beet Salad

With pomegranate glaze, cilantro and walnuts

Crème tehina with Chickpea Ragu

Heirloom Tomatoes Salad

With Kalamata olives radish, chili and olive oil

Matbucha

With baskets of spiced pita points

Chesapeake Bay Station

Cornmeal Crusted Tilapia Fingers

Presented with a tangy remoulade

Mini Pit Beef Sandwiches

Topped with creamy horseradish sauce and a slice of onion

Chow Chow

*Grilled corn kernels, peppers, okra, red onions, black beans,
tossed in apple cider vinaigrette*

Old Bay Dusted Potato Wedges

Hearts of Palm Salad

Red onion, bell pepper, mango, roasted jalapeños & scallions with a light vinaigrette

Bar

Assorted Coke Products, Pellegrino, Fruit Juices, Cocktail Mixers

(alcohol provided by client)

Reception

2# Ceremonial Challah

Pre Set On Every Table

Universal Wine Glass

Water Goblet with Lemon Slice

Mini Brioche Roll on Bread and Butter Plate

Table Numbers

Autumnal Delight Salad

*Endive, radicchio, roasted beets, pears with saffron and wine,
candied nuts, honey-champagne vinaigrette*

Chicken Entrée

**Chicken breast with relish of artichoke, capers, fava beans,
black olives, herbs and sundried tomatoes**

Presented on an onion cream

Wild Basmati Rice Pilaf

Carrot tied Haricot Vert

Signature
CATERERS



Vegetarian Entrée

Asparagus Portabella Encroute

Puff pastry shell surrounding a bed of lentils topped with grilled asparagus tips and marinated Portabellas

Wild Basmati Rice Pilaf

Carrot Wrapped Haricot Vert

Bar

Assorted Coke Products, Pellegrino, Fruit Juices, Cocktail Mixers
(alcohol provided by client)

Dessert Display

**French Macaroons on a Stick,
Half Dipped in Chocolate with Sprinkles**

Mini Churros

Presented with chocolate sauce and raspberry sauce for guests to dip

Mini Chocolate Dipped Cannoli with English Toffee Buttercream

Death by Chocolate Desserts Display

Mini chocolate covered éclairs, mini chocolate diamonds

Mini red velvet cupcakes, mini chocolate mousse trifles

Mini chocolate oreo cupcakes, chocolate lace cookies, fudge topped cookies

**A Rainbow of Cubed Fruit Elegantly Displayed in
Oversized Martini Glasses**

Honeydew

Pineapple

Red & green grapes

Seasonal berries

Watermelon

Cantaloupe

Oranges

Decaf Coffee & Tea Station

With nondairy creamer and sweeteners