

CHEF ATTENDED ACTION **STATIONS**

Consider our interactive buffets for a truly memorable event that promises to entice your guests.

Our chefs create table side in your location, filling the room with aromatics of freshly prepared cuisines from all over the world!

1. **Wild Mushrooms Station:** Assortment of wild mushrooms, sautéed in garlic, Margarine and red wine.
Sauce Options: Marinara, garlic Cream
2. **Lettuce Wrap Station:** Thai style minced chicken or beef Satay with peanut sauce served in lettuce cup leaves.
3. **Steak Diane Station:** Tender cuts of beef delicately prepared and flambéed by our chef in demi galce wine sauce. (Mushrooms are optional)
4. **Tandori bread Station:** Our chef will skillfully bake fresh bread (naan) in an Indian clay oven, to your guest's desire. This Station may be accommodated with assortment of dips such as eggplant caviar, eggplant tehina, humus, mushrooms, Etc...
5. **Thai Noodle Station:** An exotic assortment of noodles such as Pad Thai, Rice, Sobba, Wheat or Ramen noodles with colorful julienne vegetables in light Thai peanut sauce served in Chinese to-go boxes with chop sticks.
6. **Carving Station:** Assorted bread décor, Pastrami, Beef Wellington, Chicken Wellington, whole lamb, whole turkey, beef tongue, corn beef, turkey breast, salami, duck, Asian fusion short rib, prime rib...
7. **Indian Station:** Biryani rice, chicken curry stew, Indian naan, vegetarian samosa, Indian ground beef skewers, and curry fish dish.
8. **Vodka Station:** Chilled Vodka served in shot glass made of cucumber and caviar condiment or Mexican salmon-kiwi ceviche and its condiments.
9. **Penini Sandwich Station:** Assortments of penini style sandwich (Ex: corn beef and hot dog egg patties with special French sauce, hamburger with sweet fries, turkey burger with special dressing, pastrami sandwich)

10. **Fish Station:** Assorted fish (white fish, trout, salmon, white salmon, sea bass and halibut) pan fried with cappers and fresh lime sauce.
11. **Martini Ceviche Station:** Mexican style ceviche with a twist. (salmon kiwi ceviche, salmon coconut raspberry ceviche, yellow tail black berry ceviche)
12. **Mexican Station:** Our chef will wrap burritos or fajitas in assortment of colorful tortilla.
13. **Martini Soup Station:** Pomegranate, Mushroom barley, Vegetable, Tomato, Fusion chicken, Minestrone, Split pea Portobello mushroom or Lentil soup.
14. **Brazilian Station:** Skewered and sliced sirloins and/or chicken
15. **Asian fusion dumpling Station:**

STANDS AND BARS

1. **Shawarma stand:** Indian and Greek Fusion chicken shawarma
2. **Sushi bar:** Assortment of rolls, sushi, and hand rolls, Sashimi platters and sauces. (VIP services are available)
3. **Kabob bar:** Bamboo skewer kabobs or specialty kabobs made to order on charcoal or electric grill
4. **Pasta bar:** An array of fresh or dry pasta served with aromatic and colorful sauces, chef prepared on site with condiments, pasta salads, stuffed pastas, Ravioli, chesses less lasagna, Bruschetta Duet can be added to the buffet
5. **Chinese bar:** Stir fried Chinese dishes, chef will prepare for your guest on site to order
6. **Martini Salad Bar:** Assortments of salads and their condiments served in martini glass

HOT APPETIZERS

1. ***Penini Mini sandwiches**
2. ***Smocked salmon pizza**
3. ***Martini soup**
4. ***Chicken satay with peanut noodles**
5. ***Duck and wild mushroom crepe**
6. ***Stuffed sweet pepper**
7. ***Beef Wellington:** prime rib wrapped in duxelles (Mushroom and shallot) and puff pastry.
8. ***Mini Hamburgers**
9. ***Cigarim** (Moroccan cigars, stuffed with either ground beef or potato mixture)
10. ***Umbrella mushroom** (Button mushroom stuffed with ground chicken)
11. ***Pistachio stuffed mushroom** (Button mushroom stuffed with parve sour cream, spinach and pistachio)
12. ***Eggplant pockets**
13. ***Martini lamb chops** Marinated, Asian fusion lamb chops, glazed with three berry sauce and grilled to perfection.
14. ***Chicken Drumstick**
15. ***Chicken Roulette**
16. ***#Egg rolls**, (vegetarian egg rolls, Avocado egg rolls or meat egg rolls)
17. ***#Kabobs**, (please go to kabob section for all choices such as Bamboo skewers.)
18. ***#Dolmeh**, (Vegetarian stuffed grape leaves, marinated in olive oil and our special sauce)
19. ***#Indian meatballs with carry sauce**
20. ***#Ground chicken meatballs**, (Gondi)
21. ***#Vegetable rice meat balls**, (Kofteh)
22. ***#Umbrella mushroom**, (Button mushroom stuffed with ground chicken)
23. ***#Pistachio stuffed mushroom:** (Button mushroom stuffed with parve sour cream, spinach and pistachio)
24. ***#Egg rolls**, (vegetarian egg rolls, Avocado egg rolls or meat egg rolls)
25. **#Indian Chicken Tandori**
26. **#Meat loafs**
27. **#Chicken Roulette**
28. **#Ground beef Roulette**
29. **#Vegetarian Roulette**
30. **#Wild Mushroom and Beef with marinara sauce.**
31. **#Tongue and Mushroom with pepper sauce.**
32. **#Liver and onions Venetian style**
33. **#Beef Stroganoff:** very tender beef strips with mushroom gravy sauce.

Butler Style - * Buffet Style - #

COLD APPETIZERS

1. ***#Porashki** (Triangle shaped dough stuffed with spinach and parve sour cream, or ground meat mixture)
2. ***#Petit Pastrami sandwiches or wraps**
3. ***#Salami sandwiches or wraps**
4. ***#Turkey breast sandwiches or wraps**
5. ***#Eggplant Caviar** (Barbeque tomatoes and eggplant, with spices)
6. ***#Eggplant Tehini “Babaganush”** (barbeque eggplant with nuts and mayonnaise sauce)
7. **#Vegetable Crudités**
8. ***#Bruchetta** (Chopped fresh tomatoes garlic, basil and olive oil served on toasted slices of French or Italian bread.)
9. **#Steamed Vegetables with dill sauce**
10. **#Humus**
11. ***#Red pearl** (stuff cherry tomatoes)
12. ***#Endive Platter**
13. ***#Salmon Caviar Platter**
14. **#Lox Platter**
15. ***#Asparaguses wrapped in pastrami**
16. ***#Martini salads**
17. ***#Tuna tar tare**

Butler Style - * Buffet Style - #

SUSHI

1. **Beverly Hills roll**
2. **Spicy tuna roll**
3. **Poach salmon roll**
4. **Ahi tuna roll**
5. **Teriyaki yellow tail roll**
6. **Salmon roll**
7. **Avocado roll**
8. **Vegetables roll**
9. **Cucumber roll**
10. **Cut tuna roll**
11. **Carrot roll**
12. **Smocked salmon sushi**
13. **Lox sushi**
14. **Sashimi Bar**
15. **Ginger, Wasabi, Soy sauce, Spicy sauce, and Sweet sauce**

CHINESE

1. **Orange flavored Chicken.**
2. **Beef with snow peas.**
3. **Vegetable Egg roll.**
4. **Spicy Chicken with Broccoli.**
5. **Mushroom Vegetable chow mien.**
6. **Garden vegetables fried rice.**
7. **Spicy Chicken filet with mushroom in a light sauce.**
8. **Stir-fried fresh vegetables.**
9. **Chicken fried rice.**
10. **Beef and broccoli.**
11. **Vegetable tempura.**

KABOB

(Most of our kabobs are grilled, on portable charcoal grills)

1. **Ground beef Kabob** (Kubideh) Marinated ground beef delicately skewered on metal skewers & grilled to perfection.
2. **Chicken Kabob** Marinated boneless chicken grilled to perfection
3. **Shish Kabob** Marinated filets of beef delicately skewered
4. **Joojeh Kabob** Marinated Cornish hen
5. **Bamboo skewers Kabob** Marinated chicken or beef on wooden bamboo skewers, with onion and bell pepper.
6. **Ground chicken Kabob** Seasoned ground chicken, skillfully skewered on metal skewers & grilled to perfection.
7. **Fish Kabob** Bite size heart of salmon marinated in saffron and special spices, grilled to

perfection and served with lemon or lime

8. **Chicken Breast Kabob** Marinated boneless chicken pieces cooked to perfection
9. **Chilean Sea bass Fish Kabob** Delicately skewered sea bass barbequed with Asian fusion glaze
10. **Indian Kabobs** Marinated ground beef seasoned with traditional Indian spices & roasted to perfection
11. **Specialty Kabobs** Marinated heart, liver, tongue, barbequed on special skewers & grilled
12. **Barbeque Vegetables** Tomatoes, onions, mushroom, pepper, eggplant grilled on charcoal grills
13. **Asian fusion lamb kabobs** Marinated lamb glazed with three berries sauce
14. **Greek style ground beef kabobs** Perfectly seasoned ground beef with assortments of herbs
15. **Barbeque short ribs**

FISH

1. **Poached Salmon**
2. **Stuffed whole White Fish**
3. **Smoked white fish**
4. **Marinated butterfly Salmon**
5. **Butterfly White Fish**
6. **Fried filets of White Fish**
7. **Salmon Kabobs (Marinated heart of salmon with saffron)**
8. **Asian fusion Chilean Sea Bass skewers**
9. **Assorted Lox's**
10. **Salmon Caviar Station**
11. **Halibut**
12. **Stuffed Trout**
13. **Pan fried Tilapia**
14. **Cilantro encrusted Mahi Mahi**

SALAD

1. **Green Salad** (Iceberg lettuce, plum tomatoes, sliced Cucumbers, carrots, and bell pepper with house dressing)
2. **Shirazi Salad** (Finely Chopped cucumbers, tomatoes, onion and parsley with freshly squeezed lime juice dressing)
3. **Mixed Salad** (Baby mix greens with dried cranberries, candied walnuts, heart of palms, and sliced strawberries with special house balsamic dressing)
4. **Artichoke Salad** (Marinated Hearts of artichoke, baby corn, black olives and assorted vegetables)
5. **Tabuli Salad** (Marinated Grains and finely chopped vegetables with lemon dressing)
6. **Israeli Salad** (Chopped tomatoes, cucumbers, onions, and celery, topped with lemon juice and olive oil)
7. **Potato Salad** (Marinated potato and vegetables with olive oil dressing)
8. **Heart of Palm and Endive Salad** (Heart of palm, endive, baby mix greens, black olives and baby corn with Italian Dressing.)
9. **Olovieh Salad** (Mashed potato, shredded chicken, green beans and vegetables, marinated in mayonnaise dressing and Spices)
10. **Chinese Chicken Salad** (Romaine lettuce, julienne carrots, parsley, chicken, and rice noodles topped with oriental dressing)
11. **Thai peanut salad** (Spaghetti noodles with julienne red bell peppers, carrots, green onions, cilantro and picante- peanut butter dressing)
12. **Arugula salad** (Thinly sliced fennel, arugula, chopped parsley and fresh lemon dressing)
13. **Asian slaw** (coleslaw with green onions, carrots, radishes, chopped peanuts, and our special dressing)
14. **Spinach salad** (baby spinach, raspberries, candied walnuts, thinly sliced red onion with raspberry dressing)
15. **Tuna salad**

16. **Curry chicken salad**
17. **Green bean salad**
18. **Kidney bean salad**
19. **Roasted beet salad**
20. **Assortment of Pasta Salads**

STEW

(Khoresht)

1. **Vegetable Stew “Gormeh Sabzi”** (Assortment of green vegetable sauce with tender cuts of beef medallions stewed to perfection.)
2. **Egg plant Stew “Khoresht Bademgon”** (Delicately fried Eggplants, stewed with okra and beef medallion in tomato sauce)
3. **Pomegranate Stew “Fesengon”** (Delicately prepared chicken peaces stewed to perfection with walnut and pomegranate sauce)
4. **Yellow split beans Stew “Khoresht Lapeh”** (Yellow split beans stew with finely chopped veal medallion and tomato sauce)
5. **Green beans Stew “Khoresht Lobia Sabs”** (Green beans and beef medallion stewed in tomato sauce)
6. **Celery Stew “Khoresht Karafs”** (Celery stew and beef medallions in green vegetables sauce)
7. **Quince Stew “Khoresht Beh”** (Slices of quince delicately stewed with beef medallions in tomato sauce)

RICE

1. **Saffron White Rice** (Basmati rice delicately steamed and garnished with saffron)
2. **Green Rice** “Bagheleh Polo” (Basmati rice with lima beans and dill)
3. **Sweet rice** “Shirin Polo” (Basmati rice garnished with nuts, barberries, and candied orange peels)
4. **Barberry Rice** “Zereshk Polo” (Basmati rice with barberries and diced almond)
5. **Carrot Rice** “Havig Polo” (Basmati rice with carrot, beans, corn and vegetables)
6. **Lentil Rice** “Adas Polo” (Basmati rice with lentils, caramelized onion and dates)
7. **Mushroom Rice** (Basmati rice with sliced mushrooms and sobba noodles)
8. **Estamboli Rice** (Basmati rice with pieces of meat and tomato sauce)
9. **Vegetable Rice** “Sabzi Polo” (Basmati rice with fresh green garlic and vegetables)
10. **Cabbage Rice** “Kalam Polo” (Basmati rice with cabbage and beans)
11. **Green beans Rice** “Lobia Polo” (Basmati rice with fresh green beans and tomato sauce)
12. **Wild Rice** (Wild rice with caramelized diced green apple and Black currant)
13. **Couscous** (Served with specialty vegetable and bean soup)
14. **Israeli couscous** (Larger grain of couscous with vegetables)
15. **Sun Dried Tomato and Pesto Risotto**
16. **Rice pilaf**
17. **Uncle Bens specialty mix rice**
18. **Brown rice**
19. **Chinese Fried Rice**
20. **Mexican Rice**

SIGNATURE DISHES

(Served buffet style)

1. **Citrus marinated chicken on the bone** *stuffing is optional
2. **Sliced prime rib on a bed of white beans and merlot reduction sauce**
3. **Teriyaki salmon**
4. **Beef shanks with Asian fusion marinara sauce and sliced mushrooms**
5. **Veal shanks with lemon zest and cream of mushroom sauce**
6. **Chicken with pineapple and coconut sauce**
7. **Stuffed chicken breast with white wine reduction**
8. **Marinated lamb shanks with bone**

CHILDREN MENU

1. **Chicken nuggets**
2. **French fries**
3. **Hot dogs in blanket**
4. **Chicken tenders**
5. **Assortments of pastas**
6. **Chow mien noodles**

BUTLER STYLE MENU

DINNER

1. **Martini Lamb Chops**
2. **Martini Sea Bass Skewers**
3. **Martini Kabob**
4. **Martini Mashed Potato with Coconut Gravy**
5. **Martini Sweet Potato with Lamb Shanks**
6. **Martini Risotto**
7. **Martini Soup**

DESSERTS

1. **Assortment of French Pastries**
2. **Martini Rice Pudding “Sholeh Zard”**
3. **Martini Mini Cream Puffs with Chocolate Sauce**
4. **Stuffed Strawberries**
5. **Chocolate Covered Strawberries**

SIT DOWN MENU

HORS'D'OEUVRES

“Short Plate”

Chicken Rollet Served with sweet rice
Asian Fusion Chilean Sea Bass Served with mashed potatoes
Fruit Cups
Tuna Tar Tar
Martini Soup

DINNER

Chef's selection of creatively prepared and presented starches and seasonal fresh vegetables will accompany your entrée

MEAT

Prime rib - Patiently roasted and glazed, topped with wild mushrooms and red wine reduction sauce
Mini steak - Our mini steaks are marinated for 3 to 4 days and skillfully roasted to perfection served with a dash of our signature Asian Fusion sauce
Lamb chops - Marinated and grilled to perfection, glazed with three berry sauce
Lamb shank with bone - Marinated and roasted to perfection in an Asian Fusion sauce
Shish Kabob - Our famous Shish Kabob Skewers are marinated and grilled to perfection

CHICKEN

Cornish hen - Stuffed with wild rice served with mushroom sauce
Half of chicken - Marinated and oven roasted topped with red wine reduced sauce
Stuffed chicken breast - Served with marinara sauce
Chicken Rollet - Stuffed with vegetables and deep fried

Sason Catering

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FISH

Citrus Salmon - Marinated and oven roasted topped with signature dill sauce

Asian fusion Chilean Sea Bass – Glazed in our home made Asian sauce and roasted

Pan fried Tilapia - Served with capers sauce

Cilantro encrusted Mahi Mahi - Topped with white wine reduction sauce

White Fish - Baked and served with Almondine sauce

DESERT

French pastries and berries

Sorbet in shell

DESSERT STATIONS

Feast for eyes and all other senses!

(Served with attendant)

1. **Fruit Station:** Assorted exotic cut and seasonal fruits, decorated to enchant every one of your guests senses and pallets.
2. **Moroccan or Persian Tea Station:** assorted cookies, dried fruits and dates with served by traditionally dressed attendance and decors.
3. **Cappuccino Station:** Barista prepared assortments of Italian roast, espresso coffee drinks flavored with aromatic syrups (Cappuccino, Mocha, Ice Mocha, Frappuccino...)
4. **Crepe Station:** Display Chefs Preparing Crepes with variety of fillings and toppings
5. **Chocolate Fountain Station:** Accompanied by seasonal fruits, cookies and marshmallows

DESSERT MENU

(Our Dessert Menu is Parve)

1. **French pastries** (Assorted finger pastries)
2. **Fruit trays** (Assorted seasoned fruit meticulously prepared and designed on mirrors)
3. **Ice Cream** (Rose water ice cream, Chinese noodle ice cream, Vanilla, chocolate, Strawberry, Mocha or any other flavors as Requested, with assorted toppings)
4. **Assorted Sorbet and fruity platters**
5. **Cookies**
6. **Jell-O**
7. **Cakes** (Size and Flavor of each cake is based on the client's request)
8. **Strawberries dipped in white or dark chocolate**
9. **Cream-Carmel**
10. **Halva trays** (Saffron brownies, sweet desert)
11. **SholehZard** (Rice pudding with rose water)
12. **Baklalah**
13. **Cantaloupe, peach, pineapple cocktails**
14. **Sugar coated or toasted almond with caramel**
15. **Sweet fritters "Zolobia", "Bamieh"**
16. **Date cake "Ranginak"**
17. **Almond delight "Gotab"**
18. **Dried Fruit**
19. **Ice cream cart with assorted Sundays**
20. **Pears poached in red wine.**
21. **Oven roasted almond peach.**