

Elite Palace

Elite Kosher Menu # 3

Passed Champagne, White Wine, Sparkling Water

Cocktail Hour

Premium Open Bar

Passed Hors D'oeuvres

Lamb Chop with Mint Jelly

Veal Fillet on Toast Points Wholegrain Mustard

Israeli Cucumber Cups with Salmon Caviar

Smoked Salmon on Endive Capers

Potato Latkes with Apple Sauce

Seared Ahi Tuna Wasabi Mayonnaise

Barbeque Chicken Lollypops

Cold Appetizers

Assorted Sushi Station

Sushi Rolls

California

Spicy Tuna

Salmon & Avocado

Dragon Roll

Rainbow Roll

Assorted Sushi, Sashimi, Hand Rolls

Tuna

Salmon

Baked Whole Fish Displays

Baked Whole Red Snapper in Rosemary Sauce

Baked Whole Stripe Bass in Oregano Sauce

Crispy Baked Whole Salmon

Chilean Sea Bass

Smoked Fish Carving Station

Hot-Smoked White Fish

Hot-Smoked Chilean Sea Bass

Cold-Smoked Lox

Cold-Smoked Butterfish

Cold-Smoked Trout

Cold Caviar Station in Ice Sculpture

Red Caviar displayed with Chopped Yolk and White Eggs, Red Onion

With Capers, Crackers and Crepes

Assorted Vodka Bottles in Ice Sculpture

Cold-Smoked Meat Carving Station

Beef Salami

Cold-Smoked Veal Shoulder

Cold-Smoked Veal Breast

Cold-Smoked Beef Tongue

Cold-Smoked Veal Roulette

Cold-Smoked Turkey Breast

Meat Carving Station

Bone in Rib-Eye Steak

Whole Baked Lamb

Crown of Veal

Beef Tongue

Skirt Steak

Smoked Duck Breast

Fancy Pickled Vegetable Station

Special Italian & Spanish Olives

Assorted Marinated Russian Mushrooms

Fancy Assorted Pickles

Vegetable Grilled Station

White Grilled Asparagus

Grilled Heart Artichoke in Balsamic Sauce

Grilled Portobello Mushroom

Grilled Vegetable Antipasto

Grilled Gold Pineapple in Hot-Honey Sauce

Fried Baby Zucchini in Beer Batter

Fancy Fruit Carving Station and Sculptures

Various Fruits Cut upon Guests' Request Fresh Fruit Bar with Servers

Assorted Bread Display

French & Italian Loafs

Olive Ciabattas

Flat Breads & Sticks

Pumpernickel Boules

Garlic Focaccia, Lavash & Pita

Assorted Sour Dough Rolls

Dinner Reception

Family Style

Hand Carved Fruit Platter

(Individually)

Fresh Assorted Vegetable Crudités Platters

Assorted Pickled Russian Style Vegetables

Smoked Duck Salad

Smoked Sliced Sea Bass Fish Platter

Portobello Salad

Italian Vegetable Antipasto Platters

Sushi Platter, Sesame Tuna Platter

Heart of Palm Salad

Arugula & Frisée Salad with Italian Dressing

Main Course Family Style

Hot Appetizers:

Tempura Sushi

Tri-color Roasted Baby Potatoes with Hen-of-the-Woods Mushrooms

Fried Barbounia Fish in Garlick Caper Sauce

Or Grilled Dorado in Meunière Sauce

Or Branzini with Vegetables

'Tarmil Tailandi'' (stuffed with Lamb Tongue in Barbecue Sauce)

Crown of Roasted Lamb Chops with Grilled Vegetable Platters

Grilled Baby Cornish Hens

or Short Ribs & Veal Flanken in Barbeque Sauce

or Beef, Lamb, Chicken Roasted over Coals

Alcohol

Kurant Vodka

Louis Royer XO Cognac

Red Wine Cabernet Sauvignon (Merlot)

Champagne

*******DESSERTS*******

Deluxe Viennese Dessert Tables (Optional)

Assorted International Mini Pastries and Cakes

Fresh Assorted Fruits in Season

Chocolate and Vanilla - Strawberry Cakes - Tiramisu

Ice Cream Bar

Chocolate Fountain

Fresh Brewed Regular and Decaffeinated Coffees and Teas

Viennese Desserts Table Price: \$10.00 per person

Price per Person

\$_____

Plus 18% Service Charge

And New York City Tax (8.875%)

Included Services:

Six Hour Event, Four-Tier Deluxe Wedding Cake, Three-Tier Challah

Use of Main Ball Room, Cocktail Room, Wedding Chapel, Bridal Suites

Valet Parking, Doorman, Bridal Attendants, Coat Check, Kippahs or Invitations.

Please be advised that due to legal regulations, we are unable to allow any alcoholic/liquor beverages to leave our establishment.

(Просьба иметь ввиду, что из правовых норм, мы не можем позволить алкогольным или лежеро-водочным изделиям покидать наше учреждение.)