



PLATINUM WEDDING PACKAGE - BUFFET 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 10 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

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|-----------------------------------------------------------------------------|---------------------------------------------------------------------------|
| HERBED DIJON CRUSTED LAMB CHOP | SHRIMP AND GRITS WITH A SMOKEY TOMATO JUS LIE |
| LOLLIPOP WITH MINTED GINGER PRESERVES | |
| BRAISED SHORT RIB BITE ON A SMASHED RED BLISS POTATO AU POIVRE | TIKI SHRIMP SALAD ON JALAPEÑO ASIAGO CORNBREAD ROUND |
| BBQ WAGYU BEEF SLIDER WITH SHARP CHEDDAR CHEESE AND CARAMELIZED ONIONS | GRILLED TIGER SHRIMP SKEWER WITH PAPAYA MANGO GASTRIQUE |
| SHAVED NY STEAK, GORGONZOLA AND SWEET ONION MARMALADE ON SOURDOUGH CROSTINI | SMOKED OYSTER TOPPED GRILLED POLENTA WITH REMOULADE SAUCE |
| HOISIN-BRAISED FLANK STEAK ON A CRISP WONTON PLANK | POACHED FLORIDA LOBSTER WITH CHIVE AND CHAMPAGNE NAGE |
| FILET MIGNON BEEF WELLINGTON WITH ROASTED RED PEPPER AIOLI | MISO ROASTED BLACK COD FILLET A LA NOBU |
| PAN-FLASHED HUDSON VALLEY MOULARD | DARK RUM AND SCOTCH BONNET LACQUERED GROUPER ON A CRISPY POTATO GAUFRETTE |
| DUCK FOIE GRAS WITH ASIAN PEAR RELISH | STUFFED MUSSEL CASINO WITH PANKO, BACON, GARLIC, SHALLOTS AND HERBS |
| BEEF TARTARE WITH TRUFFLED PARMESAN AIOLI ON A TOAST POINT | PAN SEARED DIVER SCALLOP TOPPED TOSTONE WITH MANGO CHUTNEY |
| MANDARIN DUCK PANCAKE WITH ENOKI MUSHROOMS, SCALLION AND PLUM SAUCE | MINI MAINE LOBSTER ROLL ON A BUTTERED BUN |
| DUCK CONFIT ON A MINI WAFFLE WITH RED ONION JAM | LOBSTER CAPPUCINO SHOT WITH COGNAC FROTH |
| TANDOORI DUCK BREAST WITH TOMATO CHUTNEY AND SUNDRIED MANGO | LOBSTER DEVILLED EGG GARNISHED WITH BLACK CAVIAR |
| SAKE MARINATED SHRIMP WRAPPED IN BACON WITH WASABI CREMA | MINI BLUE CRAB CAKE WITH HOUSE TARTAR SAUCE |
| BAKED CLAM WITH SPICY SAUSAGE, QUINOA AND FINE HERBS | |

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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 CRAIME FRAICHE

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ELEGANT BUFFET DINNER MENU - PLATINUM

A SELECTION OF FRESH BAKED BREADS WITH SWEET BUTTER AND SUNDRIED TOMATO OLIVE TAPENADE

SALADS

PLEASE SELECT TWO

SPINACH AND DAIKON RADISH WITH FRESH STRAWBERRIES, SAGA BLUE, SHAVED RED ONION, TOASTED ALMONDS AND AGED SHERRY WINE VINAIGRETTE

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

MARINATED ASPARAGUS SPEARS WITH FETA AND WALNUTS ON A BED OF TENDER GREENS WITH LEMON VINAIGRETTE

BABY KALE WITH QUINOA, PEA SHOOTS, JICAMA AND JEWELLED RADISHES WITH A TANGY BUTTERMILK DRESSING

BURRATA CHEESE AND VINE RIPENED TOMATOES WITH BIBB LETTUCE AND A BASIL OIL DRIZZLE

ROMAINE HEARTS WITH CRISPY PROSCIUTTO, CANDIED PECANS, SHAVED MANCHEGO CHEESE AND FIG VINAIGRETTE

MAIN COURSE

PLEASE SELECT TWO

(YOU MAY SELECT TWO ENTREES OR ONE ENTREE AND ONE ITEM FROM THE CARVING STATION)

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

PORK SHANK OSSO BUCCO WITH FENNEL, LEEK AND ORANGE

GRILLED CHICKEN BREAST WITH SHITAKE MUSHROOMS, ARTICHOKE AND MARSALA WINE SAUCE

PAN SEARED LOCAL SNAPPER FILET WITH TOMATO, OLIVE AND TARRAGON

MISO GLAZED FILET OF BLACK COD WITH ASIAN VEGETABLES

MOROCCAN LAMB TAGINE WITH GRILLED LEMON, DATES, CHICK PEAS AND GREEN OLIVES

PAN ROASTED BRANZINO WITH A TOMATILLO SALSA VERDE

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

ACCOMPANIMENTS

PLEASE SELECT TWO

GNOCCHI WITH SPINACH AND PEAS

ROSEMARY ROASTED FINGERLING POTATOES

GRILLED POLENTA CAKE WITH CHIVES

COUSCOUS WITH CONFETTI VEGETABLES

BLACK BEAN AND WHITE RICE SOFRITO

QUINOA PILAF WITH MUSHROOMS AND PECANS

GRILLED MEDITERRANEAN VEGETABLES

POTATOES AU GRATIN

ROASTED BRUSSEL SPROUTS WITH BACON AND SHALLOTS

CLASSIC GREEN BEAN AMANDINE

ROASTED ROOT VEGETABLES

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ELEGANT BUFFET DINNER MENU - PLATINUM

CARVING STATION

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

NEW YORK STRIP STEAK SERVED WITH A
MERLOT DEMI-GLACE REDUCTION

OR

TENDER GRILLED CHURRASCO
STEAK WITH CHIMICHURRI

OR

ROASTED LEG OF LAMB WITH
GINGER, JALAPEÑO AND MINT JAM

OR

GUAVA BARBEQUED TENDERLOIN OF BEEF

OR

SESAME CRUSTED SASHIMI GRADE TUNA LOIN WITH WASABI FOAM

ADDITIONAL STATION OPTIONS AVAILABLE

WEDDING CAKE

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

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED PREMIUM BAR

GREY GOOSE VODKA • TITO'S VODKA

BOMBAY SAPPHIRE GIN • 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

ADDITIONAL BAR UPGRADES AND SPECIALTY DRINKS AVAILABLE

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ELEGANT BUFFET DINNER MENU - PLATINUM

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

BUFFET AND BAR TABLES

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