



Emanuel Luxury Venue

BUFFET MENU
CATERING PACKAGE

ELV

PASSED HORS D'OEUVRES

For One Hour – Please Select (6) Six
(list continues on next page)

Vegetarian Spring Roll Rouleaux De Printemps

Cucumber Gazpacho Shooter, Persian Cucumber, Fresh Dill and Garlic with a Bread Stick

Gazpacho Shooter, Beef Steak Tomatoes, Fresh Basil and Parsley with a Celery Stick

Butternut Squash Gazpacho Shooter, Sweet Onion, Carrots and Butternut Squash with a Bread Stick

Bite Size Beggars Purse Filled with a Butternut Squash Puree and Cashews

Tomato Basil Bruschetta on Toast Points

Tempura Risotto Mushroom Balls

Stuffed Mushroom Caps Topped with Pesto and Breadcrumbs

Vegetable Samosas with Curry Potatoes and Peas

Spicy Tuna Tartare Topped with Caviar

Latin Mahi Mahi Ceviche

Salmon Ceviche with Tropical Fruit Salsa

Pistachio Crusted Salmon on a Skewer with an Asian Glace Sauce

Crostini Bread Topped with Smoked Salmon, Caviar Faux Sour Cream

Bite Size Faux Crab Cakes with Red Pepper Coulis

Seared Tuna on a Tortilla Chip Topped with Mango Black Bean Salsa

Satay Salmon Skewer with Thai Peanut Sauce Skewers

Coconut Crusted Faux Scallops Served with Mango Chutney

Coconut Macadamia Crusted Chicken Skewers with Sweet Chile Sauce

Chinese Chicken in Lettuce Cups



PASSED HORS D'OEUVRES

Continued

Grilled Young Chicken on a Skewer Drizzled with Pomegranate and Date Syrup Reduction

Grilled Chicken Satay Accompanied with Sweet Chile Sauce

Grilled Beef Tenderloin Skewers Served with Red Wine Reduction

Meat Empanada Served with Spicy Tomato Salsa

Asian Chicken Nems in Rice Paper Roll

Beef Satay with Thai Peanut Sauce

Franks N Blanket with Spicy Deli Mustard

Passed Beef Sliders in Mini Buns

Mini Churrasco on Cruet with Chimichurri

Pulled Beef in a Red Wine Reduction on a Brioche

Eggplant Rollatini with Chicken Topped with a Tomato Sauce

Beef and Sweet Potato in a Tempura Rice Roll and Spicy Mayo

Miniature Beef Wellington with Red Wine Reduction and Shallots

Jerk Chicken on a Plantain Chip with Guava Chutney

Caramelized Peking Duck on a Crepe

*Panko Crusted Lamb Chops with Fresh Herbs and Honey Mustard (Market Price)

*Grilled Lamb Chops with Rosemary and Balsamic Reductions (Market price)

BREADS

A Wide Assortment of International, Artisan Breads, Freshly Baked Dinner Rolls with Margarine





SALADS

PLEASE SELECT (2) TWO SALADS LISTED BELOW

Caesar Salad
Crisp Romaine, Fresh Garlic Croutons,
Our Homemade Caesar Dressing

Field Green Salad
Baby Field Greens, Slivered Almonds and Fresh Strawberries
Balsamic Vinaigrette

Arugula Salad
Arugula Leaves, Mandarin Oranges, Cranberries and Candied Pecans
Balsamic Vinaigrette

Garden Salad
Romaine, Tomatoes, Onions, Cucumbers and Hearts of Palm
Italian Dressing



POULTRY ENTRÉE

PLEASE SELECT (1) ONE
FROM THE LIST BELOW

Chicken Pesto
Topped with a Creamy Pesto Sauce

Chicken Marsala
Rich Sauce Of Chicken Stock, Marsala Wine,
Mushrooms and Spices

Chicken Francaise
Pan Fried in a Lemon Butter Sauce

Grilled Chicken Breasts
Cruised Herb Sauce

Chicken Piccata
Lemon Juice, Capers, Stock and Wine

Honey Mustard Chicken
Pan Fried in a Tangy Honey Mustard Sauce

FISH ENTRÉE

PLEASE SELECT (1) ONE
FROM THE LIST BELOW

Baked Mahi Mahi
Topped with an Lemon, White Wine and Capers

Baked Herb Salmon
Topped with Basil Cream Sauce

Pistachio Crusted Salmon
Served with an Asian Sauce

Herb Crusted Salmon or
Baked Salmon
Served with a Pesto Cream Sauce

Tilapia Francaise
Pan Fried in a Lemon Butter Sauce

Southern Fried Fish
Tropical Fruit Tartar Sauce



*To add an additional poultry or fish entrée,
Add \$8 per person + Service & Tax*



SIDES

PLEASE SELECT (2) TWO SIDES LISTED BELOW

To add an additional side: \$5 per person + service & tax

Mashed Potatoes
Idaho Potatoes Rich and Creamy

Baby Bliss Potatoes
Oven Roasted Red Bliss Potatoes
with Herb and Spices

Israeli Couscous
Couscous is a Traditional Berber Dish
of Semolina (Granules of Durum Wheat)
Cooked by Steaming

White and Wild Rice
A Special Rice Pilaf Sports Sautéed
Onion, Carrots, Celery and Parsley Both White and
Wild Rice Simmered in
Savory Vegetable Broth

Basmati Rice
A Variety of Long-Grain Rice
with Slender Aromatic Grains,
Used For Savory Dishes

Gnocchi in a
Pesto Cream Sauce
Italy's Infamous Potato Dumplings Gnocchi,
Rounded Out Various Thick, Soft Pastas
with Pesto and Cream

Rigatoni Pasta in
a Marinara Sauce
Marinara Sauce is a Popular
Italian Tomato and Herb Sauce

Pasta Primavera Cooked
in a Marinara Sauce
Classic Italian Pasta Primavera
Sautéed Fresh Seasonal Vegetables
in a Marinara Sauce

Pasta Ala Olio Primavera
This Pasta Primavera Recipe is One of
Our Healthy Pasta Recipes
Cooked with Oil, Garlic and Herbs

Fettuccine Alfredo
Fettuccine is Mixed with
Creamy Alfredo Sauce

Pasta Bolognese
This is a Delicious Rich Italian Pasta Recipe
Slow Cooked Simmered Sauce of Ground Beef,
Onions and a Tasty Sauce Gives you a
Bolognese Sauce that Tastes Authentic

Fresh Sautéed
String Beans
Extra Virgin Olive Oil and Garlic

Chef's Choice
of Vegetables
Crisp Seasoned Garden Fresh
Vegetables Cooked to Perfection



CARVING STATION

Additional \$15 per person

Prime Rib of Beef Cooked
to Your Specification

Slow Roasted Seasoned Prime Rib of Beef Served with
Red Wine Shallot Reduction Sauce, Chimichurri Sauce,
Barbeque and Mustard Sauce

DESSERTS

Please select (2) From the list below

Rich Chocolate Brownies

Chef's Assortment of
Freshly Baked Cookies

Seasonal Fresh Fruit

Chocolate Mousse Cups
Whipped with Chocolate and Garnish

Strawberry Mousse Cups
Delicious Creamy Strawberry Mousse

COFFEE STATION + ASSORTED TEAS





BUFFET PRICING

\$ 90 Per Person Weekends Fri - Sun (Based on 5 Hour Event)

I N C L U D E S : SIX (6) Passed Hors D'Oeuvres + Choice of TWO (2) Salads + ONE (1) Poultry ; ONE (1) Fish + TWO (2) Sides + TWO (2) Desserts + Full Service Open Bar

S T A F F : Culinary Team, Bartenders, Captain, Supervisor, Wait Staff and Servers

A L L I N C L U S I V E * U p g r a d e s A v a i l a b l e
China, glassware, silverware

A F U L L S E R V I C E O P E N B A R

Your package includes Grey Goose, Beefeaters, Bacardi, Crown Royal, Johnnie Walker Black, Milagro, Maker's Mark, House Wine, Domestic Beer, Imported Beer, Juices, Popular Soft Drinks and Bottled Water

All Prices Add:
+ 23% service charge
+ 2% food & beverage Miami Tax
+ 7% Florida Sales Tax

A D D I T I O N A L F E E S :
Venue Fee: \$4500
Includes Security Guard, Fire Marshall, Clean Up Fee, Bathroom Attendants, 72 " Round Dining Tables (Seats Twelve), White Napkins & White Satin Table Linens, White Chiavari Chairs with White Cushions

*Valet Parking To Be Determined - First Class Valet

F U L L S E R V I C E L I G H T I N G P A C K A G E S :
\$2150 + 7% Florida Sales Tax
I N C L U D E S : Intelligent lights, Perimeter Lights, Table Pin Spots & Gobos

Menu Selections Vary Due To Availability | Prices Subject to Change



FAQ FOR ELV EVENTS

CEREMONY

ELV is conveniently located next to TEMPLE EMANUEL, one of the oldest and the most magnificent synagogues in America. To reserve the historic sanctuary a fee of \$2,500 is required. The cost of Emanuel's modern lower ball room is \$975. All prices are subject to service charges and sales tax. The client's vendor is responsible for any décor and sound.

CHINA, LINEN & CHAIRS

China, glassware, silverware, 72" round dining tables (seats ten to twelve guests), in house white napkins, in house white satin table linens, white chiavari chairs with white cushions are included in the package.

FOOD TASTINGS

Enjoy a complimentary food tasting for you and three of your guests. Your menu tasting will be scheduled within a couple of months prior to your wedding date.

DRESSING ROOM

We provide a dressing room for your personal use before and during your function.

CAKE

You are responsible for contracting your own cake through ELV'S preferred vendor list.

PARKING

Valet Parking to arranged by client with First Class Valet.

CHILDREN'S MEALS

Children's plated meals include chicken fingers, french fries and fruit and are available for children 12 years of age or younger. Prices to be determined.



FAQ FOR ELV EVENTS

CONTINUED

VENDOR MEALS

Meals are available to offer to your vendors. Prices to be determined.

OVERTIME

All food and beverage packages are based on 5 hours. Each additional hour is a minimum \$2500 plus tax.

DEPOSITS AND FINAL PAYMENT INFORMATION

A total food and beverage minimum will apply to your event. This minimum is determined upon the event space and a minimum package price per person price may vary upon the season and date of interest.

A deposit is required to secure your event space. Your initial deposit will be equal to 20% of your minimum contract value. A second deposit equal to 50% of your minimum contract value is due mid-way to your event date. Deposits may be made with a personal check, cash, credit card, cashier's or certified check

Your final guest guarantee, entrée selection counts, and the final payment based on the estimated charges is due no later than (10-14) business days prior to event. No personal checks will be accepted for the final payment.

LIGHTING

Perimeter colored lighting is included in your package. Full service lighting package to include intelligent lighting, perimeter lights, spots lots, pin lights and lighting technician is available for \$2,150 plus 7% Florida Sales Tax

SERVICE CHARGE AND FLORIDA SALES TAX

All Prices include a 23% service charge 2% food and beverage Miami tax and 7% Florida sales tax.



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