



Exquisite Caterers

Info@exquisitecaterers.com



Bar/Bat Mitzvah Menu

Passed Canapés

- Sesame & Flax Seed Crusted Chicken
sesame ginger sauce
- Petite Franks En Pastry
deli mustard
- Baby Bite Reuben
deli mustard
- Chicken Mole
edible chocolate spoon
- Crispy Duck Purses
wasabi teriyaki sauce
- Zucchini & Carrot Fritter
spicy ginger scallion sauce
- Mini Beef Wellington
red wine gastrique
- Chicken & Roasted Cashew Cigar
ginger plum sauce
- Teriyaki & Orange Glazed Steak
"secret" teriyaki sauce
- Moroccan Cigars
beef, Moroccan spice, lemon scallion aioli
- Grilled Hotdog Sliders
whole grain mustard relish
- Beef Short Rib On Polenta
teriyaki bbq
- Chicken & Scallion Beignet
plum sauce
- *Pistachio & Herb Crusted Lamb Chops
balsamic gastrique
- Steak & Potatoes
carved steak, potato croquette
- Stuffed Beets
fig & balsamic filling, micro greens, salted crostini
- Grilled Vegetable Cone
red pepper coulis
- Napa Cabbage Spring Rolls
teriyaki duck sauce
- Spinach Wrapped In Phyllo
paprika oil
- Portobello & Red Pepper
basil pesto, sea salt spoon
- Arincini
rustic garlic tomato sauce, balsamic reduction
- Ceviche Of Salmon, Cod, & Sea-bass
hearts of palm, citrus vinaigrette, fleur de sel,
- Falafel
mini pita, cherry tomato, falafel, humus
- Grilled Chicken Guacamole Spoon
edible spoon, pico de gallo
- Pulled Brisket Sliders
asian fusion sauce
- Artichoke
mock crab, panko crisp



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À la carte Action Stations

Pasta!

tri color penne rigate, rustic jersey tomato sauce, beef bolognese sauce, roasted garlic & rosemary foccaccia, eggplant rolletine

Falafel Stand

traditional chickpea falafel, humus, tahini, israeli salad, shredded cabbage, babaganoosjh, tabouli, & pita, Israeli cous cous

Mongolian Grill

sesame & sweet teriyaki chicken & beef, scallions, bok choy, carrots, ginger, garlic, hot & sweet peppers, sticky rice, fried dumplings

Slider's

beef, turkey, portabello, quinoa vegetable, brioche buns, relish, ketchup, mustard, lettuce, tomato, shoestring fries

Oriental Duck Bar

sweet teriyaki and mandarin glazed free range duck, cucumber, scallion, hoisin, mu-shu wrap, scallion pancake, vegetable fried rice, vegetable spring roll

Seared Sashimi

sesame & poppey seed seared yellow fin tuna, caribbean spiced alaskan salmon loin, wakame & napa cabbage salad, soy lemongrass glaze

Brazilian Rodízio

flame seared marinated prime rib & lamb roast, spanish potatoes, sweet plantains & cinnamon grilled pineapple, roasted garlic aioli

Skirt Steak Grill

"secret" teriyaki marinade, wild mushrooms, pearl onions, peppers, garlic mashed potatoes

Carving Station

choice of 2- lemon dijon roasted turkey breast, roasted prime rib, molasses coated corned beef, or cured lean pastrami. kasha varnishkas, stuffed cabbage, hand made knishes & grilled garlic bread

Greek Grill

grilled steak, chicken, vegetable stuffed grape leaves, orzo, spanikopita, tomato & olive bread

Moroccan Tagine

grilled lamb skewers, crispy Moroccan beef cigar, curried vegetables, cous cous, grilled beet salad, madbujah

Mu Shu

marinated beef & chicken, sweet chili bok choy, vegetable fried rice, scallion plum sauce, & hoisin sauce

Tempura

broccoli, peppers, squash, baby corn, sugar snaps, sweet potato sweet teriyaki, plum sauce

Streak House Grill

rib eye steak, hash brown potatoes, beefsteak tomatoes

Sushi Bar

assorted display maki, nagiri & sashimi, presented by a sushi chef mahi, salmon, tuna, mock crab, mock shrimp





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Garde Manger Display

Choice of 5

Seasonal Fresh Fruit Display
melons, pineapple, berries, grapes, exotic fruits

Salmon En Croûte
chipotle, caramelized onion & spinach

Tomato Bruschetta
garlic toasted baguette & balsamic reduction

Vegetable Crudit 
aiolis & spreads

Herb Marinated Grilled Vegetables
peppers, squash, eggplant, asparagus, mushrooms

Tuna Shooters
chinese slaw in a cucumber cup

Exquisite Caviar Selection
salmon caviar, whitefish caviar, egg, onion,
capers, lemon wedges

Thai Sesame Noodles
thai basil, cilantro, teriyaki, sesame

First Course

Choice of 1

Caesar Salad
baby red & green romaine, olive & anchovy crostini, champagne caesar dressing

Tomato & Duck Bacon
heirloom tomato, bib lettuce, duck bacon, toasted baguette

Vegetable Carpaccio
micro greens, grilled japanese eggplant, squash, zucchini, & pepper, roasted cherry
tomatoes, grilled baguette, quinoa, roasted mushroom ragout
creamy balsamic vinaigrette

Deconstructed Panzenella
grilled baguette, red & yellow beefsteak tomatoes, olive tapenade, micro greens, broken
balsamic vinaigrette

Abstract Field Greens
baby greens rolled in a cucumber, roasted vegetable carpaccio, creamy balsamic
vinaigrette

Red Wine Poached Pear
mandarin oranges, baby frisee, candied pecans, balsamic reduction, dried cranberries,
raspberry vinaigrette

Watermelon & Heirloom Tomato
watermelon triangles, watercress, heirloom tomato, baby spinach,
toasted almond humus, balsamic gastrique, lemon oil

Roasted Carrot & Avocado
micro greens, roasted pumpkin seeds, citrus vinaigrette

all salads are served with assorted fresh made
artisan breads





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Entrees

Roasted Prime Rib of Beef

fingerling potato, parsnip puree, baby carrot, red wine reduction

Roasted Ribeye Chateau Briand

roasted baby new potatoes & poached asparagus, bordelaise sauce

Grilled Hanger Steaks

parsnip puree, grilled scallions, sauteed spinach,
red wine demi glace, potato crisps

Braised Veal Osso Bucco

Baby Carrots & parsnip, roasted shallots, wild mushroom polenta

*Grilled Veal Chop

garlic mashed red bliss, roasted baby beets & squash, patty pans, demi glace

Roasted Tuscan Chicken

potato gnocchi, baby spinach, artichoke, roasted pepper, baby carrot, glace de poule

Mediterranean Chicken Roulade

roasted pepper & spinach stuffing, spanish rice, pepper coulis

Dijon Sage Roasted Free Range Chicken Breast

roasted baby new potatoes & chicken demi-glacé

Sesame Teriyaki Pacific Salmon

hoisin sauce, napa slaw, fried lotus root
sesame soba noodles

Brown Sugar & Pecan Crusted Pacific Salmon

sweet red chili sauce, wild rice pilaf, seasonal vegetable

Pistachio & Lemon Crusted Pacific Salmon

white wine dijon cream,
lemon & herb risotto, haricot vert

Horseradish & Potato Crusted Pacific Salmon

jicama-carrot-beet slaw, mashed yams

Sesame Crusted Chilean Sea-bass

hoisin sauce, seaweed salad, baby carrots
edamame noodles

Olive Oil Poached New England Black Cod

wild mushroom polenta, roasted vegetable & tomato emulsion, fried plantain

Halibut Provencal

tomato caper stew, saffron rice, shaved carrot, broccoli rabe

Grilled Vegetable Napoleon

zucchini, squash, polenta, balsamic reduction

Butternut Squash Risotto

shitake mushrooms, fried sage, vin cotto

Grilled Portobello

chic pea ragout, sun-dried tomato, porcini mushroom

* additional based on seasonal market price



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Children's Menu

Grilled Chicken Caesar Salad
rosemary bread sticks

Baby Field Greens
toasted crostini, carrot, tomato, cucumber

Chicken & Vegetable Lo-mein

Chicken & Vegetable Fried Rice

Vegetable Eggrolls

Penne Vodka
rosemary breadstick

Linguini & Roasted Garlic & Broccoli

Mini Pizza
fresh tomato & baby arugula

Fried Chicken Wings
buffalo wing sauce

Fried Corn Dogs
relish and mustard

Chicken Cutlets

Chicken & Pepper Kabobs

Teriyaki Steak

Chicken Tenders

Mashed Potatoes

Green Beans Tempura

Fried Creamed Corn Bites

Steamed Broccoli, Corn , Cauliflower



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Plated Dessert

Praline Cream Torte

creme anglaise, raspberry puree, chocolate ganache

Fruit Tarte

vanilla bean creme anglaise, brown sugar crumble, blueberry puree

Hazelnut Torte

rum caramel sauce, chocolate ganache, vanilla custard

Lemon Merengue Pie

vanilla sabayon

OR

Passed Desserts

S'mores

graham crackers dipped in chocolate, fresh toasted marshmallow

Beignets

yeast raised doughnuts, flavored sugars, chocolate ganache, raspberry jam

Fudge Shop

chocolate, white chocolate, peanut butter, caramel

Cannolies & Pops

chocolate covered cannolies

chocolate covered cake pops

Pastries

petite fours, rumballs, bon bons, fruit tarts

mini layer cakes

Brownies

blondies & fudge brownies

Assorted Cakes

Oreo, Chocolate Ganache, Boston Cream

Assorted Cookies

chocolate chip, linzer tarts, rainbow, almond horn

*Hospitality Stations

Candy-Land-assorted candy displayed in overflowing amounts!

Giant Cookie Table - black & white, chocolate cigar, chocolate chip, danish, muffin tops, coffee cake, linzer tarts, roasted pretzels, popcorn, and bottled water

*Occasion Cakes

fondant, pastillage, piping, figurines any flavor, any filling, any color, any design, any DREAM!



