



SERVED DINNER MENU

THE FOLLOWING IS A SAMPLE OF THE MANY OPTIONS AVAILABLE

PLEASE CONTACT US AT 305.892.2066
OR
EVENTS@EGGWHITESCATERING.COM

EGGWHITES SPECIAL EVENT CATERING

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ELEGANT SERVED DINNER MENU - SALAD COURSE

FRESH BAKED PETITS PAINS SERVED WITH SWEET BUTTER AND HERBED OLIVE OIL

SALADS

ARUGULA WITH CRISPY PROSCIUTTO,
CUMIN SCENTED PECANS,
MANCHEGO CHEESE AND
FIG VINAIGRETTE

CHILLED ASPARAGUS, RADICCHIO,
BOSTON LETTUCE AND
GREEN GODDESS DRESSING

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

HARICOT VERTS ON A BED OF
FIELD GREENS WITH
GRAPE TOMATOES AND
ROSÉ CHAMPAGNE VINAIGRETTE

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

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

SPINACH SALAD WITH
SUN-DRIED MANGO, CANDIED BACON,
TOASTED WALNUTS AND
PORT WINE VINAIGRETTE

CLASSIC CAESAR SALAD WITH
HEARTS OF ROMAINE,
SHAVED PARMESAN AND
TOASTED GARLIC CROUTONS

GARDEN GREENS WITH GRAPE TOMATOES,
CARROT HAYSTACK AND
AGED SHERRY VINAIGRETTE

TENDER GREENS WITH FRESH APRICOT,
EDIBLE PURPLE ORCHIDS,
SHAVED JEWEL RADISH AND SAGA BLUE,
PASSION FRUIT VINAIGRETTE

ICEBERG WEDGE WITH TOMATO, SHAVED
RED ONION,
CRUMBLES OF COUNTRY BACON AND
HOUSE-MADE BLUE CHEESE DRESSING

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

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ELEGANT SERVED DINNER MENU - MAIN COURSE

MEAT AND POULTRY

PAN SEARED ISLAND SPICED CHICKEN BREAST
WITH PAPAYA MANGO CHUTNEY,
FRIED PLANTAINS,
CUBAN BLACK BEANS AND RICE

HARISSA-ROASTED CHICKEN WITH
MERGUEZ SAUSAGE, ROASTED PARSNIPS, GARLIC
WHIPPED POTATOES AND WILTED SWISS CHARD

PAN ROASTED CHICKEN BREAST STUFFED WITH
CHORIZO, FONTINA, ROASTED PEPPERS AND
SPINACH WITH FRIED OKRA AND
PURPLE POTATOES

HERB ROASTED POUSSIN, POTATOES AU GRATIN,
SUMMER SQUASH, CARROT,
ZUCCHINI AND SHALLOT SAUTÉ

ROASTED PORK LOIN WITH BACON BRAISED RED
CABBAGE, ROASTED SWEET POTATO,
GREEN APPLE CHUTNEY

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

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

SLOW BRAISED BONELESS SHORT RIBS WITH
CHIVE POLENTA CAKE AND GLAZED BABY CARROTS

ROASTED RACK OF LAMB CHOPS WITH WILTED
SPINACH, CUCUMBER MINT RAITA AND
ROSEMARY JUS LIE

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

SEAFOOD

KOREAN BARBEQUED SALMON WITH RICE NOODLES,
PURPLE CAULIFLOWER AND MICRO GREENS

PAN ROASTED LOCAL MAHI MAHI FILLET WITH KEY
LIME CHIVE BEURRE BLANC,
COCONUT RICE PILAF, ROASTED BRUSSEL SPROUTS

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

ROASTED LOBSTER TAIL WITH DRAWN BUTTER,
BURNT LEMON, CORN PUDDING AND ASPARAGUS

SAUTÉED SHRIMP PIRI PIRI WITH MEDITERRANEAN
VEGETABLES AND ASIAGO POLENTA CAKE

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

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

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

DUO ENTREES AVAILABLE UPON REQUEST

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PLANT BASED AND VEGAN MENU

SEARED SEITAN WITH CREMINI MUSHROOMS,
KANSAS WHEAT BERRIES AND
ROASTED BROCCOLI AND BRUSSEL SPROUTS

TEMPEH AND MUSHROOM CREPES WITH
ROASTED GARLIC, COLLAPSED SPINACH,
YELLOW BEETS, BURNT CAULIFLOWER ENDS

JAPANESE EGGPLANT SCHNITZEL WITH
HERBED PANKO CRUST,
MUSHROOM KNOEDEL AND
FRESH LEMON BASIL PESTO

FARFALLE PASTA WITH
HERB ROASTED SEASONAL VEGETABLES,
BASIL PESTO CREAM SAUCE

FRIED TOFU WITH PURPLE POTATOES,
GARDEN VEGETABLES AND MASSAMAN RED
CURRY SAUCE, BIRYANI RICE

MOROCCAN VEGETABLE TAGINE WITH
OLIVES, PRESERVED MEYER LEMON AND
CHICKPEAS SERVED WITH HARISSA AND
CONFETTI COUSCOUS

TOFU RICOTTA GIANT STUFFED SHELLS WITH
A SPICY ROASTED FENNEL TOMATO SAUCE

PAN-SEARED POLENTA CAKE WITH
GRILLED SHIITAKE MUSHROOMS,
BRAISED SWISS CHARD, ROASTED TOMATOES,
BASIL OIL AND BALSAMIC DRIZZLE

ROSEMARY GRILLED PORTABELLA STEAK,
PARMESAN TRUFFLED POMME FRITES,
ROASTED GARLIC AIOLI

VEGETABLE LASAGNE WITH
GRILLED PEPPERS, EGGPLANT, ZUCCHINI,
RED ONION, FOUR CHEESES,
FIRE ROASTED MARINARA SAUCE

TRI COLOR QUINOA CAKES WITH KALE,
SWEET POTATO AND SUNDRIED TOMATOES,
MANGO SCOTCH BONNET CHUTNEY

BUTTERNUT SQUASH RAVIOLI
TOSSED WITH GRANNY SMITH APPLES,
TOASTED WALNUTS AND A
LIGHT FRESH SAGE CREME SAUCE

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TABLETOP DESSERT EGG-STRAVAGANZA

A LUSCIOUS ARRAY OF MINI DESSERTS WHICH MAY INCLUDE CHOCOLATE HAZELNUT BRULEE TARTS, GUAVA CHEESECAKE, RED VELVET CAKE POPS, TIRAMISU SHOTS, FRENCH MACARONS, PINA COLADA TRES LECHES, KEY LIME PIE, FRUIT TARTS, ECLAIRS AND CHOCOLATE DIPPED STRAWBERRIES SERVED WITH REGULAR AND DECAFFEINATED AMERICAN COFFEE AND A SELECTION OF HOT TEAS

ASK US ABOUT OUR SEASONAL DESSERTS

PREMIUM ESPRESSO CART

OUR BARISTA WILL PREPARE A VARIETY OF ESPRESSO-BASED DRINKS, TEAS, HOT CHOCOLATE AND MORE

OFFERED WITH FLAVORED ITALIAN SYRUPS, STEAMED AND FROTHED MILK, CINNAMON, COCOA POWDER AND ROCK CANDY SWIZZLE STICK STIRRERS

LIQUEUR ADD-INS ARE AVAILABLE

PLEASE VISIT OUR WEB SITE FOR ADDITIONAL MENUS

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