

Kovens BY THE BAY

Reception Menus



Whether you're planning a corporate event, holiday or theme party, gala or a lavish Wedding and reception, the Kovens Conference Center, with its majestic and panoramic views overlooking Biscayne Bay, transforms any event into a special occasion.



Catering

All menus include:
Creative, inspired cuisine for 4 hours
Including a selection of hors d'oeuvres for 1 hour
Cake cutting and service
Beverage service for 4 hours
Basic china, flatware & glassware
Wait staff and bartender staff
Service charge

Exquisite Catering

Ideal Menu

Thierry's Catering

Essential Menu

Superior Menu

Premium Menu

Chef Asher Glatt Kosher Catering

Reception Menu

Dinner Menu



Ideal Menu

minimum of 75 guests

*Hors D'oeuvres
(Choice of four)*

*Crudités with Garden Fresh Vegetables and Homemade Ranch Dressing
Homemade Brushetta with Toasted French Baguette
Teriyaki Chicken Pot-stickers with Jalapeno Soy or Sweet & Sour Sauce
Homemade Sweet and Sour Meatballs
Pigs in a Blanket with Deli Mustard
Mini Quiche including Vegetable & Lorraine
Miniature Homemade Pizza Bites
Jalapeno Poppers with Raspberry Jelly
Cheeseburger Sliders
Cocktail Egg Rolls Served with Teriyaki Dipping Sauce
Boneless Buffalo Chicken Wings with Blue Cheese Dressing
Coconut Crusted Chicken Tenders with Homemade Honey Mustard
Spanikopita filled with Spinach and Feta Cheese
Cuban Ham Croquettes*

*Salad Choices
(Choice of one)*

*Garden Salad with Fresh Tomatoes, Cucumber, & Olives
Served with a Homemade Vinaigrette Dressing*

Classic Caesar Salad with Garlic Croutons & Parmesan Cheese

*Sweet Baby Greens with Cherry Tomatoes, Walnuts, & Dried Cranberries
with Balsamic Citrus Vinaigrette*

Sliced Tomatoes and Fresh Mozzarella with Basil and Balsamic Vinegar



Ideal Menu Continued

Dinner Entrée Selections (Choice of One)

Entrée Includes Bread & Butter, Coffee & Tea Service

*Succulent Slow Roasted Chicken, paired with Garlic Parsley Potatoes
and Sautéed Vegetable Medley*

*Grilled Chicken Breast Smothered with Homemade BBQ Sauce,
served with Smashed Potatoes and Tex-Mex Corn*

*Sautéed Chicken in a Sweet Mushroom & Marsala Wine Sauce,
paired with Pasta & Roasted Mediterranean Vegetables*

*Grilled Mahi-Mahi with Mango Fruit Salsa,
served with Rice Pilaf & Garden Fresh Vegetables*

*Chicken Françoise, Sautéed Chicken in a Lemon Butter Sauce,
served with Garlic Mashed Potatoes & Broccoli Florets*

*Sautéed Chicken with Artichoke Hearts in a Lemon Butter Sauce,
paired with Rice Pilaf & Roasted Vegetables*

*Churrasco Steak with Sautéed Onions & Chimi-Churi Sauce,
paired with Black Beans, White Rice, & Plantains;*

or paired with Homemade Mashed Potatoes & Green Bean Bundles

*Grilled Chicken Breast Sautéed with Sweet & Sour Sauce,
served with Stir-Fry Vegetables over White Rice*

*Lemon Pepper Chicken Breast,
paired with Wild Rice and Sautéed Fresh Vegetable Medley*

Slow Cooked Jerk Chicken, served with Pigeon Peas & Rice and Garlic Green Beans

Teriyaki Chicken Breast, served with Wasabi Mashed Potatoes and Grilled Garden Vegetables

Beverages/Bar

(Open Bar includes Assorted Beer & Wine, as well as Soda, & Iced Tea)

Domestic Beer & Imported Beer

Bud, Bud Light, Miller Lite, Corona, Heineken

House Wine (Red Wine, Chablis, White Zinfandel)

Pepsi Products & Homemade Iced Tea

Coffee & Tea Service

Desserts Available upon Request

Chocolate Fondue, Chocolate Fountain, Dessert Table, and more



The Essential Menu

minimum of 100 guests

*🌀 **Hors D'Oeuvres** 🌀*

Please select four hors d'oeuvres (*see page 10*)

*🌀 **The Salad/Starter Course (please select one)** 🌀*

Traditional Caesar salad with Parmesan Cheese and Crostini
Mesclun Greens with Carrots, Pearl Tomatoes and Passion Fruit Vinaigrette
Fancy Greens with Raspberry Vinaigrette, wrapped in a Mariquitas Ring
Chilled Chunky Gazpacho with Parmesan Straws

*🌀 **The Sit-Down or Buffet Dinner (please select one)** 🌀*

Entrees include coffee & tea service and bread & butter

Breast of Chicken Rollatini filled with a Wilted Spinach and Saffron Risotto and topped with a Tarragon Reduction, accompanied by a Napoleon of Grilled Roasted Mediterranean Vegetables
Breast of Chicken Cacciatore, cooked with Fresh Herbs and topped with a Red Wine Sauce Reduction and Olives, accompanied by Green Beans and Gratin of Potato Tower
Curry Chicken with Onions and Peppers, cooked in Coconut Milk, accompanied by a Traditional Rice & Pigeon Peas and Broccoli & Carrots
Breast of Chicken Provencal with Pesto-Sun Dried Tomato Mousse in a Tarragon Reduction, accompanied by Roasted Potatoes and Jardinière of Garden Vegetables
Traditional Jamaican Jerk Chicken (or Pork) (White Meat), marinated overnight, accompanied by Rice & Peas and Assorted Vegetables
Canton Chicken Teriyaki, accompanied by Jasmine Rice and Steamed Vegetables
Baked Filet of Salmon with Red Bell Pepper Mousse, wrapped in Phyllo Dough and topped with a Champagne Beurre Blanc, accompanied by Rice Pilaf and a Jardinière of Garden Vegetables

*🌀 **Available On Buffet Only** 🌀*

Slow Roasted Top Round of Beef, accompanied by Horseradish Mousseline, Au Jus and Béarnaise Sauce
Roasted Leg of Lamb with Brussels Sprouts and Baby Carrots Au Vin Blanc

*🌀 **Wedding Cake** 🌀*

Cake provided by the bride. Thierry's Catering will cut and serve to guests at no additional cost.

*🌀 **Bar Festivities** 🌀*

A Full Open Bar with Brand Liquors to include:

Absolute Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, Johnnie Walker Black

Assortment of: Mixers, Juices & Bar Fruits, House Red & White Wine, Domestic & Imported Beers, Sodas, Mineral & Perrier Water



The Superior Menu

minimum of 100 guests

*☞ **Hors D'oeuvres** ☞*

Please select five hors d'oeuvres (*see page 10*)

*☞ **The Salad/Appetizer (please select one)** ☞*

- Traditional Caesar Salad with Parmesan Cheese and Crostini
- Mesclun Greens with Carrots, Pearl Tomatoes and Passion Fruit Vinaigrette
- Fancy Greens with Raspberry Vinaigrette wrapped in a Marigold Ring
- Chilled Chunky Gazpacho with Parmesan Straws
- Grilled Portobello Mushrooms on Vine Ripe Tomatoes and Fresh Mozzarella, served on American Field Greens, topped with Balsamic-Basil Vinaigrette
- Warm Spinach Salad with Pancetta tossed with Hot Aged Olive Balsamic Vinaigrette, served on Crispy Polenta
- Mesclun Salad in a White Truffle Oil Vinaigrette, embellished with Edible Flowers and Parmigiano Shavings

*☞ **The Sit Down or Buffet Dinner (please select one)** ☞*

Entrees include champagne toast, bread & butter and coffee & tea service.

Breast of Chicken Rollatini filled with Wilted Spinach and Saffron Risotto, topped with a Tarragon Reduction, served with a Napoleon of Grilled Roasted Mediterranean Vegetables

- Breast of Chicken Cacciatore, cooked with Fresh Herbs and topped with a Red Wine Sauce Reduction and Olives, accompanied with Green Beans and Gratin of Potato Tower
- Curry Chicken with Onions, Peppers and cooked in Coconut Milk, accompanied by Traditional Rice & Pigeon Peas and Broccoli & Carrots

- Breast of Chicken Provencal with Pesto-Sun Dried Tomato Mousse in a Tarragon Reduction, served with Roasted Potatoes and Jardinière of Garden Vegetables

- Traditional Jamaican Jerk Chicken (or Pork) (White Meat), marinated overnight and served with Rice & Peas and Assorted Vegetables

- Canton Chicken Teriyaki accompanied by Jasmine Rice and Steamed Vegetables

- Baked Filet of Salmon with Red Bell Pepper Mousse, wrapped in Phyllo Dough and topped with a Champagne Beurre Blanc, accompanied by Rice Pilaf and a Jardinière of Garden Vegetables

*☞ **Wedding Cake** ☞*

Three-layer butter cream traditional wedding cake (décor not included).

*☞ **Bar Festivities** ☞*

A Full Open Bar with Premium Brand Liquors to include:

- Absolute Vodka, Belvedere Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bacardi Dark Rum, Meyers Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, White Label Whiskey, Johnnie Walker Black, Hennessy Cognac, José Cuervo Tequila
- Champagne Toast with Dinner



The Premium Menu

minimum of 100 guests

☞ Hors D'Oeuvres ☞

Please select six hors d'oeuvres (*see page 10*), with addition of the following choices:

Passion Seared Tuna on a Crisp Wonton topped with Mango-Black Beans Salsa

Macadamia Crusted Lamb Medallions on Crisp Saffron Risotto Cakes

Lamb Mignon over Porcini Risotto Cake with Provençal Hollandaise and Wilted Spinach

Petit Filet Mignon of Beef on a Sun-Dried Tomato Brioche topped with a Béarnaise Sauce

☞ Dazzling Display ☞

A Cheese and Fruit display will be offered during the cocktail reception featuring a selection of international cheeses and tropical fruits.

☞ The Salad/Appetizer (Please Select one) ☞

Entrees include champagne toast, wine service, bread & butter, and coffee & tea service.

Traditional Caesar Salad with Parmesan Cheese and Crostini

Mesclun Greens with Carrots, Pearl Tomatoes and Passion Fruit Vinaigrette

Fancy Greens with Raspberry Vinaigrette wrapped in Mariquitas Ring

Chilled Chunky Gazpacho with Parmesan Straws

Grilled Portobello Mushrooms on Vine Ripe Tomatoes and Fresh Mozzarella, served on American Field Greens, topped with Balsamic-Basil Vinaigrette

Warm Spinach Salad with Pancetta tossed with Hot Aged Olive Balsamic Vinaigrette on Crispy Polenta

Mesclun Salad in a White Truffle Oil Vinaigrette embellished with Edible Flowers and Parmigiano Shavings

Sliced Peking Duck served in a Boston Lettuce Cup and laced with Sweet & Sour Sauce

Maryland Crab Cakes drizzled with Roasted Red Pepper Aioli on a Mesclun Salad tossed in a Citrus Vinaigrette

Lobster Bisque with Brandy Crème Fraîche



The Premium Menu (continued)

☞ **The Sit Down or Buffet Dinner (please select one)** ☞

Grilled Filet of Pacific Bass brushed with Honey-Teriyaki Glaze, topped with Macadamia Pineapple Relish, accompanied by Twice Baked Sweet Potatoes and Garden Vegetables

Broiled Mahi Mahi topped with Mango Black Beans Salsa, accompanied by Orzo Primavera and Grilled Vegetables

Sour Orange-Marinaded Roasted Loin of Pork with Caramelized Onions, accompanied by Mascarpone Mashed Potatoes and Wilted Greens

Filet of Grouper with Roasted Sweet Pepper Coulis, Accompanied by Sun-Dried Tomato Polenta and Grilled Zucchini & Squash

Traditional London Broil Au Jus and Horseradish Mousseline, accompanied by Baked Gratin of Potatoes with Nutmeg and Vegetables

Grilled Aged Filet Mignon of Beef in a Pink & Green Peppercorn Sauce, accompanied by Baked Gratin of Scalloped Potatoes with Grated Nutmeg and Bundles of String Beans

☞ **The Dessert (please select one)** ☞

Triple Layer Chocolate Mousse Cake

Key Lime Pie Fantasy with Tropical Fruit Coulis

Fresh Fruit Feuilletée with Passion Fruit Mousseline

Strawberry Cheesecake with Strawberry Coulis and Whipped Cream

Traditional Tiramisu

Caribbean Chocolate Fondant

Tropical Mango Mousse in a Vanilla Cake Served with Passion Coulis

Italian "Crostata" (Raspberry Crunchy Cake)



The Premium Menu (continued)

☞ Wedding Cake ☞

Three-layer fondant traditional wedding cake (décor not included).

☞ Bar Festivities ☞

A Full Open Bar with Premium Brand Liquors to include:

Absolut Vodka, Belvedere Vodka, Grey Goose Vodka, Bacardi Light Rum, Bacardi Limon Rum, Bacardi Dark Rum, Meyers Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, White Label Whiskey, Johnnie Walker Black, Hennessey Cognac, José Cuervo Tequila

Champagne toast with dinner

Wine service with dinner

Assortment of:

Mixers, Juices & Bar Fruits, House Red & White Wine, Domestic & Imported Beers, Sodas, and Mineral & Perrier Water

Children's menus are available upon request.





The Hors D'oeuvres

The following Hors D' Oeuvres will be passed Butler Style to the Guests, Presented on Gleaming Silver Trays, beautifully Decorated with Fresh Herbs and Exotic Flowers.

- Cheese and Grape Miniature Skewers
- Baked Brie Tartlet with Raspberry Relish and Toasted Hazelnuts
- Mini Tartlets of Boursin Cheese topped with Sweet Yellow and Red Peppers Confit
- Goat Cheese Parcels with Crushed Macadamia Nuts topped with Aged Balsamic Syrup
- Leek and Saint Andre Fondue
- Vegetable Spring Rolls with Cilantro-Soy Dipping Sauce
- Spanikopita filled with Spinach and Feta Cheese
- Miniature Quiche Lorraine
- Roasted Portobello on a Garlic Crostini with a Chiffonade of Basil
- Miniature Jamaican Patties
- Miniature Baked Empanaditas
- Chicken Wings with Barbeque Sauce
- Thai Chicken on a Skewer with Coconut-Chile Sauce
- Grilled Chicken Quesadillas with Green Chiles and Melted Monterrey Jack
- Curried Chicken Medallions with Shaved Coconut and Crushed Peanuts
- Lemon-Chive Tuiles topped with Smoked Salmon and Crème Fraîche
- California Sushi Rolls accompanied by Soy Sauce, Wasabi and Pickled Ginger
- Wasabi Scented Potato Cake with Seared Salmon and Fuji Apple "Méli-Mélo" with Miso Sauce
- Grissini Bread topped with Smoked Salmon and Dill
- Maryland Crab Cakes accompanied with Fire-Roasted Red Pepper Aioli
- Conch Fritters with Island Sauce
- Miniature Croque Monsieur
- Cuban Croquettes
- Pig in a Blanket
- Traditional Italian Miniature Meatballs with Tomato Sauce
- Miniature Beef Wellington accompanied by a Béarnaise Sauce



Kosher Catering Dinner Menu

*Open Bar (four hours)
Glassware, China, Flatware
Basic White Linen*

Hors d'oeuvres (choice of seven)

*Mini Bourikas (Potato, Spinach, Mushroom)
Mini Chicken Kabob
Smoked Salmon on Melba Toast
Sesame Chicken Fingers with Ginger Sauce
Chinese Vegetables Egg Rolls
Miniature Hot Dogs in Puff Pastry
Potato Pancakes with Apple Sauce
Moroccan Beef Cigars
Moroccan Potato Cigars
Assorted Canapés
Mini Beef Kabob
Chicken Wings
Chicken Wellington
Crudités Display
Brochette
Stuffed Mushroom Duxell*

Specialty Station (choice of two)

Carving Station

*Oven Marinated Turkey Breakfast
Pastrami & Corn Beef Roasted in Deli Mustard
Pickles, Dijon Mustard, Ketchup, Mayonnaise, Assorted Mini Baguettes*

Pasta Station

*Pasta Penne (Marinara or Pesto Sauce)
Fussilli Pasta with Artichoke & Olives
Rotini Pasta with Sun Dried Tomato*

Fajita Station

*Grilled Chicken Finger Wrapped in Corn Tortilla Made to Order
Chopped Onion, Green Peppers, Guacamole, Pico de Gallo*

Sushi Station

*Sashimi – Sliced Raw Fish Assortment
Sushi – Assorted Rolls
All served with Wasabi, Ginger and Soy Sauce*



Dinner Menu

Appetizer and Salad (choice of one)

*Field of Mixed Greens Served with Grilled Salmon with a Choice of Sauces
(Ginger, Basil, Oriental or Dill)*

*Fresh Garden Salad Topped with Hearts of Palm and Cherry Tomato
Spinach with Mixed Greens Topped with Orange Segments, Toasted Almonds and Cherry Tomato*

*Puff Pastry Shell Stuffed with Wild Mushroom and Herb Sauce Served on a Bed of Lettuce
Choices of Salad Dressings, Including Asher's Famous Honey Mustard Dressing*

Main Entrée (choice of two)

*Chicken Francoise in Garlic Lemon Sauce
Stuffed Chicken Breast with Roasted Pepper & spinach
Cornish Hen Stuffed with Rice and Wild Mushrooms
Roast Beef with Mushrooms and Wine Sauce
Slow Roasted Prime of Rib (Additional cost)
Red Snapper Fillet in Sun Dried Tomato Sauce
Grilled Alaskan Salmon with Herbal Cilantro Sauce*

Side Dishes to Accompany Entrée (choice of two)

*Rosemary Mushroom Potato
Herbal Potato Wedges
Roasted Garlic Mashed Potato
Rice with Pine Nuts and Parsley
Assorted Vegetables on a Kabob
Baby Squash and Zucchini
French Green Beans with Roasted Red Peppers
Broccoli and Baby Carrots*

Dessert (choice of one)

*Rum Chocolate Cake Topped with Vanilla Ice Cream
Poached Pear with Merlot Wine Sauce
Sweet Table Optional



Glatt Kosher Reception Menu

*Open Bar (four hours)
Glassware, China, Flatware
Basic White Linen*

Hors d'oeuvres (choice of seven)

*Mini Bourikas (Potato, Spinach, Mushroom)
Mini Chicken Kabob
Smoked Salmon on Melba Toast
Sesame Chicken Fingers with Ginger Sauce
Chinese Vegetables Egg Rolls
Miniature Hot Dogs in Puff Pastry
Potato Pancakes with Apple Sauce
Moroccan Beef Cigars
Moroccan Potato Cigars
Assorted Canapés
Mini Beef Kabob
Chicken Wings
Chicken Wellington
Crudités Display
Brochette
Stuffed Mushroom Duxell*

Specialty Station (choice of two)

Carving Station

*Oven Marinated Turkey Breakfast
Pastrami & Corn Beef Roasted in Deli Mustard
Pickles, Dijon Mustard, Ketchup, Mayonnaise, Assorted Mini Baguettes*

Pasta Station

*Pasta Penne (Marinara or Pesto Sauce)
Fussilli Pasta with Artichoke & Olives
Rotini Pasta with Sun Dried Tomato*

Fajita Station

*Grilled Chicken Finger Wrapped in Corn Tortilla Made to Order
Chopped Onion, Green Peppers, Guacamole, Pico de Gallo*

Sushi Station

*Sashimi – Sliced Raw Fish Assortment
Sushi – Assorted Rolls
All served with Wasabi, Ginger and Soy Sauce*