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# FULL OPEN BAR

## ALEXANDER EVENT CATERING WILL PROVIDE COMPLETE BAR SET-UPS

*ice, beverage napkins, stirrers, Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Ginger Ale, Orange Juice, Cranberry Juice, lemons, limes, cherries and olives.*

### MIXERS

*Sour Mix, Roses Lime Juice and Grenadine*

### PREMIUM LIQUORS

*Johnny Walker Red Scotch, Tito's Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Beefeater Gin, Jim Beam Bourbon*

### DELUXE LIQUORS

*Johnny Walker Black Scotch, Grey Goose Vodka, Bacardi Light Rum, Patron Tequila, Hendricks Gin, Jack Daniels Tennessee Whiskey*

### BEER

*Choice of One (1) Domestic & One (1) Import*

### WINE

*Choice of One (1) House White & One (1) House Red*

## OPTIONAL ADD-ONS

**TABLESIDE WINE SERVICE  
CHAMPAGNE TOAST  
HIS & HERS COCKTAILS**

## COMPLIMENTARY WELCOME DRINK

### UNIFORMED STAFF TO DISPLAY AND PASS

*Freshly made flavored Mojitos served out of Mason Jars with colored paper straws.*



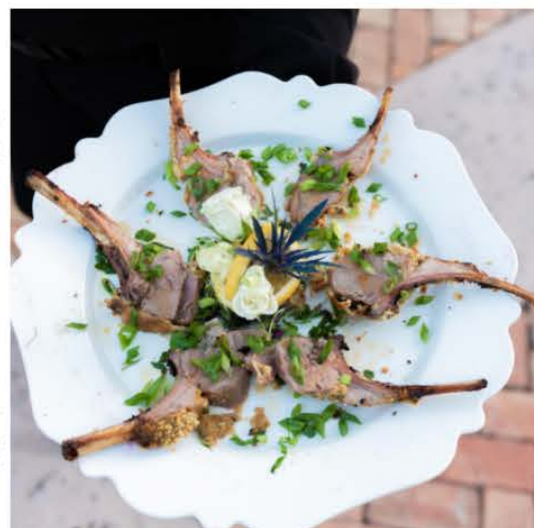
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# PASSED HORS D'OEUVRES

## PESTO DIJON CRUSTED AUSTRALIAN BABY LAMB CHOPS

*Served with Balsamic Apricot Mint Glaze*

## CHILLED JUMBO SHRIMP

*Served With a Tangy Cocktail Sauce*

## ASIAN STYLE POT STICKER DUMPLINGS

*Served with Diced Scallions, Hoisin Drizzle and Spicy Dipping Sauce*

## SESAME COATED SEARED TUNA

*Served with Wasabi Aioli*

## MARYLAND MINI CRAB CAKES

*Served with Chili Aioli*

## CARPACCIO OF BEEF

## COCONUT CHICKEN

*Served With A Orange Horseradish Samosa Sauce*

## CHILLED GOURMET GAZPACHO SHOTS

## GOURMET FRANKS IN A BLANKET

*Served With Deli Mustard*

## ROASTED GARLIC CRUSTED TENDERLOIN OF BEEF

*On Crostini with Caramelized Onion and a Balsamic Drizzle*

## MINI ASSORTED GOURMET PIZZAS

## MINI BEEF EMPANADAS

*Served With a Enchilada Crème Fraiche*

## GRILLED PORTOBELLO & JACK CHEESE

*on a Garlic Pesto Croustade*

## CITRUS MARINATED CEVICHE

## MINI CHICKEN WELLINGTON

*Served With a Chipotle Dijon*

## HERBED, FRESH MAINE LOBSTER BRUSCHETTA

## SEA SCALLOPS WRAPPED IN SMOKED APPLEWOOD BACON

*Served With a Chipotle Pepper Dijon*

## ORIENTAL STYLE PORK TENDERLOIN

*Served With Hoisin on a Rice Cracker*

## SPANAKOPITA

## TRADITIONAL ORIENTAL SPRING ROLLS

*Served With Duck Sauce*

## ICE COLD WATERMELON AND FETA CUBED

*Topped with Fresh Blackberry and Thick Balsamic Glaze*

## 2 BITE GOURMET TERIYAKI CHEESEBURGERS

## SWEET AND SAVORY BAKED BRIE CUPS

*Topped with Fresh Raspberries and Raspberry Coulis*

## CRUNCHY DUCK & HOISIN

*in Endive Wrap*

## GRILLED MUSHROOM VEGETABLE KABOB

*with Peanut Sauce*

## CHICKEN SATAY

## BLUE LUMP POINT CRAB STUFFED ROASTED MUSHROOM CAP

*Served With a Red Pepper Aioli*

## VEGETARIAN/VEGAN STUFFED MUSHROOM

## MINI REUBEN SANDWICH

## TRADITIONAL SWEDISH MEATBALLS

## CHÈVRE FIG TART

*Creamy Chèvre Cheese and Dalmatia Orange Fig Jam*

## VEGETABLE SAMOSA

## ENGLISH SEEDLESS CUCUMBER CROWN

*Topped with Smoked Salmon, Dill Sauce and Organic Chives*



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# BUFFET

## SALADS

**CAESAR SALAD**  
*with Homemade Toasted Croutons*  
**MIXED BABY GREENS**  
*with Basil Vinaigrette*

**HARVEST SALAD**  
*Organic Greens, Amblu Cheese, Candied Walnuts, Preserved Cranberries*

**TRADITIONAL GREEK SALAD**  
*Plum Tomatoes, Red Onions and Feta Cheese in Basil Vinaigrette*

## ENTREES

**HAND CARVED SIRLOIN OF BEEF**  
*with Béarnaise Sauce*

**HAND CARVED TENDERLOIN OF BEEF**  
*with Three-Peppercorn Sauce*

**SPANISH STUFFED CHICKEN**  
*Boneless Breast of Chicken Stuffed with Spanish Rice and Chorizo*

**CHICKEN FLORENTINE**  
*Chicken Stuffed with Spinach, Herbs and Ricotta Cheese Topped with a Light Champagne Sauce*

**CHICKEN PICATTA**  
*with Tiny Capers*

**CHICKEN MARSALA**  
*with Fresh Sautéed Mushrooms*

**CHICKEN FRANCESE**  
*with Lemon Butter*

**HERB ROASTED LOIN OF PORK**  
*with Bourbon Coulis*

**CHUTNEY ROASTED PORK LOIN**  
*Bacon Braised Red Cabbage, Roasted Sweet Potato, Green Apple Chutney*

**MOJO SHREDDED PORK SHOULDER**

**FLORIBBEAN SNAPPER**  
*Florida Red Snapper, Black Bean, Mango and Papaya Salsa*

**RED WINE BRAISED SHORT RIB**

**VEAL MARSALA**  
*with Mushrooms*

## ACCOMPANIMENTS

**FINGERLING POTATOES**  
*Rosemary and Fresh Herbs Roasted*

**HERB AND WILD RICE**

**FETTUCCINE ALFREDO**

**ROASTED VEGETABLE QUINOA**  
*with Pad Thai Sauce*

**GINGERED BABY CARROTS**

**ITALIAN STYLE RATATOUILLE**

**GREEN BEANS ALMANDINE**

**SAUTÉED VEGETABLE MEDLEY**

**BUTTERED ENGLISH PEAS**  
*with Baby Mushroom Caps*

# PLATED DINNER

## FIRST COURSE

### PREMIER CAESAR SALAD

*with Homemade Toasted Croutons*

### MIXED GREENS SALAD

*Gourmet Mixed Greens, Cherry Tomato, English Cucumber, Choice of Dressing*

### GOURMET GREENS SALAD

*Wrapped In Cucumber, Candied Pecan, Red Wine Poached Pears, Goat Cheese, Passion Fruit Vinaigrette*

### ICEBERG WEDGE

*Tomato, Shaved Red Onion, Bacon Crumbles, and House-Made Blue Cheese Dressing*

### CAPRESE SALAD

*Heirloom Tomatoes, Mozzarella, Fresh Basil, Modena Thick Balsamic, Organic Olive Oil Drizzle, Microgreens,*

### HOMEMADE BURRATA

*Fresh Burrata Over Thick Tomato Slice With Micro Greens And Thick Balsamic*

### ROASTED BUTTERNUT SQUASH RAVIOLI

### HEIRLOOM TOMATO CEVICHE

*with Aji and Chancha*

## SECOND COURSE

### CHICKEN FLORENTINE

*Chicken Stuffed with Spinach, Herbs and Ricotta Cheese Topped with a Light Champagne Sauce*

### LEMON CHICKEN

*Herb Seared Chicken Breast, Served with Lemon Beurre Blanc Sauce*

### CHICKEN DUXELLE

*Mushroom Stuffed Chicken Breast with a Mushroom Duxelle and Herb Wild Rice with a Beurre Blanc Sauce*

### CHICKEN CORDON BLEU

### RED WINE BRAISED SHORT RIB

### 8-10 OZ FILET

*Choice of Sauce or Compound Butter*

### ROASTED RACK OF BABY LAMB CHOPS

*with Wilted Spinach, Cucumber Mint Raita, and Rosemary Jus Lie*

### VEAL OSSO BUCO

### FLORIBBEAN SNAPPER

*Black Bean Mango Salsa, Lime Juice, Organic Cilantro Salsa*

### MEDITERRANEAN SNAPPER

*Artichoke Hearts, Capers, Cherry Tomatoes, Topped with a White Wine Sauce*

### GRILLED OR MISO GLAZED SALMON

### BRONZINO

### GRILLED OR MISO GLAZED SEA BASS

## ACCOMPANIMENTS

### GARLIC TRUFFLE MASHED POTATOES

### CAULIFLOWER MASH

### POTATO CAKES

### PURPLE PERUVIAN POTATOES

*mashed or roasted*

### DOMINO POTATOES

### SEASONAL VEGETABLES

*sautéed, bundled, or fire roasted*

### GRILLED ASPARAGUS

### BRUSSEL SPROUTS

### MULTI COLORED CARROTS

### HARICOT VERT



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# STATIONS

CULINARY CHEF WILL MAKE TO ORDER:

**FIESTA STATION**

**ROASTING AND SLICING STATION**

**SUSHI STATION**

**JAMAICAN STATION**

**TAPAS STATION**

**PASTA STATION**

**CHICKEN & WAFFLES STATION**

**SLIDER & FRENCH FRY STATION**

**MEDITERRANEAN STATION**

**SPANISH SEAFOOD PAELLA STATION**

**SOUTH BEACH CEVICHE STATION**

**SOUTH TO EAST BBQ & BUNS**

**SHORT RIB STATION**

**HAVANA HOLIDAY**

**THE SALMON STATION**

**MARDI GRAS STATION**

**ACTION PAD THAI STATION**

**LIGHTER FARE**

**MOROCCAN STATION**

**MAC & ALL THAT CHEESE**

# PREMIUM STATIONS

CULINARY CHEF WILL MAKE TO ORDER:

**ASIAN NOODLE BUCKETS**

**POKE STATION**

**MAMMA MIA! PIZZA STATION**

**SOUTHERN SHORT PLATE**

**BOLOGNESE STATION**

**DIM SUM WITH A STEAM CART**

**FIRE & ICE**

# OPTIONAL ADD-ONS

## TUSCAN DISPLAY

*This station will resemble a "Tuscany" Wine Tasting with Charcuterie display.*

## OPTIONAL LATE NIGHT SNACKS

*Truffle Parmesan Fries in Cones  
Chicken and Waffle Stack with Maple Syrup  
Cheeseburger Sliders with Potato Sticks  
Cinnamon Churros  
Mini Grill Cheese*

## OPTIONAL INTERNATIONAL COFFEE STATION

*International Coffees  
Espresso  
Cappuccino  
Macchiato  
Latte  
Café Con Leche  
Americano  
Hot Chocolate*

## OPTIONAL CAKE SERVICE

*Alexander Event Catering collaborates with Earth and Sugar to supply your DREAM cake!*

*MULTI-TIERED WEDDING CAKE*

*Butter Cream*

*Your Choice of Design and Fillings from our Cake Package.*

*Our staff will do the honors of cutting and serving your cake.*

## OPTIONAL MINI PASSED DESSERTS

*Mini Key Lime Tartes  
Orange Crème Brule  
Chocolate Ganache  
Assorted French Macaroons  
Tiramisu  
Cookies with Milk*



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# COMPLIMENTARY TABLE TOP UPGRADES

FULL CATALOG AVAILABLE ON  
[DIFFERENTLOOK.COM](http://DIFFERENTLOOK.COM)



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**CHARGER**  
*One (1) per Setting*

**FLATWARE**  
*Two (2) Forks per Setting*  
*Two (2) Knives per Setting*

**GLASSWARE**  
*One (1) per Setting*

## OPTIONAL SEATING PACKAGE

**WHITE WOOD FOLDING CHAIRS**  
*for Ceremony*

**CHIVARI CHAIRS**  
*Choice of Color*  
*Choice of Colored Cushion*

**SWEETHEART TABLE**  
*for the Bride & Groom*

**ROUND TABLES**  
*with White or Ivory Linens & Napkins*

**CAKE TABLE**  
*with White or Ivory Linen*