

The logo for Lux Catering features the word "Lux" in a large, elegant, cursive script. A thin, curved line in a light pink or rose gold color arches over the letters "u" and "x". Below "Lux", the word "ATERING" is written in a smaller, all-caps, sans-serif font, with the same light pink/rose gold color.

*Lux*  
ATERING

at  
Ateres Ayala

# PLATINUM PACKAGE



at  
Ateres Ayala

## PLATINUM PACKAGE

**Price is \$90 per Adult and \$65 per Child.**

**Food & Beverage Minimum: \$30,000 + \$7,500 Ateres Ayala Fee + Sales Tax**

- Deposit of \$12,000 payable to Luxe Catering required to confirm booking. Menu selections and 50% of the balance is due one month prior to the event. Final payment and \$2,500 Damage Waiver must be paid in full one week before the wedding.
- **Price Includes:** Use of Ateres Ayala hall starting at 9:00AM day of event, Luxe Catering Platinum Package, on-site hall manager, servers, linens, china, glassware, upgraded Shmorg Setup & Display, silk-flower display at Badekin and Chuppah, silk-flower table centerpieces, wine for Chuppah and Bentching.
- **Wedding is a five and a half hour affair, including Bentching and Sheva Brachos.** Overtime is \$750/half hour.
- Livestream available for \$1,000.
- Glitter Cleanup Fee \$1,500
- Coat room attendant included during winter months.
- Optional bathroom attendant ~ \$225 per attendant.
- Wine for Chuppah and Bentching will be provided. All other alcohol is BYOB. Corkage fee of \$12 per wine bottle.

**Additional charge for:**

- Outdoor Chuppah
- Bais Yosef Meat, Bishul Yisroel L'Sefardim & Lubavitch Shechita
- Mitzvah Tantz
- Valet parking is required for all events over 550 people
- **Any wedding that exceeds more than \$50,000 with outside vendors, the Ateres Ayala fee will be an additional \$2,500**
- **All guest counts *must* be finalized five days before the wedding. The floor plan *must* be finalized by 11AM two days before the wedding. Additional fees may be incurred if deadlines are not met.**

**Any bookings made more than 3 months prior to event date may be subject to price changes. Thank you in advance for your cooperation.**

Customer Signature

Date

*Mazel Tov & Thank You for choosing Luxe Catering at Ateres Ayala.*



at  
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## PLATINUM PACKAGE WEDDING MENU

### FAMILY ROOMS

Coffee & Cold Beverage Setup ~ Sweets & Pastry Tray ~ Sliced Fresh Fruit

Buffet During Pictures \$395

Grilled Chicken & Chicken Fingers ~ Potato Kugel ~ Soda

### SMORGASBORD

#### HOT DISHES

(Choose Three Proteins & Three Sides)

Meatballs Alla Nonna	Jasmine Rice
Mongolian Beef	Farfel Pilaf
Chicken Tenders	Kasha & Bow Tie Pasta
Pineapple Sweet & Sour Chicken	Couscous Pilaf
Chicken Lo-Mein	Popcorn Cauliflower
Truffle Pulled BBQ Beef	Patata Bravas & Spiced Aioli
Smoked Chicken Shawarma	Potato Kugel
Teriyaki Steak Fajitas	Fried Rice
Popcorn Chicken	Potato Puffs
Sweet Chili Glazed Salami & Pineapple	Ravioli
Shredded Corn Beef & Haluski	Grilled Vegetable Display
Franks & Blanks	Potato Gnocchi with Bolognese, Creamy Mushroom Sauce or Pomodoro
Pulled Lamb Shanks with Dried Fruit	
Kibbeh with Tahini Dip	
Moroccan Beef Cigars	

### ASSORTED MARTINI SALADS & COLD DISPLAY

Health ~ House ~ Pasta ~ Marinated ~ Chicken Caesar

Fresh Fruit Cups

Soda & Water



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## CHOSSON TISCH

### HOT DISHES

(Choose Two Proteins & Two Sides)

Meatballs Alla Nonna  
Mongolian Beef  
Chicken Tenders  
Pineapple Sweet & Sour Chicken  
Chicken Lo-Mein  
Truffle Pulled BBQ Beef  
Smoked Chicken Shawarma  
Teriyaki Steak Fajitas  
Popcorn Chicken  
Sweet Chili Glazed Salami & Pineapple  
Shredded Corn Beef & Haluski  
Franks & Blanks  
Pulled Lamb Shanks with Dried Fruit  
Kibbeh with Techina Dip  
Moroccan Beef Cigars

Jasmine Rice  
Farfel Pilaf  
Kasha & Bow Tie Pasta  
Couscous Pilaf  
Popcorn Cauliflower  
Patata Bravas & Spiced Aioli  
Potato Kugel  
Fried Rice  
Potato Puffs  
Ravioli  
Grilled Vegetable Display  
Potato Gnocchi with Bolognese, Creamy  
Mushroom Sauce or Pomodoro

### COLD DISPLAY

Cake & Pastry Display  
Soda & Water



### BAR UPGRADE \$1,875

Bar Setup, 2 Bartenders, Glasses, Mixes, Juices,  
Condiments & Toppings.  
Customer to provide alcohol.



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## KABALOS PANIM UPGRADES

minimum 225 ppl

### **CARVING STATION** \$16.50 per person

Hot Pastrami, Roasted Turkey Breast & Grilled Kielbasa  
Accompanying Display of Condiments & Sauces  
**UPGRADE:** Prime Rib (\$4.50PP)

### **DE" LUXE" SUSHI DISPLAY** \$14.50 per person

Arrangement of Fresh Fish & Vegetable Rolls

### **GRILL STATION** \$12.50 per person

Grilled Chicken Kabobs, Beef Sliders, Grilled Kielbasa  
Pickles, Coleslaw, French Fries  
Chipotle Aioli, Horseradish Sauce, BBQ Sauce, Ketchup

### **TACO BAR** \$10.50 per person

Soft Corn Tortillas and Crispy Taco Shells with Adobo Chicken & Ground Taco Meat  
Assorted Toppings **UPGRADE:** Pulled Brisket \$2.50 per person

### **WOK STATION** \$11.00 per person

Mongolian Beef, Chicken Lo-Mein, Fried Rice, Vegetable Eggrolls  
Ponzu, Honey-Soy Glaze, Scallions, Chili-Garlic Paste

### **PASTA BAR** \$9.00 per person

Pasta Bar with a variety of Sauces & Toppings

### **FRENCH FRY BAR** \$9.50 per person

Make-your-own Loaded French Fries with Assorted Toppings & Dips

### **RAMEN STATION** \$12.00 per person

Umami Bone Broth, Shaved Beef Loin, Soft Boiled Eggs, Noodles, Toasted Nori Strips  
Scallions, Radishes, Sesame Seeds, Soy Sauce, Sesame Oil, Chili Paste

### **NACHO BAR** \$10.00 per person

Nacho Chips, Pulled Brisket, Shredded Cajun Chicken with Assorted Toppings & Dips

### **MIDDLE EASTERN STATION** \$14.00 per person

Pargiot Skewers, Kefta B'Siniyah, Mini Pita bread  
Chummus, Matbucha, Babaganoush, Techina Dip  
Israeli Salad, Beets Salad, Cabbage Salad, Israeli Pickles



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## **KABALOS PANIM UPGRADES**

**minimum 225 ppl**

### **CHICKEN STATION \$14.00 per person**

Popcorn Chicken, Pretzel Chicken Bites, Sesame Chicken,  
Chicken Wontons, Chicken Drumettes & Assorted Dips

### **POKE BOWL STATION \$14.50 per person**

White Sushi Rice, Brown Sushi Rice, Marinated Salmon Cubes, Tuna, Mock Crab,  
Variety of Diced Vegetables & Sauces

### **MEAT BOARD DISPLAY \$16.50 per person**

Sliced Meats Displayed on Wooden Boards with Condiments and Sauces  
London Broil, Pastrami, Pesto Roasted Turkey Breast,  
Grilled Chicken Breast & Kielbasa

### **TOSTADO STATION \$11.00 per person**

Pulled Brisket, Adobo Chicken, Taco Meat, Refried Black Beans  
Pickled Cabbage, Jalapeno, Red Onion, Diced Tomato, Cilantro  
Salsa Verde, Salsa Roja, Sour Cream, Mojo de Ajo, Lime Wedges

### **SOUP BAR \$8.00 per person**

Choose 3 of our Homemade Soups  
Toppings: Croutons, Wonton Crisps, Herb Oil

### **FLATBREAD STATION \$13.50 per person**

Pulled Brisket, Grilled Chicken & Vegetable Flatbreads

### **MINI PANINI STATION \$13.50 per person**

Shaved Ribeye, Roasted Turkey Breast & Grilled Vegetable Paninis

### **GRILLED VEGETABLE DISPLAY \$6.00 per person**

Beautiful Arrangement of Grilled Vegetables with Accompanying Dips

### **BIBIMBAP STATION \$18.00 per person**

Base: White or Fried Rice

Protein: Sesame Dakgangjeong (Sweet & Spicy Chicken), Bulgogi (Pulled Short Ribs),  
Gal-Eun Sogogi (Korean Ground Beef)

Toppings: Soft-Boiled Egg, Marinated Cucumbers, Radishes, Mushrooms, Pickled Onions,  
Shredded Red Cabbage, Black & White Sesame Seeds, Limes, Julienned Scallions

Sauces: Gochujang Aioli, Sambal Oelek, Sriracha, Sesame Oil, Sweet Soy Glaze



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## DINNER

Seudas Mitzvah Challah  
One Challah Roll per person  
Duo of Dips, Herbed Margarine, Relish Trays  
Water, Soda, Diet Soda

## APPETIZER

(Choose One)

Salmon Remoulade Salad over Bed of Lettuce with Zesty Remoulade Dressing  
Crispy Brisket Cigar served with Quinoa Salad & Chipotle Aioli  
Beef En Croûte with Mushroom Sauce  
Tuna Crudo on a Bed of Mixed Greens with a Citrus Aioli  
Grilled Chicken Salad with Citrus Vinaigrette  
Jumbo Pastrami Wonton over Asian Slaw with Tamarind Sweet & Sour Sauce  
Kani Crab Cakes with Cajun Aioli, Parsley and Lemon  
Plated Baby Spinach Salad with Sweet Potatoes, Roasted Beets, Sunflower seeds, Quinoa &  
Shaved Onions Topped with Beef Bacon Bits and Shallot & Red Wine Vinaigrette  
London Broil Salad  
Roasted Salmon over Sweet Potato Mousse with Sweet Corn Relish  
Chummus & Chicken Kebab with Israeli Salad

## SOUP

(Choose One)

Minestrone  
Cream of Zucchini  
Roasted Vegetable  
Butternut Squash  
Potato Leek  
Mushroom Barley  
Tomato Bisque  
Cream of Chicken  
Sweet Potato Bisque  
Pumpkin  
Carrrot & Ginger Bisque  
Cream of Mushroom with Tarragon

## UPGRADES:

Chicken Matzo Ball Soup (\$2.50PP)  
Choice of any Two Soups (\$5.00PP)



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### ENTRÉE

(Choose One)

Chicken Marsala

Schnitzel with Mushroom Gravy

Grilled Chicken Breast with Chimichurri

Chicken Piccata

Roasted Salmon or Poached Red Snapper (available upon request)

Braised Brisket

Chuck Eye Roast

Roasted Chicken Quarter with choice of Sauce:

Veal Demi Glace - Marchand de Vin - Chasseur - Peach BBQ Sauce - Cranberry Balsamic Glaze

Teriyaki Sauce - Honey Dijon - Chicken Paprikash - Roasted Red Pepper & White Wine

Stuffed Chicken Roulade with choice of Stuffing

Rice Pilaf - Tomato & Garlic Breadcrumbs - Celery & Challah - Pastrami

**UPGRADES:** Prime Rib (\$20PP) ~ Grilled Ribeye Steak (\$12PP) ~ Beef Medallions (\$25PP)  
Chilean Sea Bass (MP) - Cornish Hens (\$15PP) - Roasted Half Duck (\$25)  
Steak Bordelaise (\$12PP) - Delmonico Steak (\$12PP)

### STARCH

(Choose One)

Truffle Garlic Mashed Potatoes

Herbed Roasted Potatoes

Tri Color Fingerling Potatoes

Couscous Pilaf

Wild Rice Risotto

Saffron Basmati Rice

Orzo Pasta with Chickpeas & Corn

Grain Medley

Apple Crisp

Sweet Potato Souffle

Grilled Polenta Square

Haluski

Sweet Potato Fondant

### VEGETABLE

(Choose One)

Haricot Verts

Maple Petite Carrots

Roasted Lita Squash

Snap Pea & Mushroom Saute

Mini Colored Bell Peppers

Roasted Root Vegetable Medley

Cauliflower Puree

Roasted Squash Medley

### UPGRADES:

Vegetable Bundle (\$5.00PP)

Broccolini(\$4.50PP)





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## CHILDREN'S MENU

(Children under Bar/Bas Mitzvah)

### APPETIZER

Franks & Blanks with Onion Rings

### SOUP

Same as adults

### ENTRÉE

Chicken Fingers & French Fries with Ketchup

### DESSERT

(Choose Three Hot Options)

Apple Blueberry Oat Crisp - Peach Cobbler - Smores Brownies - Chocolate Chip Cookies

Glazed Chocolate Cake - Chocolate Babka Buns with Streusel - Lotus Cake

Classic or Bourbon Deep Dish Pecan Pie - Coffee Cake with Caramel Glaze

Red Wine Poached Pears - Pareve Cheesecake (with choice of topping)

Cinnamon Buns with Cream Cheese Frosting - Carrot Cake - Cinnamon Crumb Cake

Banana Chocolate Chip Cake with Chocolate Glaze - Vanilla Sponge Cake with Whipped Cream

Ice Cream with Server

Fresh Fruit Cups

Coffee & Tea Station

#### OR:

Plated Dessert:

Apple Crisp Ramekins with Vanilla Ice Cream

Chocolate Mousse Martinis

Gourmet Warm Fudge Brownie served with Whipped Cream and Berry Sauce

Coffee & Tea Station

#### OR:

Custom Plated Dessert: \$15 min

Coffee & Tea Station

## SIMCHAS CHOSSON V'KALLAH

\$15 per person - \$1,800 minimum

Two Hot Chicken Dishes

Dessert & Fruit Display

Hot and Cold Drink Station

**For more options please see Kabbalas Panim upgrades**



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## DESSERT UPGRADES

### **VIENNESE TABLE \$2,500 per display**

A Luxe Display of Tarts, Mousse Shooters, Miniatures, and other Tasty Treats

### **EDIBLE COOKIE DOUGH BAR \$5.75 per person**

6 Delicious Flavors of Edible Cookie Dough  
Served with an Assortment of Sauces & Toppings

### **CHURRO STATION \$5.95 per person**

Authentic Hot Churros served with assorted Dipping Sauce Shooters

### **BABKA STATION \$5.95 per person**

Warm & Decadent Babkas served with Ice Cream & Homemade Fudge Sauce

### **RICE KRISPIE STATION \$5.25 per person**

Assorted Flavors of Carved Rice Krispie Treats Drizzled with Sauces and Toppings

### **POPCORN BAR \$6.00 per person**

Delicious Assorted Popcorn Station

### **CHEESECAKE STATION \$9.00 per person**

Miniature Cheesecakes with Assorted Toppings & Sauces

### **GELATO STATION \$5.75 per person**

Assorted Flavors of Gelato served with a Variety of Sauces and Toppings

### **FLAMBE STATION \$15.00 per person**

Bananas Foster & Cherries Jubilee  
Flambéed in front of your Guests with a Variety of Toppings

### **FRUIT & NUT GRAZING TABLE \$2,750 per display**

Beautiful Display "Charcuterie Style" of Assorted Classic & Exotic Fruits & Nuts

### **CUSTOM WEDDING CAKE** Inquire Within

## PASSED DESSERTS

Gourmet Mini Ice Cream Pops

French Macarons

Assorted Bite Size Tarts

Hot Pretzels

Fruit Kebabs

Warm Cookie Bags

Muddy Buddy Bags

Cake Pops

Churros (225 piece min order)