

Sample Kosher Wedding Menus

A La Carte will be happy to create custom menus to suit various cultural and religious requests

Seated Dinner I

Cocktail Hour Butler Passed Hors d'oeuvres

Warm phyllo nest with white cheddar con queso and crushed vanilla mango sauce
Latkes with creme fraiche and bronzed apples
Vegetable nori rolls
Macadamia nut crusted brie on toasted ciabatta with apricot jam

First Course

Served with fresh, homemade rolls

Baby spinach salad with shaved Bermuda onion, porcini mushrooms and cracked sherry vinaigrette

Second Course

Pan seared tilapia over mashed potatoes, grilled asparagus, pecan brown butter and caper berries

Custom Wedding Cake

Seated Dinner II

Cocktail Hour Butler Passed Hors d'oeuvres

Wild mushroom, basil and olive bruschetta
Demitasse of tomato and roasted butternut squash bisque
Petite phyllo nest with Asian ginger chicken salad
Tuna tartar on a black sesame wonton

First Course

Served with fresh, homemade rolls

Assorted greens with oven dried tomatoes, roasted red peppers, pine nuts and balsamic vinaigrette

Second Course

Garlic and herb marinated sirloin with caramelized shallot reduction, roasted almond potato crepe and baby grilled vegetables

Custom Wedding Cake