



Aurum.events

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# Passed Hor D' Oeuvres

## Sesame & Flax Seed Crusted Chicken

sesame ginger sauce

## Hot Dog Sliders

whole grain mustard

## Reuben

corned beef, saurkraut, swiss cheese, russian dressing

## Crispy Duck Purses

wasabi teriyaki sauce

## Beef Short Rib On Polenta

teriyaki bbq

## Crab Rangoon

Lump crab, cream cheese, cucumber wasabi aioli

## Portabello Phyllo Purse

balsamic reduction

## Cheesesteak Springrolls

caramelized onion

## Spanikopita

spinach, feta, phyllo

## Portobello & Red Pepper Danish

basil pesto, sea salt spoon

## Risotto Cakes

rustic garlic tomato sauce, balsamic reduction

## Ceviche

salmon, scallop, shrimp, hearts of palm, citrus vinaigrette, micro greens

## Grilled Chicken Tacos

creme fraiche, scallions, pico de Gallo

## Rock Shrimp "Cocktail"

tomato cone, siracha aioli

## Cheeseburger Bites

lettuce, tomato, cheddar, ketchup, pickle

## Tomato Bisque & Grilled Cheese Shots

edible tomato basil spoon

## Tomato Basil Handpies

roasted cherry tomato, mozzarella

## Seared Scallop & Bacon

maple glaze, sesame crisp

## Cuban Flank Steak

chimichurri, fried tostone, cotija

## Shrimp Fritter

orange pepper marmalade

## Bocconcini Bruschetta

sundried tomato, roasted pepper, toasted baguette

## Philly cheesesteak

ribeye, onions, provolone

## Samosa

Curried vegetables, wasabi cucumber yogurt drizzle

## Tuna Tartare

Cucumber cup, soy, sesame seeds

## Gyro

grilled pita, tzadziki, sliced cherry tomato, shaved cucumber

## Fish & Chips

Potato pancake, battered cod, remoulade

## Chicken & Waffles

maple mustard syrup

## \*Herb Crusted Lamb Chops

aux jus, sea salt



# Stations

## Italian

ravioli, rainbow tortellini, penne,  
jersey tomato sauce, beef bolognese sauce, alfredo  
roasted garlic & rosemary foccaccia, eggplant rolletine,  
anit-pasti, chicken marsala

## Mongolian Grill

sesame & sweet teriyaki chicken & beef, scallions, bok  
choy, carrots, ginger, garlic, hot & sweet peppers,  
sticky rice, fried dumplings

## Slider's

beef, grilled chicken, portabello,  
brioche buns, relish, ketchup, mustard, lettuce, tomato,  
onion rings, shoestring fries, mini coke's

## Oriental Bar

sweet teriyaki and mandarin glazed free range duck,  
gingered beef, or glazed chicken, cucumber, scallion,  
hoisin, mu-shu wrap, scallion pancake,  
vegetable fried rice, vegetable spring roll

## \*Lamb

rack of lamb, lamb roast, Israeli couscous, French beans,  
tomato & balsamic salad, red cabbage w/ hazelnuts &  
lemon

## Brazilian Rodizio

flame seared marinated prime rib & lamb roast, spanish  
potatoes,  
sweet plantains & cinnamon grilled pineapple, roasted  
garlic aioli

## Skirt Steak Grill

wild mushrooms, pearl onions, peppers,  
garlic mashed potatoes, creamed spinach & mushrooms

## \*Rib Eye Carving

Bone in ribeye, potato pancakes, slab bacon, garlic  
parmesan fries, herb crusted roasted tomatoes, aux jus

## Southern

BBQ ribs, honey glazed fried chicken, cream corn,  
mashed sweet potatoes, corn bread, macaroni & cheese

## Spain

Paella, meatballs in sherry toast sauce, grilled chorizo  
and cherry tomatoes,  
Papa frita- saffron aioli, olive bread, dry cured sausages  
and cheese



## \*Raw Bar

clams, shrimp, crab, lobster tails, oysters  
cocktail sauce, lemons, pickled radish, clarified butter

## Cuban

ropa vieja, chicken fried steak, black beans & rice, tostones,  
maduros, mojito shots,  
cuban cheese bread

## Korean BBQ

bbq pork, broccoli slaw, shredded carrot, scallion, sesame glaze,  
tortillas, sesame crisps, fried chicken dumplings with miso,  
chicken & shrimp dumpling

## \*Sushi Bar

assorted display maki, nagiri & sashimi, mahi, salmon, ahi tuna,  
california crab, shrimp, shrimp tempura

## Dumplings

pan fried, steamed, deep fried -pork, vegetable, shrimp, chicken

## Cold Display

Fresh Fruit, - Vegetable Crudit , -  
Herb Marinated Grilled Vegetables, Thai Peanut Sesame Noodles

\* are additional as per market pricing



# First Course

## Chop Salad

heirloom tomato, cucumber, field greens, red onion, balsamic glaze, toasted baguette

## Israeli Cous Cous

Cous cous, toasted pine nuts, black olives, sun-dried tomato, pesto, baby arugula, grazini

## Tomato Panzenella

grilled baguette, red & yellow beefsteak tomatoes, olive tapenade, micro greens, fresh mozzarella broken balsamic vinaigrette, baby arugula

## Red Wine Poached Pear

mandarin oranges, baby frisee, candied pecans, balsamic reduction, dried cranberries, honey raspberry vinaigrette, blue cheese

## Roasted Carrot & Avocado

baby greens, roasted pumpkin seeds, citrus vinaigrette, grazini

## Asian Toasted Sesame

tossed baby greens, toasted sesame dressing, wasabi peas, sesame crisps, shredded carrot, toasted peanut

## Roasted Beet Salad

Gold & red beets, red onion, mandarin orange vinaigrette, ricotta cheese, baby arugula

## Rustic Italian

radicchio, endive, , frisee, roasted asparagus, olive oil, toasted pine nuts, fried onion crisps, shaved romano

## Caprese

Fresh mozzarella, tomato, aged balsamic, basil, olive oil

## Grilled Fennel & Apricot

fennel, dried apricot, arugula, feta, toasted pine nuts, toasted kalamatta baguette, citrus vinaigrette

## Greek

Baby spinach, kalamatta olives, sliced tomato, feta cheese, red onion, cucumber, toasted chic peas, toasted baguette

served with assorted fresh made artisan breads

herbed butter, hummus, and olive oil



# Entrees

## Ribeye

fingerling potato, parsnip puree, baby carrot, red wine reduction

## Pork Chop

red cabbage and apple slaw, brown butter speatzle

## Center Cut Sirloin

parsnip puree,, sauteed spinach, red wine demi glace, hand cut fries

## \* Filet Mignon

garlic mashed potato, grilled squash, fried leeks, sweet onion demi glace

## \* Lolipop Braised Short Rib

polenta, roasted root vegetables, aux jus

## \* Porterhouse Steak

baby corn, brussel sprout, scallop potato, roasted garlic butter

## \* Surf & Turf

Lobster tail, filet, garlic mashed potato, creamed spinach, sweet onion demi glace

## Lemon Garlic Roasted Chicken

ancient grain cous cous, roasted root vegetables

## Stuffed Chicken Breast

sautéed spinach, mashed potato, mushroom gravy, Swiss cheese, baby carrots

## Dijon & Sage Chicken Breast

scaloped potatoes, brussel sprouts, roasted vegetable puree

## Sesame Teriyaki Salmon

hoisin sauce, napa slaw, fried lotus root, sesame soba noodles

## Pistachio & Herb Crusted Salmon

white wine dijon cream, roasted garlic mashed potato, haricot vert

## Cinnamon Chipotle Crusted Salmon

roasted mushroom pea ragout, mashed potato

## Monkfish Provencal

Potato pancake, haircut vert, tomato caper provencal

## Carrot Glazed Cod

saffron risotto, squash wild mushroom, & asparagus, sweet pea cream

## \* Grilled Swordfish

wild mushroom polenta, roasted vegetable & tomato emulsion, fried plantain crisp

## \* Potato Wrapped Halibut

basil oil, herbed potatoes, sautéed mushrooms

## \* Grilled Mahi

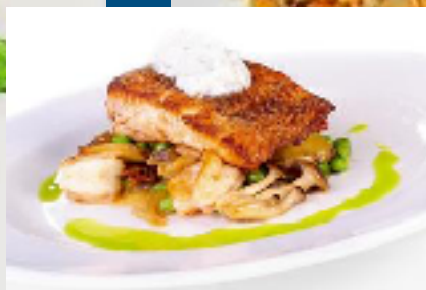
dijon soy glaze, grilled pineapple, roasted corn - pepper & potato hash

## Grilled Vegetable Polenta

zucchini, squash, polenta, balsamic reduction

## Butternut Squash Risotto

shitake mushrooms, fried sage, vin cotto



# Kids Entrees

Grilled Chicken Caesar Salad  
rosemary bread sticks

Baby Field Greens  
toasted crostini, carrot, tomato, cucumber

Chicken & Vegetable Lo-mein

Chicken & Vegetable Fried Rice

Vegetable Eggrolls

Mozzarella Sticks

Penne Vodka

Mini Pizza

Chicken Parmigiana

Linguini & Roasted Garlic & Broccoli

Tortellini Alfredo

Meatballs & Spaghetti

Fried Chicken Wings  
buffalo wing sauce

Corn Dogs  
relish and mustard

Chicken Cutlets

Teriyaki Steak Skewers

Chicken Tenders

Mashed Potatoes



Rigatoni- N -Cheese

Popcorn Chicken  
teriyaki & buffalo sauce

Tacos

ground beef, lettuce, tomato, black beans, hard & soft taco shells

Beef Empanadas

Jalapeno Poppers

Nathan's Hot Dogs

Sliders

beef & portabello sliders, assorted toppings

French Fries

shoestring, waffle, curly, sweet potato

Beer Battered Onion Rings

Fried Calamari

Fried Chicken Wings  
buffalo wing sauce

Corn Dogs  
relish and mustard





# Desserts

## Flourless Chocolate Cake

creme anglaise, raspberry puree, chocolate ganache

## Fruit Tarte

vanilla bean creme anglaise, brown sugar crumble, blueberry puree

## Hazelnut Torte

rum caramel sauce, chocolate ganache, vanilla custard

## Creme Brûlée Cheesecake

dulce de leche, chocolate art

## Mousse & Brûlée Cups

Hazelnut mousse, berry mousse, creme brûlée, espresso brûlée

## Sundae Bar

vanilla, chocolate, mint chocolate chip, waffle cones, & toppings

## Hot dough

chocolate chip, red velvet



## Passed Dessert

### S'Mores

Graham, marshmallows, chocolate

### Mini Cakes

sacher torte, 7-layer, oreo, fruit tart

### Cannolies

pistachio cream, chocolate chip

### Pastries

petite fours, rumballs, bon bons, fruit tarts, mini layer cakes, French macarons

### Brownies

blondies & fudge brownies

### Cup Cakes

chocolate, red velvet, vanilla, smores

### Chocolate Covered

cookie dough, brownies, pretzels

### Churros

Caramel filled, Oreo, bavarian

### Stuffed Cookies

Chocolate mousse, peanut butter mousse



## Occasion Cakes

fondant, pastillage, piping, figurines any flavor, any filling, any color, any design, any DREAM!

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Aurum Events & Catering was born out of a desire to bring the fresh, modern cuisine of American restaurants to the catering world. We strive to provide the best hospitality, and event you've ever had or been to. By using cutting edge techniques and the best ingredients our team brings new and innovative ideas to the catering world. If you can dream it, we can do it, and will strive to accomplish nothing short of perfection.

Our Mission is to give you the best event you've ever had, been a part of, or experienced EVER!