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## **GOLD WEDDING PACKAGE - BUFFET DINNER**

Based on 100 or more Guests  
5 Hour Reception

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Each and every couple is one of a kind. Let our team of experienced professionals guide you through every decision – large and small – to craft a perfect day for a personalized and inspired celebration.

*Special Diet and Children's Menus available upon request*

*The following is a sample of the many menu options available to you*

**EGGWHITES SPECIAL EVENT CATERING**

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## BUTLER PASSED PREMIUM HORS D'OEUVRES - GOLD

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR  
BASED ON A CHEF'S SELECTION OF 10 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

KOREAN BARBEQUED BEEF SKEWER

BEEF SLIDER WITH BACON AND BLUE CHEESE

MEATLOAF BITE WITH SRIRACHA  
KETCHUP AND DARK BROWN SUGAR

TANDOORI DUCK WITH TOMATO  
CHUTNEY AND SUNDRIED MANGO

CRISP FLORIDA ALLIGATOR BITE WITH  
SRIRACHA ORANGE MARMALADE

SPICY LAMB KOFTA  
SKEWER WITH TZATZIKI DRIZZLE

MINIATURE CHORIZO QUESO TORTA WITH  
ROASTED TOMATO SALSA

IMPORTED PROSCIUTTO-WRAPPED  
SEASONAL MELON

SPANISH HAM CROQUETTE WITH  
PAPAYA GLAZE

SMOKED ALMOND STUFFED SUNDRIED  
FIG WRAPPED IN BACON

AHI TUNA TARTARE WITH GINGER AND  
SCALLION ON A WONTON PLANK

SALMON CAVIAR TOPPED DEVILLED EGG

PANKO CRUSTED MAHI MAHI WITH SPICY  
MANGO DIPPING SAUCE

CURRIED CRAB SALAD  
TOPPED MINI PAPPADAM

SEARED TUNA CARPACCIO ON A  
WONTON CRISP WITH WASABI FOAM

SMOKED SALMON TOPPED POTATO LATKE  
WITH CHIVE SOUR CREAM

GRILLED AND CHILLED SPICY  
SHRIMP WITH ROASTED RED PEPPER AIOLI

MINI FRESH FISH TACO WITH SPICY  
JICAMA SLAW AND AVOCADO CREMA

FRIED COCONUT SHRIMP WITH  
SCOTCH BONNET INFUSED COCKTAIL SAUCE

POLYNESIAN-STYLE CRAB RANGOON WITH  
CITRUS PONZU DIPPING SAUCE

GRILLED SHRIMP SKEWER WITH ROASTED  
ARTICHOKE LEMONGRASS AIOLI

SALMON CROQUETTE WITH  
CAJUN REMOULADE

PIRI PIRI SHRIMP SALAD TOPPED  
EURO CUCUMBER RONDELLE

MEXICAN STYLE BBQ PORK LOIN SKEWER

SHREDDED PORK MINI TACO WITH  
NAPA CABBAGE AND GREEN APPLE SLAW

SPICY JERK CHICKEN BREAST,  
SCALLION AND RED PEPPER SKEWER

GINGER ROOT GLAZED CHICKEN  
BREAST AND PINEAPPLE BROCHETTE

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## BUTLER PASSED PREMIUM HORS D'OEUVRES – GOLD

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CHICKEN QUESADILLA WITH QUESO  
BLANCO AND CARAMELIZED RED ONION JAM

SOUTHERN FRIED CHICKEN BITE WITH  
HONEY MUSTARD MAYO

DEEP FRIED STUFFED ARTICHOKE  
HEART WITH GARLIC HERBED MAYO

EGGPLANT ROLLATINI WITH SMOKED  
MOZZARELLA AND POMODORO COULIS

SPIKED ANDALUSIAN GAZPACHO  
SHOT WITH DRUNKEN BABY SHRIMP

DEEP FRIED MAC AND CHEESE  
LOLLIPOP WITH BLACK TRUFFLE SALT

TOMATO AND BASIL BRUSCHETTA WITH  
SONOMA GOAT CHEESE ON CROSTINI

MUSHROOM STUFFED WITH  
SPINACH AND MANCHEGO CHEESE

FALAFEL SLIDER WITH  
TAHINI AND CABBAGE SLAW

FOCACCIA WITH CARAMELIZED  
SHALLOT, FIG JAM AND BRIE CHEESE

INDIAN VEGETABLE SAMOSA WITH  
YELLOW CURRY MAYO

MUSHROOM RISOTTO ARANCINI WITH  
FIRE ROASTED TOMATO COULIS

MINI TROPICAL FRUIT  
SKEWER WITH MINTED YOGURT

ROASTED VEGETABLE PHYLLO PURSE

SPINACH AND ARTICHOKE RANGOON

RASPBERRY AND IMPORTED BRIE  
CHEESE IN DELICATE FRENCH PUFF PASTRY



## ELEGANT BUFFET DINNER MENU - GOLD

A SELECTION OF FRESH BAKED BREADS SERVED WITH SWEET BUTTER

### SALADS

PLEASE SELECT TWO

HARICOTS VERTS, ARUGULA, TOASTED PEPITAS AND GRAPE TOMATOES WITH ROSE CHAMPAGNE VINAIGRETTE

SPINACH SALAD WITH CUMIN SCENTED WALNUTS, CRUMBLed BLUE CHEESE AND GREEN GODDESS DRESSING

TENDER FIELD GREENS WITH ROASTED BEETS, SHAVED FENNEL, EDIBLE FLOWER BLOOMS AND AGED SHERRY WINE VINAIGRETTE

FRESH SLICED MOZZARELLA AND VINE-RIPENED TOMATOES WITH OPAL BASIL OIL AND PINK SEA SALT

KALE AND HEART OF ROMAINE CAESAR SALAD WITH SHAVED PARMESAN AND TOASTED RYE CROUTONS

WATERMELON, TOMATO AND WATERCRESS SALAD WITH FETA CHEESE AND MINTED BALSAMIC DRIZZLE

### MAIN COURSE

PLEASE SELECT TWO

CHICKEN BREAST WITH CHORIZO SAUSAGE, FONTINA CHEESE, ROASTED RED PEPPERS AND SPINACH

GRILLED YUCATAN CHICKEN ON THE BONE WITH ORANGE GUAJILLO GLAZE

RED CHILE MOJO MARINATED PAN ROASTED CHICKEN BREAST

OVEN ROASTED SLICED LEG OF LAMB WITH A PORT WINE FIG JUS LIE

CHILE AND ESPRESSO RUBBED PORK LOIN WITH MANGO PAPAYA CHUTNEY

MOROCCAN MAHI MAHI TAGINE WITH GRILLED LEMON, DATES AND GREEN OLIVES

SZECHUAN GLAZED SALMON FILLET WITH STIR-FRIED ASIAN BOK CHOY AND VEGETABLES

PAN SEARED SNAPPER FILLET WITH SAUTÉED FENNEL, TOMATOES AND CAPERS

SLOW BRAISED BONELESS BEEF SHORT RIBS WITH A STOUT BEER DEMI-GLACE

### ACCOMPANIMENTS

PLEASE SELECT TWO

ORZO WITH SUN-DRIED TOMATOES AND SPINACH

CUBAN BLACK BEANS AND RICE

FRIED YUCCA PLANKS

ROSEMARY ROASTED RED BLISS POTATOES

ROASTED GARLIC WHIPPED POTATOES

FARRO AND SWEET PEA PILAF

QUINOA WITH COCONUT, SWEET POTATOES AND KALE

PAN ROASTED BACON LIME BRUSSEL SPROUTS

SUMMER SQUASH, CARROT, ZUCCHINI AND SHALLOT SAUTÉ

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### CARVING ACTION STATION

PLEASE SELECT ONE

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL CARVE TO ORDER

SLOW ROASTED MAJESTIC STEAMSHIP  
BARRON OF BEEF WITH  
CRUSHED PEPPERCORN AND HERBS  
DIJON HORSERADISH SAUCE

NEW YORK STRIP LOIN AU POIVRE WITH WITH A  
BRANDY GREEN PEPPERCORN PAN SAUCE

TENDER GRILLED CHURRASCO  
STEAK WITH CHIMICHURRI

### PASTA ACTION STATION

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL PREPARE

GNOCCHI WITH A  
FIRE-ROASTED POMODORO SAUCE

FARFALLE PASTA WITH A  
CRACKED PEPPER ALFREDO SAUCE

PLEASE SELECT TWO PROTEINS

BABY ATLANTIC SHRIMP  
CHICKEN BREAST JULIENNE  
MINI MEATBALLS  
SPICY ITALIAN SAUSAGE

PRESENTED WITH A SELECTION OF TOPPINGS

DICED GARDEN PLUM TOMATOES, SAUTÉED MUSHROOMS,  
ARTICHOKE HEARTS, PETITE PEAS, STEAMED BROCCOLI, OLIVES, FRESH BASIL  
CHIFFONADE, SHAVED PARMESAN CHEESE AND TRUFFLE OIL

ADDITIONAL STATION OPTIONS AVAILABLE

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## ELEGANT BUFFET DINNER MENU - GOLD

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### WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE  
(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

### UNLIMITED PREMIUM BAR

TITO'S VODKA • TANQUERAY GIN • HERRADURA SILVER TEQUILA  
BACARDI WHITE AND DARK RUM • JOHNNY WALKER BLACK SCOTCH  
MAKER'S MARK BOURBON • JACK DANIELS WHISKEY  
TWO VARIETALS EACH OF RED AND WHITE WINES  
IMPORTED AND DOMESTIC BEER  
SPARKLING AND STILL MINERAL WATER  
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

ADDITIONAL BAR UPGRADES AND SPECIALTY DRINKS AVAILABLE

### STAFF AND EQUIPMENT

EVENT MANAGER  
UNIFORMED STAFF  
CHINA, GLASSWARE, SILVERWARE  
ROUND GUEST TABLES (SEATS 8 - 12)  
SWEETHEART TABLE FOR NEWLYWEDS  
CAKE TABLE  
GIFT TABLE  
ESCORT CARD TABLE  
DRESSED BAR AND BUFFET TABLES  
FLOOR LENGTH LINENS AND LINEN NAPKINS  
WHITE PADDED FOLDING CHAIRS FOR RECEPTION  
CULINARY AND SERVICE EQUIPMENT  
EGGWHITES TRUCKING  
SET UP AND BREAKDOWN

EGGWHITES CATERING IS FULLY LICENSED AND INSURED

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