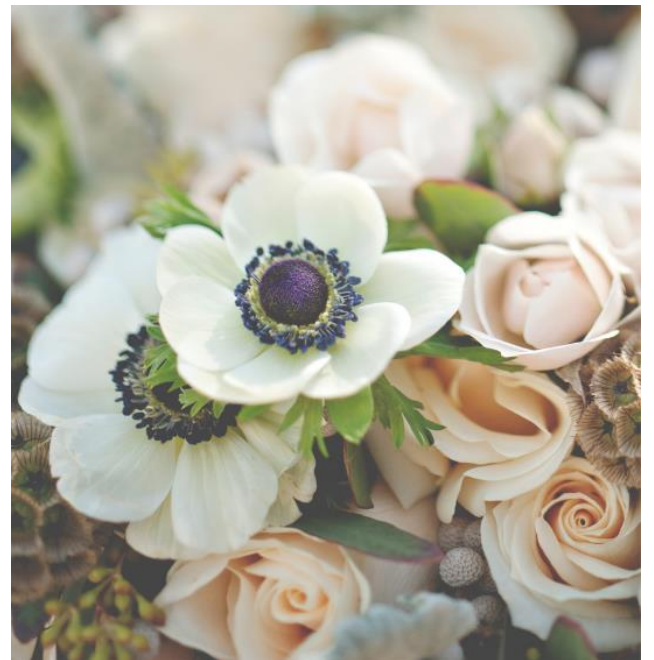
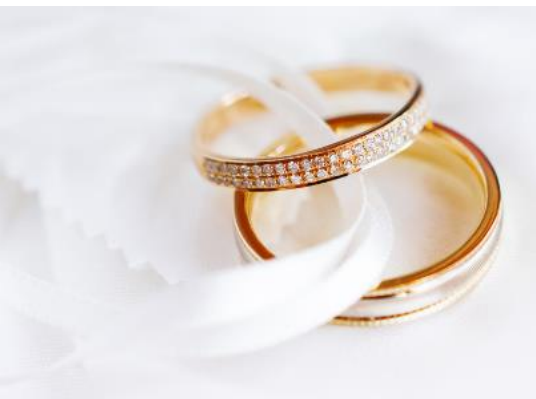




# wedding lookbook

*Spring / Summer 2021*



# NEUMAN'S KITCHEN

*Neuman's Kitchen* (NK) has earned a place among the top New York and Philadelphia caterers as a storyteller to special occasions – designing menus and experiences befitting of the occasion. Innovation and inspiration are the cornerstones of NK's success. From finely crafted seasonally-inspired menus, to unforgettable presentations, the focus is on placing the guest experience at center stage.

Should you hold interest, we welcome the opportunity to create a custom proposal for you.

## **NEW YORK and THE HAMPTONS**

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## **PHILADELPHIA**

### **Jan DeMarzo**

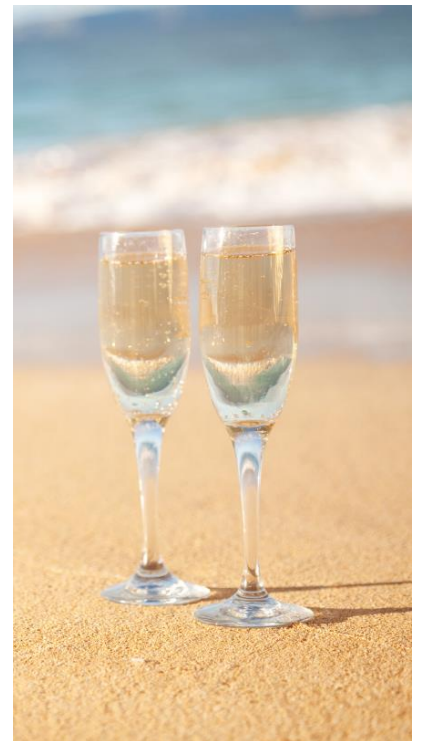
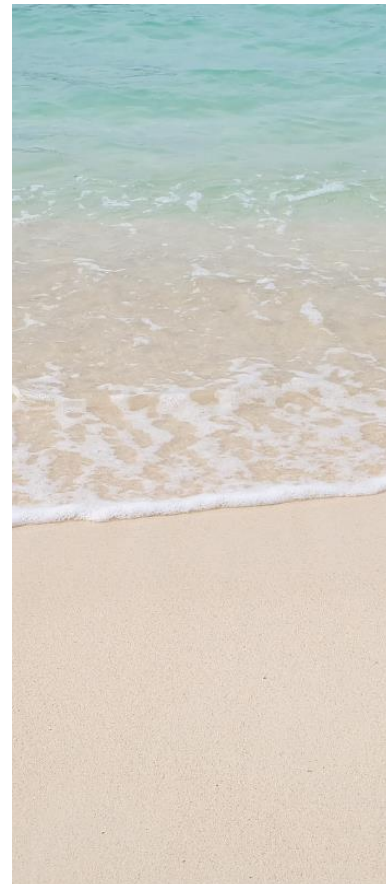
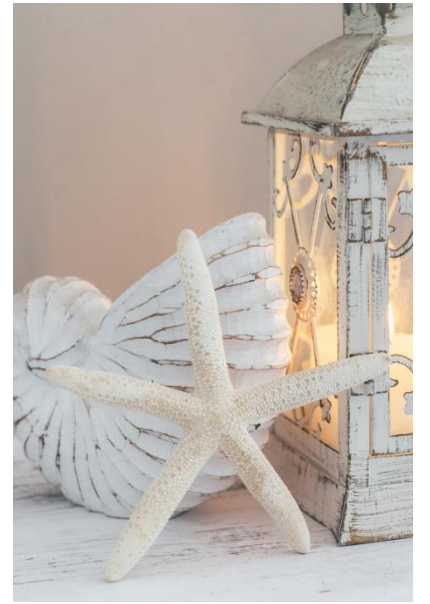
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*The following presents a curated selection from our spring/summer 2021 menu, with imagery that illustrates our style of cuisine. Additional options, inclusive of creating menus to meet any dietary or allergy requirements are available upon request.*



# PASSED HORS D'OEUVRES

*Selection from the Spring / Summer 2021 menu.*

## FISH

**Everything Spiced Salmon Tartar** Chive-Caper Cream Cheese, Bagel Crisp

## VEGETARIAN

**Miso Glazed Mushroom Lettuce Wraps** Napa Cabbage, Ginger-Yuzu Chutney  
(GF)

## CHICKEN, TURKEY or DUCK

**Buffalo Chicken Bite** Buffalo Sauce Puree, Bleu Cheese, Ranch Pipette

**Free Range Turkey Burger** Potato Bun, Pickle, Rosemary Aioli

## BEEF, LAMB or PORK

**Little "Big Mac" Slider** Special Sauce, American Cheese

**Short Rib Wellington** Forest Mushroom Duxelle, Horseradish Whipped Crème  
Fraiche



# COCKTAIL GRAZING STATION

## ISRAELI MEZE

**Hummus** Roasted Garlic (GF, V, VG)

**Fava Bean Hummus** Sesame Seeds, Wasabi (GF, V, VG)

**Baba Ghanoush** Charred Eggplant, Tahini (GF, V, VG)

**Ginger Labneh** Citrus, Pomegranate (GF, V)

**Matbukha** Tomato & Pepper Stew (GF, V, VG)

**Beet-Almond Dip** Lemon Oil, Herbs (GF, V)

*Accompaniments:*

Pickle Bar, Tabbouleh Salad, Flatbreads, Crisp Pita, Naan, Papadums (GF)



# FIRST COURSE

*Served first course. Selection from the 2021 Spring / Summer Menu*

## **Sugar Snap Peas & Strawberry Salad**

Baby Lettuces, Blood Orange, Agave, Mint-Champagne Vinaigrette

# MAIN COURSE

*Guests order selections table side.*

## **Pineapple Braised Salmon \$55.00**

Forbidden Black Rice, Haricot Vert, Golden Tomato Jus, Cilantro

## **NK Specialty "Spaghetti & Meatballs (V, VG) \$50.00**

Marinara, Fresh Basil

# PLATED DESSERT

*Offered with table side artisanal coffee and tea.*

## **Orange Blossom Cake**

Blackberry Rosemary Chutney, Grilled Nectarine, Ganache Montee

## **Flourless Chocolate Tart**

Cinnamon Mascarpone Crema, Mission Fig Chutney, Candied Pepitas



# SIGNATURE COCKTAILS

*Custom crafted to reflect the style of the couple. Beverage package, menu style and design determined by selection of venue and location (New York, the Hamptons, Philadelphia or the Jersey Shore)*

## **BOLD LOVE**

Pepino Diablo Tequila, Lime Juice, Grand Marnier, Cucumber-Jalapeno Puree, Cucumber Wheel

## **BLISS**

Aperol Spritz Wolffer Estate Rose, Passionfruit Puree Lime Juice, Elevated Ice Cube

## **DELUXE CHAMPAGNE**

*Presented tableside with dinner.*

Champagne Toast Chardon Brut or MUMM Napa Valley Brut



# LATE NIGHT BITES

*Passed bites. Selection from the 2021 Spring / Summer Menu.*

**Mac 'N' Cheese Bites** Truffle Cream, Rosemary

**Free Range Chicken Meatball Slider** Marinara, Burrata

**Classic Pigs in A Blanket** Stout Horseradish Mustard

**Mini Vegetable Lasagna** Sunday Gravy, Parmesan Snow





thank you

