

**CATERING
BY DESIGN**



Kosher Menu
INSPIRATION



MEDITERRANEAN-STYLE COLORADO LAMBSICLE

PASSED

BABA GANOUSH TOAST /
roasted eggplant, garlic, lemon, olive oil

BEEF EMPANADA /
ground beef, onion, garlic, tomato paste

MEDITERRANEAN-STYLE
COLORADO LAMBSICLE /
garlic, olive oil, dried thyme, oregano, lemon

MORACCAN CIGAR / ground veggies,
cinnamon, ground ginger, cumin, salt & pepper,
wonton

ROASTED BUTTERNUT SQUASH
CUBE / cranberry braised mustard seed

SAMPLE - MEAT

Seated Menu 1

STARTER COURSE

TOMATO BISQUE / roasted tomato, vegan cream,
balsamic, cayenne, basil, vegan sour cream topping

SALAD COURSE

CHOPPED ROMAINE LETTUCE SALAD /
fresh romaine lettuce chopped with shallots, mandarin
oranges, almonds with a champagne dressing

CHOICE OF ENTREE

GRILLED SHOULDER TENDERLOIN / red pepper
demi sauce, green beans, roasted fingerling potatoes

LEMON THYME ROASTED CHICKEN /
charred lemon herb sauce, roasted fingerling potatoes,
roasted parsnip puree

BUTTERNUT SQUASH AND SHIITAKE

MUSHROOM RISOTTO / roasted butternut squash,
shiitake mushroom, arborio rice, toasted walnut

DESSERT COURSE

WEDDING CAKE

PEACH PIE DESSERT BAR / shortbread crust,
oat crumble topping



TOMAHAWK STEAK

SAMPLE - MEAT

Seated Menu 2

PASSED

ADOBO SHORT RIB / sweet tomatillo relish, corn tortilla crisp

HEIRLOOM CHERRY TOMATO TARTLET / shaved pickled fennel, feta cheese, phyllo tart

SPRING VEGETABLE TART / roasted spring onion, zucchini, phyllo cup

LAMB & WAFFLE / braised lamb, green harissa, couscous waffle, sweet pickled onion

MINI BEEF TENDERLOIN / truffled potato cake, shallot demi, micro arugula

STARTER COURSE

MEDITERRANEAN PLATTER / baba ganoush, traditional hummus, olives, pita, grilled vegetables, cornichon

SALAD COURSE

MAPLE & APPLE SALAD / diced granny smith apple, mixed greens, toasted walnut, dried cherry, maple dressing

CHOICE OF ENTREE

TOMAHAWK STEAK / charcoal roasted tomahawk steak, garlic lemon honey roasted green bean, shoestring potato, micro green

LEMON, THYME, & GARLIC FRENCH ROAST CHICKEN / airline chicken breast, lemon natural jus, artichoke wild rice, honey glazed root vegetables

STUFFED PORTOBELLO MUSHROOM / tomato, sauteed spinach, fire roasted pepper, roasted garlic, tofu

DESSERT COURSE

WEDDING CAKE

LEMON BARS

RASPBERRY DESSERT BAR / shortbread crust, oat crumble topping



ORZO & ROASTED VEGETABLE SALAD

SAMPLE - DAIRY

Seated Menu 3

PASSED

ROASTED BEET CUBE / blood orange glaze, crushed pistachio, micro greens

AHI TUNA TACO / orange scented guacamole, jalapeno pineapple pico, crispy corn tortilla

SIBERIAN NACHO / wonton chip, smoked salmon, ginger creme fraiche, wasabi caviar, chive

SALMON PASTRAMI / chive ginger creme fraiche, taro root chip, wasabi

FRIED HAYSTACK GOAT CHEESE / dried cherry & pear compote

STARTER COURSE

ORZO & ROASTED VEGETABLE SALAD / eggplant, squash, red & yellow bell pepper, red onion, feta, scallions, pine nuts, lemon herb vinaigrette

SALAD COURSE

FIG & PEACH SALAD / roasted peach, shaved red onion, sliced almond, feta, baby arugula, balsamic vinaigrette

CHOICE OF ENTREE

GRILLED SALMON / hazelnut romesco, roasted wild mushroom, zucchini potato cake, pea tendril

CRISPY EGGPLANT / spiced & seared eggplant, red pepper coulis, vegan ricotta, turmeric couscous

GARDEN LINGUINI / garlic mushrooms, zucchini, julienne carrot, snow peas pod, asiago cheese, shallot olive oil

DESSERT COURSE

WEDDING CAKE

CHEESECAKE BITE

A close-up photograph of several Ahi Tuna Wontons arranged on a white rectangular plate. The wontons are thin, translucent, and slightly curled. Each wonton is topped with a small portion of diced ahi tuna, a drizzle of dark soy sauce, and a sprinkle of white sesame seeds. The background is dark and out of focus.

AHI TUNA WONTON

SAMPLE - DAIRY

Buffet Menu 1

PASSED

MUSHROOM SAGE ARANCINI /
mozzarella cheese, roasted tomato coulis

AHI CUCUMBER CUP / ahi tuna poke,
soy sauce, sesame seed, wasabi

CHAR GRILLED SUMMER VEGETABLE
CROSTINI / basil pesto, balsamic glaze

AHI TUNA WONTON / ahi tuna, soy sauce,
sesame seed, sesame oil, green onion

SALMON PASTRAMI / chive ginger creme
fraiche, taro root chip, wasabi

BUFFET DINNER

HIVE SALAD / chopped romaine, shaved almonds,
avocado, feta, pear tomato, tarragon vinaigrette

CHALLAH ROLLS / fresh herb butter

GRILLED SALMON / hazelnut romesco

ROASTED WILD MUSHROOM / olive oil,
shallots, garlic, sea salt + pepper

ROASTED ZUCCHINI POTATO
CROQUETTE

DESSERT

CLASSIC CHEESECAKE BAR / new york style
cheesecake scooped with graham cracker sticks

SAUCES / raspberry coulis, salted caramel sauce,
maple & apple compote, classic chocolate sauce,
banana foster compote

TOPPINGS / pecan praline crumble, graham cracker
crumble, candied walnut, peanut butter chip, crushed oreo



BEEF TENDERLOIN CROSTINI

PASSED

HONEY SMOKED SALMON ON
CUCUMBER / teriyaki aioli, dried dill

PEAR TARTLET / phyllo, spiced pear compote,
spiced pecan

NICOISE CHIP / seared tuna, kettle chip,
kalamata relish, haricot vert, lemon dressing

BEEF TENDERLOIN CROSTINI /
medium rare sliced tenderloin, fried capers, crostini

CHICKEN SPINACH MEATBALL /
lemon zest, herb oi

SAMPLE - MEAT *Buffet Menu 2*

BUFFET DINNER

GARDEN SALAD OF MIXED GREENS /
crisp cucumber, tomato wedge, shaved carrot, sliced
mushroom

ASSORTED BREAD BASKET / assorted pareve
bread, cracker

SMOKED BEEF BRISKET / natural jus

LEMON HERB GRILLED SALMON / chimichurri

PROVENÇAL POTATOES / roasted fingerling,
sea salt, cracked black pepper, herbs de provence

GRILLED BALSAMIC VEGETABLES / zucchini,
yellow squash, red onion, mushroom, bell pepper,
balsamic vinaigrette

DESSERT

BAKED APPLE CINNAMON CRISP / fresh apple,
brown sugar, cinnamon, sweet crunchy buttered oats

BAKED CINNAMON PEACH CRISP / fresh
peaches, brown sugar and cinnamon, sweet crunchy
buttered oats

VEGAN WHIPPED TOPPING

SAMPLE - MEAT

Buffet Menu 3

PASSED

SMOKED BRISKET CORNBREAD CUP /
shredded smoked beef brisket, tangy mustard bbq
sauce, green onion

POPCORN CHICKEN / seasoned popcorn crust,
creamy honey buffalo sauce

KOREAN FRIED CHICKEN MINI SLIDER /
asian bbq sauce, kimchi slaw

LAMB LOIN ARTISAN TOAST / pistachio pesto,
white onion jam, corn shoot

CHAR GRILLED SUMMER VEGETABLE
CROSTINI / basil pesto, balsamic glaze

BUFFET DINNER

ASSORTED BREAD BASKET / assorted pareve
bread, cracker

APPLETINI SALAD / granny smith apple, romaine,
sugared walnut, red onion, balsamic vinaigrette

BURGUNDY BRAISED SHORT RIB / mushroom,
cipollini onion, burgundy wine, beef pan jus

DUXELLE FRENCH CHICKEN BREAST /
mushroom duxelle, dijon demi glaze

ROSEMARY GARLIC NEW POTATOES /
extra virgin olive oil, sea salt

GREEN BEAN ALMONDINE / red pepper

DESSERT

FRESH BAKED APPLE PIE / cinnamon, granny
smith apples, flaky butter crust

FRESH BAKED CHERRY PIE

VEGAN WHIPPED TOPPING



FRESH BAKED APPLE PIE