

Sterling Kosher Catering

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Sterling Sit Down Package

As your guests enter, you will have an open bar using all name brand liquors, beers, wines & assorted sodas

Cocktail Hour

We will pass butler hors d'oeuvres (*white glove service*)
Thai meatballs with cilantro mint dipping sauce
Mini potato pancake with apple mint jelly
Chicken curry wrap in lettuce leaves
Beef crostini with bourbon marmalade
Vegetable egg rolls with sesame ginger dip
Stuffed mushrooms caps with herbed bread stuffing
Sesame chicken skewers with sweet and sour ginger sauce
Cocktail corn cakes with spicy mango salsa
Seared ahi tuna on deep fry wantan with Asian slaw and wasabi
Stuffed mushroom cap with red wine reduction
Pan seared crab cakes with cilantro lime mayo
Honey coconut chicken filets with pineapple relish
Lemon risotto cakes with citrus cream
Hawaiian chicken kabobs
Chicken lollipops with avocado puree
Moroccan cigars
Pigs in a blanket
Potato puffs with mustard
Mini ceviche in spoon
Beef mini tacos
Chicken mini tacos

Fish mini tacos
Chinese take-out sesame chicken with oriental vegetables

(You may substitute hors d'oeuvres that you prefer)

Hot & Cold Tapas Station (choose 3)

Grilled vegetables
Spinach dip served with tortilla chips
Pita bread with Hummus
Matbukah
Israeli salad
Ceviche
Tuna tartare
Thai noodle salad with peanut vinaigrette dressing
Roasted vegetable couscous
Beef empanadas
Chicken empanadas
Bite size chicken marsala & risotto
Beef short ribs & mashed potatoes

Sushi Display

California rolls, vegetable rolls, cooked & raw salmon, cream
cheese rolls, cooked & raw tuna & an assortment of tuna &
salmon sushi

Served with wasabi, soy & ginger sauces.

\$5.00 extra per person

Hot Chaffing Dishes (choose 3)

Pasta with grilled vegetables, garlic and olive oil

Chicken marsala with egg noodles

Buffalo chicken strips with dipping sauces

Cocktail meatballs

Pepper steak

Sweet and sour chicken

Sesame chicken

Chicken with cashews nuts

Oriental chicken

Fried rice

Brown rice

Beef or chicken lo mein

Dinner

As your guest enter for dinner

We will pre-set a crusty French roll & a margarine rosette

Appetizer

Chicken, spinach mushroom crepe

Or

Vegetable stack with red pepper coulis

Or

Grilled portobello mushroom ~ demi glaze sauce

Or

Imitation crab cake ~ cocktail sauce

Set on mesculin mix

Salad

Cucumber roll Salad

With mesculin mix, tomato, cucumber, peppers, olives and
raspberry vinaigrette

Or

Salad of California greens

Garnished with tomato, cucumber & mushrooms

Served with a raspberry vinaigrette dressing

Or

Grilled tomato, red onion & roasted peppers

Set on a mesculin mix with balsamic vinaigrette

Entrée

Your guests will have a choice of any chicken dish you request

Stuffed chicken breast with long grain wild rice

Stuffed chicken breast with spinach

Or

Chicken marsala and mushrooms

Or

Chicken francese

Cornish hen (additional cost)

Or

Your guests will have a choice of any fish dish you request

Salmon teriyaki

Grilled salmon

Pecan encrusted tilapia

Sea bass (additional cost)
Pan roasted halibut (additional cost)

Beef option (additional cost)
Kosher filet mignon (additional cost)
Stuffed veal chop (additional cost)
Caramelized duck (half) (additional cost)

Served with duchess potatoes, herb roasted potatoes or
mushrooms potatoes

Sauces

Your guests will have a choice of any sauce you request

Mushroom sauce
Apricot sauce
Teriyaki sauce
Burgundy sauce
Lime chardonnay sauce

Dessert

A beautiful plated dessert (choose 1)
(Lava cake, strawberry shortcake, tiramisu, apple bag,
chocolate waffle cup with gelato, crepe filled with caramelized
apples and scoop of gelato)
Coffee, Decaffeinated Coffee & Tea
Duo Plate (additional cost)
Trio Plate (additional cost)

Dessert Table

A fabulous display of mini pastries, cakes, torts & mousses

Chocolate dipped strawberries

All designed in a European manner

A beautiful fresh fruit display

Coffee, Decaffeinated Coffee & Tea

(Additional cost)

Crepe Station

Served to order with fresh fruit

(Strawberries, pineapple, bananas, and blueberries)

Chocolate spread, whipped cream, powder sugar, cinnamon

(Additional cost)

Gelato Bar

Parve gelato bar with lots of toppings

(Choice of 2 flavors)

Chocolate syrup, caramel, gummy bears, parve m&m's,

chopped parve oreos

(Additional cost)

Hot Dessert Station

Hot apple crumb cake

Banana foster

Cherry Jubilee

Served with a scoop of vanilla gelato
(Additional cost)

Candy Bar

Gummy bears, sour gummy warms, gummy worm, twizzlers,
assorted lollipops, chocolate covered almonds,
Chocolate covered raisins, laffy taffy, jelly belly bean,
hot tamales and more
Cookies and doughnuts
Warm chocolate chip cookies, oatmeal raisin cookies
(Additional cost)

Upgrades

Cocktail Hour

Pasta Station

Our servers will sauté to order
Two pastas with two sauces or your choice
Your guests may add Italian meatballs, chicken breast & fresh
vegetables to their pasta
Served with garlic sticks
(Additional cost)

Mexican Station

Chicken & beef fajitas
Tacos with hard & soft shells
Yellow rice
Black beans
Refried beans
Guacamole
Salsa
Shredded lettuce
Chopped onions
(Additional cost)

Chop, Chop Station

Chicken breast
Skirt steak
Black beans
Yellow rice
Your guests can add garnishes of diced tomato, chopped onion,
avocado & salsa
(Additional cost)

Mediterranean Station

Chicken kabobs
Hummus
Tahini
Babaganoush
Eggplant salad
Israeli salad

Maboukah
Falafel
Pita bread
Couscous
(Additional cost)

Kabob Station

Shawarma
Kufta kabob
Beef kabob
Chicken kabob
All served with parsley and olive oil
Hot pita pockets
Hummus
Tahini
Israeli salad
Israeli pickles
(Additional cost)

All American Station

Sliders
Hot dogs
French fries
Onion rings
Chicken tenders
Served with all appropriate condiments
(Additional cost)

Carving Station

You have a choice of two items to carve

Fresh turkey breast

Grilled tuna

Salmon en croute

Roast shoulder of beef

Roast lamb shoulder

Upgrade (Additional cost)

Your choice of

Roast prime rib eye of beef

Roast shoulder of veal

Honey glazed corned beef or pastrami

(Additional cost)

Baby lamb chops (Additional cost)