

BUCHARIAN MENU VIP

Salad Melange Olives and Mushrooms.

Asian Sesame Noodle Salad,
String Bean Salad, Babaganoush,
Sliced Spanish Eggplant, Marinated Vegetables
Orzo Salad, Black Bean and Corn Salad, ,
Baby Spinach Salad with Sliced Apples, Toasted Almonds, and Golden Raisins tossed in
an Apple Vinaigrette
Arugula Salad with Tuscan Pine Nuts, Plump Cherry Tomatoes and Short Stemmed
Asparagus in an Orange Poppy Dressing
Quinoa Salad with Dried Cranberries, Toasted Walnuts, and Diced Tri Colored Vegetables
in a Lemon Vinaigrette
Israeli Cous Cous with Chopped Red Bell Peppers
Kale Caesar Salad

Shawarma Grill

Shawarma accompanied with Freshly Baked Pita Bread, Crispy Fried Falafel Israeli Salad, Shug (hot sauce), and Tzatziki Sauce

Chef's Carving Board

Pastrami
Herb Roasted Prime Rib
Served with Au Jus
Rosemary and Thyme Potatoes
Accompanied by Apricot Chutney, Small Rye Rolls, Dijon Mustard

Pacific Rim

Sautéed Gingered Beef with Snow Peas Chicken & Vegetable Lo Mein Vegetable Spring Rolls String Beans w/ Garlic Sauce

Thailand Station

Grilled chicken skewer
Ginger Beef Skewer
Vegetable Skewer
Served with Edamame Mushroom Rice
Accompanied by, scallion sauce, sweet sesame sauce and peanut sauce

Sushi Station

California Rolls
Yellowfin Tuna Nigiri
Spicy Tuna Rolls
Salmon Nigiri
Cucumber and Avocado Rolls
Tuna Sashimi
Crunchy Spicy Tuna Rolls
Accompanied by Pickled Ginger, Wasabi & Soy Sauce

Ballroom Dining

Served on the tables family style

Salads

Mango Salad
Israeli Salad
Israeli Pickles & Russian Pickled Vegetables
Humus, Babaganush, and Matbucha
Kale Caesar Salad
Avocado Salad
Quinoa Salad
Roasted Beet Salad
Russian Carrot Salad

Fish Display

Assorted cold Smoked Fish Platter (Smoked Seabass, Smoked lox, smoked salmon Belly) Whole smoked White Fish platter

Bread display

Assorted Bread rolls, challah Rolls, Bread twists served in a bread bowl Russian Liposhka (*braided*) and Nontoki

First Course

Individually plated (pre- set)

Grilled Vegetable Tower

Grilled Vegetable Salad Served with a Balsamic Glaze Served with/ Grilled Honey Glazed Salmon (HOT)

Second Course

(Servers to French style on each setting)

Pan Fried Potatoes with Mushrooms

Third Course Served on tables family style

Lamb Samsas Pumpkin Samsa

Forth Course (2 Plates Per table)

Sesame Chicken w/ Romanesco

Fifth Course

Barg- Steak Kabob Joujeh- Chicken Kabob Koobideh- Ground Beef Kabob Orange, Almond, and Carrot Rice Green Dill Rice White Rice

Sixth Course Boneless Rib Eye

&

Chicken Roulade

Pan Fried
Stuffed with sautéed spinach
Served with:

Baby vegetable Bundles * French Fries

Seventh Course

Bucharian Special Pilov

Persian Teas

Persian Spiced Tea & Coffee Dates, Mediterranean Cookies, Dried Fruit & Assorted Sweeteners

<u>Dessert</u> (IN BALLROOM)

Elaborate Viennese Table with French & Mediterranean Pastries
Assorted Cakes & Pies
Exotic Fresh Fruit Platters

ADD:

Passing parade of:
Ice cream Cones
Ice Cream pops
Sorbet Cones
Sorbet pops
Ice cream Chipwiches
Ice Cream Sandwiches
Oreo Ice Cream Sandwich