



2001 S. Palm Ave, Ste E
Miramar, FL 33025

Phone: 954-962-0979 Fax: 954-961-5255

www.sandjcatering.net info@sandjcatering.net

Diamond Wedding Menu

***Hrs D'oeuvres** - (1 Hour Butlered Service)*

(Choice of 5-7)

AntiPasta Skewer with Balsamic Reduction

Mini Arepas with Sour Cream & Guacamole

Baked Brie & Raspberry Coulis Purse

Avocado Bisque Shots

Pumpkin Bisque Shots

Red Pepper Bruschetta or Tomato & Basil Bruschetta on Crostini

Chicken Satay with a Cashew Butter Sauce

Jerk Chicken Satay with a Spicy Mango Dipping Sauce

Italian Sausage Stuffed Mushrooms

Curry Chicken Mousse on Endive Leave

Tapenade on Toast Point or Bagel Chips

Crab Stuffed Mushrooms

Mini Yukon Gold Potatoes Stuffed with Gorgonzola Cheese

Cajun Style Shrimp & Grit Cake

Hand Made Chicken Croquettes with Honey Mustard Sauce

Mini Beef Empanadas with a Sour Cream Aioli

Tostones Rellnos - Fried Green Plantains stuffed with Piccadillo

Bahamian Conch Fritters with Our Special Creole Dip

Mini Crab Cakes with Creole Sauce

Potato Blinis with Smoked Salmon

Asian Chicken Potstickers with a Thai Dipping Sauce

Shrimp Toast



2001 S. Palm Ave, Ste E
Miramar, FL 33025

Phone: 954-962-0979 Fax: 954-961-5255

www.sandjcatering.net info@sandjcatering.net

Diamond Wedding Menu

Salad

(Choice of 1)

S & J Baby Mixed Field Greens Salad - Soft, tender mixed Field Greens garnished with Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Red Onion Rings, Feta Cheese, and Raspberry Vinaigrette Dressing

Classic Caesar Salad - Fresh crispy Romaine Lettuce hand tossed in our own Caesar Dressing and garnished with Fresh Grated Parmesan Cheese and Seasoned Croutons

Sunshine Citrus Mixed Green Salad - Fresh Mixed Greens with Mandarin Orange, Avocado, Cherry Tomatoes sprinkled with Feta Cheese served with an Orange Vinaigrette

Entrée

(Choice of 1, Second entrée add'l \$6.00 per person)

Coconut Encrusted Chicken Breast served with a Tropical Beurre Blanc - Boneless, Skinless Breast of Chicken lightly coated with a Sweet Coconut Crust sitting in a pool of Tropical Butter Sauce (Additional \$1.00 per person)

Coq Au Vin Nouveau - A New World Twist to a French classic, Boneless, Skinless Breast of Chicken, tenderly marinated in Red Wine and spices, pan-seared and topped with a Red Wine Sauce and Pearl Onions

Barbados Bayan-Rum Grilled Chicken Breast and Grilled Shrimp Skewer - Boneless, Skinless Breast of Chicken, marinated in Bayan Rum and Spices, then char-grilled to perfection with a slight spicy boost.

Oyster Corn Bread filled Breast of Chicken - Boneless, Skinless Breast of Chicken stuffed with a savory Oyster Corn Bread Stuffing and served with a light Roasted Garlic Sauce

Crab topped Floribbean Mahi - Grilled Mahi Mahi with Red Pepper Coulis and Cilantro Coconut Pesto topped off with flaky Cab meat

Pistachio Crusted Salmon - Fresh Atlantic Salmon Filet encrusted with Toasted Pistachio Nuts resting on a Vanilla Raspberry Butter Sauce

Snapper Floribbean - Fresh Florida Red Snapper Filet, lightly dusted in flour and sauteed, served in a puddle of our own Floribbean Brown Sauce



2001 S. Palm Ave, Ste E
Miramar, FL 33025

Phone: 954-962-0979 Fax: 954-961-5255

www.sandjcatering.net info@sandjcatering.net

Diamond Wedding Menu

Blue Cheese Crusted Beef Sirloin - Pan Seared Sirloin of Beef with a Bleu Cheese Crust and Tomato Chutney

Delmonico Steak - A Short Loin cut of Angus Beef cooked to perfection, topped with a Red Confit and a light Bordelaise Sauce

Vanilla Bean Roasted Pork Tenderloin - Pork Tenderloin marinated in a Vanilla Bean Spice Rub, slowly roasted and served with a Maple Rum Glaze

Sides

(Choice of 1)

Potato Gratin - Thinly sliced potatoes baked in a Cream Sauce with light Parmesan Cheese

Jasmine Rice Pilaf - This Pilaf is made with Jasmine Rice, Chopped Onions, and Green Peas

Wild Rice Pilaf - Blend of Wild Rices, fluffy and tender

Quinoa Florentine - The new grain of choice, Quinoa, deliciously prepared with Spinach

Sweet Potatoes with Roasted Garlic & Pineapples - Smashed Sweet Potatoes infused with Oven-Roasted Garlic and Pineapple Chunks for a delicious Tropical twist!

Parsley Herbed Fingerling Potatoes - Delicate Fingerling Potatoes steamed to a tender bite smothered with Herbs, Parsley, Garlic, and Butter

Vegetables

(Choice of 1)

Chef's Choice of Seasonal Vegetables - Fresh, Seasonal Vegetables, hand selected by Chef and prepared steamed or sauteed

Steamed Asparagus with Hollandaise Sauce - Fresh Asparagus tenderly steamed and served with a smooth Hollandaise Sauce

Honey Tarragon Glazed Baby Carrots and Broccoli - Sweet Baby Carrots and Broccoli Florets sauteed and lightly glazed with a Honey Tarragon Sauce

Fresh Baked Assorted Dinner Rolls with Butter (included)

Drinks

Optional Bar Packages Available

Complimentary Champagne Toast

(with any bar package purchase)



2001 S. Palm Ave, Ste E
Miramar, FL 33025

Phone: 954-962-0979 Fax: 954-961-5255

www.sandjcatering.net info@sandjcatering.net

Diamond Wedding Menu

Freshly Brewed American Coffee Station - Regular and Decaf and Herbal Teas (after dinner)

Dessert

Wedding Cake Optional

Included Services

White Silver-Rimmed or Ivory Gold-Rimmed China

Glassware (Table top)

Flatware as appropriate

Sweetheart Table & Linen

Complete Buffet Set-up with Linen & Décor

Guest Table Linen in Your Choice of Solid Color (120" Round)

S & J Catering Service Staff

Culinary Staff On-site

Optional Services Available

Complete Sit-down Service

Chef-Attended Action Stations including Carving, Pasta, Sushi, etc.

Coffee Service

Tables - Round, Square, Buffet

Highboy Cocktail Rounds with Linen

Low Cocktail Rounds with Linen

Chairs - White Resin Padded Folding,

Chivari Chairs (Natural, White, Black, Silver, or Mahogany)

Chair Covers & Sash

Upgraded Linen

Cake Table, Gift Table, Sign-in Table, etc. and Linen

Full Décor Design & Installation