

ELEGANT | CREATIVE | GASTRONOMY

The Elegant Affair

WEDDING RECEPTION

Date TBD

Venue Name | Venue Address

6 Hour Event | Event Time TBD

Buffet Menu | 100 Guests

PH: (954) 243 5899 | www.exquisitebites.com



EXQUISITE BITES
CATERING

Butler Passed Hors D'oeuvres

(Select Six (6) Hors D' oeuvres | For Passed Cocktail Hour)



FOWL AND MEAT

- **Rosemary Infused Skewers**- Chicken or Beef Tenderloin
- **Beef Carpaccio Crostini**- Horseradish Cream, Micro greens
- **Short Rib Yuca Cakes**- Topped with Fresh Chimichurri Sauce
- **Crispy Tostone Cup**- Ropa Vieja, Fresh Pico De Gallo Topping
- **Mini Cubano**- Traditional Cuban Flavors, Perfectly Sized
- **Bacon-Wrapped Plantain**- Sour Orange Caramel Drizzle
- **Jamon Croquetas**- Garlic Aioli, Jamon Crisp Garnish
- **Mini Wagyu Sliders**- Brioche Bun, Black Truffle Aioli, Caramelized Onion
- **Herb-Crusted Lamb Chops**- Blackberry Mint Sauce Finish
- **Goat Cheese Mousse**- Topped Roasted Pears- Wrapped in Prosciutto Perfection
- **Melon & Prosciutto Bites**- Mozzarella Mousse, Spoon Served
- **Mini Empanadas**- Crispy Beef or Chicken, with Cilantro Sour Cream
- **Mini Street Tacos**- Carne Asada, Al Pastor or Lime Chicken
- **Arepas Minis**- Stuffed with Shredded Chicken or Skirt Steak
- **Bacon-Wrapped Dates Delights**- Gorgonzola Stuffed Perfection
- **Pig n Blanket**

Additional Options

Custom Hors D'oeuvres selections are available upon request

SEAFOOD

- **Smoky Bacon-Wrapped Sea Scallops**- Red Wine Reduction
- **Fire Roasted Octopus**- Mini Roasted Potato, Saffron Aioli
- **Grilled Shrimp Skewers**- Cilantro Mango Sauce
- **Mini Smoked Salmon Éclair**- Velvety Mousse, Delicate Pastry
- **Crispy Crostini with Wahoo Fish Dip**- Finished with Micro Flower Accent
- **Mini Butter-Poached Lobster Rolls**
- **Coconut Tempura Shrimp**- Crispy Perfection with Mango Glaze
- **Avocado Kissed Crab Cakes**- Mini Delights topped with Velvety Avocado Aioli
- **Mini Tartare Cones**- Ahi Tuna, Mango Mousse, Pistachio Dust Finish

VEGETARIAN

- **Crispy Arancini Bites**- Panko-Crusted Risotto, Goopy Gouda Center
- **Brie & Berry Puff Bites**- BlackBerry Jam, Wild Honey Flaky Pastry
- **Braised Sweet Potato Delights**- Gorgonzola, Sage, Walnut Dust
- **Mini Brie & Pear Tartlets**- Topped with Fig Jam
- **Compressed Carrot Bite**- Roasted, Topped with Dill Pesto and a Micro Flower
- **Charred Leek**- Topped with Potato Cream and Mirco Thyme
- **Crispy Veggie Spring Rolls**- Golden & Crunchy
- **Prosecco Mango Delights**- Prosecco Dipped Mango, Mint Mascarpone Infusion
- **Mini Tequenos**- Crispy & Cheesy, with Garlic- Parsley Cream Sauce
- **Heirloom Tomato Toasts**- Assorted Heirloom Tomatoes & Fresh Basil
- **Tomato Souffle Bites**- Burrata Mousse, Herb-Infused Oil
- **Mini Polenta Cakes**- Roasted Wild Mushrooms, Fontina Melt





Buffet Service

Fresh baked Artisan Bread with Butter

SALAD | SELECT ONE

- Baby Romaine | Shaved Parmesan Reggiano | Homemade Caesar Dressing | Focaccia Croutons
- Bouquet of Mesclun Greens | Grape Tomatoes | Orange Segments | Goat Cheese Crumble | Citrus Vinaigrette
- Spring Mix Lettuce | Grape Tomatoes | Carrots | Seasoned Croutons | Ranch and/or Red Wine Vinaigrette

ENTRÉE | SELECT TWO

- Wild Salmon | Orange Salsa Verde
- Pistachio Crusted Snapper | Preserved Lemon Sauce
- Slow Roasted Beef Tenderloin | Chianti Demi-Glace
- Skirt Steak | Chimichurri
- Chicken Breast | Marsala Wine Reduction with Porcini Mushroom
- Roasted Chicken | Lemon Herb Sauce

Buffet Service

VEGETARIAN | VEGAN

- Grilled Purple Cauliflower | Chimichurri | Corn Succotash
- Roasted Pumpkin Crescent | Topo Cheese | Toasted Pine Nuts | Wild Honey | Edible Flowers
- Grilled Baby Leeks | Wild Mushrooms | Creamy Vegan Risotto
- Butternut Squash Raviolis | Vegan Cream Sauce | Asparagus | Pistachio Dust

SIDES | SELECT TWO

- Creamy Herb Risotto | Wild Mushrooms
- Broccolini | Blistered Tomatoes | Pearl Onions
- Herb Roasted Baby Potatoes | Baby Leeks
- Grape Tomatoes | Red Onions | Summer Squash | Zucchini
- Garlic Rosemary Mashed Potatoes
- Grilled Asparagus Bundles
- Wild Long Grain Rice | Hazelnut Pesto
- Roasted Carrots | Wild Honey | Fresh Thyme
- Spice Roasted Cauliflower | Jerusalem Artichokes | Fresh Chives
- Fingerling Potatoes | Orange Herb Butter

Additional Sides Creations Available Upon Request

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Libations

DURING DINNER | Tableside Water Service Included

ALL NECESSARY MIXERS | For Bar Services | Additional \$10.00 per person

- Coca-Cola
- Diet Coke
- Sprite
- Club Soda / Tonic
- Ginger Ale
- Cranberry Juice
- Orange Juice
- Pineapple Juice
- Still & Sparkling Waters
- Sour Mix
- Lemons & Limes

**Ice, Cocktail Napkins & Premium Plastic Wear with
Liquor Liability Insurance included in Libations package**

**Bartenders \$40.00 per hour | Minimum 6 hours
Tableside Wine Service | \$200 Each Additional Server
(Recommend One Server Per 30 Guests)**

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Included Event Essentials

ELEMENTS

Flatware, Stemware, Mercer White China for All Dining Courses.

STAFF

One Catering Director to Manage Event

Service Staff Uniformed in Bistro Attire

Onsite Chef

Culinary Staff Uniformed in Chef Coats

CULINARY EQUIPMENT

All Necessary Culinary Equipment to Prepare Your Courses

Load In | Kitchen Fees Is additional and range from \$500-

\$5000 depending on venue and equipment needed



Additional Information



A site inspection at your venue and operations meeting with your catering supervisor 30 days prior to your event is included.

Food Tasting: For those with a wedding guest count of 50 or more, who wish to proceed with a signed contract in advance of tasting, a complimentary tasting for two will be offered. Additional participants for the tasting are \$75 per guest, with a limit of 6 guest total. All tastings require a minimum two-week notice.

Miscellaneous Charges: Some additional charges may be incurred while planning your wedding. Additional charges may include, but are not limited to, power drop, lighting necessary for staff, Travel Distance and vendor meals.

Additional Staff | \$200 each

Included Rentals

Glassware, Silverware and China



Pricing Is As Follows

EXQUISITE BITES ELEGANT MENU - 6 HOUR EVENT

100 Guest | \$50 Per Person

ESTIMATED PRICING SUMMARY

100 Guests Subtotal	\$5,000
Load In/Kitchen Fee	TBD (If needed, Fees Can Range Between \$100-\$1,000)
Subtotal	 \$5,000
21% Service Fee	\$1,050.00
7% FL Tax	\$423.50
Total Event	 \$6,473.50

Optional Event Enhancements

Additional venue specific fees may apply.

All prices are subject to a 21% taxable service charge and sales tax as applicable.

Please add 3% for payment with a credit card.

Price per person may increase or decrease based on guest count changes or upgrades

