



Exquisite Caterers

Info@exquisitecaterers.com
(732) 294-0032



Passed Hor D' Ouvres

Skewered Canapés

Black & White Sesame Chicken

sesame ginger sauce

Petite Franks En Pastry

deli mustard

Honey Coconut Chicken

orange ginger sauce

Potato Scallion Cakes

apple compoté

Baby Bite Reuben

deli mustard

Duck Cigars

wasabi teriyaki sauce

Stuffed Portabello Tempura

balsamic reduction

Mini Beef Wellington

red wine gastrique

Napa Cabbage Spring Rolls

teriyaki duck sauce

Chicken & Roasted Cashew Cigar

ginger plum sauce

Spinach Wrapped In Phyllo

paprika oil

Portobello & Red Pepper Danish

basil pesto

Teriyaki & Orange Glazed Steak

“secret” teriyaki sauce

***Rosemary & Herb Crusted Lamb Chops**

balsamic gastrique

Tapas

Baby Corn Dogs

whole grain mustard relish

Thai Salmon & Spinach Roll

peanut butter, chipotle aioli

Seared Seabass & Coconut Panna Cotta

cucumber relish

Beef Short Rib Spring Roll

teriyaki bbq

Chicken & Scallion Beignet

plum sauce

Black Cherry Duck Confit

scallion cake

Salmon Croquet

sirachi cucumber aioli

Arincini

rustic garlic tomato sauce, balsamic reduction

Char Siu Crusted Duck

scallion cake

Ceviche Of Salmon, Cod, & Seabass

hearts of palm, citrus vinaigrette

****Seared Foie Gras**

grilled scallion, dried cherry, grape reduction



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Action Stations

Pasta!

penne rigate, fussili, rustic jersey tomato sauce, truffled wild mushroom emulsion, roasted garlic & rosemary foccaccia

Falafel Stand

traditional chickpea falafel, humus, tahini, israeli salad, shredded cabbage, & pita

Mongolian Grill

chicken & beef, scallions, bok choy, carrots, ginger, garlic, hot & sweet peppers, sticky rice

Slider's

beef, turkey & portabello sliders, salmon cakes, brioche & pretzel buns relish, ketchup, mustard, shoestring fries, mini coke's, fried pickles, banana & almond milkshakes
Teens Bar-gatorade, iced tea, shirley temples

Premium Action Stations

Oriental Duck Bar

glazed free range duck, cucumber, scallion, hoisin, mu-shu wrapper, vegetable fried rice

Seared Sashimi

sesame seared yellow fin tuna, caribbean spiced alaskan salmon loin, seaweed & nori salad

Brazilian Rodizio

flame seared marinated prime rib & lamb roast paella, spanish potatoes, & cinnamon grilled pineapple

Skirt Steak Grill

"secret" teriyaki marinade, wild mushrooms, pearl onions, peppers, garlic mashed potatoes

Carving Station

choice of 2- lemon dijon roasted turkey breast, roasted prime rib, molasses coated corned beef, or cured lean pastrami. kasha varnishkas, stuffed cabbage, hand made knishes & grilled garlic bread

Greek Grill

grilled steak, chicken, vegetable stuffed grape leaves, orzo, spanikopita, tomato & olive bread

Moroccan Tagine

grilled lamb, curried vegetables, cous cous, grilled beet salad, madbujah,

Mu Shu

marinated beef & chicken, sweet chili bok choy, vegetable fried rice, scallion plum sauce, & hoisin sauce

Seared

pan seared snapper & mahi mahi over wilted spinach, lemon beurre blanc, pineapple salsa

*Sushi Bar

assorted display maki, nagiri & sashimi, presented by a sushi chef
mahhi, salmon, tuna, mock crab, mock shrimp

*Ceviche

Salmon-chinese pear, lime, scallion, yuzu, sesame
Mexican- mock shrimp, grilled corn, avocado, roasted tomato
Tropical- mahi- palmitas, lime, sweet plantains

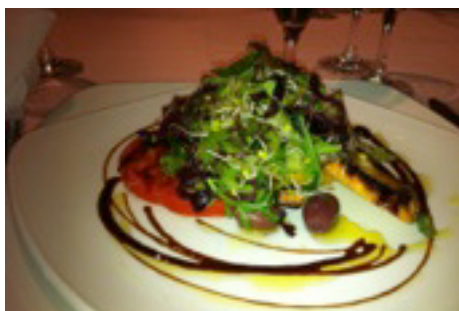
*Scwarma

spicket roasted lamb and chicken
taboule salad, garlic tzadziki, pickles, tomatoes



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Cold Table Display

Seasonal Fresh Fruit Display
Salmon En Croûte
chipotle, caramelized onion & spinach
Tomato Bruschetta
garlic toasted baguette & balsamic reduction
Vegetable Crudit 
aiolis & spreads
Herb Marinated Grilled Vegetables
Tuna Shooters
chinese slaw in a cucumber cup
Exquisite Caviar Selection
egg, onion, capers, lemon wedges
Thai Peanut Sesame Noodles
Roasted Broccoli & Cauliflower Salad
capers, raisins, lemon

First Course

Caesar Salad
baby red & green romaine, olive & anchovy crostini, champagne caesar dressing

Roman Salad
olive & sundried tomato crostini, baby arugula, kalamatta olives, grape tomatoes, english cucumbers, & red wine gastrique

Vegetable Carpaccio
baby greens, grilled japanese eggplant, squash, zucchini, & pepper, roasted cherry tomatoes, grilled baguette, creamy balsamic vinaigrette

Deconstructed Panzanella
grilled baguette, red & yellow beefsteak tomatoes, olive tapenade, micro greens, broken balsamic vinaigrette

Abstract Field Greens
baby greens rolled in a cucumber, roasted vegetable carpaccio, creamy balsamic vinaigrette

Red Wine Poached Pear
mandarin oranges, baby frisee, candied pecans, balsamic reduction, raspberry vinaigrette

Watermelon & Asparagus
pickled watermelon, roasted asparagus, watercress, heirloom tomato, balsamic gastrique

***Seared Tuna Tataki**
tricolor peppercorn tuna, micro greens, sesame crisps, balsamic gastrique

all salads are served with assorted fresh made
artisan breads

roasted pepper margarine, hummus, and a red pepper olive oil



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Entrees

Roasted American Ribeye

fingerling potato, parsnip puree, haricot vert, red wine reduction

36 Hour Braised Beef Short Rib

“secret” teriyaki bbq, thyme infused polenta, haricot vert

*Roasted American Ribeye Chateau Briand

roasted baby new potatoes & poached asparagus, bordelaise sauce

*Grilled Hanger Steaks

parsnip puree, grilled scallions, sauteed spinach,
red wine demi glace, potato crisps

*Braised Veal Osso Bucco

Baby Carrots & parsnip, roasted shallots, wild mushroom polenta

*Herb Crusted Venison

dried blueberry mashed potatoes, roasted carrots, mustard shallot sauce

**Miso Glazed American Kobe Ribeye

roasted cippolini onions, sweet potato batons, glace de viande

Roasted Tuscan Chicken

potato gnocci, baby spinach, roasted pepper, baby carrot,
glace de poule

Mediterranean Chicken Roulade

roasted pepper, spinach, potato gnocchi, pepper coulis

Dijon Sage Roasted Free Range Chicken Breast

roasted baby new potatoes & chicken demi-glacé

*Moroccan Cured Lemon Quail

red lentils, broccoli rabe, candied lemons,

Honey Lemon Roasted Pheasant

thyme stuffing, haricot vert, cranberry glaze

Sesame Ponzu Glazed Pacific Salmon

hoisin sauce, napa slaw, fried lotus root
sesame soba noodles

Brown Sugar & Pecan Crusted Pacific Salmon

sweet red chili sauce, wild rice pilaf, patty pan squash

Pistachio & Lemon Crusted Pacific Salmon

white wine dijon cream,
lemon & herb risotto, haricot vert

Horseradish Crusted Pacific Salmon

jicama-carrot-beet slaw, mashed yams

Pepitas & Lime Crusted Cod

saffron jasmine rice, avocado puree, haricot vert

*Pan Seared North Carolina White Tuna

grilled polenta & roasted baby zucchini

Grilled Vegetable Napoleon

zucchini, squash, polenta, balsamic reduction

Butternut Squash Risotto

shitake mushrooms, fried sage, vin cotto



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Children's Menu

Appetizer-

Caesar Salad- rosemary bread sticks
Baby Field Greens- toasted crostini
Chicken & Vegetable Lomein
Chicken & Vegetable Fried Rice
Penne Vodka-rosemary breadstick
Mini Pizza-fresh tomato & baby arugula
Fried Chicken Wings-buffalo wing sauce
Fried Corn Dogs-relish and mustard

Served or Buffet Dinner

chicken cutlets, penne marinara, french fries, corn on the cob, teriyaki
steak, chicken tenders, mashed potatoes, steamed broccoli, corn dogs,
chicken and pepper kabobs



Teen Dinner Stations

Tacos- ground beef, lettuce, tomato, black beans, hard & soft taco shells

Sliders- beef & portabello sliders, assorted toppings

French Fries- shoestring, waffle, curly, sweet potato, ketchup, malt vinegar, seasalt,
& mustard

Flatbread Pizza- vegetable, meatball, tofu four "cheese" pizza

Oriental - general tsao chicken, egg rolls, fried potstickers





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Plated Desserts & Sweets

Dense Calebaut Chocolate Cake
salted caramel ice cream, raspberry cream

Coconut Crème Brûlée
lemon pound cake, berry paint

Apple Cobbler
vanilla bean sabayon, brown sugar crumb

Children's Dessert

Sundae Bar-vanilla, chocolate, mint chocolate chip, waffle cones, & topping
Scroll cake & Chocolate Fountain

Viennese Tables

Scroll / theme cake

Cookies- rainbow cookies, black and white cookies, linzer tarts, rum balls
Cakes & Petit Fours- 7- layer cake, sacher torte, Oreo cake, chocolate mousse,
-selection of petite pastries

Pucker Candy Machine- sugar straws Assorted Flavored Pucker Powder

Snow Cones- Raspberry, lime, Cherry

Sundae Bar-vanilla, chocolate, mint chocolate chip, waffle cones, & toppings

Fudge Shop-chocolate, white chocolate, peanut butter, caramel

Creperie - apple, cherry. Apple streudel, apple cobbler, bananas foster over pizzeles

Chocolate Fountain- graham crackers, marshmallows, pretzels, cookies, fresh fruit

Cannolies- Crispy or chocolate covered cannolies - pistachio cream, chocolate chip, raspberry

Hospitality - roasted peanuts, pretzels, and bottled water

Additional Viennese Tables

*Anti-Griddle- Freeze your own lollipops and chocolates to order, chocolate pudding, banana pudding

*Beignet Bar-yeast raised doughnuts, flavored sugars, chocolate ganache, raspberry jam

*S'mores Bar-graham crackers dipped in chocolate, fresh marshmallow, & fire!

*Hospitality Stations

*Candy-Land-assorted candy displayed in overflowing amounts!

*Giant Cookie Table- black and white, chocolate cigar, chocolate chip, danish, muffin tops, coffee cake, linzer tarts

*Coffee to go - reusable travel mugs

Wedding & Occasion Cakes

fondant, pastillage, piping, figurines

any flavor, any filling, any color, any design, any DREAM!

