

## **HORS D'OEUVRES**

### **BEEF WRAPPED ASPARAGUS**

*Grilled Asparagus Wrapped with Tender Filet of Beef*

### **LAMB CHOPS**

*Grilled with Cracked Pepper and Rosemary*

### **TUNA TARTAR**

*Marinated Tuna and Chopped Tomatoes Served in Mini Waffle Cones*

### **SEABASS TEMPURA SKEWERS**

*Strips of Fried Sea Bass on Skewers*

### **SALMON CEVICHE**

*Salmon Salsa Marinated in Lemon Juice Served in Cucumber Cups*

### **YELLOWFIN SASHIMI**

*Green chili, pistachios, and mint*

### **GAZPACHO SHOTS**

*Market fresh vegetables*

### **DECONSTRUCTED MATZOH BALL SOUP**

*Matzoh cracker, root vegetables, roasted chicken*

### **FOIE GRAS BULEE**

*Sour cherries, candied pistachios*

### **TWICE-BAKED FINGERLING POTATOS**

*Perfect bite-sized potatoes with your choice of accoutrements*

### **SALMON ROLLS**

*Spiced Fresh Salmon Rolled in Spinach and Fried in a Crisp Wrapper*

### **SPICY TUNA WITH CRISPY RICE**

*Raw Tuna Seasoned with Spices Over Crispy Fried Rice*

### **AVOCADO EGGROLLS**

*Fresh Avocado, Sun-Dried Tomato, Red Onion and Cilantro  
Deep Fried in a Crisp Dough*

### **SEARED ALBACORE TUNA BELLY**

*potato and onion ratatouille*

**SOUTHWESTERN EGGROLLS**

*Corn, Black Beans, Onions and Diced Tomatoes  
Deep Fried in a Crisp Dough*

**CHICKEN BROCHETTE**

*Morsels of Chicken Breast Skewered with Peppers and Onions*

**BEEF BROCHETTE**

*Morsels of Tender Beef Skewered with Peppers and Onions*

**TERIYAKI CHICKEN BROCHETTE**

*Breast of Chicken Marinated in Teriyaki Sauce Skewered with Grilled Pineapples*

**SMOKED SALMON**

*Melon and nectarines*

**CARROT FRITTER**

*Apricot sauce*

**TUNA TARTAR**

*Grapes*

**CHARRED CHILI-RUBBED STEAK TIPS**

*Rosemary skewers, onions*

**FOIE GRAS**

*Ginger, mango*

**SALMON SASHIMI**

*Corrieander, figs*

**CHICKPEA FRIES**

*Mashed chickpea "fries," seasonal dipping sauce*

**AVOCADO FRIES**

*Sliced and deep-fried avocado, seasonal dipping sauce*

**SAUTEED VEGETABLE MELANGE**

*Lemon and garlic*

**HAMACHI CEVICHE**

*Watermelon and tomato cubes, ahi tuna/hamachi, cilantro, cucumber, lemon-pineapple vinaigrette*

**PAN-COOKED FENNEL ROOT**

*Radicchio, touch of Orange and Basil*

**GRILLED EGGPLANT**

*Fresh Basil and Tomato Vinaigrette*

**RATATOUILLE PROVENCAL**

*Sauteed Eggplant, Onions, Garlic, Zucchini, Red Peppers and Tomato*

**GRILLED AND SLICED PORTOBELLO**

*Fresh Oregano*

**PORTABELLO STEAK FRIES**

*Seasonal dipping sauce*

**BRUSCHETTA**

*Lightly Toasted Cocktail Bread Topped with Freshly Sliced Tomato, Red Onion, Garlic, Basil and Olive Oil*

**STUFFED MUSHROOMS**

*White Button Mushrooms Stuffed with Julienne Vegetables*

**BUREKAS**

*Filo Dough Filled with Mushrooms and Spinach*

**FRANK BLANKETS**

*Bite-Sized Hot Dogs Wrapped in Filo Dough*

**SALMON EGG CANAPÉS**

*Salmon Egg Served on Mini Toasted Baguettes*

**PASTRAMI CANAPÉS**

*Lightly Toasted Cocktail Bread Topped with Sliced Pastrami*

**TURKEY CANAPÉS**

*Sliced Turkey Served on Lightly Toasted Cocktail Bread*

**LOX CANAPÉS**

*Smoked Salmon with Dill and Capers Served on Mini Toasted Baguettes*

**DEVILLED EGG**

*Hard Boiled Egg Filled with a Blend of Hard Egg Yolk and Spices*

# **SALADS**

## **THAI SALAD**

*Shredded Cabbage, Julienne Cucumbers and Carrots, Edamame, Peanuts And Wonton Crisps, in a Lime-Cilantro Dressing, Topped with Crispy Rice Sticks and Thai Peanut Dressing.*

## **APPLE CHERRY SALAD**

*Thinly Sliced Apples, Cherries, Pecans and Raisins Mixed with our Sweet Cherry Dressing*

## **PAPAYA MANGO SALAD**

*Fresh Papaya, Mango and Cilantro Seasoned with a Citron Dressing*

## **BEET SALAD**

*Roasted Chino Farms beets, spinach, blood oranges, candied pistachios*

## **PEACHES AND ARUGULA SALAD**

*Baby Japanese peaches, hazelnuts, arugula*

## **APPLE AND FENNEL SALAD**

*Granny Smith apples, arugula, grapefruit*

## **WALDORF SALAD**

*Fresh Apples, Celery, Pineapples and Caramelized Walnuts In a Honey Dressing, Sprinkled with Grated Coconuts*

## **CALIFORNIA SALAD**

*Heart of Palm, Artichoke and Baby Corn Decorated With Sliced Papayas in a Citrus Dressing*

## **INSALATA TRI COLORE**

*Thinly Sliced Endive, Shredded Radicchio and Chopped Arrugula Served with a Light Vinaigrette Dressing*

## **CAPRESE SALAD**

*Fresh Tomatoes and Mozzarella Cheese Topped With Basil, Olive Oil and Balsamic Vinegar*

## **SEAWEED SALAD**

*Fresh Seaweed and Sesame Seeds Marinated with a Rice Wine Vinegar Dressing*

## **CUCUMBER SALAD**

*Sliced Cucumbers and Red Onions Served with a Lemon Dill Dressing*

**SPINACH RASPBERRY SALAD**

*Baby Spinach Leaves Sprinkled with Fresh Raspberries  
Served With a Light Vinaigrette Dressing*

**CORN & BEET SALAD**

*Kernels of Corn and Roasted Beets with a Lemon Vinaigrette*

**PASTA SALAD**

*Fussili Pasta, Broccoli, Carrots, Cauliflower and Olives with an Italian Vinaigrette*

**CABBAGE SALAD**

*Red and White Cabbage, Shredded Carrots, Fresh Ginger and  
Pine Nuts in a Balsamic Dressing*

**COUNTRY SALAD**

*Mixed Greens, Grilled Asparagus, Fresh Beets,  
Goat Cheese and Candied Pecans*

**CHINESE CHICKEN SALAD**

*Sliced Chicken Breast, Crisp Wontons, Lettuce, Mandarin Oranges and Sesame Seeds  
Served with our Exclusive Sesame Dressing*

**SANTA FE SALAD**

*Fresh Corn, Black Beans, Tomato and Mixed Lettuce  
Served with Tortilla Strips and Peanut Dressing*

**TABOULI SALAD**

*Finely Chopped Parsley, Tomatoes, Red and Green Onions with Bulgur*

**CAESAR SALAD**

*Crisp Romaine Leaves and Shaved Parmesan Cheese in our Caesar Dressing,  
Topped with Garlic-Herb Croutons*

**SPRING MIX SALAD**

*Musclin Mix, Cherry Tomatoes, Endive and Enoki Mushrooms  
Served with our Signature Dressing*

**SHIRAZI SALAD**

*Chopped Tomatoes, Cucumber and Onions with a  
Lemon Vinaigrette Dressing*

**HUMMUS**

*Grounded Garbanzo Beans and Tahina Seasoned with Garlic and Assorted Spices*

**MATBUKHE**

*Fresh Tomatoes, Roasted Bell Peppers, Onions and Jalapenos*

**BABAGANUSH**

*Baked Eggplant Mixed with Tahina, Fresh Garlic and Lemon Juice*

**SALAD OLIVIER**

*Hard Boiled Egg, Potatoes, Green Peas, Pickles and Morsels of Chicken Breast Mixed Together in Light Mayonnaise*

**KASHKE BADEMJAN**

*Fried Eggplant with Caramelized Onions and Kashk*

**TEMPURA TOFU SALAD**

*Tofu in a light tempura batter, field greens, scallions, carrots, light balsamic vinaigrette*

**CHOPPED SALAD**

*Romaine hearts, mixed greens, cucumber, carrots, beets, roasted almonds, crumbled tempeh, peppercorn dressing*

**THAI KALE**

*Spicy peanut dressing*

**GRILLED VEGETABLE SALAD**

*Pesto, grilled market vegetables, mixed greens, avocado*

**TUNA TATAKI**

*Seared Ahi tuna, mixed greens, sprouts, ponzu-wasabi dressing*

## **ADDITIONAL STATIONS**

### **CAVIAR, SALMON EGG & PÂTÉ STATION**

*Various Types of Caviar, Salmon Egg and Pâtés Served with Chilled Vodka in Cucumber Shot Glasses with Crackers, Chopped Onions and Capers*

### **SUSHI STATION**

*Spicy Tuna, Spicy Yellowtail, Shrimp, Albacore, Salmon, Unagi (Fresh Water Eel), Lobster and California Cut Rolls and Hand Rolls, Okura (Salmon Egg Rolls), Sashimi, Seared Ahi Tuna, Caterpillar Rolls, Rolls Royce Rolls, Assorted Specialty Rolls, Edamame, Seaweed Salad, Cucumber Salad, and a Saki Bar  
Prepared by Our Very Own Sushi Chefs*

### **MEAT CARVING STATION**

*Marinated Prime Rib, Roast Veal, Turkey, Pastrami, Duck L'Orange, Château Bryand, Beef Bourgyñon, Rack of Lamb, Veal Chops, Tongue, Roulade of Sea Bass or Halibut Thinly Sliced and Served with Shitake and Portobello Mushrooms, Baguettes, Specialty Sauces, Dijon Mustard and Condiments*

### **ITALIAN STATION**

*Fettuccini, Rigatoni, and Penne Pastas with Marinara Sauce, Pesto Sauce, Sun-Dried Tomatoes, Mushrooms, Eggplants and Pine Nuts  
Served with Caprese Salad and Insalate Tricolore*

### **INDIAN STATION**

*Chicken Tiki Masala, Tandori Chicken, and Indian Nan Cooked on Site by our Indian Tanours, Served with Curry Rice, Dal (Spicy Lentil Stew) and Samosa*

### **MEXICAN STATION**

*Chicken and Beef Fajitas, Burritos or Tacos with Chopped Onions, Beans, Cheese, Shredded Lettuce, Diced Tomatoes, Grilled Peppers,  
Spanish Rice, Guacamole and Salsa*

### **CHINESE STATION**

*Orange Chicken, Beef Broccoli, Sautéed Chicken and Beef, and Stir Fry Vegetables  
Served with Chow Mein, Chinese Rice and Egg Rolls*

### **EXOTIC MUSHROOM STATION**

*Shitake, Portobello, Chanterelle and White Button Mushrooms Sautéed  
With Onions, Peppers, Herbs and Spices*

### **FRUIT DISPLAY**

*Freshly Cut and Whole Fruits of the Season with Seasonal and Exotic Berries  
Cascading Through Ornamental Boxes and Striking Crystals  
Beautifully Arranged on Decorative Tables*

**TEA STATION**

*Dried Fruits and Berries, Baklava, Bamieh, Dates, Cookies, Mini Éclairs and Tarts, With an Assortment of Persian and Moroccan Sweets Served with Freshly Brewed Persian Tea on a Traditional Station*

**CREPE STATION**

*Sweet dessert crepes, served with an assortment of chocolate, Nutella, fruits, powdered sugar, and spices*

**CHOCOLATE STATION**

*An Assortment of Profiteroles, Chocolates, Petite Fours, Bon Bons and Truffles Cascading Down Chocolate Centerpieces on Lavishly Decorated Tables*

**CAPPUCCINO BAR**

*Fresh Cappuccino, Espresso and Café Au Lait Served with an Assortment of Vanilla, Hazelnut and Mocha Syrups*

**GELATO STATION**

*Assorted flavors, nondairy options available. Can be served with syrups and toppings of your choice.*

**COTTON CANDY STATION**

*Assorted flavors*



# **BUFFET DINNER**

## **CHILEAN SEA BASS**

*Baked and Served with Choice of Sauce*

## **MOROCCAN FISH**

*Choice of Fish in a Spicy Moroccan Sauce*

## **CHICKEN PICATTA**

*Chicken Breast Gently Sautéed with Lemon Sauce, Mushrooms and Capers*

## **BEEF STROGANOFF**

*Thinly Sliced Beef with Sautéed Mushrooms and Onions*

## **STEAK DIANE**

*Sliced Beef Steak Covered with Black Peppercorns and a Rich Mushroom Wine Sauce*

## **ROAST VEAL**

*Served with Choice of Sauce*

## **VEAL MARSALA**

*Scaloppini of Veal Sautéed and Served with a Caper Mushroom Sauce Over Pasta*

## **MUSHROOM RAVIOLI**

*market vegetables, white truffle olive oil*

## **RACK OF LAMB**

*Candied pistachios, truffle oil*

## **SUSTAINABLE CHILEAN SEA BASS**

*Sweet n' Sour sauce, grilled asparagus tips*

## **SKIRT STEAK ESTILLO CARNE ASADA**

*Handmade tortillas, balsamic vinaigrette*

## **PAN-ROASTED CHICKEN**

*Garlic and Wild Mushroom Ragout*

## **SPEZZATINO-STEWED CHICKEN BREAST**

*Artichoke Hearts, Tomato, Canellini, White Wine and Basil*

## **"POLLO AL LIMON"**

*Caper, Vodka and Lemon Sauce*

## **"POLLO SICILLIANA"**

*Braised Chicken with Peppers*

**CHICKEN MARSALA**

*Marsala Mushroom Sauce*

**PATO CON PERAS**

*Duck confit with pear sauce*

**POLLO AL AJILLO**

*Garlic, Lemon and Olive Oil Roasted Chicken. Peruvian style.*

**GRILLED LAMB CHOPS**

*Rosemary, barigoule nicoise*

**VEAL CUTLET**

*Alla marsala*

**VEAL SCALLOPINI**

*Alla milanese*

**RIBEYE, CHOPSLICED**

*Barolo glazed potatoes*

**CHICKEN KABOB**

*Morsels of Chicken Breast Marinated in Saffron, Skewered and Barbecued*

**BEEF KOUBIDEH KABOB**

*Ground Beef Kabob*

**CHICKEN KOUBIDEH KABOB**

*Ground Chicken Kabob*

**BARG KABOB**

*Strips of Tender Beef, Marinated, Skewered and Barbecued*

**SALMON KABOB**

*Filet of Salmon Marinated in Herbs and Spices, Skewered and Barbecued*

**SALMON**

*Baked, Poached, Grilled or Sautéed Served with Caper Sauce or Pineapple Salsa*

**WHITE FISH**

*Baked, Poached or Grilled Served with Our Special Sauce*

**SMOKED WHITE FISH**

*Baked, Poached or Grilled*

**MOROCCAN FISH**

*Choice of Fish in a Spicy Moroccan Sauce*

**LOX**

*Served as Canapés or on a Platter with Capers and Dill*

**COULIBIAC**

*Salmon, Mushrooms, Velouté and Crêpe Encased in a Rich Brioche Dough*

# **SIT-DOWN DINNER**

## **BEVERLY'S SALAD**

*Assorted Field Greens, Feta Cheese, Cherry tomatoes, Hearts of Palm, Garbanzo Beans, And Pine Nuts Served with our Vinaigrette Dressing*

## **BEEF STEAK**

*Grilled with Green Peppercorn and Tarragon Sauce*

## **RACK OF LAMB**

*Pine Nut Crusted with a Roasted Garlic and Rosemary Sauce*

## **DUCK L'ORANGE**

*Roasted Duck with a Tangerine Sauce*

## **OSSOBUCCO**

*Italian Veal Shank with Morrell Sauce*

## **MARKET FISH**

*Cous cous, baby artichokes, sugar snap peas, carrots, finished with Calamansi juice*

## **HERB-ROASTED CHICKEN PROVENCAL**

*Tomato, baby artichoke, white bean ragout, wilted tuscan black kale, preserved lemon*

## **CHICKEN, TWO-STYLES**

*Poached breast, Roasted Thigh, Root Vegetables and brioche-cranberry stuffing*

## **PRIME RIB**

*Served with Augui Sauce*

## **ROAST VEAL**

*Served with a Mushroom Sauce*

## **FRIED CHICKEN, "NEW-STYLE"**

*With sweet mashed potatoes or "pain perdu" with roasted apples*

## **CHILEAN SEA BASS**

*Filet of Sea Bass with a Sun-Dried Tomato Sauce*

## **STUFFED BABY CORNISH HEN**

*Served with Apricot Raisin Sauce*

## **FILET OF SALMON**

*Served with a Caper Sauce or Pineapple Salsa*

**SPIT-ROASTED CHICKEN**

*Crisp potato and gnocchi, grilled escarole, and onions with pine nuts and currants*

**BREAST OF CHICKEN**

*Served with a Mushroom Sauce*

**COCONUT-CRUSTED CHICKEN**

*Mango-Papaya salsa*

**ORIENTAL-STYLE TENDERLOIN**

*Ginger, scallions, hoisen sauce, duck sauce, served in an endive wrap*

**JAMAICAN JERK CHICKEN**

*Mango, scotch bonnet glaze, market vegetables*

**DUCK CONFIT**

*Roasted beets, candied pistachios, crispy polenta croutons*

**ROPA VIEJO CON TOSTONES**

*Savory shredded beef with sauce, sauteed plantains, pico de gallo*

**MACADAMIA NUT-ENCRUSTED MAHI MAHI**

*Ginger sauce, fruit salsa*

*\*All plates can be custom-designed by clients to reflect their individual tastes.*

# **DESSERT**

## **ASSORTED MINI PASTRIES**

*Fruit Tarts, Éclairs, Tiramisu, Opera Cake, Napoleon and Roulade  
(More Choices Available Upon Request)*

## **WHOLE CAKES**

*Choose from an Array of Selections*

## **FRESH CUT FRUITS**

*Freshly Cut Watermelon, Pineapple, Cantaloupe and Honeydew  
(Exotic Fruits also Available Upon Request)*

## **FRUIT “PEARLS”**

*Seasonal flavors*

## **WARM DOUGHNUTS**

*Vanilla cream, crystallized flowers*

## **WARM PEAR TART**

*Raspberry coulis*

## **PROFITEROLES**

*Bittersweet chocolate*

## **HONEY ICE CREAM**

*Granny smith apples*

## **BROWNIES**

*Dulce de leche, sea salt*

## **ULTIMATE ROOT BEER FLOAT**

*Imported root beer, coconut-vanilla ice cream*

## **GELATO STATION**

*Italian gelato, assorted flavors*

## **“SPAGHETTI AND MEATBALLS”**

*White chocolate noodles, strawberry sauce*

## **PASSION FRUIT MOUSSE**

## **COTTON CANDY STATION**

*Assorted flavors*

**BERRIES**

*Assorted Seasonal Berries  
(Exotic Berries also Available Upon Request)*

**ICE CREAM**

*Choice of Chocolate, Vanilla, Strawberry or Persian Ice Cream*

**SORBET**

*Choice of Raspberry or Mango*

**ADDITIONAL DESSERTS**

**DELUXE DESSERT**

*Lavishly Decorated Mini Pastries and a Variety of Berries*

**SPECIAL DESSERT**

*Includes Exotic Fruits, Berry Bar and Special Ordered Cakes and Mini Pastries*

**BEVERLY DESSERT**

*Beverly Catering's Exclusive Dessert Stations (please ask for more details)*

## **MARTINI MENU**

### **APPLE MARTINI**

*Vodka, Sour Apple Pucker*

### **POMEGRANATE MARTINI**

*Vodka, Pomegranate Juice*

### **MELON MARTINI**

*Vodka, Midori Sour*

### **COSMOPOLITAN**

*Vodka, Grand Marnier, Cranberry Juice*

### **RASPBERRY MARTINI**

*Vodka, Chambord*

### **BLUE TROPICAL**

*Vodka, Curacao*

### **CHOCOLATE MARTINI**

*Vodka, Godiva Chocolate Liqueur*

### **LYCHEE MARTINI**

*Vodka, Lychee Juice, Triple Sec*

### **BLINI MARTINI**

*Vodka, Peach Schnapps, Champagne*

### **MANDARIN MARTINI**

*Vodka, Peach Schnapps, Orange Juice*

### **ISABELLA ROSINI**

*Champagne, Grand Marnier, Peach Nectar*

### **LAVA FLOAT**

*Rum, Pineapple Juice, Coconut Milk, Strawberry Puree*

### **BLOODY MARY, "NEW-STYLE"**

*Vodka, Tomato "pearls"*

### **ASSORTED CUSTOM COCKTAILS**

### **RARE/IMPORTED SODA STATION**



**CHILDREN'S "MOCK-TINI" STATION**

**ICED COFFEE**

*House recipe – cold-brewed, orange, ginger, cardamom-infused*

**FRESH-SQUEEZED JUICE STATION**

**SMOOTHIE STATION**

**FONDUE STATION**

*Melted chocolate, cookies, strawberries, candied orange peel*