



SILVER WEDDING PACKAGE - SERVED DINNER

Based on 100 or more Guests

4 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 - SILVER

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 8 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK

SEA SCALLOP WRAPPED WITH
DOUBLE SMOKED BACON

SHRIMP SPRING ROLL WITH A
LEMONGRASS PONZU SAUCE

TURKS AND CAICOS CONCH
FRITTER WITH FIERY COCKTAIL SAUCE

SHRIMP SHUMAI WITH
SOY GINGER DIPPING SAUCE

WAKAME SALAD SHOT WITH TIKI
SHRIMP AND BLACK SESAME SEEDS

CALIFORNIA ROLL WITH PICKLED
GINGER, WASABI AND SOY SAUCE

MINI BEEF EMPANADA WITH
GREEN CHILE RIBBON

INDONESIAN BEEF SATAY WITH
SPICY PEANUT SAUCE

TROPICAL RUM AND CHILI GLAZED MEATBALL

GRILLED SMOKED KIELBASA BITE WITH
HOT HONEY MUSTARD

MEDITERRANEAN CHICKEN
MARRAKESH LOLLIPOP

MINI BEEF FRANK IN PUFF PASTRY WITH
WHOLE GRAIN MUSTARD DIPPING SAUCE

TAMARIND BBQ CHICKEN BREAST SKEWER

COCONUT CHICKEN TENDER WITH
PINEAPPLE SCOTCH BONNET GLAZE

MINI CHICKEN WELLINGTON IN PUFF PASTRY

PAN ASIAN VEGETABLE GYOZA WITH
SESAME SOY GINGER SAUCE

GREEK SPANAKOPITA WITH SPINACH,
FETA CHEESE AND PINE NUTS

PAO DE QUEIJO
(BRAZILIAN YUCCA CHEESE PUFF)

GRILLED VEGETABLE BROCHETTE WITH
BASIL PESTO DRIZZLE

STUFFED MUSHROOM CAP WITH
PANKO, CHEESE AND HERBS

TOSTADITAS WITH ROASTED
CORN SALSA AND CILANTRO GARNISH

OLIVE AND SUNDRIED TOMATO
TAPENADE ON CROSTINI ROUND

VEGETABLE SPRING ROLL WITH
SWEET AND SOUR SAUCE

JALAPENO POPPER FILLED WITH
TEQUILA SPIKED CREAM CHEESE

FRESH HERB-MARINATED BOCCONCINI AND
GRAPE TOMATO SKEWER

ASSORTED MINIATURE FRENCH QUICHE

YOU MAY SELECT THE 8 VARIETIES OF HORS D'OEUVRES FOR AN ADDITIONAL 4.50 PER GUEST

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ELEGANT SERVED DINNER MENU - SILVER

FRESH BAKED PETITS PAINS SERVED WITH SWEET BUTTER

FIRST COURSE

PLEASE SELECT ONE

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

GREEK SALAD WITH VINE RIPENED TOMATOES, CUCUMBERS, KALAMATA OLIVES AND FETA CHEESE WITH LEMON-THYME VINAIGRETTE

TENDER GARDEN GREENS WITH GRAPE TOMATOES, CARROT HAYSTACK AND BALSAMIC VINAIGRETTE

SPINACH AND WATERCRESS SALAD WITH MANDARIN ORANGES, CRISPY BACON AND SHALLOT VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE

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

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

CHICKEN SALTIMBOCCA WITH HAM, SAGE INFUSED PAN GRAVY, AND PARMESAN ORZO WITH ROASTED SUMMER SQUASH AND RED BELL PEPPERS

ORANGE GINGER BUTTER BASTED TURKEY BREAST WITH PAN GRAVY, SAVORY CORN BREAD PUDDING AND CARAMELIZED BABY CARROTS

PAN ROASTED MAHI FILLET WITH KEY LIME CHIVE BEURRE BLANC, SAFFRON RICE PILAF AND ROASTED BRUSSEL SPROUTS WITH CARAMELIZED ONIONS

GRILLED VEGETABLE LASAGNA WITH PEPPERS, EGGPLANT, ZUCCHINI, RED ONION, FOUR CHEESES AND FIRE ROASTED BASIL INFUSED MARINARA SAUCE

BROWN SUGAR AND DIJON GLAZED SALMON FILLET WITH COUSCOUS AND AJI OIL, STIR FRIED BOK CHOY, SNOW PEAS, MUSHROOMS, CARROTS AND WATER CHESTNUTS

NEW YORK STEAK WITH SAUTÉED MUSHROOMS AND PORT WINE PAN GRAVY, GARLIC WHIPPED POTATOES AND ROASTED VEGGIES
(PLEASE ADD 5.50 PER GUEST)

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CAKE, BAR SERVICE AND OTHER - SILVER

WEDDING CAKE

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

AMERICAN COFFEE AND A SELECTION OF HOT TEAS
(PLEASE ADD 2.25 PER GUEST)

UNLIMITED BAR SERVICE

SKYY VODKA • BEEFEATER GIN
RON RICO WHITE RUM • JOSE CUERVO GOLD TEQUILA
JOHNNY WALKER RED SCOTCH
JIM BEAM BOURBON • SEAGRAM'S SEVEN WHISKEY
RED AND WHITE WINES • IMPORTED AND DOMESTIC BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

TABLESIDE WINE SERVICE MAY BE ADDED

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
WHITE PADDED FOLDING CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN

EGGWHITES SPECIAL EVENT CATERING



GOLD WEDDING PACKAGE - SERVED DINNER

Based on 100 or more Guests

5 Hour Reception

Let Eggwhites Special Event Catering set the stage for your perfect day.

We recognize that each and every wedding and couple are unique.

Our experienced team of professionals will guide you through the big decisions and the little details to design a very personal 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

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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

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|--|---|
| KOREAN BARBEQUED BEEF SKEWER | CURRIED CRAB SALAD
TOPPED MINI PAPPADAM |
| MINI BEEF EMPANADA WITH
GREEN CHILE RIBBON | SEARED TUNA CARPACCIO ON A
WONTON CRISP WITH WASABI FOAM |
| BEEF SLIDER WITH BACON AND BLUE CHEESE | SMOKED SALMON TOPPED POTATO
LATKE WITH CHIVE SOUR CREAM |
| MEATLOAF BITE WITH SRIRACHA
KETCHUP AND DARK BROWN SUGAR | GRILLED AND CHILLED SPICY
SHRIMP WITH ROASTED RED PEPPER AIOLI |
| TANDOORI DUCK WITH TOMATO
CHUTNEY AND SUNDRIED MANGO | MINI FRESH FISH TACO WITH SPICY
JICAMA SLAW AND AVOCADO CREMA |
| CRISP FLORIDA ALLIGATOR BITE WITH
SRIRACHA ORANGE MARMALADE | FRIED COCONUT SHRIMP WITH
SCOTCH BONNET INFUSED COCKTAIL SAUCE |
| SPICY LAMB KOFTA
SKEWER WITH TZATZIKI DRIZZLE | POLYNESIAN-STYLE CRAB RANGOON WITH
CITRUS PONZU DIPPING SAUCE |
| MINIATURE CHORIZO QUESO TORTA WITH
ROASTED TOMATO SALSA | GRILLED SHRIMP SKEWER WITH ROASTED
ARTICHOKE LEMONGRASS AIOLI |
| IMPORTED PROSCIUTTO-WRAPPED
SEASONAL MELON | SALMON CROQUETTE WITH
CAJUN REMOULADE |
| SPANISH HAM CROQUETTE WITH
PAPAYA GLAZE | PIRI PIRI SHRIMP SALAD TOPPED
EURO CUCUMBER RONDELLE |
| AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK | TURKS AND CAICOS CONCH FRITTER WITH
FIERY COCKTAIL SAUCE |
| SALMON CAVIAR TOPPED DEVILLED EGG | SEA SCALLOP WRAPPED WITH
DOUBLE SMOKED BACON |
| PANKO CRUSTED MAHI MAHI WITH
SPICY MANGO DIPPING SAUCE | |

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HORS D'OEUVRES CONTINUED - GOLD

MEXICAN STYLE BBQ PORK LOIN SKEWER

SHREDDED PORK MINI TACO WITH
NAPA CABBAGE AND GREEN APPLE SLAW

GRILLED SMOKED KIELBASA BITE WITH
HOT HONEY MUSTARD

SPICY JERK CHICKEN BREAST,
SCALLION AND RED PEPPER SKEWER

GINGER ROOT GLAZED CHICKEN
BREAST AND PINEAPPLE BROCHETTE

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

SMOKED ALMOND STUFFED SUNDRIED
FIG WRAPPED IN BACON

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

FRESH HERB-MARINATED BOCCONCINI AND
GRAPE TOMATO SKEWER

ROASTED VEGETABLE PHYLLO PURSE

SPINACH AND ARTICHOKE RANGOON

RASPBERRY AND IMPORTED BRIE CHEESE IN
DELICATE FRENCH PUFF PASTRY

YOU MAY SELECT THE 10 VARIETIES OF HORS D'OEUVRES FOR AN ADDITIONAL 6.50 PER GUEST

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ELEGANT SERVED DINNER MENU - GOLD

FRESH BAKED PETITS PAINS SERVED WITH SWEET BUTTER

FIRST COURSE

PLEASE SELECT ONE

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

BABY LETTUCES AND RADICCHIO WITH
MONTRACHET GOAT CHEESE, CARAMELIZED
PECANS AND FIG VINAIGRETTE

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

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

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

FRESH SLICED MOZZARELLA CHEESE AND
VINE RIPENED TOMATOES WITH BASIL PESTO OIL

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

MAIN COURSE

PLEASE SELECT ONE

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

GRILLED BREAST OF CHICKEN WITH SUNDRIED
APRICOT ONION PAN SAUCE, ROSEMARY
ROASTED POTATOES AND STEAMED BROCCOLINI

HARISSA-ROASTED CHICKEN WITH MERGUEZ
SAUSAGE, PARSNIP DRESSING, GARLIC
WHIPPED POTATOES AND WILTED SPINACH

ROASTED PORK LOIN WITH APHRODITE'S STUFFING,
CANDIED YAMS AND SAUTÉED VEGETABLE MÉLANGE

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

CORIANDER AND TARRAGON CRUSTED
SALMON FILLET WITH LA MANCHA SAFFRON CRÈME
SAUCE, ISRAELI COUSCOUS AND GRILLED VEGETABLES

GRILLED LOCAL MAHI MAHI FILLET WITH PINEAPPLE
SCOTCH BONNET CHUTNEY, COCONUT RICE
PILAF AND ROASTED BRUSSEL SPROUTS

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

MIAMI STYLE MOJO MARINATED FLANK STEAK WITH
CILANTRO CHIMICHURRI, MOROS AND
CALABACITAS CON ELOTES (ZUCCHINI AND CORN)

SAUTÉED SHRIMP PIRI PIRI WITH GRILLED ASIAGO
POLENTA CAKE AND MEDITERRANEAN VEGETABLES

ROASTED RACK OF LAMB CHOPS WITH ORZO, WILTED
SPINACH, CUCUMBER MINT RAITA AND ROSEMARY JUS LIE
(PLEASE ADD 5.50 PER GUEST)

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

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CAKE, BAR SERVICE AND OTHER - GOLD

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
1800 TEQUILA • BACARDI WHITE AND
DARK RUM • JOHNNY WALKER BLACK SCOTCH
MAKER'S MARK BOURBON • JACK DANIELS WHISKEY
RED AND WHITE WINES
IMPORTED AND DOMESTIC BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

TABLESIDE WINE SERVICE MAY BE ADDED
ADDITIONAL BAR UPGRADES AND SPECIALTY DRINK OPTIONS
AVAILABLE

STAFF AND EQUIPMENT

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

EGGWHITES SPECIAL EVENT CATERING

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PLATINUM WEDDING PACKAGE - SERVED DINNER

Based on 100 or more Guests
5 Hour Reception

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We recognize that each and every wedding and couple are unique.

Our experienced team of professionals will guide you through the big decisions

And the little details to design a very personal 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

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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 CAPPUCCINO SHOT
WITH COGNAC FROTH

LOBSTER DEVILLED EGG
GARNISHED WITH BLACK CAVIAR

MINI BLUE CRAB CAKE WITH
HOUSE TARTAR SAUCE

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HORS D'OEUVRES CONTINUED - 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

YOU MAY SELECT THE 12 VARIETIES OF HORS D'OEUVRES FOR AN ADDITIONAL 8.50 PER GUEST

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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

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

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

CHILLED ASPARAGUS, BOSTON LETTUCE,
RADICCHIO AND GREEN GODDESS DRESSING

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

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

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

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

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

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

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

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

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

SESAME-CRUSTED SZECHUAN GLAZED
SEA BASS WITH MICRO BEETS AND
STIR-FRIED ASIAN VEGETABLES (MP)

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

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

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CAKE, BAR SERVICE AND OTHER - 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 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
RED AND WHITE WINES
IMPORTED, DOMESTIC AND CRAFT BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

CHAMPAGNE TOAST!

TABLESIDE WINE SERVICE MAY BE ADDED

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 SPECIAL EVENT CATERING



ELEGANT SERVED DINNER MENU - PLATINUM

PLEASE ALLOW FOR A 20% SERVICE FEE AND LOCAL SALES TAX
PLEASE INQUIRE ABOUT OUR EARLY BOOKING INCENTIVES

BASED ON DATE AVAILABILITY
FINAL PRICING IS CONTINGENT UPON FINAL MENU, PROGRAM, SITE INSPECTION AND GUEST COUNT

PRICING IS ALREADY DISCOUNTED BY 4% BASED ON PAYMENT BY CHECK, CASH OR DOMESTIC WIRE TRANSFER

EGGWHITES SPECIAL EVENT CATERING CARRIES THE FOLLOWING COVERAGES

\$ 1,000,000 GENERAL LIABILITY INSURANCE, POLICY # VBA311783

\$300,000 AUTOMOBILE LIABILITY INSURANCE, POLICY # ACP BAPD 5964085460

\$ 1,000,000 LIQUOR LIABILITY INSURANCE, POLICY # VBA311783

WORKERS COMPENSATION INSURANCE, POLICY # 520-19460-0000-1071

STATE OF FLORIDA BUSINESS LICENSE, DOCUMENT # 23-26330R-4

THANK YOU FOR CONSIDERING EGGWHITES SPECIAL EVENT CATERING!

EGGWHITES SPECIAL EVENT CATERING

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