

JLR Events

*Temple Beth Emet
4807 South Flamingo Road
Cooper City, FL 33330
Telephone: (954) 560-6970*

PLATINUM SIT-DOWN RECEPTION

Cocktail Hour

Passing Hors D'oeuvres (Host Choice of 8)

Thai meatballs with cilantro mint dipping sauce
Mini potato pancake with apple mint jelly
Vegetable egg rolls with sesame ginger dip
Chicken or beef empanadas
Seared ahi tuna on deep fry wonton with Asian slaw and wasabi
Stuffed mushroom cap with red wine reduction
Pan seared crab cakes with cilantro lime mayo
Lemon risotto cakes with citrus cream
Chicken lollipops with avocado puree
Caprese skewers
Pigs in a blanket
Beef, chicken or fish mini tacos
Chinese take-out sesame chicken with oriental vegetables
Mini knish
Mini French onion soup
White truffle potato croquette
Truffle mac & cheese tart
Beef empanada

Sushi Station

Our Sushi Chef will present a beautiful display of the following

Tuna, Salmon, Hamachi Sashimi
Tuna, Salmon, Hamachi Nigiri
Spicy Tuna Rolls
JB Rolls
Cucumber Rolls
California Rolls
Sterling Rolls
Vegetable Rolls
Noodle Salad
Chop Sticks, Wasabi, Ginger, Ponzu Sauce, Soy Sauce, Spicy Mayo, Siracha

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Charcuterie Station

Assorted Bread Display of:
Crostoni, Baguette, Ciabatta

Meats
Assorted cured meats

Cheeses
Brie, Gouda, Mozzarella, Parmesan,
Provolone and Goat Cheese

Pickled Vegetables
Cucumber
Artichoke hearts
Hearts of palm
Pepperoncini
Mini gherkin pickles

Assorted Margarine, Stone Ground Mustard, Olive Oil, Mixed Olives

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Main Dinner Reception

As your guest enter for dinner
Assorted artisanal rolls & Infused Butter

Preset Salad

Host Choice of One

Sterling Caprese

FL Heirloom Tomatoes, Local Mozzarella, Cassava Crumbs, Basil Oil

Heirloom Greens

Shaved Squash, Fennel, Radishes, Spiced Carrots Puree, Parmesan Crisp

Beets And Friese

Candied Pecans, Crispy Shallots, Citrus Crème Fraiche

Romaine Hearts

Sliced tomatoes, candied walnuts, seasoned croutons, shaved parmesan cheese, creamy caesar dressing

Entrée

Duet Plate

Host Choice of Two Proteins

Poultry

Chicken Marsala Pan fried chicken cutlets & mushrooms in a rich marsala wine sauce

Herbed Roast Chicken with Pan Gravy

Two-Day Saltwater Brine

Chicken Frances Chicken cutlets cooked in an aromatic white wine butter sauce

Panko Breaded Chicken Breast Stuffed Chicken Breast with sundried tomatoes and spinach, apricot glaze

Roasted Airline Chicken In wine sauce & herbs

Fish

Pan Seared Salmon Prepared in a Beurre Blanc sauce

Filet of Red Snapper Topped with pineapple salsa

Asian Style Salmon with Teriyaki glaze

Pan Seared Asian Cod with Miso glaze

Cornmeal Crusted Sea Bass (Upgrade)

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Beef

Braised Beef Short Ribs Topped with julienne leeks served in a rich red wine sauce
Filet Mignon Demi glaze, truffle butter (Upgrade)
Grilled Skirt Steak with Classic Chimichurri (Upgrade)

All Entrees Accompanied With:

Host choice of One
Multicolor Roast Potatoes
Smashed Potatoes
Fingerling Potatoes
Jasmine Rice
Long Grain Wild Rice
Mushroom Risotto

Host choice of One
Grilled Asparagus
Mixed Grilled Vegetables
French Green Beans
Charred Broccolini
Asian Style Brussels Sprouts

Plated Dessert:

Host Choice of One
Chocolate Molten Lava Cake with Whipped Cream and Chocolate Pirouette
Tres Leche Sponge Cake, Chantilly
Banana Bread with Salted Caramel Gelato and Caramelized Banana
Gianduja Flan, sweetened cream and caramel, crisp

Regular and Decaffeinated coffee, Assorted Tea Selection

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Open Premium Bar Including

Absolute (vodka)
Johnny walker Black (scotch)
Beefeater (gin)
Jose Cuervo (tequila)
Jack Daniel's (bourbon)
Bacardi (rum)
Crown royal (rye)
Corona (beer)
Cabernet (red wine)
Sauvignon Blanc(white wine)
Assorted Juices, Mixers and Soda

Please Inquire of our many Upgrades and Enhancements Offered to Customize Your Event

Pricing Upon Request