



Wedding Menu 3

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Fresh from the Oven Platters

Assorted cookies, french pastries, rugelach and brownies

Franks in Blankets with Deli Mustard

Falafel with Tehina

Sesame Glazed Chicken Poppers

Basic Non-Alcoholic Bar, Bottled Water,

Ice and Plastic Shot Glasses

Ceremony

Food for Bride and Groom brought to

Yichud Room after Ceremony

Cocktail Hour

Passed Hors D'oeuvres

Puffed Chicken Florentine Pinwheels

Mini Beef Wellingtons

Marsala Mushroom Purses

Caramelized Lentil Somosa Diamonds with

Roasted Tomato Chutney

**London Broil Cubes on Garlic Crostini Points,
Horseradish Cream, Red Wine-Shallot Marmalade**

Franks ~n~ Blankets with Deli Mustard

Mini Vegetable Egg Rolls with Duck Sauce

Imitation Maryland Fish Cakes with Chipotle Sauce



Signature
CATERERS

Middle Eastern Station

Max's Own Falafel Balls

Schwarma

**Israeli Salad, Tangy Red & Green Cabbage, Pickled Cauliflower,
Pickled Carrots, Baby Eggplant, Israeli Pickles, Sauerkraut,
Amba, Tehini, Red Charif, Hot & Spicy Onions**

Baskets of Warm Pita

Presented with Mini Schwarma Spit for Display Only

Indian Delights

Baskets of Roti and Naan

Raita

Accented with pomegranate seeds, cumin and fresh cilantro

Zafrani Pulao

*An aromatic basmati rice dish accented with dried fruits, saffron, cinnamon,
cloves, orange zest. Garnished with fresh herbs.*

Mushroom Saag

Fresh wild mushrooms cooked with spinach, cilantro and spices

Caramelized Lentil Somoza Diamonds

Presented with Roasted Tomato Chutney

Gobi Kaju

Fresh cauliflower sautéed in a spicy creamy sauce with cashews

Chanah Masala stuffed Yellow, Red and Green Peppers

International Slider Station

~Two Chef attended~

Pan Asian: Grilled Salmon Slider

Presented with slider buns, wasabi aioli, Mirin-pickled red cabbage

The Greek Isles: Lamb Sliders

Presented with mini pita, pareve tzatziki, pickled red onions

Tropical: Black Bean and Corn Slider

Presented with mini Parker House rolls, chipotle sauce, coconut-mango slaw

Signature
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Red Cabbage and Jicama Slaw

Accented with Mandarin oranges

Purple Carrot, Golden Beet, and Mint Salad

Tomato and Watermelon Salad

Accented with cilantro and shaved red onions

Live Sushi Bar

~2 Chef Attended~

California Maki *(Imitation Crab)*

Fresh Spicy Tuna and Salmon Rolls

Double Pleasure Roll *(Tuna & Salmon w/Avocado)*

Cucumber & Asparagus, Avocado Rolls

Salmon Nigiri & Tuna Nigiri

Served with Wasabi, Pickled Ginger and Soy Sauce

Szechwan Tofu Bundles

Presented with a sweet plum sauce

Bar

Coke, Diet Coke, Sprite, Ginger ale, Seltzer, Pellegrino,

Assorted Fruit Juices, Cocktail Mixers

(Alcoholic beverages supplied by Client)

Reception

2# Ceremonial Challah

Pre Set On Every Table

Universal Wine Glass

Water Goblet with Lemon Slice

Brioche Roll on a Bread and Butter Plate

Table Numbers

Polynesian Tropical

Pistachio dusted plate with mandarin oranges, field greens, topped with dried cranberries, diced papaya, and toasted spicy almonds. Presented with both honey lemon poppy seed dressing and balsamic vinaigrette on the side

Signature
CATERERS



Dual Entrée

Poulette à la Fuissé

Scaloppini of chicken breast lightly sautéed with a trio of wild mushrooms, sun dried tomatoes, and a splash of plum wine

&

Herb Crusted Chateaubriand

Topped with a red wine demi-glace

Smashed Redskin Potatoes

Carrot Wrapped Haricot Vert

Fish Entrée

Citrus Marinated Salmon Pinwheel with Tropical Salsa

Coconut Jasmine Rice

Leek Tied Petit Carrots

Vegetarian Option

Butternut Squash Tower

Filled with Mediterranean rice and brown lentils topped with micro greens and tofu. Presented in a pool of date-honey tehina

Leek tied Petit Carrots

Dessert

Family Style Fancy Fruit Plate per Table

Chocolate Diamond

A rich chocolate cake with a layer of chocolate mousse encased in chocolate ganache. Presented on a raspberry coulis painted plate

Coffee & Tea Passed Tableside

Nondairy creamer and sweeteners

Bar

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Pellegrino, Assorted Fruit Juices, Cocktail Mixers

(Alcoholic beverages supplied by client)