

KOSHER STYLE MENU (SAMPLE)

CEREMONIAL CHALLAH

(No shellfish or pork) (dairy ingredients may be removed upon request)

PASSED APPETIZERS (PLEASE CHOOSE THREE)

- Classic All Beef Franks in the Blanket with Deli Mustard
- Warmed Shredded Sweet Potato Pancakes Topped with Apple Chutney and Chives
- Fried Seasoned Ground Lamb and Beef “Lollipop” Meatballs with Spicy Dipping Sauce
- Tempura Fried Asparagus with Sesame Seeds Served in a Glass Voss with a Sweet Soy Dipping Sauce
- Mini Fried Fish Cakes made with Cod, Sweet Peppers, Ginger and Scallions with a Pickled Ginger Vinaigrette
- Vegetarian Strudel made with Assorted Sautéed Vegetables, Fresh Herbs and Bread Crumbs topped with Aioli and Parsley
- “In-House” Smoked Salmon Topped Won Ton Triangles with Dill Mayonnaise, Chives and Siracha Sauce
- Chive and Potato Knishes with Deli Mustard
- Fresh Sautéed Spinach Stuffed Puff Pastry Topped with a Basil Puree
- Chicken Satays Marinated in Sesame Oil, Soy Sauce and Ginger Tossed with Coriander and Seasonings Accompanied with a Peanut-Scallion Dipping Sauce
- Jamaican Jerk Chicken Skewers Tossed with a Hint of Brown Sugar and Jerk Spices Served with a Mango and Papaya Puree
- Crostini’s Topped with Arugala, Sautéed Bosc Pears, Toasted Walnuts and Drizzled with Balsamic Reduction
- Homemade Middle Eastern Falafel Cakes Topped with Tzatziki Sauce and Drizzled with Tahini
- Vegetable Sushi with Crisp Carrots, Avocado and Cucumbers Accompanied with Wasabi, Pickled Ginger and Soy Sauce
- Fried Vegetable Pot Stickers Served in Individual Chinese To Go Containers Over Shredded Cabbage Topped with Sweet Soy Sauce and Served with Chopsticks
- Oriental Beef Satays Flash Pan Fried Finished with Black Bean Sauce, Spring Onions and Assorted Sesame Seeds with Asian Sweet Mustard
- Baby Grilled Lamb Chops Seasoned and Rosemary Rubbed Accompanied with Fresh Mint Moroccan Red Pepper Sauce (2.95 additional per guest)

SALAD SELECTIONS (PLEASE CHOOSE ONE)

- Chef Cary’s Chopped Salad with Crisp Iceberg, Sliced Scallions, Nicoise Olives, Diced Tomatoes, Shaved Parmesan Cheese and Toasted Pine Nuts Accompanied with Creamy Basil Vinaigrette
- Fresh Baby Spinach with Sautéed Fennel, Sliced Oranges and Toasted Pine Nuts with a Sherry Vinegar-Orange Vinaigrette
- Red and Green Leaf Lettuce with Sunflowers Seeds, European Cucumbers and Sliced Red Grapes Tossed in a Light Raspberry Vinaigrette
- Mixed Field Greens Topped with Fried Plantain Chips, Shaved Cucumbers and Vine Ripe Diced Tomatoes Accompanied by a Mango and Shallot Vinaigrette
- Mixed Greens Topped with Oven Dried Tomatoes, Sweet Grilled Peppers, Grilled Red Onions and Blue Cheese Served with a Reduced Cabernet Wine Vinaigrette
- Greek Salad made with Crisp Iceberg and Romaine Topped with Feta Cheese, Black Olives, Sweet Banana Peppers, Sliced Provolone Cheese and Served with a Red Wine-Oregano Dressing
- Colorful Mixed Greens with Diced Tomatoes, Valencia Oranges and Sautéed Vidalia Onions Accompanied with

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a Citrus-Avocado Vinaigrette

- Spinach, Red and Green Leaf Lettuces with Crumbled Goat Cheese, Toasted Walnuts, Cherry Tomatoes with a Zesty Fresh Squeezed Lemon-Thyme Vinaigrette
- Mixed Greens with Sautéed Bosc Pears, Toasted Walnuts and Gorgonzola Cheese Combined with a Mustard-Thyme Champagne Vinaigrette
- Crisp Iceberg with Diced Tomatoes, Crispy Applewood Smoked Bacon, Bleu Cheese Crumbles Accompanied with a Buttermilk-Peppercorn Dressing
- Mixed Field Greens and Romaine with Diced Peaches, Sugar Roasted Pecans, Sautéed Mushrooms and Ripe Tomatoes Tossed with a Georgia Peach Vinaigrette
- Romaine with Shaved Aged Parmesan, Brioche Croutons and Diced Tomatoes Accompanied with a Creamy Sun Dried Tomato Dressing
- Spinach Salad with Dried Cranberries, Sautéed Mushrooms and Toasted Pine Nuts Tossed in a Warmed Malt Vinegar-Brown Sugar Vinaigrette
- Spinach Leaves Topped with Mandarin Oranges, Sunflower Seeds and Diced Sweet Peppers Accompanied with Sweet and Sour Apricot Vinaigrette
- *Cheeses may be removed from any salad

ENTRÉE SELECTIONS (PLEASE CHOOSE ONE CHICKEN AND ONE FISH)

- “Our Signature” Salmon Marinated in Maple Syrup, Shallots and Mustard Smoke-Roasted Sitting atop a pool of Roasted Red Pepper Puree Infused with Ginger and Topped with Pineapple Salsa
- Italian Marinated Salmon Oven Roasted and Crusted with a Mixture of Orange Zest, Garlic, Parsley and Bread Crumbs over an Orange Butter Sauce Garnished with Aioli Drizzle
- Asian Five Spice Marinated Salmon Grilled over Bok Choy, Soy Sauce Broth and Garnished with Crunchy Fried Won Ton Chips
- Lightly Seasoned and Parsley Battered Tilapia Pan Sautéed Topped with Roasted Tomatoes over Rice and Drizzled with Lemon-Caper Sauce
- Grilled Chicken Scaloppini, Fresh Basil, Garlic Infused Oil, Cherry Tomato Sauce, Fried Spinach
- Japanese Breaded Pan Fried Chicken Breasts Topped with a Touch of Red Pepper Pesto Sitting in a Pool of Tomato Coulis
- Lightly Marinated Mesquite Grilled Chicken Topped with a Lightly Smoked Tomato and Vidalia Onion Relish and Garnished with Homemade Worcestershire Sauce and Flash Fried Peanuts
- Lightly Floured Pan Sautéed Chicken Topped with Melted Tomatoes, Broccoli Rabe and Porcini Mushroom Jus
- Classic Chicken Marsala Over a Bed of Sautéed Mushrooms
- Optional Beef Selections (in place of salmon)
- • Flank Steak Marinated with Marin, Soy Sauce, Ginger and Brown Sugar Sliced Thin and Served atop Lo Mien Noodles Tossed in a Spicy Peanut Broth and Garnished with Toasted Peanuts
- “24 hour” Slow Braised Brisket in Chef Cary’s Coca Cola Demi Glace Sauce and Garnished with Sautéed Carrots and Caramelized Worcestershire Onions
- Red Wine Marinated Oven Roasted Tenderloin Crusted with Fresh Herbs, Mustard and Black Pepper Sliced Thin and topped with Red Wine Reduction, Balsamic Onions and Fried Shaved Garlic (3.95 additional per guest)
- Carved Garlic and Herb Studded Prime Rib with Horseradish, Demi Glace and Rosemary Mustard (3.95 additional per guest)
- Moroccan Marinated Grilled Lamb Chops, Smoked Paprika Tomato Puree, Mint Roullie (4.95 additional per guest)

POTATO, RICE OR PASTA SELECTIONS (PLEASE CHOOSE ONE)

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- Fresh Cheese Tortellini with a Pink Vodka Cream Sauce
- Penne Pasta with Mushrooms in a Saffron Cream Sauce
- Penne with Diced Tomatoes, Red Pepper Flakes, Garlic, Onions and Basil
- Fettuccini with Garlic, Oil and White Wine
- Orzo Pasta with Grilled Vegetables and Tossed with Goat Cheese and Chicken Broth
- Cous Cous with Parsley, Scallions and Diced Sweet Peppers tossed in a Shallot Butter
- Creamy Polenta with Fresh Herbs and Goat Cheese
- Dijon Crusted Oven Roasted Potatoes
- Steamed Potatoes with Wilted Spinach, Oven Dried Tomatoes and Parsley
- Parmesan and Asiago Cheese Mashed Potatoes
- Red B Mashed Potatoes with Roasted Garlic
- Mashed Sweet Potatoes
- Mélange of Roasted Seasonal Potatoes
- Saffron Rice Pilaf
- Roasted Garlic Black Beans
- Rosemary White Beans
- Assorted Color Stewed Lentils
- Wild Mushroom Orzo Cakes over Tomato Puree
- Mini Black Bean Cakes atop Roasted Ancho Chili Salsa

VEGETABLE SELECTIONS (PLEASE CHOOSE TWO)

- Fresh Green Beans Blanched and Topped with Seasoned Garlic and Tomatoes
- Assorted Vegetables Sautéed in Garlic and Olive Oil
- Blanched Broccoli and Cauliflower with Parmesan Crust
- Blanched Asparagus with Garlic Butter
- Steamed Baby Carrots tossed in a Sweet Wine Butter Sauce Garnished with Yellow Pepper Julian
- Sugar Snap Peas Sautéed in Light Sesame Oil and Minced Ginger
- French Ratatouille
- Corn and Shredded Carrot Soufflé
- Creamed Spinach with Bacon and Pearl Onions
- Sautéed Balsamic Mushrooms
- Broccoli Rabe with Toasted Garlic
- Vegetarian Chili topped with Cilantro Sour Cream and Monterey Jack Cheese
- Grilled Vegetable Au Gratin

DESSERT SELECTIONS (PLEASE CHOOSE THREE)

- Chewy Chocolate, Caramel, Bourbon Pecan Squares
- Chef Randolph's Cheesecake Brownies
- Maple Pumpkin Squares topped with Peanut Brittle
- Homemade Chocolate Chip and Pecan Brownies topped with Raspberry Jam
- Sliced Cranberry, Orange and Banana Pound Cake dusted with Powdered Sugar
- Very Berry Trifle with Nutmeg Whipped Cream (can be served in shot glasses)
- Mini Belgium Chocolate and Raspberry Mousse Tarts (can be served in shot glasses)
- Chocolate Mocha Cheese Cake Squares with Oreo Cookie Crust
- Nellie and Joes Key Lime Bars with Graham Cracker Crust
- Assorted Cookies to include Oatmeal Raisin, Chocolate Chip and Sugar
- Fresh Lemon Squares topped with Raspberry Puree

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- Bailey's Crème Tiramisu Trifle (can be served in shot glasses)
- Handmade Milk Chocolate Truffles rolled in Toasted Coconut and Cocoa Powder
- Fruit Skewers with Cinnamon Chocolate Fondue
- Blondie's with Chocolate Chips and Powdered Sugar
- Mini Apple and Pear Strudel topped with Cinnamon Sugar
- Vanilla and Chocolate Cupcakes topped with Rich Homemade Butter Cream
- Strawberry Shortcake Filled Homemade Sconed topped with Whipped Cram and Mint

BEVERAGE SELECTIONS (INCLUDES BOTH)

- Regular and Decaf Coffee in samovars with glass coffee mugs, creamers, sugars and stirrers

INCLUDED WITH YOUR EVENT

Bread and Butter, Glass Dinner Plates, Glass Dessert Plates, Silverware, Linen Napkins, All Buffet Items (Chafing Dishes, Platters, Serving Utensils, Props, Votives, Greenery and Linens – White or Black Underlay with Gold Damask or Black "Fluff"*.
 (* Or You May Provide Us with "Fluff" of Your Color Choice)

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 * China is available at 2.00 additional per guest

CHILDREN'S BUFFET

- Children's Appetizers
- Assorted Chips with Dip and Crudité

BUFFET TO INCLUDE

- Traditional Caesar Salad with Croutons
- Homemade Chicken Fingers with Ketchup and Honey Mustard
- Penne Pasta with Garlic Wine Sauce and Tomato Sauce
- Blanched Broccoli and Mashed Potatoes

DESSERT BUFFET

- Brownies, Assorted Cookies
- Large Tall Glass Vases filled with Assorted Candies

Included with Event for Children: plastic ware, white paper napkins, plastic plates, chafing dishes, bowls, ramekins, platters, linens for buffet and dessert station, fluff, risers and candy (linens white and black)

IT IS OUR GOAL AT CHEF CARY'S CUISINE TO TAILOR YOUR PROPOSAL TO MEET YOUR SPECIFIC REQUESTS. PLEASE LET US KNOW IF YOU WOULD LIKE PART OR PARTS OF THE PROPSAL ALTERED.

WE WILL ALSO BE HAPPY TO PREPARE SPECIAL DIETARY RESTRICTED MEALS UPON REQUEST

THANK YOU FOR YOUR INTEREST
 WE LOOK FORWARD TO PREPARING A CREATIVE PROPOSAL FOR YOUR SPECIAL DAY

SINCERELY,
 CHEF CARY