

# CATERTRENDZ CULINARY

RUSSIAN STYLE WEDDING MENU



**CATERTRENDZ**®  
CULINARY PRODUCTION



## **SAMPLE DINNER MENU**

This is a suggested menu. Our staff would be happy to create a personalized menu for you.

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## **BUTLER PASSED HORS D'OEUVRES**

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Thai Rice Paper Roll with Julienned Vegetables and Noodles with a Ponzu/Cilantro Dipping Sauce

Chicken Satay with a Peanut Dipping Sauce

Mini Potato and Cheese Bourikas

Mini Beef Sliders with Caramelized Onions and Basil & Tomato Aioli on Mini Sesame Seed Buns

Moroccan Cigars with Seven Spice Aioli

Smoked Salmon on a Crostini with Avocado Corn Salsa

## **COCKTAIL RECEPTION BEEF CARVING STATION**

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Hand Carved Pickled Corned Beef and CaterTrendz own BBQ Brisket, Southern Spiced Roast Pork Shoulder with an Assortment of Sliced Cocktail Rye Breads and Mini Rye Rolls, served with Mustards, Dills and Deli Style Coleslaw.

# COCKTAIL RECEPTION SUSHI STATION

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Authentic Assortment of Maki Rolls, Assorted Sushi and Sashimi, California Rolls etc. with Wasabi, Ginger Soy and Pickled Ginger, Presented on Authentic Platters and Sushi Boats.

\* Chef, in Traditional Attire Will Be Preparing To-Order In Front of Guests

## ON ALL TABLES

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Deluxe Bread Basket with Assorted  
Dinner Rolls and Flat Breads

Smoked Fish: Salmon, Black Cod,  
Peppered Mackerel and Rainbow Trout

Baby Vegetables, Coriander, Green  
Onions, Vine Tomatoes, Baby  
Cucumbers and Radishes

Moroccan Style Sliced Eggplant

Hummus Plates

Turkish Salad Served in a Cosmo Glass

Pickled Jardinière

Assorted Marinated Olives

Sliced Avocado and Shrimp Salad

Salad Nicoise with Seared Rare Tuna

Beets with Russian Vinaigrette

Sautéed Mushroom Salad

Green Mango Salad

Red or Black Caviar with Crepes

Hot Parisian Potatoes with Garlic

# PLATED MENU:

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## 1ST COURSE:

Family-Style Service. Platters on the Table.

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### **BOUREKAS:**

Spinach and Feta, Potato Onion  
and Bacon

## 2ND COURSE:

Plated Meal

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### **MISO GLAZED SEABASS**

Resting on a bed of Lo Mein Salad  
with Julienned vegetables.

## 3RD COURSE:

Family-Style Service. Platters on the Table.

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### **TONGUE:**

Pattered, Displayed and Garnished  
with Lettuce, Red Horseradish  
and Vinegar (Russian style) Sauce

## 4TH COURSE:

French Served

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Panko Crusted Chicken Roulade  
Stuffed with Smoked Ham and  
Gruyere Cheese

Lemon Chicken Piccata; Fanned and  
Displayed on Platters with Kale,  
Lettuce and Tomatoes

Ribeye Steaks with Herbed Butter;  
Displayed and Garnished on Platters  
with Onions Parsley and Kale

Platters of Roasted Potatoes

## PLATTERS ON THE TABLE:

Family-Style Service.

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Moroccan Rice with Dried Fruit

Vegetables: Grilled Eggplant,  
Mushrooms, Carrots, Beans,  
Red and Yellow Peppers

Grilled Lamb Kebabs

Mounds of Basmati Rice with Saffron

## SWEET TABLES

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### **CHEF'S CHOICE OF ASSORTED MINI ITEMS:**

Mini Pickups, Assorted Cookies, Squares and Assorted Mini French pastries.

### **WHOLE CAKES:**

Some Round and Some Square Shaped Cakes; Cheesecake with Strawberry Topping or Chocolate Swirl Cheesecake, Mozart Cake, Sacher Torte, Assorted Fruit Flan, Lemon Cake with Lemon Mousse Filling, Red Velvet Cake.

## OTHER OPTIONS

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### **SORBET STATION**

#### **CHOCOLATE FOUNTAIN**

100% Warm Belgian Chocolate Cascading Over Skewers of Cubed Fruit, Marshmallows and Rice Crispie Squares

### **CAPPUCCINO STATION**

Espresso, Cappuccino and Lattes, All Freshly Brewed In Front of Guests with Authentic Espresso Machine.

### **COFFEE AND TEA STATION and TABLE SERVICE**

## FRUIT STATION:

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### **FRESH FRUIT DISPLAY:**

A Seasonal Selection Based on the Fruits that are Available That Time of the Year.

### **FRESH CUT TROPICAL FRUIT:**

Golden Pineapple, Honeydew, Cantaloupe, Watermelon, Papaya, Mango, Dragon Fruit, Star Fruit, Kiwi, Strawberries, Blueberries, Gooseberries and Grapes.

### **CARVED FRUIT:**

Carved Watermelons

## **KIDS MENU:**

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Platters to the tables: All cold salads from the adult menu.

Chicken Schnitzel with Plum Sauce

Caesar Salad with Croutons

Crudités with Ranch Dips

Potato Wedges with Ketchup





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