



Congratulations on your engagement!

Thank you for your interest in Eggwhites Special Event Catering. We are excited to share our wedding packages with you. You've waited for this special moment and we are here to help you fulfill your dream. If you don't see exactly what you are looking for, please just ask! We will be happy to work with you to customize a package to fit your unique vision and we can accommodate virtually any special requests that you may have.

Please enjoy reviewing our 2016 Wedding Packages. Included are three tiers of sample buffet and served dinner menus. We offer an *eggsciting* array of menu choices along with a wide range of service styles, flavors and cuisine types.

Please note that you are not limited to served or buffet options. We also offer alternatives for brunch, lunch, cocktail, and dessert receptions.

Eggwhites Special Event Catering offers full service catering – much more than simply food and beverage services but complete event solutions ranging from event planning, floral design and décor services, to logistical management and entertainment. Eggwhites continues to bring the highest standard of catering excellence to the world of weddings.

An Eggwhites wedding reflects our philosophy of caring, personalized and impeccable service along with elevated menus, event design, and strict attention to detail. Let our team of experienced professionals guide you through every decision – large and small – to craft a perfect day for a personalized and inspired celebration.

Thank you for considering Eggwhites Special Event Catering for your wedding celebration. Please contact us today at 305-892-2066 or email us at weddings@eggwhitescatering.com and we will be thrilled to assist you!

With Sincere Gratitude,

A handwritten signature in black ink, appearing to read "Gary Lampner", with a long, sweeping underline.

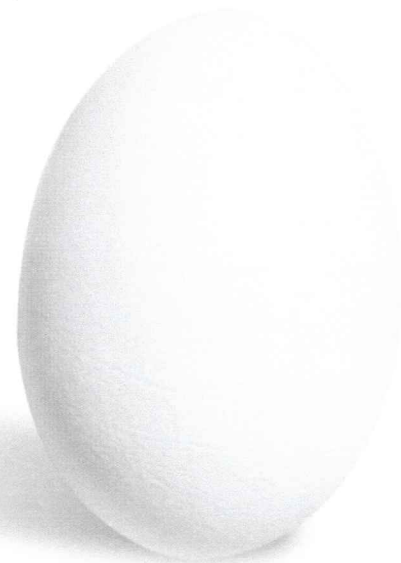
Chef Gary Lampner
Owner

A handwritten signature in black ink, appearing to read "Sarah Lampner", with a long, sweeping underline.

Sarah Lampner
Wedding Specialist

EXCLUSIVE OFFER - Complimentary Welcome Drink Station!

Mention that you received this letter to your wedding specialist and receive a complimentary welcome drink station at your reception. Code: EGG-2016



ALL ABOUT EGGWHITES

Our mission at Eggwhites Special Event Catering is simple – to transform the ordinary into the extraordinary with integrity, expertise, and precision. With a culture centered on creativity, thoughtful planning and flawless execution, clients and event planners can always count on our team of talented professionals to create events in which the client always feels like a VIP guest. In an “egg-shell”, our goal is to exceed our guests’ expectations every time.

With a reputation for the highest level of personalized service, Eggwhites is South Florida’s industry leader in wedding catering, culinary arts, and event production. Chef Gary Lampner’s renowned company began its life at the landmark Shelborne Hotel on Miami Beach. After a short time, the Eggwhites operation relocated to North Miami where the Eggwhites commissary, showroom and offices currently reside in a state-of-the-art, 8,000 square-foot facility.

Prior to opening Eggwhites, Chef Lampner was on the verge of opening a dessert restaurant with a focus on soufflés but was compelled to move into the world of off-premise catering. The name Eggwhites seemed fitting. To successfully prepare a beautiful soufflé is an art and a science. Every soufflé has two basic components – the base to provide the flavor and foundation along with the whipped egg whites to provide the “lift”. Like a soufflé, everything has to be just right for the event to come out beautifully. Eggwhites’ practiced knowhow coupled with our understanding of the ingredients and the process produces that perfect, elevated experience every time.

GARY LAMPNER, OWNER AND EXECUTIVE CHEF

At the age of 18, Chef Lampner became passionate about the culinary arts while attending business school in Vermont. He successfully completed the American Culinary Federation’s Chef Apprenticeship Program where he trained for 6,000 hours at the world renowned Five-Star Breakers Hotel in Palm Beach, Florida, and later earned a degree in Hospitality Management from Florida International University.

After a series of successful stints at some of Miami’s hottest and highest-rated hotel and restaurants, Chef Lampner became the Executive Chef at The Strand on South Beach where he entertained a virtual “who’s who” of celebrities and luminaries ranging from Madonna to Robert DeNiro. Eggwhites Special Event Catering was established in 1994 and has grown to become a recognized leader in the field of wedding catering in South Florida.



SILVER WEDDING PACKAGE - BUFFET DINNER

Based on 100 or more Guests
4 Hour Reception

Each and every couple is one of a kind. Let our team of experienced professionals guide you through every decision – large and small – to craft a perfect day for a personalized and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

EGGWHITES SPECIAL EVENT CATERING

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BUTLER PASSED PREMIUM HORS D'OEUVRES - SILVER

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 8 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK

SEA SCALLOP WRAPPED WITH
DOUBLE SMOKED BACON

SHRIMP SPRING ROLL WITH A
LEMONGRASS PONZU SAUCE

TURKS AND CAICOS CONCH
FRITTER WITH FIERY COCKTAIL SAUCE

SHRIMP SHUMAI WITH
SOY GINGER DIPPING SAUCE

WAKAME SALAD SHOT WITH TIKI
SHRIMP AND BLACK SESAME SEEDS

CALIFORNIA ROLL WITH PICKLED
GINGER, WASABI AND SOY SAUCE

MINI BEEF EMPANADA WITH
GREEN CHILE RIBBON

INDONESIAN BEEF SATAY WITH
SPICY PEANUT SAUCE

TROPICAL RUM AND CHILI GLAZED MEATBALL

GRILLED SMOKED KIELBASA BITE WITH
HOT HONEY MUSTARD

MEDITERRANEAN CHICKEN
MARRAKESH LOLLIPOP

MINI BEEF FRANK IN PUFF PASTRY WITH
WHOLE GRAIN MUSTARD DIPPING SAUCE

TAMARIND BBQ CHICKEN BREAST SKEWER

COCONUT CHICKEN TENDER WITH
PINEAPPLE SCOTCH BONNET GLAZE

MINI CHICKEN WELLINGTON IN PUFF PASTRY

PAN ASIAN VEGETABLE GYOZA WITH
SESAME SOY GINGER SAUCE

GREEK SPANAKOPITA WITH SPINACH,
FETA CHEESE AND PINE NUTS

PAO DE QUEIJO
(BRAZILIAN YUCCA CHEESE PUFF)

GRILLED VEGETABLE BROCHETTE WITH
BASIL PESTO DRIZZLE

STUFFED MUSHROOM CAP WITH
PANKO, CHEESE AND HERBS

TOSTADITAS WITH ROASTED
CORN SALSA AND CILANTRO GARNISH

OLIVE AND SUNDRIED TOMATO
TAPENADE ON CROSTINI ROUND

VEGETABLE SPRING ROLL WITH
SWEET AND SOUR SAUCE

JALAPENO POPPER FILLED WITH
TEQUILA SPIKED CREAM CHEESE

FRESH HERB-MARINATED BOCCONCINI AND
GRAPE TOMATO SKEWER

ASSORTED MINIATURE FRENCH QUICHE

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ELEGANT BUFFET DINNER MENU - SILVER

FRESH BAKED PETITS PAINS SERVED WITH SWEET BUTTER

SALADS

PLEASE SELECT ONE

TENDER GARDEN GREENS WITH CARROT HAYSTACKS,
GRAPE TOMATOES AND BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD WITH HEARTS OF ROMAINE,
SHAVED PARMESAN AND TOASTED GARLIC CROUTONS

GREEK SALAD WITH VINE RIPENED TOMATOES,
CUCUMBERS, KALAMATA OLIVES AND
FETA CHEESE WITH LEMON-HERB VINAIGRETTE

SPINACH AND ARUGULA SALAD WITH MANDARIN
ORANGES, CRISPY BACON AND SHALLOT VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE

SAUTÉED CHICKEN BREAST WITH MUSHROOMS,
ARTICHOKES AND A CHIANTI BUTTER SAUCE

CHICKEN SALTIMBOCCA WITH HAM AND
SAGE INFUSED PAN GRAVY

MOJO MARINATED AND GRILLED CENTER CUT
PORK CHOP WITH GUAVA BARBEQUE SAUCE

GRILLED VEGETABLE LASAGNA WITH FOUR CHEESES AND
FIRE ROASTED BASIL INFUSED MARINARA SAUCE

GRILLED SALMON FILLET WITH GARLIC,
CILANTRO AND LEMON

PAN SEARED MAHI MAHI FILLET WITH A
KEY LIME CHIVE BEURRE BLANC

NEW YORK STEAK WITH SAUTÉED
MUSHROOMS AND PORT WINE PAN GRAVY

ACCOMPANIMENTS

PLEASE SELECT TWO

LA MANCHA SAFFRON RICE PILAF

LIGHTLY BUTTERED GNOCCHI

CARAMELIZED SWEET POTATOES

OVEN ROASTED RED BLISS POTATOES

ROASTED GARLIC WHIPPED POTATOES

BLACK BEANS AND WHITE RICE SOFRITO

GRILLED BROCCOLI WITH
PARMESAN AND RED PEPPER FLAKES

GLAZED GINGER SCENTED YOUNG CARROTS

ROASTED SUMMER SQUASH AND RED BELL PEPPERS

BRAISED RED CABBAGE WITH BACON AND GREEN APPLE

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ELEGANT BUFFET DINNER MENU - SILVER

OPTIONAL CARVING ACTION STATION

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL CARVE TO ORDER

SLOW ROASTED MAJESTIC STEAMSHIP BARRON OF BEEF WITH
CRUSHED PEPPERCORN AND HERBS

DIJON HORSERADISH SAUCE

OPTIONAL PASTA ACTION STATION

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL PREPARE

GNOCCHI WITH A FIRE-ROASTED POMODORO SAUCE

FARFALLE PASTA WITH A CRACKED PEPPER ALFREDO SAUCE

PLEASE SELECT TWO PROTEINS

BABY ATLANTIC SHRIMP

CHICKEN BREAST JULIENNE

MINI MEATBALLS

SPICY ITALIAN SAUSAGE

PRESENTED WITH A SELECTION OF TOPPINGS

DICED GARDEN PLUM TOMATOES, SAUTÉED MUSHROOMS,

ARTICHOKE HEARTS, PETITE PEAS, STEAMED BROCCOLI, OLIVES,

FRESH BASIL CHIFFONADE, SHAVED PARMESAN CHEESE AND TRUFFLE OIL

WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE
(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

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ELEGANT BUFFET DINNER MENU - SILVER

UNLIMITED PREMIUM BAR SERVICE

SKYY VODKA • BEEFEATER GIN • RON RICO WHITE RUM
JOSE CUERVO GOLD TEQUILA • JOHNNY WALKER RED SCOTCH
JIM BEAM BOURBON • SEAGRAM'S SEVEN WHISKEY
RED AND WHITE WINES • IMPORTED AND DOMESTIC BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

Additional bar upgrades and specialty drink options available

STAFF AND EQUIPMENT

EVENT MANAGER
UNIFORMED STAFF
CHINA, GLASSWARE, SILVERWARE
ROUND GUEST TABLES (SEATS 8 - 12)
SWEETHEART TABLE FOR NEWLYWEDS
CAKE TABLE
GIFT TABLE
ESCORT CARD TABLE
BUFFET AND BAR TABLES
FLOOR LENGTH LINENS AND LINEN NAPKINS
WHITE PADDED FOLDING CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN
EGGWHITES CATERING IS FULLY LICENSED AND INSURED

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GOLD WEDDING PACKAGE - BUFFET DINNER

Based on 100 or more Guests
5 Hour Reception

Each and every couple is one of a kind. Let our team of experienced professionals guide you through every decision – large and small – to craft a perfect day for a personalized and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

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BUTLER PASSED PREMIUM HORS D'OEUVRES - GOLD

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 10 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

KOREAN BARBEQUED BEEF SKEWER

BEEF SLIDER WITH BACON AND BLUE CHEESE

MEATLOAF BITE WITH SRIRACHA
KETCHUP AND DARK BROWN SUGAR

TANDOORI DUCK WITH TOMATO
CHUTNEY AND SUNDRIED MANGO

CRISP FLORIDA ALLIGATOR BITE WITH
SRIRACHA ORANGE MARMALADE

SPICY LAMB KOFTA
SKEWER WITH TZATZIKI DRIZZLE

MINIATURE CHORIZO QUESO TORTA WITH
ROASTED TOMATO SALSA

IMPORTED PROSCIUTTO-WRAPPED
SEASONAL MELON

SPANISH HAM CROQUETTE WITH
PAPAYA GLAZE

SMOKED ALMOND STUFFED SUNDRIED
FIG WRAPPED IN BACON

AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK

SALMON CAVIAR TOPPED DEVILLED EGG

PANKO CRUSTED MAHI MAHI WITH SPICY
MANGO DIPPING SAUCE

CURRIED CRAB SALAD
TOPPED MINI PAPPADAM

SEARED TUNA CARPACCIO ON A
WONTON CRISP WITH WASABI FOAM

SMOKED SALMON TOPPED POTATO LATKE
WITH CHIVE SOUR CREAM

GRILLED AND CHILLED SPICY
SHRIMP WITH ROASTED RED PEPPER AIOLI

MINI FRESH FISH TACO WITH SPICY
JICAMA SLAW AND AVOCADO CREMA

FRIED COCONUT SHRIMP WITH
SCOTCH BONNET INFUSED COCKTAIL SAUCE

POLYNESIAN-STYLE CRAB RANGOON WITH
CITRUS PONZU DIPPING SAUCE

GRILLED SHRIMP SKEWER WITH ROASTED
ARTICHOKE LEMONGRASS AIOLI

SALMON CROQUETTE WITH
CAJUN REMOULADE

PIRI PIRI SHRIMP SALAD TOPPED
EURO CUCUMBER RONDELLE

MEXICAN STYLE BBQ PORK LOIN SKEWER

SHREDDED PORK MINI TACO WITH
NAPA CABBAGE AND GREEN APPLE SLAW

SPICY JERK CHICKEN BREAST,
SCALLION AND RED PEPPER SKEWER

GINGER ROOT GLAZED CHICKEN
BREAST AND PINEAPPLE BROCHETTE

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BUTLER PASSED PREMIUM HORS D'OEUVRES – GOLD

CHICKEN QUESADILLA WITH QUESO
BLANCO AND CARAMELIZED RED ONION JAM

SOUTHERN FRIED CHICKEN BITE WITH
HONEY MUSTARD MAYO

DEEP FRIED STUFFED ARTICHOKE
HEART WITH GARLIC HERBED MAYO

EGGPLANT ROLLATINI WITH SMOKED
MOZZARELLA AND POMODORO COULIS

SPIKED ANDALUSIAN GAZPACHO
SHOT WITH DRUNKEN BABY SHRIMP

DEEP FRIED MAC AND CHEESE
LOLLIPOP WITH BLACK TRUFFLE SALT

TOMATO AND BASIL BRUSCHETTA WITH
SONOMA GOAT CHEESE ON CROSTINI

MUSHROOM STUFFED WITH
SPINACH AND MANCHEGO CHEESE

FALAFEL SLIDER WITH
TAHINI AND CABBAGE SLAW

FOCACCIA WITH CARAMELIZED
SHALLOT, FIG JAM AND BRIE CHEESE

INDIAN VEGETABLE SAMOSA WITH
YELLOW CURRY MAYO

MUSHROOM RISOTTO ARANCINI WITH
FIRE ROASTED TOMATO COULIS

MINI TROPICAL FRUIT
SKEWER WITH MINTED YOGURT

ROASTED VEGETABLE PHYLLO PURSE

SPINACH AND ARTICHOKE RANGOON

RASPBERRY AND IMPORTED BRIE
CHEESE IN DELICATE FRENCH PUFF PASTRY



ELEGANT BUFFET DINNER MENU - GOLD

A SELECTION OF FRESH BAKED BREADS SERVED WITH SWEET BUTTER

SALADS

PLEASE SELECT TWO

HARICOTS VERTS, ARUGULA, TOASTED PEPITAS AND GRAPE TOMATOES WITH ROSE CHAMPAGNE VINAIGRETTE

SPINACH SALAD WITH CUMIN SCENTED WALNUTS, CRUMBLed BLUE CHEESE AND GREEN GODDESS DRESSING

TENDER FIELD GREENS WITH ROASTED BEETS, SHAVED FENNEL, EDIBLE FLOWER BLOOMS AND AGED SHERRY WINE VINAIGRETTE

FRESH SLICED MOZZARELLA AND VINE-RIPENED TOMATOES WITH OPAL BASIL OIL AND PINK SEA SALT

KALE AND HEART OF ROMAINE CAESAR SALAD WITH SHAVED PARMESAN AND TOASTED RYE CROUTONS

WATERMELON, TOMATO AND WATERCRESS SALAD WITH FETA CHEESE AND MINTED BALSAMIC DRIZZLE

MAIN COURSE

PLEASE SELECT TWO

CHICKEN BREAST WITH CHORIZO SAUSAGE, FONTINA CHEESE, ROASTED RED PEPPERS AND SPINACH

GRILLED YUCATAN CHICKEN ON THE BONE WITH ORANGE GUAJILLO GLAZE

RED CHILE MOJO MARINATED PAN ROASTED CHICKEN BREAST

OVEN ROASTED SLICED LEG OF LAMB WITH A PORT WINE FIG JUS LIE

CHILE AND ESPRESSO RUBBED PORK LOIN WITH MANGO PAPAYA CHUTNEY

MOROCCAN MAHI MAHI TAGINE WITH GRILLED LEMON, DATES AND GREEN OLIVES

SZECHUAN GLAZED SALMON FILLET WITH STIR-FRIED ASIAN BOK CHOY AND VEGETABLES

PAN SEARED SNAPPER FILLET WITH SAUTÉED FENNEL, TOMATOES AND CAPERS

SLOW BRAISED BONELESS BEEF SHORT RIBS WITH A STOUT BEER DEMI-GLACE

ACCOMPANIMENTS

PLEASE SELECT TWO

ORZO WITH SUN-DRIED TOMATOES AND SPINACH

CUBAN BLACK BEANS AND RICE

FRIED YUCCA PLANKS

ROSEMARY ROASTED RED BLISS POTATOES

ROASTED GARLIC WHIPPED POTATOES

FARRO AND SWEET PEA PILAF

QUINOA WITH COCONUT, SWEET POTATOES AND KALE

PAN ROASTED BACON LIME BRUSSEL SPROUTS

SUMMER SQUASH, CARROT, ZUCCHINI AND SHALLOT SAUTÉ

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ELEGANT BUFFET DINNER MENU - GOLD

CARVING ACTION STATION

PLEASE SELECT ONE

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL CARVE TO ORDER

SLOW ROASTED MAJESTIC STEAMSHIP
BARRON OF BEEF WITH
CRUSHED PEPPERCORN AND HERBS
DIJON HORSERADISH SAUCE

NEW YORK STRIP LOIN AU POIVRE WITH WITH A
BRANDY GREEN PEPPERCORN PAN SAUCE

TENDER GRILLED CHURRASCO
STEAK WITH CHIMICHURRI

PASTA ACTION STATION

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL PREPARE

GNOCCHI WITH A
FIRE-ROASTED POMODORO SAUCE

FARFALLE PASTA WITH A
CRACKED PEPPER ALFREDO SAUCE

PLEASE SELECT TWO PROTEINS

BABY ATLANTIC SHRIMP
CHICKEN BREAST JULIENNE
MINI MEATBALLS
SPICY ITALIAN SAUSAGE

PRESENTED WITH A SELECTION OF TOPPINGS

DICED GARDEN PLUM TOMATOES, SAUTÉED MUSHROOMS,
ARTICHOKE HEARTS, PETITE PEAS, STEAMED BROCCOLI, OLIVES, FRESH BASIL
CHIFFONADE, SHAVED PARMESAN CHEESE AND TRUFFLE OIL

ADDITIONAL STATION OPTIONS AVAILABLE

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ELEGANT BUFFET DINNER MENU - GOLD

WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE
(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED PREMIUM BAR

TITO'S VODKA • TANQUERAY GIN • HERRADURA SILVER TEQUILA
BACARDI WHITE AND DARK RUM • JOHNNY WALKER BLACK SCOTCH
MAKER'S MARK BOURBON • JACK DANIELS WHISKEY
TWO VARIETALS EACH OF RED AND WHITE WINES
IMPORTED AND DOMESTIC BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

ADDITIONAL BAR UPGRADES AND SPECIALTY DRINKS AVAILABLE

STAFF AND EQUIPMENT

EVENT MANAGER
UNIFORMED STAFF
CHINA, GLASSWARE, SILVERWARE
ROUND GUEST TABLES (SEATS 8 - 12)
SWEETHEART TABLE FOR NEWLYWEDS
CAKE TABLE
GIFT TABLE
ESCORT CARD TABLE
DRESSED BAR AND BUFFET TABLES
FLOOR LENGTH LINENS AND LINEN NAPKINS
WHITE PADDED FOLDING CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN

EGGWHITES CATERING IS FULLY LICENSED AND INSURED

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PLATINUM WEDDING PACKAGE - BUFFET DINNER

Based on 100 or more Guests
5 Hour Reception

Each and every couple is one of a kind. Let our team of experienced professionals guide you through every decision – large and small – to craft a perfect day for a personalized and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

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BUTLER PASSED PREMIUM HORS D'OEUVRES - PLATINUM

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 10 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

HERBED DIJON CRUSTED LAMB CHOP
LOLLIPOP WITH MINTED GINGER PRESERVES

BRAISED SHORT RIB BITE ON A
SMASHED RED BLISS POTATO AU POIVRE

BBQ WAGYU BEEF SLIDER WITH SHARP
CHEDDAR CHEESE AND CARAMELIZED ONIONS

SHAVED NY STEAK, GORGONZOLA AND SWEET
ONION MARMALADE ON SOURDOUGH CROSTINI

HOISIN-BRAISED FLANK STEAK
ON A CRISP WONTON PLANK

FILET MIGNON BEEF WELLINGTON WITH
ROASTED RED PEPPER AIOLI

PAN-FLASHED HUDSON VALLEY MOULARD
DUCK FOIE GRAS WITH ASIAN PEAR RELISH

BEEF TARTARE WITH TRUFFLED
PARMESAN AIOLI ON A TOAST POINT

MANDARIN DUCK PANCAKE WITH ENOKI
MUSHROOMS, SCALLION AND PLUM SAUCE

DUCK CONFIT ON A MINI
WAFFLE WITH RED ONION JAM

TANDOORI DUCK BREAST WITH
TOMATO CHUTNEY AND SUNDRIED MANGO

SAKE MARINATED SHRIMP
WRAPPED IN BACON WITH WASABI CREMA

BAKED CLAM WITH SPICY SAUSAGE,
QUINOA AND FINE HERBS

SHRIMP AND GRITS WITH A
SMOKEY TOMATO JUS LIE

TIKI SHRIMP SALAD ON
JALAPEÑO ASIAGO CORNBREAD ROUND

GRILLED TIGER SHRIMP SKEWER WITH
PAPAYA MANGO GASTRIQUE

SMOKED OYSTER TOPPED GRILLED
POLENTA WITH REMOULADE SAUCE

POACHED FLORIDA LOBSTER WITH
CHIVE AND CHAMPAGNE NAGE

MISO ROASTED BLACK COD FILLET A LA NOBU

DARK RUM AND SCOTCH BONNET LACQUERED
GROUPEL ON A CRISPY POTATO GAUFRETTE

STUFFED MUSSEL CASINO WITH PANKO,
BACON, GARLIC, SHALLOTS AND HERBS

PAN SEARED DIVER SCALLOP TOPPED
TOSTONE WITH MANGO CHUTNEY

MINI MAINE LOBSTER
ROLL ON A BUTTERED BUN

LOBSTER CAPPUCINO
SHOT WITH COGNAC FROTH

LOBSTER DEVILLED EGG
GARNISHED WITH BLACK CAVIAR

MINI BLUE CRAB CAKE WITH
HOUSE TARTAR SAUCE

EGGWHITES SPECIAL EVENT CATERING



BUTLER PASSED PREMIUM HORS D'OEUVRES - PLATINUM

CAVIAR TOPPED TOSTONE WITH
KEY LIME FOAM AND CHIVES

FIRECRACKER SHRIMP TACO WITH
CABBAGE SLAW AND SRIRACHA MAYO

YUZU YELLOWTAIL SNAPPER CEVICHE
WITH RED AND YELLOW BELL PEPPER

PERUVIAN CORVINA CEVICHE SHOT
WITH TOMATO AND CILANTRO

"CUBAN SUSHI" ROPA VIEJA ROLL WITH RICE,
BEANS, CILANTRO, CREMA AND PEPPER JACK CHEESE

CRISPY FRIED CHICKEN ON A BUTTERMILK
WAFFLE BITE WITH MAPLE SYRUP DRIZZLE

CURRIED CHICKEN SALAD IN A RED BLISS
POTATO CUP WITH SUNDRIED CHERRIES

CARIBBEAN JERK CHICKEN TOPPED
PLANTAIN PLANK WITH PINEAPPLE CHUTNEY

TURKEY AND CHORIZO SLIDER WITH
AVOCADO MAYO AND CARAMELIZED SHALLOTS

CAJA CHINA PORK BISCUIT WITH
RED PEPPER RELISH AND SWEET MUSTARD BUTTER

SPICED PULLED PORK ON CRISPY POLENTA
WITH HOT GINGER PEPPER JELLY

PORK BELLY BLT ON TOAST WITH
MICRO GREENS AND TOMATO MARMALADE

MINI CUBAN MEDIA NOCHE BOCADITO

PROSCIUTTO WRAPPED ASPARAGUS WITH
HERBED LOXAHATCHEE GOAT CHEESE

BLACK BEAN AND CORN BRUSCHETTA
WITH HERBED CHEESE ON CROSTINI

WILD MUSHROOM RISOTTO SHOT
WITH TRUFFLE OIL DRIZZLE

BELGIAN ENDIVE WITH GORGONZOLA CHEESE
AND CANDIED CUMIN SCENTED WALNUTS

CREAMY TOMATO BISQUE SHOOTER WITH
GRILLED SMOKED GOUDA CHEESE TRIANGLE

WATERMELON CUBE WITH FETA CHEESE,
BASIL CHIFFONADE AND BALSAMIC SYRUP

PAN-FRIED GREEN TOMATO WEDGE
WITH BACON CRÈME FRAICHE

STUFFED FRESH FIG WITH
SAGA BLUE CHEESE AND SMOKED ALMOND

GUINNESS BRAISED MUSHROOM POT PIE
WITH SHALLOTS AND BLUE CHEESE

CURRY ROASTED CAULIFLOWER
WITH LEMON TAHINI DIP

ROOT VEGETABLE LATKE WITH
PUMPKIN SEEDS AND GREEN APPLE RELISH

PARMESAN POLENTA FRIES
WITH BLACK TRUFFLE SALT

SMOKED SALMON ON A POTATO AND
LEEK PANCAKE WITH DILL CRAIME FRAICHE

EGGWHITES SPECIAL EVENT CATERING



ELEGANT BUFFET DINNER MENU - PLATINUM

A SELECTION OF FRESH BAKED BREADS WITH SWEET BUTTER AND SUNDRIED TOMATO OLIVE TAPENADE

SALADS

PLEASE SELECT TWO

SPINACH AND DAIKON RADISH WITH FRESH STRAWBERRIES, SAGA BLUE, SHAVED RED ONION, TOASTED ALMONDS AND AGED SHERRY WINE VINAIGRETTE

HARICOTS VERTS, ARUGULA, TOASTED PEPITAS AND GRAPE TOMATOES WITH ROSE CHAMPAGNE VINAIGRETTE

MARINATED ASPARAGUS SPEARS WITH FETA AND WALNUTS ON A BED OF TENDER GREENS WITH LEMON VINAIGRETTE

BABY KALE WITH QUINOA, PEA SHOOTS, JICAMA AND JEWELED RADISHES WITH A TANGY BUTTERMILK DRESSING

BURRATA CHEESE AND VINE RIPENED TOMATOES WITH BIBB LETTUCE AND A BASIL OIL DRIZZLE

ROMAINE HEARTS WITH CRISPY PROSCIUTTO, CANDIED PECANS, SHAVED MANCHEGO CHEESE AND FIG VINAIGRETTE

MAIN COURSE

PLEASE SELECT TWO

(YOU MAY SELECT TWO ENTREES OR ONE ENTREE AND ONE ITEM FROM THE CARVING STATION)

CHICKEN BREAST WITH CHORIZO SAUSAGE, FONTINA CHEESE, ROASTED RED PEPPERS AND SPINACH

PORK SHANK OSSO BUCCO WITH FENNEL, LEEK AND ORANGE

GRILLED CHICKEN BREAST WITH SHITAKE MUSHROOMS, ARTICHOKE AND MARSALA WINE SAUCE

PAN SEARED LOCAL SNAPPER FILET WITH TOMATO, OLIVE AND TARRAGON

MISO GLAZED FILET OF BLACK COD WITH ASIAN VEGETABLES

MOROCCAN LAMB TAGINE WITH GRILLED LEMON, DATES, CHICK PEAS AND GREEN OLIVES

PAN ROASTED BRANZINO WITH A TOMATILLO SALSA VERDE

SLOW BRAISED BONELESS BEEF SHORT RIBS WITH A STOUT BEER DEMI-GLACE

ACCOMPANIMENTS

PLEASE SELECT TWO

GNOCCHI WITH SPINACH AND PEAS

ROSEMARY ROASTED FINGERLING POTATOES

GRILLED POLENTA CAKE WITH CHIVES

COUSCOUS WITH CONFETTI VEGETABLES

BLACK BEAN AND WHITE RICE SOFRITO

QUINOA PILAF WITH MUSHROOMS AND PECANS

GRILLED MEDITERRANEAN VEGETABLES

POTATOES AU GRATIN

ROASTED BRUSSEL SPROUTS WITH BACON AND SHALLOTS

CLASSIC GREEN BEAN AMANDINE

ROASTED ROOT VEGETABLES

EGGWHITES SPECIAL EVENT CATERING

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ELEGANT BUFFET DINNER MENU - PLATINUM

CARVING STATION

TO THE DELIGHT OF YOUR GUESTS, OUR UNIFORMED CHEF WILL CARVE TO ORDER

NEW YORK STRIP STEAK SERVED WITH A
MERLOT DEMI-GLACE REDUCTION

OR

TENDER GRILLED CHURRASCO
STEAK WITH CHIMICHURRI

OR

ROASTED LEG OF LAMB WITH
GINGER, JALAPEÑO AND MINT JAM

OR

GUAVA BARBEQUED TENDERLOIN OF BEEF

OR

SESAME CRUSTED SASHIMI GRADE TUNA LOIN WITH WASABI FOAM

ADDITIONAL STATION OPTIONS AVAILABLE

WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE
(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED PREMIUM BAR

GREY GOOSE VODKA • TITO'S VODKA

BOMBAY SAPPHIRE GIN • TANQUERAY GIN

HERRADURA SILVER TEQUILA • PATRON SILVER TEQUILA BACARDI
WHITE, GOLD AND SPICED RUMS

JOHNNY WALKER DOUBLE BLACK SCOTCH

MAKER'S MARK WHISKEY • JACK DANIELS WHISKEY

JAMESON IRISH WHISKEY • KAHLUA • GRAND MARNIER

TWO VARIETALS EACH OF RED AND WHITE WINES

IMPORTED, DOMESTIC AND CRAFT BEER

SPARKLING AND STILL MINERAL WATER

SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

ADDITIONAL BAR UPGRADES AND SPECIALTY DRINKS AVAILABLE

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ELEGANT BUFFET DINNER MENU - PLATINUM

STAFF AND EQUIPMENT

EVENT MANAGER

UNIFORMED STAFF

CHINA, GLASSWARE, SILVERWARE

ROUND GUEST TABLES (SEATS 8 - 12)

SWEETHEART TABLE FOR NEWLYWEDS

CAKE TABLE

GIFT TABLE

ESCORT CARD TABLE

BUFFET AND BAR TABLES

FLOOR LENGTH LINENS AND LINEN NAPKINS

PADDED CHIAVARI CHAIRS FOR RECEPTION

CULINARY AND SERVICE EQUIPMENT

EGGWHITES TRUCKING

SET UP AND BREAKDOWN

EGGWHITES CATERING IS FULLY LICENSED AND INSURED



SILVER WEDDING PACKAGE - SERVED DINNER

Based on 100 or more Guests
4 Hour Reception

Each and every couple is one of a kind. Let our team of experienced professionals guide you through every decision – large and small – to craft a perfect day for a personalized and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

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BUTLER PASSED PREMIUM HORS D'OEUVRES - SILVER

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 8 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK

SEA SCALLOP WRAPPED WITH
DOUBLE SMOKED BACON

SHRIMP SPRING ROLL WITH A
LEMONGRASS PONZU SAUCE

TURKS AND CAICOS CONCH
FRITTER WITH FIERY COCKTAIL SAUCE

SHRIMP SHUMAI WITH
SOY GINGER DIPPING SAUCE

WAKAME SALAD SHOT WITH TIKI
SHRIMP AND BLACK SESAME SEEDS

CALIFORNIA ROLL WITH PICKLED
GINGER, WASABI AND SOY SAUCE

MINI BEEF EMPANADA WITH
GREEN CHILE RIBBON

INDONESIAN BEEF SATAY WITH
SPICY PEANUT SAUCE

TROPICAL RUM AND CHILI GLAZED MEATBALL

GRILLED SMOKED KIELBASA BITE WITH
HOT HONEY MUSTARD

MEDITERRANEAN CHICKEN
MARRAKESH LOLLIPOP

MINI BEEF FRANK IN PUFF PASTRY WITH
WHOLE GRAIN MUSTARD DIPPING SAUCE

TAMARIND BBQ CHICKEN BREAST SKEWER

COCONUT CHICKEN TENDER WITH
PINEAPPLE SCOTCH BONNET GLAZE

MINI CHICKEN WELLINGTON IN PUFF PASTRY

PAN ASIAN VEGETABLE GYOZA WITH
SESAME SOY GINGER SAUCE

GREEK SPANAKOPITA WITH SPINACH,
FETA CHEESE AND PINE NUTS

PAO DE QUEIJO
(BRAZILIAN YUCCA CHEESE PUFF)

GRILLED VEGETABLE BROCHETTE WITH
BASIL PESTO DRIZZLE

STUFFED MUSHROOM CAP WITH
PANKO, CHEESE AND HERBS

TOSTADITAS WITH ROASTED
CORN SALSA AND CILANTRO GARNISH

OLIVE AND SUNDRIED TOMATO
TAPENADE ON CROSTINI ROUND

VEGETABLE SPRING ROLL WITH
SWEET AND SOUR SAUCE

JALAPENO POPPER FILLED WITH
TEQUILA SPIKED CREAM CHEESE

FRESH HERB-MARINATED BOCCONCINI AND
GRAPE TOMATO SKEWER

ASSORTED MINIATURE FRENCH QUICHE

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ELEGANT SERVED DINNER MENU - SILVER

FRESH BAKED PETITS PAINS SERVED WITH SWEET BUTTER

FIRST COURSE

PLEASE SELECT ONE

CLASSIC CAESAR SALAD WITH HEARTS OF ROMAINE, SHAVED PARMESAN AND TOASTED GARLIC CROUTONS

GREEK SALAD WITH VINE RIPENED TOMATOES, CUCUMBERS, KALAMATA OLIVES AND FETA CHEESE WITH LEMON-THYME VINAIGRETTE

TENDER GARDEN GREENS WITH GRAPE TOMATOES, CARROT HAYSTACK AND BALSAMIC VINAIGRETTE

SPINACH AND WATERCRESS SALAD WITH MANDARIN ORANGES, CRISPY BACON AND SHALLOT VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE

PAN SEARED ISLAND SPICED CHICKEN BREAST WITH PAPAYA MANGO CHUTNEY, FRIED PLANTAINS, WHITE RICE AND BLACK BEANS

ROASTED AND SLICED PORK LOIN WITH GREEN APPLE CHUTNEY, BACON BRAISED RED CABBAGE AND ROASTED SWEET POTATO

CHICKEN SALTIMBOCCA WITH HAM, SAGE INFUSED PAN GRAVY, AND PARMESAN ORZO WITH ROASTED SUMMER SQUASH AND RED BELL PEPPERS

ORANGE GINGER BUTTER BASTED TURKEY BREAST WITH PAN GRAVY, SAVORY CORN BREAD PUDDING AND CARAMELIZED BABY CARROTS

PAN ROASTED MAHI FILLET WITH KEY LIME CHIVE BEURRE BLANC, SAFFRON RICE PILAF AND ROASTED BRUSSEL SPROUTS WITH CARAMELIZED ONIONS

GRILLED VEGETABLE LASAGNA WITH PEPPERS, EGGPLANT, ZUCCHINI, RED ONION, FOUR CHEESES AND FIRE ROASTED BASIL INFUSED MARINARA SAUCE

BROWN SUGAR AND DIJON GLAZED SALMON FILLET WITH COUSCOUS AND AJI OIL, STIR FRIED BOK CHOY, SNOW PEAS, MUSHROOMS, CARROTS AND WATER CHESTNUTS

NEW YORK STEAK WITH SAUTÉED MUSHROOMS AND PORT WINE PAN GRAVY, GARLIC WHIPPED POTATOES AND ROASTED VEGGIES

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ELEGANT SERVED DINNER MENU - SILVER

WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE
(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED BAR SERVICE

SKYY VODKA • BEEFEATER GIN • RON RICO WHITE RUM
JOSE CUERVO GOLD TEQUILA • JOHNNY WALKER RED SCOTCH
JIM BEAM BOURBON • SEAGRAM'S SEVEN WHISKEY
RED AND WHITE WINES • IMPORTED AND DOMESTIC BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

Additional bar upgrades and specialty drink options available

STAFF AND EQUIPMENT

EVENT MANAGER
UNIFORMED STAFF
CHINA, GLASSWARE, SILVERWARE
ROUND GUEST TABLES (SEATS 8 - 12)
SWEETHEART TABLE FOR NEWLYWEDS
CAKE TABLE
GIFT TABLE
ESCORT CARD TABLE
DRESSED BAR
FLOOR LENGTH LINENS AND LINEN NAPKINS
WHITE PADDED FOLDING CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN
EGGWHITES CATERING IS FULLY LICENSED AND INSURED

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GOLD WEDDING PACKAGE - SERVED DINNER

Based on 100 or more Guests
5 Hour Reception

Each and every couple is one of a kind. Let our team of experienced professionals guide you through every decision – large and small – to craft a perfect day for a personalized and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

EGGWHITES SPECIAL EVENT CATERING

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BUTLER PASSED PREMIUM HORS D'OEUVRES - GOLD

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 10 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

KOREAN BARBEQUED BEEF SKEWER

MEATLOAF BITE WITH SRIRACHA
KETCHUP AND DARK BROWN SUGAR

BEEF SLIDER WITH BACON AND BLUE CHEESE

TANDOORI DUCK WITH TOMATO
CHUTNEY AND SUNDRIED MANGO

CRISP FLORIDA ALLIGATOR BITE WITH
SRIRACHA ORANGE MARMALADE

SPICY LAMB KOFTA
SKEWER WITH TZATZIKI DRIZZLE

MINIATURE CHORIZO QUESO TORTA WITH
ROASTED TOMATO SALSA

IMPORTED PROSCIUTTO-WRAPPED
SEASONAL MELON

SPANISH HAM CROQUETTE WITH
PAPAYA GLAZE

SMOKED ALMOND STUFFED SUNDRIED
FIG WRAPPED IN BACON

AHI TUNA TARTARE WITH GINGER AND
SCALLION ON A WONTON PLANK

SALMON CAVIAR TOPPED DEVILLED EGG

PANKO CRUSTED MAHI MAHI WITH SPICY
MANGO DIPPING SAUCE

CURRIED CRAB SALAD
TOPPED MINI PAPPADAM

MINI FRESH FISH TACO WITH SPICY
JICAMA SLAW AND AVOCADO CREMA

SEARED TUNA CARPACCIO ON A
WONTON CRISP WITH WASABI FOAM

SMOKED SALMON TOPPED POTATO
LATKE WITH CHIVE SOUR CREAM

GRILLED AND CHILLED SPICY
SHRIMP WITH ROASTED RED PEPPER AIOLI

FRIED COCONUT SHRIMP WITH
SCOTCH BONNET INFUSED COCKTAIL SAUCE

POLYNESIAN-STYLE CRAB RANGOON WITH
CITRUS PONZU DIPPING SAUCE

GRILLED SHRIMP SKEWER WITH ROASTED
ARTICHOKE LEMONGRASS AIOLI

SALMON CROQUETTE WITH A CAJUN REMOULADE

PIRI PIRI SHRIMP SALAD TOPPED
EURO CUCUMBER RONDELLE

MEXICAN STYLE BBQ PORK LOIN SKEWER

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BUTLER PASSED PREMIUM HORS D'OEUVRES – GOLD

SHREDDED PORK MINI TACO WITH
NAPA CABBAGE AND GREEN APPLE SLAW

SPICY JERK CHICKEN BREAST,
SCALLION AND RED PEPPER SKEWER

GINGER ROOT GLAZED CHICKEN
BREAST AND PINEAPPLE BROCHETTE

CHICKEN QUESADILLA WITH QUESO
BLANCO AND CARAMELIZED RED ONION JAM

SOUTHERN FRIED CHICKEN BITE WITH
HONEY MUSTARD MAYO

DEEP FRIED STUFFED ARTICHOKE
HEART WITH GARLIC HERBED MAYO

EGGPLANT ROLLATINI WITH SMOKED
MOZZARELLA AND POMODORO COULIS

SPIKED ANDALUSIAN GAZPACHO
SHOT WITH DRUNKEN BABY SHRIMP

DEEP FRIED MAC AND CHEESE
LOLLIPOP WITH BLACK TRUFFLE SALT

TOMATO AND BASIL BRUSCHETTA WITH
SONOMA GOAT CHEESE ON CROSTINI

MUSHROOM STUFFED WITH
SPINACH AND MANCHEGO CHEESE

FALAFEL SLIDER WITH
TAHINI AND CABBAGE SLAW

FOCACCIA WITH CARAMELIZED
SHALLOT, FIG JAM AND BRIE CHEESE

ROASTED VEGETABLE PHYLLO PURSE

INDIAN VEGETABLE SAMOSA WITH
YELLOW CURRY MAYO

MUSHROOM RISOTTO ARANCINI WITH
FIRE ROASTED TOMATO COULIS

SPINACH AND ARTICHOKE RANGOON

MINI TROPICAL FRUIT
SKEWER WITH MINTED YOGURT

RASPBERRY AND IMPORTED BRIE CHEESE IN
DELICATE FRENCH PUFF PASTRY



ELEGANT SERVED DINNER MENU - GOLD

FRESH BAKED PETITS PAINS SERVED WITH SWEET BUTTER

FIRST COURSE

PLEASE SELECT ONE

TENDER GREENS WITH FRESH APRICOT,
EDIBLE PURPLE ORCHIDS, SHAVED JEWEL RADISH,
SAGA BLUE AND PASSION FRUIT VINAIGRETTE

BABY LETTUCES AND RADICCHIO WITH
MONTRACHET GOAT CHEESE, CARAMELIZED
PECANS AND FIG VINAIGRETTE

HARICOT VERTS ON A BED OF FIELD
GREENS WITH GRAPE TOMATOES AND
ROSE CHAMPAGNE VINAIGRETTE

SPINACH SALAD WITH SUN-DRIED MANGO, CANDIED
BACON, TOASTED WALNUTS AND PORT WINE VINAIGRETTE

WATERMELON, TOMATO AND WATERCRESS
SALAD WITH FETA AND MINTED BALSAMIC DRIZZLE

FRESH SLICED MOZZARELLA CHEESE AND
VINE RIPENED TOMATOES WITH BASIL PESTO OIL

ICEBERG WEDGE TOPPED WITH FRESH TOMATO,
SHAVED RED ONION, CRUMBLES OF COUNTRY
BACON AND HOUSE-MADE BLUE CHEESE DRESSING

MAIN COURSE

PLEASE SELECT ONE

PAN ROASTED CHICKEN BREAST STUFFED WITH
CHORIZO, FONTINA, ROASTED PEPPERS AND SPINACH
SERVED WITH FRIED OKRA AND PURPLE POTATOES

GRILLED BREAST OF CHICKEN WITH SUNDRIED
APRICOT ONION PAN SAUCE, ROSEMARY
ROASTED POTATOES AND STEAMED BROCCOLINI

HARISSA-ROASTED CHICKEN WITH MERGUEZ
SAUSAGE, PARSNIP DRESSING, GARLIC
WHIPPED POTATOES AND WILTED SPINACH

ROASTED PORK LOIN WITH APHRODITE'S STUFFING,
CANDIED YAMS AND SAUTÉED VEGETABLE MÉLANGE

KOREAN BARBEQUED SALMON WITH RICE NOODLES,
PURPLE CAULIFLOWER AND MICRO GREENS

CORIANDER AND TARRAGON CRUSTED
SALMON FILLET WITH LA MANCHA SAFFRON CRÈME
SAUCE, ISRAELI COUSCOUS AND GRILLED VEGETABLES

GRILLED LOCAL MAHI MAHI FILLET WITH PINEAPPLE
SCOTCH BONNET CHUTNEY, COCONUT RICE
PILAF AND ROASTED BRUSSEL SPROUTS

RED CHILE-GLAZED BLACK COD FILLET WITH
CORN AND BLACK BEAN SUCCOTASH, YELLOW
CORN TAMALE AND KEY LIME BEURRE BLANC

MIAMI STYLE MOJO MARINATED FLANK STEAK WITH
CILANTRO CHIMICHURRI, MOROS AND
CALABACITAS CON ELOTES (ZUCCHINI AND CORN)

SAUTÉED SHRIMP PIRI PIRI WITH GRILLED ASIAGO
POLENTA CAKE AND MEDITERRANEAN VEGETABLES

ROASTED RACK OF LAMB CHOPS WITH ORZO, WILTED
SPINACH, CUCUMBER MINT RAITA AND ROSEMARY JUS LIE

GRILLED NY STRIP STEAK WITH A GUINNESS
STOUT REDUCTION, CANDIED BALSAMIC
SHALLOTS AND OLIVE OIL SMASHED POTATOES

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ELEGANT SERVED DINNER MENU - GOLD

WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE
(COLOR AND SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED PREMIUM BAR

TITO'S VODKA • TANQUERAY GIN • HERRADURA SILVER TEQUILA BACARDI
WHITE AND DARK RUM • JOHNNY WALKER BLACK SCOTCH MAKER'S MARK
BOURBON • JACK DANIELS WHISKEY
TWO VARIETALS EACH OF RED AND WHITE WINES
IMPORTED AND DOMESTIC BEER
SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

ADDITIONAL BAR UPGRADES AND SPECIALTY DRINK OPTIONS AVAILABLE

STAFF AND EQUIPMENT

EVENT MANAGER
UNIFORMED STAFF
CHINA, GLASSWARE, SILVERWARE
ROUND GUEST TABLES (SEATS 8 - 12)
SWEETHEART TABLE FOR NEWLYWEDS
CAKE TABLE
GIFT TABLE
ESCORT CARD TABLE
DRESSED BAR
FLOOR LENGTH LINENS AND LINEN NAPKINS
WHITE PADDED FOLDING CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN
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PLATINUM WEDDING PACKAGE - SERVED DINNER

Based on 100 or more Guests
5 Hour Reception

Each and every couple is one of a kind. Let our team of experienced professionals guide you through every decision – large and small – to craft a perfect day for a personalized and inspired celebration.

Special Diet and Children's Menus available upon request

The following is a sample of the many menu options available to you

EGGWHITES SPECIAL EVENT CATERING

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BUTLER PASSED PREMIUM HORS D'OEUVRES - PLATINUM

OUR SERVERS WILL PASS ARTISTICALLY PRESENTED SELECTIONS FOR 1 HOUR
BASED ON A CHEF'S SELECTION OF 12 VARIETIES, 6 PIECES PER GUEST, WHICH MAY INCLUDE

HERBED DIJON CRUSTED LAMB CHOP
LOLLIPOP WITH MINTED GINGER PRESERVES

BRAISED SHORT RIB BITE ON A
SMASHED RED BLISS POTATO AU POIVRE

BBQ WAGYU BEEF SLIDER WITH SHARP
CHEDDAR CHEESE AND CARAMELIZED ONIONS

SHAVED NY STEAK, GORGONZOLA AND SWEET
ONION MARMALADE ON SOURDOUGH CROSTINI

HOISIN-BRAISED FLANK STEAK
ON A CRISP WONTON PLANK

FILET MIGNON BEEF WELLINGTON WITH
ROASTED RED PEPPER AIOLI

PAN-FLASHED HUDSON VALLEY MOULARD
DUCK FOIE GRAS WITH ASIAN PEAR RELISH

BEEF TARTARE WITH TRUFFLED
PARMESAN AIOLI ON A TOAST POINT

MANDARIN DUCK PANCAKE WITH ENOKI
MUSHROOMS, SCALLION AND PLUM SAUCE

DUCK CONFIT ON A MINI
WAFFLE WITH RED ONION JAM

TANDOORI DUCK BREAST WITH
TOMATO CHUTNEY AND SUNDRIED MANGO

SAKE MARINATED SHRIMP
WRAPPED IN BACON WITH WASABI CREMA

BAKED CLAM WITH SPICY SAUSAGE,
QUINOA AND FINE HERBS

SHRIMP AND GRITS WITH A
SMOKEY TOMATO JUS LIE

TIKI SHRIMP SALAD ON
JALAPEÑO ASIAGO CORNBREAD ROUND

GRILLED TIGER SHRIMP SKEWER WITH
PAPAYA MANGO GASTRIQUE

SMOKED OYSTER TOPPED GRILLED
POLENTA WITH REMOULADE SAUCE

POACHED FLORIDA LOBSTER WITH
CHIVE AND CHAMPAGNE NAGE

MISO ROASTED BLACK COD FILLET A LA NOBU

DARK RUM AND SCOTCH BONNET LACQUERED
GROUPER ON A CRISPY POTATO GAUFRETTE

STUFFED MUSSEL CASINO WITH PANKO,
BACON, GARLIC, SHALLOTS AND HERBS

PAN SEARED DIVER SCALLOP TOPPED
TOSTONE WITH MANGO CHUTNEY

MINI MAINE LOBSTER
ROLL ON A BUTTERED BUN

LOBSTER CAPPUCINO
SHOT WITH COGNAC FROTH

LOBSTER DEVILLED EGG
GARNISHED WITH BLACK CAVIAR

MINI BLUE CRAB CAKE WITH
HOUSE TARTAR SAUCE

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BUTLER PASSED PREMIUM HORS D'OEUVRES – PLATINUM

CAVIAR TOPPED TOSTONE WITH
KEY LIME FOAM AND CHIVES

FIRECRACKER SHRIMP TACO WITH
CABBAGE SLAW AND SRIRACHA MAYO

YUZU YELLOWTAIL SNAPPER CEVICHE
WITH RED AND YELLOW BELL PEPPER

PERUVIAN CORVINA CEVICHE SHOT
WITH TOMATO AND CILANTRO

“CUBAN SUSHI” ROPA VIEJA ROLL WITH RICE,
BEANS, CILANTRO, CREMA AND PEPPER JACK CHEESE

CRISPY FRIED CHICKEN ON A BUTTERMILK
WAFFLE BITE WITH MAPLE SYRUP DRIZZLE

CURRIED CHICKEN SALAD IN A RED BLISS
POTATO CUP WITH SUNDRIED CHERRIES

CARIBBEAN JERK CHICKEN TOPPED
PLANTAIN PLANK WITH PINEAPPLE CHUTNEY

TURKEY AND CHORIZO SLIDER WITH
AVOCADO MAYO AND CARAMELIZED SHALLOTS

CAJA CHINA PORK BISCUIT WITH
RED PEPPER RELISH AND SWEET MUSTARD BUTTER

SPICED PULLED PORK ON CRISPY POLENTA
WITH HOT GINGER PEPPER JELLY

PORK BELLY BLT ON TOAST WITH
MICRO GREENS AND TOMATO MARMALADE

MINI CUBAN MEDIA NOCHE BOCADITO

PROSCIUTTO WRAPPED ASPARAGUS WITH
HERBED LOXAHATCHEE GOAT CHEESE

BLACK BEAN AND CORN BRUSCHETTA
WITH HERBED CHEESE ON CROSTINI

WILD MUSHROOM RISOTTO SHOT
WITH TRUFFLE OIL DRIZZLE

BELGIAN ENDIVE WITH GORGONZOLA CHEESE
AND CANDIED CUMIN SCENTED WALNUTS

CREAMY TOMATO BISQUE SHOOTER WITH
GRILLED SMOKED GOUDA CHEESE TRIANGLE

WATERMELON CUBE WITH FETA CHEESE,
BASIL CHIFFONADE AND BALSAMIC SYRUP

PAN-FRIED GREEN TOMATO WEDGE
WITH BACON CRÈME FRAICHE

STUFFED FRESH FIG WITH
SAGA BLUE CHEESE AND SMOKED ALMOND

GUINNESS BRAISED MUSHROOM POT PIE
WITH SHALLOTS AND BLUE CHEESE

CURRY ROASTED CAULIFLOWER
WITH LEMON TAHINI DIP

ROOT VEGETABLE LATKE WITH
PUMPKIN SEEDS AND GREEN APPLE RELISH

PARMESAN POLENTA FRIES
WITH BLACK TRUFFLE SALT

SMOKED SALMON ON A POTATO AND
LEEK PANCAKE WITH DILL CREME FRAICHE

EGGWHITES SPECIAL EVENT CATERING



ELEGANT SERVED DINNER MENU - PLATINUM

FRESH BAKED PETITS PAINS SERVED WITH SWEET BUTTER AND SUNDRIED TOMATO OLIVE TAPENADE

FIRST COURSE

PLEASE SELECT ONE

MIXED GREENS WITH ROASTED BUTTERNUT SQUASH, QUINOA, TOASTED HAZELNUTS AND SHERRY WINE VINAIGRETTE

ARUGULA WITH CRISPY PROSCIUTTO, CANDIED PECANS, MANCHEGO CHEESE AND FIG VINAIGRETTE

SPINACH WITH STRAWBERRIES, SAGA BLUE, SHAVED RED ONION, TOASTED ALMONDS AND WARM BACON DRESSING

BURRATA WITH VINE-RIPENED TOMATO ON A BED OF LOLLO ROSSO WITH BASIL INFUSED BALSAMIC DRIZZLE

CHILLED ASPARAGUS, BOSTON LETTUCE, RADICCHIO AND GREEN GODDESS DRESSING

ROASTED RED AND GOLDEN BEETS, SHAVED FENNEL, PEPITAS AND MONTRACHET GOAT CHEESE ON BABY GREENS WITH CITRUS VINAIGRETTE

MAIN COURSE

PLEASE SELECT TWO

(QUANTITIES TO BE PRE-DETERMINED)

GRILLED FILET MIGNON WITH MEXICAN CORN, PURPLE AND GOLD POTATOES, DEEP FRIED LEEK HAY AND PARISIENNE VEGETABLES

SLOW BRAISED BONELESS SHORT RIBS WITH A PORT WINE REDUCTION, GRILLED CHIVE POLENTA CAKE AND GLAZED BABY CARROTS

GRILLED NY STRIP STEAK WITH A GUINNESS STOUT DEMI-REDUCTION, CANDIED BALSAMIC SHALLOTS, OLIVE OIL SMASHED POTATOES

ROASTED RACK OF LAMB CHOPS WITH ALSACIENNE POTATOES, WILTED SPINACH, AND CUCUMBER MINT RAITA

HERB ROASTED POUSSIN, GARLIC WHIPPED YUKON GOLD POTATOES AND SAUTÉED BROCCOLINI

ROASTED BREAST OF DUCK WITH A SUNDRIED CHERRY BALSAMIC REDUCTION, WILD RICE PILAF AND HARICOT VERTS

LOCAL SNAPPER FILLET WITH ISRAELI COUSCOUS, SEASONAL VEGETABLES AND A SPICY HARISSA BOUILLABAISSE JUS

PAN SEARED GROUPER FILLET WITH BLISTERED CHERRY TOMATOES, FENNEL AND CAPERS WITH ROASTED FINGERLING POTATOES

RED CHILE-GLAZED COD FILLET WITH BLACK BEAN SUCCOTASH, YELLOW CORN TAMALE AND KEY LIME BEURRE BLANC

GRILLED ISLAND SPICED JUMBO SHRIMP WITH ORZO, ZUCCHINI, SUMMER SQUASH AND RED PEPPER

SESAME-CRUSTED SZECHUAN GLAZED SEA BASS WITH MICRO BEETS AND STIR-FRIED ASIAN VEGETABLES*

ROASTED LOBSTER TAIL WITH DRAWN BUTTER, MEYER LEMON, CORN PUDDING AND GRILLED ASPARAGUS SPEARS

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ELEGANT SERVED DINNER MENU - PLATINUM

WEDDING CAKE

BEAUTIFUL TIERED BUTTERCREAM WEDDING CAKE
(SELECT FLAVORS OF YOUR CHOICE)

AMERICAN COFFEE AND A SELECTION OF HOT TEAS

UNLIMITED SUPER PREMIUM BAR

GREY GOOSE VODKA • TITO'S VODKA • BOMBAY SAPPHIRE GINE • TANQUERAY GIN
HERRADURA SILVER TEQUILA • PATRON SILVER TEQUILA • BACARDI WHITE, GOLD AND SPICED RUMS
JOHNNY WALKER DOUBLE BLACK SCOTCH • MAKER'S MARK WHISKEY • JACK DANIELS WHISKEY
JAMESON IRISH WHISKEY • KAHLUA • GRAND MARNIER • TWO VARIETALS EACH OF RED AND WHITE WINES
IMPORTED, DOMESTIC AND CRAFT BEER • SPARKLING AND STILL MINERAL WATER
SOFT DRINKS • RED BULL • MIXERS • ICE • GARNISHES

CHAMPAGNE TOAST!

Additional bar upgrades and specialty drink options available

STAFF AND EQUIPMENT

EVENT MANAGER
UNIFORMED STAFF
CHINA, GLASSWARE, SILVERWARE
ROUND GUEST TABLES (SEATS 8 - 12)
SWEETHEART TABLE FOR NEWLYWEDS
CAKE TABLE
GIFT TABLE
ESCORT CARD TABLE
DRESSED BAR
FLOOR LENGTH LINENS AND LINEN NAPKINS
PADDED CHIAVARI CHAIRS FOR RECEPTION
CULINARY AND SERVICE EQUIPMENT
EGGWHITES TRUCKING
SET UP AND BREAKDOWN
EGGWHITES CATERING IS FULLY LICENSED AND INSURED

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