



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

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[www.sandjcatering.net](http://www.sandjcatering.net) [info@sandjcatering.net](mailto:info@sandjcatering.net)

### ***Sapphire Wedding Menu***

#### ***Hors D'oeuvres*** - (1 Hour Service)

*Passed* - (Choice of three - four)

*AntiPasta Skewer with Balsamic Reduction*

*Mini Arepas with Sour Cream & Guacamole*

*Baked Brie & Raspberry Coulis Purse*

*Avocado Bisque Shots*

*Cantaloupe 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*

*Tapenade on Toast Point or Bagel Chips*

*Mini Yukon Gold Potatoes Stuffed with Gorgonzola Cheese*

*Hand Made Chicken Croquettes with Honey Mustard Sauce*

*Mini Beef Empanadas with a Sour Cream Aioli*

*Tostones Rellnos - Fried Green Plantains stuffed with Piccadillo*

*Thai Fish Cakes with a Cucumber Relish*

*Shrimp topped Gazpacho Shots*

#### ***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

*Latin Style Caesar Salad* - Fresh crispy Romaine Lettuce hand tossed with a Spicy Caesar Dressing and Chile Croutons

*Sunshine Citrus Mixed Green Salad* - Fresh Mixed Greens with Mandarin Orange, Avocado, Cherry Tomatoes sprinkled with Feta Cheese served with an Orange Vinaigrette (Additional \$.75 per person)



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### Entrée

(Choice of 1)

Chicken Piccatta - Pan-Seared, Boneless, Skinless Breast of Chicken in a Lemon Capers Sauce

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

Floridian Seared Chicken Breast - Pan-Seared, Boneless, Skinless Breast of Chicken with a Citrus Demi Glace and Roasted Red Bell Pepper.

Fall Stuffed Breast of Chicken - Boneless, Skinless Breast of Chicken stuffed with a savory Corn Bread Stuffing and served with a pan Gravy

Walnut Encrusted Tilapia with a Black Bean & Mango Salsa and a Tropical Beurre Blanc - Fresh Tilapia Filets covered with crushed Walnuts and baked to perfection and served with a smooth Tropical Beurre Blanc Sauce

Char Grilled Salmon with a Dill Sauce - Fresh Atlantic Salmon Filet char-grilled to perfection served with a Lemon Dill Cream Sauce

Floribbean Mahi - Grilled Mahi Mahi with Red Pepper Coulis and Cilantro Coconut Pesto

Braised Roast Beef in a Dried Fruit Ragout - Savory Roast Beef braised with Dried Fruit served with a smooth Brown Sauce

Beef Bourguignon - Top Round Angus Beef Chunks simmered in a Red Wine Demi-Glaze

Floribbean Style Pork Tenderloin - Sautéed Pork Medallions with Pepper served with a Citrus Demi Glace

### Sides

(Choice of 1)

Classic Rice Pilaf - Tender grains of Rice with sautéed Onions and Celery

Coconut-Infused Ginger Rice - Freshly sliced Ginger and Yellow Onions, tenderly sautéed and prepared with Yellow Rice, Vegetable Stock and Coconut Milk

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

Roasted Garlic Mashed Potatoes - An Old time favorite. with a new twist of Roast Garlic oil. Prepared to a creamy, luscious delight!



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Red Bliss Rustic Style Mashed Potatoes - Chunky, creamy Red Bliss Potatoes for that Home Style Comfort Food feel.

Yucca con Ajo - Pieces of Yucca boiled to a Tender Perfection then Tossed in a Garlicky Ajo Sauce

#### Vegetables

(Choice of 1)

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

Sautéed Green Beans - Fresh Green Beans sautéed with Caramelized Onions and Garlic, garnished with Roasted Red Peppers

Key West Vegetable Medley - Whole Green Beans, Yellow and Orange Carrots, with Red Pepper Strips sautéed to a perfect crisp

Fresh Baked Assorted Dinner Rolls with Butter (included)

#### Drinks

Optional Bar Packages Available

Complimentary Champagne Toast

(with any bar package purchase)

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

#### Dessert

Wedding Cake Optional



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### ***Included Services***

*White Silver-Rimmed or Ivory Gold-Rimmed China*

*Glassware (Table top)*

*Flatware as appropriate*

*Complete Buffet Set-up with Linen & Décor*

*Sweetheart Table & Linen*

*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*