

Signature Caterers

2307 University Boulevard West Wheaton MD 20902

Phone 301-946-6500 Fax:301-946-1041

www.TheShalomGroup.com

Upscale Wedding Menu

COCKTAIL HOUR

Spring Meadow Flower Scene

*Elaborate selection of crudités decoratively arranged with
Garden greens and two varieties of homemade dips,
Rustic roasted vegetables
Hummus, babaganoush, Turkish eggplant,
And seasoned pita chips
Cucumber cups with tuna, egg & white fish salads.*

*Succulent melons, ripe Hawaiian pineapples, papaya, black berries, raspberries,
Blueberries, strawberries, and kiwi from New Zealand*

Silk garlands and mint fern lavishly arranged around this impressive scene

Lower East Side Carving Station

*Marinated Rare London Broil
With cappers crust and horseradish sauce*

*Honey Roasted Air Line Turkey Breast
With a basil mousseline marinade*

Grilled Portabella Mushrooms

*All served with the appropriate condiments and mini rye round
topped off with a New York style pickles*

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Sushi Bar

Sushi Chefs

Preparing a variety of sushi rolls, including:

California (Imitation Crab)

Fresh Spicy Tuna and Salmon

Philadelphia, Salmon Skin and Caterpillar Rolls

Maki Suki, Temaki (Hand Rolls)

Cucumber & Asparagus, Avocado

Salmon Nigiri, Tuna Nigiri

Served with wasabi,

pickled ginger and soy sauce

Dynamite Roll (Additional costs)

Tempura Roll (Additional costs)

Passed Hors D'oeuvres

Corn Frittatas

Soy Marinated Ground Lamb Skewers Dipped

Scallion Tied Tortilla With Chicken Curry

Macadamia Sea Bass

Polynesian Corned Beef on A Fancy Bamboo Skewer

Lime Marinated Chicken Skewers with Avocado Dip

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5# Ceremonial Challah

PRE SET ON EVERY TABLE

Brioche Roll on a Bread & Butter Plate

Water Goblet with Lemon Slice

Blossoming Boston Bib Nest

*Fresh chopped Romaine lettuce encased in a nest of Boston bib with a
mélange of julienne mushrooms, zucchini, yellow squash,
red and yellow peppers marinated in a garlicky sun dried tomato olive oil*

DUAL ENTRÉE

Châteaubriand

French Served or Plated

Roasted, thinly sliced, rare prime rib tenderloin.

Chicken Francese with Artichoke Hearts

*Light egg battered breast of chicken marinated in a fragrant lemon and Chenin Blanc with
a hint of basil sautéed to perfection and garnished with sun dried tomatoes and artichoke
hearts*

Dauphine Potatoes

Challah breaded mashed potatoes with sautéed onions lightly baked to a perfect hue

*Stem on Roasted Baby Carrots & Basil Herbed Green Beans
with a touch of olive oil*

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VEGETARIAN OPTION

Portobello Othello

Marinated Portobello cap with chopped artichoke and sun dried tomato, sautéed tofu, and a light lemon plum wine reduction garnished with fried sweet potato straws

DESSERT

Raspberry & Chocolate Mousse

*Elegant and exquisite combination of mousse served in a delectable chocolate shell
Garnished with a raspberry and a chocolate lace cookie*

Full Service Bar

Coffee & Tea

Price per person includes:

CHASSAN'S TISH

Fruit Platter

Fresh From The Oven Platter

Assorted cookies, French pastries, rugelach and brownies

Soda and Ice

YICHUD ROOM

Light food, beverages and pastries for bride and groom after ceremony

Menu Includes:

Gold Base Plates

Demitasse sugar stirrers

Printed Menu on every table

China, Silverware, Stemware

Basic Linen