



# Emanuel Luxury Venue

STATIONS | CATERING PACKAGE

EX

# PASSED HORS D'OEUVRES

For One Hour – Please Select (8) Eight

*(Hors D'oeuvres continue 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

Crunchy Rice with Tuna Topped with Spicy Mayo

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

For One Hour – Please Select Eight

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

South Beach Franks N Blanket with Deli Mustard with Half Mustard on Top and Half Without

Asian Chicken Nems in Rice Paper Roll

Beef Satay with Thai Peanut Sauce

Traditional 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)





# CHEF MANNED STATIONS

PLEASE SELECT (3) THREE STATIONS - EITHER CHOOSE (2) TWO FOOD STATIONS AND (1) ONE DESSERT STATION OR (3) THREE FOOD STATIONS

## PASTA STATION COOKED TO ORDER

Al Dente Gnocchi, Bolognese Penne, Marinara Pasta and Fettuccini Pasta  
Chopped Herbs, Olive Oil, Salt and Pepper  
Choices of Julienne Vegetables, Zucchini, Fresh Basil, Fresh Garlic  
Red Onion, Mushrooms, Black Olives, Grape Tomatoes and Antipasto

## HOMEMADE SAUCES

Bolognese, Pesto- Basil, Marinara and Alfredo Sauce with Mushrooms Accompanied by  
Tomato Bruschetta, Eggplant and Caviar with Toast Points  
Salad Fanzenella Tossed in a Herb Citrus Vinaigrette with Homemade Garlic Knots

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## CARVING STATION

*Please Select One Poultry and One Meat (Additional Charges Apply  
When Selecting Two Meats or a Third Option)*

Rib Eye of Beef, Asado Prime Rib of Beef, London Broil,  
Corned Beef, Beef Pastrami, Whole Papa Jim Turkey or Whole Chicken  
All Meats Are Marinated and Seasoned and Cooked To Desired Temperature.

## SAUCES

Chimichurri Sauce, Red Wine Reduction Sauce, Dijon Mustard and BBQ Sauce

Parker House Rolls, Cocktail Pumpernickel and Rye Breads

## SERVED WITH:

Herbed Roasted Fingerling Potatoes, Seasonal Grilled Vegetables ; Baby Field Green Salad;  
Hearts of Palm; Shredded Beets, Grape Tomatoes, Cucumber; Onions; Baby Corn and a  
Bread Stick Tossed Balsamic Dressing



# CHEF MANNED STATIONS

## CHEF MANNED SUSHI STATION

An assortment of California Rolls, Vegetable Rolls, Maki, Salmon and Tuna Rolls, Assorted Sushi Cones, Tuna and Salmon Sashimi, Japanese Style Cucumber Salad

SERVED WITH:

Spicy Mayo, Wasabi, Soy Sauce, Eel Sauce, Fresh Pickled Ginger and Chop Sticks

## FLAT GRILL HIBACHI STATION

*Authentic Japanese Cuisine Cooked on a Flat Iron Grill Hibachi*

Marinated Steak and Chicken Grilled with an Assortment of Exotic Oriental Vegetables with Fresh Mushrooms, Yellow Onions, Carrots, Snow Peas, Red Peppers, Bean Sprouts, Yellow Peppers and Water Chestnuts and Glazed with Our Homemade Oriental Sauces and Spicy Edamame Salad.

SERVED WITH :

Vegetable Fried Rice and Vegetable Spring Rolls and Duck Sauce

## CHEF MANNED STIR-FRY WOK STATION

*Enjoy a Taste on an Asian Cuisine Classic*

AN ASSORTMENT OF CHICKEN & BEEF

Fresh Mushrooms, Yellow Onions, Carrots, Snow Peas, Red Peppers, Bean Sprouts, Yellow Peppers and Water Chestnuts and Cabbage Cooked with Sesame Oil, Ginger, Garlic and Soy Sauce

SERVED WITH:

Vegetable Pad Thai, White Rice and an Asian Cabbage Salad





# CHEF MANNED STATIONS

## CREATE YOUR OWN SALAD STATION *An Assortment of Salads*

Romaine, Arugula and Mixed Greens  
Grape Tomatoes, Red Onion, Raisins, Carrots, Mandarin Oranges, Broccoli, Cucumbers, Olives, Baby Corn, Hearts of Palm, Cranberries, Candied Walnuts, Bean Sprouts, Water Chestnuts, Sliced Mushrooms, Caramelized Pecans, French Green Beans and Trio of Peppers ; Caesar Dressing, Balsamic Vinaigrette and Citrus Vinaigrette  
Served with an Assortment of Rolls

## FISH STATION

Grilled, Oven Roasted or Sautéed Salmon, Cod, Snapper and Grouper are Subject Availability and Market Price, Butternut Squash Puree, Traditional Basmati Rice Garden Salad, Mixed Greens, Cucumbers, Slivered Almonds, Grape Tomatoes Tossed with Balsamic Vinaigrette and Assorted Dinner Rolls

## CHEF MANNED MEXICAN TORTILLA STATION

Soft Corn Tortillas Heated on our Tortilla Maker, Chicken Taco Griller Spinner Machine Chicken, Fajita Vegetables, Tri Color Peppers and Onions, Marinated Onions, Cilantro, Guacamole, Fresh Tomato Salsa, Green Salsa and Grilled Pineapple

## AMERICAN SLIDER STATION

Caesar Salad, Beef Sliders, Petite Hot Dogs, Chicken Fingers,  
Served on Our Homemade Mini Rolls, Shoestring French Fries and Golden Crisp Onion Rings

### SERVED WITH:

Ketchup, Tangy Barbeque Sauce, Mayonnaise and Mustard



# CHEF MANNED STATIONS

## THE BISTRO BAR

Orange BBQ Glazed Tuna Burger, Crispy Vegetable Slaw, Hawaiian Sweet Roll  
Mini Bistro Burgers, Caramelized Onions, Tomato Relish, Pretzel Roll  
Mojo Chicken Sliders, Ripe Avocado, Soft slider Rolls

Truffle Steak Fries; Crispy Tatar Tarts; Sweet Potato Fries

Ketchup, Pesto Mayonnaise and Spicy Cajun Dips

## POKE STATION

Delicate Chunks of Raw, Marinated Fish, Tuna, Salmon and More.....  
Tossed over White Rice and Topped with Vegetables  
Enhanced with a Light Fish Sauce

## DIM SUM STATION

Handmade Asian Dim Sum  
Filled with Vegetables, Meat and Chicken  
Hoisin Sauce – Soy Glace

## SHORT PLATE FISH STATION

Salmon or Halibut  
Butternut Squash Puree Plated on Plate  
Baby Bok Choy  
Drizzled with an Asian Glace  
Garnished with Mico Greens  
Additional Charge for Halibut



# CHEF MANNED STATIONS

## SOUTHERN BARBECUE STATION

Pulled Beef Short Ribs  
Corn Dogs, Hush Puppies  
Street Corn, Grilled and Cut off the Cobb

## PASSED LATE NIGHT SNACKS

Sliders with Ketchup Garnished with a Pickle  
Meat Empanadas with Tomato Salsa  
Chicken and Waffles with Syrup

## VIENNESE STATION

Chocolate Mousse, Strawberry Mousse, Assorted Petit Fours, Brownie Pops,  
Chocolate Torte, Pecan Tart, Flan with Caramel Sauce,  
Fruit Tarts, Assorted Cookies and Fresh Fruits

## COFFEE STATION

Freshly Brewed Coffee, Decaffeinated Coffee and International Tea's with Lemon

\*ESPRESSO AND CAPPUCCINO BARISTA STATION  
\$10 PER PERSON





Photo: Flower Bazaar Designs

# ELV BAR MENU

## PREMIUM BAR

Johnnie Walker Black Scotch, Grey Goose Vodka,  
Bacardi Rum, Beefeater Gin,  
Crown Royal Whiskey, Makers Mark Bourbon,  
Tequila, White Wine, Red Wine,  
Heineken, Amstel Light, Corona, Corona Light,  
Still Water and Soda Water

## WINES

Our Red and White Selections Wines

## POPULAR SOFT DRINKS

Offering Coke, Diet Coke, Sprite, Ginger Ale and More.....

## ASSORTED JUICES

Orange Juice, Cranberry, Pineapple and Others

## CHAMPAGNE TOAST

Our In House Champagne

## TABLE SIDE WINE SERVICE

In House Red Wine and In House White Wine  
\$8 PER PERSON



# STATIONS PRICING

**I N C L U D E S :** (8) Eight passed hors d' oeuvres during cocktail hour +  
Choice of (3) Three Food Stations  
**S T A F F :** Culinary team, bartenders, captain, supervisor, wait staff and servers

**P R E M I U M O P E N B A R I N C L U D E D**

**A L L I N C L U S I V E :**  
China, glassware, silverware, 72" round dining room table  
(seats ten to twelve), in-house white napkins, in-house white satin table linens,  
white chiavari chairs with white cushions and a perimeter colored light.

Price based on a minimum guarantee of 125 guests:

- \$125 per person
- + 23% service charge
- + 2% food & beverage Miami Tax
- + 7% Florida Sales Tax

**A D D I T I O N A L :**  
\$4500 (Venue fee, security guard, fire marshall, dressing room, bathroom attendants .)  
\*valet parking to be arranged by client with 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, various perimeter lights, pin spots on some dining room  
tables & lighting technician.

Menu selections vary due to availability | Prices are subject to change



# FAQ FOR ELV EVENTS

## CEREMONY

ELV is conveniently located next to TEMPLE EMANUEL, one of the oldest and 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.

## A FULL SERVICE OPEN BAR

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.

## CAKE

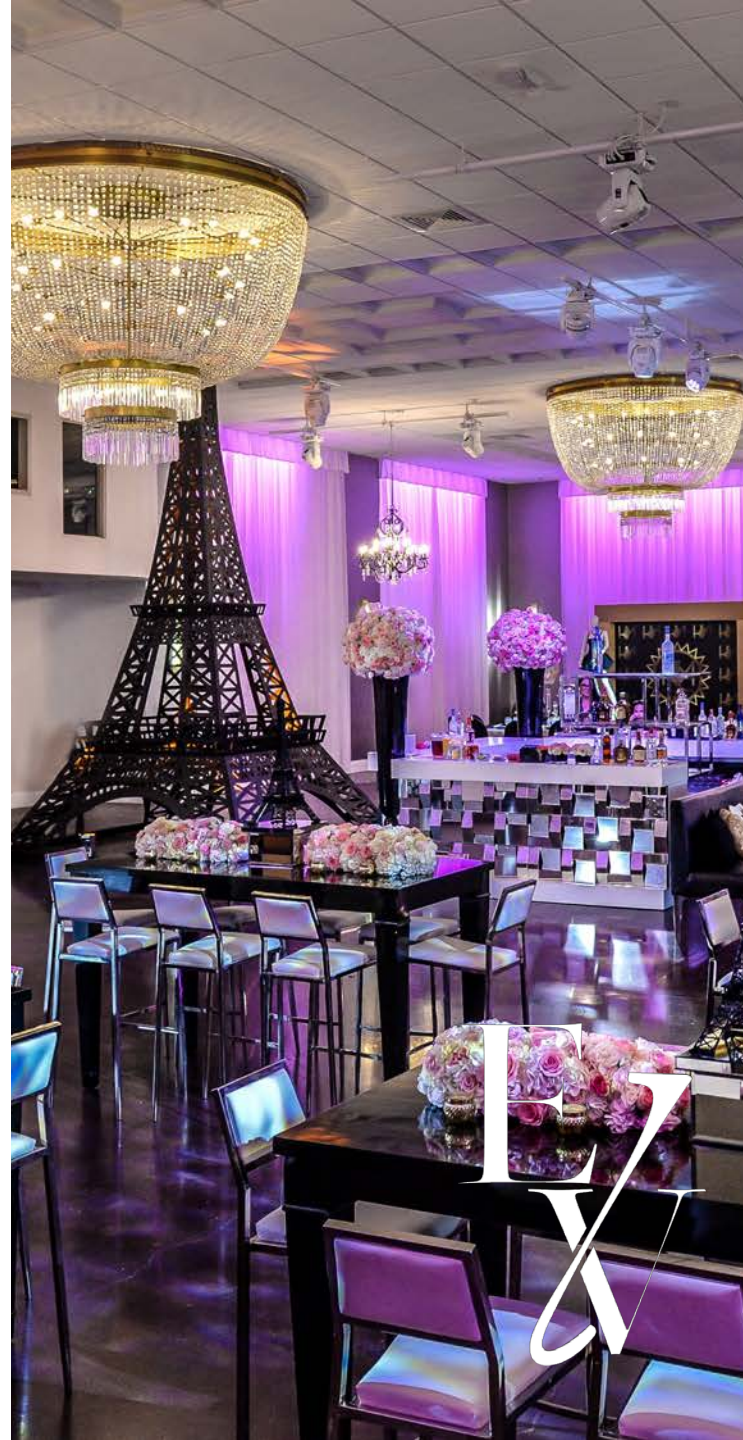
You are responsible for contracting your own cake through ELV'S preferred vendor list.

## 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 + 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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