



PLATINUM WEDDING PACKAGE - SERVED DINNER

Based on 100 or more Guests
5 Hour Reception

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

1419 NE 129TH STREET, MIAMI, FL 33161 • 305.892.2066 • EGGWHITESCATERING.COM



BUTLER PASSED PREMIUM HORS D'OEUVRES - PLATINUM

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 12 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

HERBED DIJON CRUSTED LAMB CHOP
LOLLIPOP WITH MINTED GINGER PRESERVES

BRAISED SHORT RIB BITE ON A
SMASHED RED BLISS POTATO AU POIVRE

BBQ WAGYU BEEF SLIDER WITH SHARP
CHEDDAR CHEESE AND CARAMELIZED ONIONS

SHAVED NY STEAK, GORGONZOLA AND SWEET
ONION MARMALADE ON SOURDOUGH CROSTINI

HOISIN-BRAISED FLANK STEAK
ON A CRISP WONTON PLANK

FILET MIGNON BEEF WELLINGTON WITH
ROASTED RED PEPPER AIOLI

PAN-FLASHED HUDSON VALLEY MOULARD
DUCK FOIE GRAS WITH ASIAN PEAR RELISH

BEEF TARTARE WITH TRUFFLED
PARMESAN AIOLI ON A TOAST POINT

MANDARIN DUCK PANCAKE WITH ENOKI
MUSHROOMS, SCALLION AND PLUM SAUCE

DUCK CONFIT ON A MINI
WAFFLE WITH RED ONION JAM

TANDOORI DUCK BREAST WITH
TOMATO CHUTNEY AND SUNDRIED MANGO

SAKE MARINATED SHRIMP
WRAPPED IN BACON WITH WASABI CREMA

BAKED CLAM WITH SPICY SAUSAGE,
QUINOA AND FINE HERBS

SHRIMP AND GRITS WITH A
SMOKEY TOMATO JUS LIE

TIKI SHRIMP SALAD ON
JALAPEÑO ASIAGO CORNBREAD ROUND

GRILLED TIGER SHRIMP SKEWER WITH
PAPAYA MANGO GASTRIQUE

SMOKED OYSTER TOPPED GRILLED
POLENTA WITH REMOULADE SAUCE

POACHED FLORIDA LOBSTER WITH
CHIVE AND CHAMPAGNE NAGE

MISO ROASTED BLACK COD FILLET A LA NOBU

DARK RUM AND SCOTCH BONNET LACQUERED
GROUPER ON A CRISPY POTATO GAUFRETTE

STUFFED MUSSEL CASINO WITH PANKO,
BACON, GARLIC, SHALLOTS AND HERBS

PAN SEARED DIVER SCALLOP TOPPED
TOSTONE WITH MANGO CHUTNEY

MINI MAINE LOBSTER
ROLL ON A BUTTERED BUN

LOBSTER CAPPUCINO
SHOT WITH COGNAC FROTH

LOBSTER DEVILLED EGG
GARNISHED WITH BLACK CAVIAR

MINI BLUE CRAB CAKE WITH
HOUSE TARTAR SAUCE

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BUTLER PASSED PREMIUM HORS D'OEUVRES – PLATINUM

CAVIAR TOPPED TOSTONE WITH
KEY LIME FOAM AND CHIVES

FIRECRACKER SHRIMP TACO WITH
CABBAGE SLAW AND SRIRACHA MAYO

YUZU YELLOWTAIL SNAPPER CEVICHE
WITH RED AND YELLOW BELL PEPPER

PERUVIAN CORVINA CEVICHE SHOT
WITH TOMATO AND CILANTRO

“CUBAN SUSHI” ROPA VIEJA ROLL WITH RICE,
BEANS, CILANTRO, CREMA AND PEPPER JACK CHEESE

CRISPY FRIED CHICKEN ON A BUTTERMILK
WAFFLE BITE WITH MAPLE SYRUP DRIZZLE

CURRIED CHICKEN SALAD IN A RED BLISS
POTATO CUP WITH SUNDRIED CHERRIES

CARIBBEAN JERK CHICKEN TOPPED
PLANTAIN PLANK WITH PINEAPPLE CHUTNEY

TURKEY AND CHORIZO SLIDER WITH
AVOCADO MAYO AND CARAMELIZED SHALLOTS

CAJA CHINA PORK BISCUIT WITH
RED PEPPER RELISH AND SWEET MUSTARD BUTTER

SPICED PULLED PORK ON CRISPY POLENTA
WITH HOT GINGER PEPPER JELLY

PORK BELLY BLT ON TOAST WITH
MICRO GREENS AND TOMATO MARMALADE

MINI CUBAN MEDIA NOCHE BOCADITO

PROSCIUTTO WRAPPED ASPARAGUS WITH
HERBED LOXAHATCHEE GOAT CHEESE

BLACK BEAN AND CORN BRUSCHETTA
WITH HERBED CHEESE ON CROSTINI

WILD MUSHROOM RISOTTO SHOT
WITH TRUFFLE OIL DRIZZLE

BELGIAN ENDIVE WITH GORGONZOLA CHEESE
AND CANDIED CUMIN SCENTED WALNUTS

CREAMY TOMATO BISQUE SHOOTER WITH
GRILLED SMOKED GOUDA CHEESE TRIANGLE

WATERMELON CUBE WITH FETA CHEESE,
BASIL CHIFFONADE AND BALSAMIC SYRUP

PAN-FRIED GREEN TOMATO WEDGE
WITH BACON CRÈME FRAICHE

STUFFED FRESH FIG WITH
SAGA BLUE CHEESE AND SMOKED ALMOND

GUINNESS BRAISED MUSHROOM POT PIE
WITH SHALLOTS AND BLUE CHEESE

CURRY ROASTED CAULIFLOWER
WITH LEMON TAHINI DIP

ROOT VEGETABLE LATKE WITH
PUMPKIN SEEDS AND GREEN APPLE RELISH

PARMESAN POLENTA FRIES
WITH BLACK TRUFFLE SALT

SMOKED SALMON ON A POTATO AND
LEEK PANCAKE WITH DILL CREME FRAICHE

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ELEGANT SERVED DINNER MENU - PLATINUM

FRESH BAKED PETITS PAINS SERVED WITH SWEET BUTTER AND SUNDRIED TOMATO OLIVE TAPENADE

FIRST COURSE

PLEASE SELECT ONE

MIXED GREENS WITH ROASTED BUTTERNUT
SQUASH, QUINOA, TOASTED HAZELNUTS
AND SHERRY WINE VINAIGRETTE

ARUGULA WITH CRISPY PROSCIUTTO, CANDIED PECANS,
MANCHEGO CHEESE AND FIG VINAIGRETTE

SPINACH WITH STRAWBERRIES, SAGA BLUE,
SHAVED RED ONION, TOASTED ALMONDS AND
WARM BACON DRESSING

BURRATA WITH VINE-RIPENED TOMATO
ON A BED OF LOLLO ROSSO WITH
BASIL INFUSED BALSAMIC DRIZZLE

CHILLED ASPARAGUS, BOSTON LETTUCE,
RADICCHIO AND GREEN GODDESS DRESSING

ROASTED RED AND GOLDEN BEETS, SHAVED
FENNEL, PEPITAS AND MONTRACHET GOAT CHEESE
ON BABY GREENS WITH CITRUS VINAIGRETTE

MAIN COURSE

PLEASE SELECT TWO

(QUANTITIES TO BE PRE-DETERMINED)

GRILLED FILET MIGNON WITH MEXICAN CORN,
PURPLE AND GOLD POTATOES, DEEP FRIED
LEEK HAY AND PARISIENNE VEGETABLES

SLOW BRAISED BONELESS SHORT RIBS WITH A
PORT WINE REDUCTION, GRILLED CHIVE POLENTA
CAKE AND GLAZED BABY CARROTS

GRILLED NY STRIP STEAK WITH A GUINNESS STOUT
DEMI-REDUCTION, CANDIED BALSAMIC
SHALLOTS, OLIVE OIL SMASHED POTATOES

ROASTED RACK OF LAMB CHOPS WITH
ALSACIENNE POTATOES, WILTED
SPINACH, AND CUCUMBER MINT RAITA

HERB ROASTED POUSSIN, GARLIC WHIPPED YUKON
GOLD POTATOES AND SAUTÉED BROCCOLINI

ROASTED BREAST OF DUCK WITH A
SUNDRIED CHERRY BALSAMIC REDUCTION,
WILD RICE PILAF AND HARICOT VERTS

LOCAL SNAPPER FILLET WITH
ISRAELI COUSCOUS, SEASONAL VEGETABLES AND A
SPICY HARISSA BOUILLABAISSE JUS

PAN SEARED GROUPER FILLET WITH BLISTERED
CHERRY TOMATOES, FENNEL AND CAPERS WITH
ROASTED FINGERLING POTATOES

RED CHILE-GLAZED COD FILLET WITH
BLACK BEAN SUCCOTASH, YELLOW CORN
TAMALE AND KEY LIME BEURRE BLANC

GRILLED ISLAND SPICED JUMBO SHRIMP WITH
ORZO, ZUCCHINI, SUMMER SQUASH AND RED PEPPER

SESAME-CRUSTED SZECHUAN GLAZED
SEA BASS WITH MICRO BEETS AND
STIR-FRIED ASIAN VEGETABLES*

ROASTED LOBSTER TAIL WITH DRAWN BUTTER,
MEYER LEMON, CORN PUDDING AND
GRILLED ASPARAGUS SPEARS

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ELEGANT SERVED DINNER MENU - PLATINUM

WEDDING CAKE

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

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED SUPER PREMIUM BAR

GREY GOOSE VODKA • TITO'S VODKA • BOMBAY SAPPHIRE GINE • TANQUERAY GIN
HERRADURA SILVER TEQUILA • PATRON SILVER TEQUILA • BACARDI WHITE, GOLD AND SPICED RUMS
JOHNNY WALKER DOUBLE BLACK SCOTCH • MAKER'S MARK WHISKEY • JACK DANIELS WHISKEY
JAMESON IRISH WHISKEY • KAHLUA • GRAND MARNIER • TWO VARIETALS EACH OF RED AND WHITE WINES
IMPORTED, DOMESTIC AND CRAFT BEER • SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

CHAMPAGNE TOAST!

Additional bar upgrades and specialty drink options 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
FLOOR LENGTH LINENS AND LINEN NAPKINS
PADDED CHIAVARI CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN
EGGWHITES CATERING IS FULLY LICENSED AND INSURED

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