Wedding Menu 1

Ceremony

Food brought to the Bride and Groom in the Yichud Room after Ceremony

Cocktail Hour

Passed Hors D'oeuvres

Chipotle Deviled Eggs Wasabi Whipped Deviled Eggs Mini Corn Cakes with Spicy Black Bean Topping Mini Italian Veal Meatballs with Cabernet Marinara Dip Bruschetta with Avocado and Heirloom Tomato Topping Heirloom Tomato Gazpacho Shooters

Slider Bar

Grilled Mini Mediterranean Beef Kifte Burgers Grilled Marinated Chicken Medallions

> **Grilled Portabella Mushroom Caps** With baskets of mini slider buns

Toppings to include: Sautéed mushrooms, caramelized onions, fried onion straws, Marinated cucumbers, Roma tomatoes, lettuce, and red onions Ketchup, mustard, mayo, chipotle sauce, Honey Dijon, BBQ sauce

Classic Coleslaw

Black Bean and Grilled Corn Salad

Shoestring Fries Sweet Potato Fries Presented with ketchup







Schwarma Turkey Kabobs Dry rubbed turkey cubes in Max's own schwarma seasoning alongside veggies

> **Persian Ground Beef and Lamb Kabobs** Accented with parsley, lemon zest, and a savory blend of spices

> > **Veggie Kabobs** *Presented with tehina*

Lubra Bi Zeit Artichoke, carrots, and lbeans marinated in a fresh dill garlic & lemon sauce, tossed with sautéed onions in olive oil

Persian Rice and Cucumber Salad Accented with lemon zest, cardamom and roasted garlic flavors

Bowls of Cracked Black and Green Olives

Pigs" Around the World Station

American "Pigs" in a Blanket All beef hotdogs rolled in puff pastry. Presented with deli mustard and ketchup

Spanish "Pigs" in a Blanket Chorizo sausage rolled in puff pastry. Presented with chipotle sauce

Italian "Pigs" in a Blanket Sweet Italian sausage rolled in puff pastry and Italian herbs. Presented with Marinara sauce

German "Pigs" in a Blanket Bratwurst rolled in pretzel buns. Presented with stone ground mustard

French "Pigs" in a Blanket All beef hotdogs rolled in croissant dough. Presented with Dijon mustard

Bar

Coke, Diet Coke, Sprite, Ginger Ale, Seltzers, Assorted Fruit Juices (Alcoholic beverages supplied by client)

Reception

2# Ceremonial Challah

Pre Set On Every Table

Water Goblet with Lemon Slice

Baskets of Pita

Table Numbers (if requested)

Family Style Bowls of Israeli Salad, Seasoned Eggplant Pieces, Moroccan Carrot Salad and Pickles

First Course

Mediterranean Salad Tower

On a bed of mesculin greens, a tower composed of a polenta cake, flaked herbed tilapia, roasted portabella mushrooms, caramelized onions, roasted peppers and chopped capers. Presented on a balsamic painted plate. (Vegetarian option without fish will be made for vegan guests)

Dual Entrés

Merlot Glazed Tenderloin Slow roasted with a Merlot demiglaze and garnished with fried onion straws

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Pan Seared Chicken Breast With relish of artichoke, capers, fava beans, black olives, herbs and sundried tomatoes

> Wild Basmati Rice Pilaf Carrot Tied Haricot Vert

Fish Entrée

Zatar Spiced Salmon With herbed "yogurt"

Roasted Vegetable Quinoa Carrot Tied Haricot Vert



Vegetarian Entrée

Stuffed Mini Eggplant Halved miniature eggplant stuffed with roasted vegetable quinoa topped with a Cabernet marinara sauce

> Roasted Garlic and White Bean Puree Carrot Tied Haricot Vert

Passed Desserts

- Mini Chocolate Diamonds
 - Mini Apple Hand Pies

Mango Sorbet in Mini Cones

Fruit Kabobs

White Chocolate Mousse Mini Trifles

Mini Funnel Cakes Topped with lots of powdered sugar!

Cookie Display Towers of cookies to include the following: Chocolate chip Chocolate chocolate chip Oatmeal raisin Snickerdoodle Sugar

Candy Display Decorative display to include the following: Skittles Jelly Beans Sour Patch Kids Chocolate Lentils Gummy Candies (variety of types, flavors) Twizzlers Fancy Wrapped Chocolates

Bar

Coke, Diet Coke, Sprite, Ginger Ale, Seltzers, Assorted Fruit Juices (Alcoholic beverages supplied by Client)

TERERS

