



WEDDING SAMPLE MENUS

Let Eclectic Elegance Events give you the perfect day!



YOU SAID YES

“Congratulations on your Engagement” and now it is time to begin planning your very special day. At Eclectic Elegance Events we know your wedding reception will be the most memorable event you will ever have and that is why we are here to make it a glorious day for you and your guests.

We can be involved in as little or as much as you would like. We not only offer complete catering services but event planning and design as well. We have a large inventory of vases and candles for the perfect tablescapes and a large inventory for creating the perfect setting.



APPETIZER SAMPLE MENU

Passed Appetizers

- Baked Salmon Meatballs with Avocado Cream Sauce
- Glazed Moroccan Chicken Skewers with Glazed Molasses
- Brazilian Pasteles with Smoked Sausage and Herbal Chimichurri
- Shrimp Vindaloo Deviled Eggs with Crispy Onion
- Mini Lobster Roll with Tarragon Mayo, bacon on a Brioche Roll
- Chipotle Chicken, Pomegranate, Cotija, Jalapenos, Tortilla Crisp
- Caper Herb Corn Muffins, Smoked Salmon, Creme Fraiche
- Prosciutto Asparagus Puff Pastry with Gruyere
- Chicken Meatballs with Cumin, Orange Marmalade, Barbecue
- Croquettes de Jamon, mushrooms, ham, breadcrumbs, lightly fried
- Tuna Poke Spoons, with avocado, rice and sriracha
- Bacon Wrapped Plums
- Crab Cakes with Red Pepper Aioli
- Mini Beef Wellingtons
- Marinated Octopus



SALADS

- Farro Waldorf Salad with Red Grapes, Honey Crisp Apple, Lemon Vinaigrette
- Apple, Walnut, Blue Cheese, Peppery Arugula, Honey Vinaigrette
- Wedge Salad with Bacon, Blue Cheese, Blistered Tomatoes and Gorgonzola Dressing
- Classic Caesar Salad- Romaine, Parmesan, House made Croutons, Cherry Tomatoes and Creamy Caesar Dressing
- Caprese Salad- Fresh Mozzarella, Blistered Tomatoes, Tri-Points and Balsamic Reduction
- Garden Salad- Red leaf lettuce, cucumbers, avocado, red cabbage, cherry tomatoes, cheddar and honey mustard vinaigrette



ENTRÉE CHOICES SAMPLES



- Airline brined chicken breast with white wine demiglace sauce
 - Roast chicken roulade with a whole mustard demiglace
 - Brisket bourbignon with red wine demiglace
 - The butcher's cut, sous vide marinated hanger steak with black pepper and mushroom butter
 - Garlic braised short ribs with red wine and thyme
 - Filet porcini- iron cast seared filet mignon with a porcini mushroom demiglace and compound garlic herb butter
 - Lechon pork- traditional cuban style, 24 hour marinate, slowly roasted pork + grilled onion, mojo yuca mash
 - Mongolian pork shank- pork shank marinated in hoisin sauce, black bean, cilantro, ginger, scallions, grilled to perfection
 - Prime rib rubbed in herbs and roasted medium rare served with mushroom marsala
 - Smoked salmon with dill crema-smoked salmon, dill sprigs, garlic, cream, lemon zest
 - Icelandic cod- butter poached, citrus beurre blanc
 - Herb buttered striped bass- striped bass, fresh thyme, tarragon, chives, lemon wedges + white wine butter sauce
- Sides-** reroasted fingerling potatoes, buttery whipped mashers, haricots verdes, roasted vegetables, roasted brussel Sprouts

ACTION STATIONS

PLEASE SEE OUR ECLECTIC MENU FOR MORE IDEAS OR REQUIRE WITHIN

Pasta Bar

Penne or Bowtie

Marinara and Basil Meatballs

Grilled Chicken and Cream Sauce

Housemade Bolognese

Greek Meatballs

Caesar Salad

Variety off Artisanal Breads and Compote Butter

Flatbread Station

-Garlic Crust Flatbread with Prosciutto, Arugula, Balsamic Reduction

-Garlic Crusted Flatbread with Wild Mushroom, Pickled Peppers and Onion

-Garlic Crusted with Spicy Sausage and Spinach

-Fresh Mozzarella and Vine Ripened Tomatoes

Crudo Bar

Shrimp Cocktail Parfaits

Ginger Shrimp

Marinated Octopus

Dungeness Crab

Salmon Poke Tacos

Carving Station Ideas

-Prime Rib with Horseradish Cream

Florentine Steak Herb Roasted Beef, Cooked Medium Rare

Chimichurri Marinated Flank Steak + roasted sweet potatoes with cilantro pesto & grilled street corn

Ribs with Honey Glaze

Sides- Potato Dauphinoise, Parmesan and Basil Corn, Garlic Mashers, Roasted French Carrots

Tea-Time Sandwich Bar

English Egg Salad

Honey Ham with Mayo

Coronation Chicken Salad

Cucumber and Cream Cheese

Served with Potato Salad

Veggie Station

Portobello Tacos, Cojita Cheese, Lime Cilantro, Corn Salsa

Crispy Fried Tofu with Southern Slaw

Glazed Maple Roasted Brussel Sprouts

Seasonal Crudité served with Housemade Hummus and Tomato Raita

SWEETS AND WATER BARS

Sweets

Strawberry Shortcake Parfaits

Passion Fruit Mousse with Whipped Cream

Coconut Cream Cake Bites

Apple Pie Tarts

Chocolate Mousse with Chantilly Cake

Bacon Cake with Banana Caramel
Spicy Peanut Cake with
Sesame Frosting

Olive Cake with Spicy Pineapple Whip

Tabasco Cookies

Infused Water Station

Blackberry , Raspberry, Hibiscus and Strawberry

Lemon, Lime, Cucumber and Mint

Pineapple, Mango and Peaches

Lavender, Lemon, Blueberry

