



Catering Packages

All menus prices include:

Creative, inspired cuisine for 4 hours

Including a selection of hors d'oeuvres for 1 hour

Cake cutting and service

Non-Alcoholic Beverage service for 4 hours

Wait staff and bartender staff

Service Charges

PLEASE CHOOSE ONE:

- ☞ Ideal Menu
- ☞ Essential Menu
- ☞ Superior Menu
- ☞ Premium Menu
- ☞ Glatt Kosher Reception Menu
- ☞ Glatt Kosher Dinner Menu



All catering packages subject to 7.00% sales tax

Ideal Menu

For a minimum of 75 guests

œ **Hors D'Oeuvres** *ð*
(Choice of Four Below)

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

œ **Salad Choices** *ð*
(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

œ **Dinner Entrée Selections (Choice of One)** *ð*
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 & 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 Française, 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 Including Assorted Beer & Wine: Domestic Beer & Imported Beer (Bud, Bud Light, Miller Lite, Corona, Heineken), House Wine (Red Wine, Chablis, White Zinfandel)
Pepsi Products & Homemade Iced Tea

Desserts Available upon Request

Chocolate Fondue, Chocolate Fountain, Dessert Table, and more



The Essential Menu

For a minimum of 100 guests

☞ Hors D'Oeuvres ☞

Please select four hors d'oeuvres (*see page 7*)

☞ 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
Roasted Leg of Lamb with Brussels sprouts and Baby Carrots Au Vin Blanc

☞ Available On Buffet Only ☞

Slow Roasted Top Round of Beef, accompanied by Horseradish Mousseline, Au Jus and Béarnaise Sauce

❧ **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:

Absolut 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

Children's menus are available upon request.

The Superior Menu

For a minimum of 100 guests

❧ **Hors D'Oeuvres** ❧

Please select five hors d'oeuvres (*see page 7*)

❧ **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 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, 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

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

(For Essential, Supreme & Premium Menus Only.)

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
Spanakopita 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

Glatt Kosher Catering – Reception Menu

For a minimum of 100 guests

*✧ **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

*✧ **Beverages/Bar** ✧*

Open Bar – 4 hours

☞ **Specialty Stations** ☞

(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

Additional Fee to Kosher Kitchen Will Apply

Glatt Kosher Catering - Dinner Menu

For a minimum of 100 guests

œ **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

œ **Beverages/Bar** *∞*

Open Bar – 4 hours

*☞ **Specialty Stations** ☞*

(Choice of One)

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

*☞ **Appetizer/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

*☞ **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** ☞*
(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

Additional Fee to Kosher Kitchen Will Apply