

S A M P L E
W E D D I N G M E N U

Cocktail Hour

Jerk-Spiced Duck Crostini

with mango chutney and microgreens

Mini Lobster Rolls

on house-made brioche with tarragon aioli

Heirloom Tomato & Burrata Tartlets (V)

with basil-infused olive oil

Smoked Salmon Blini (GF available)

crème fraîche, dill, and caviar

Artisanal Cheese & Charcuterie Station

locally sourced cheeses, house-made chutneys,
and rustic bread

Caribbean-Inspired Raw Bar (GF)

oysters, ceviche, shrimp cocktail with passion
fruit mignonette

P l a t e d D i n n e r
(o r F a m i l y S t y l e S e r v i c e)

First Course

Chilled Corn Velouté (V, GF)

with crispy shallots and coconut cream

Frisée & Watercress Salad (V, GF available)

poached pear, spiced pecans, goat cheese, champagne
vinaigrette

Main Course Options

Braised Short Rib (GF)

with creamy polenta, roasted baby carrots, and red wine
demi-glace

Pan-Seared Red Snapper (GF)

with escovitch vegetables, coconut rice, and thyme-infused
butter

Wild Mushroom & Truffle Risotto (V, GF available)

with crispy leeks and pecorino

Harissa-Roasted Cauliflower Steak (V, GF)

with chickpea purée, charred tomatoes, and gremolata

Sides

Roasted Brussels Sprouts with pomegranate glaze (V, GF)

Garlic Butter Yucca Mash (GF, vegan option available)

Truffle Mac & Cheese (GF available, V option available)

Grilled Asparagus & Citrus Pistachio Relish (V, GF)

D e s s e r t *(M i n i S w e e t s)*

Rum Cake Bites (GF available)
with caramelized pineapple

Chocolate Espresso Tartlets (V, GF available)
with hazelnut ganache

Lemon Lavender Shortbread (V, GF available)

Mini Churros (V, GF available)
with spicy chocolate sauce

Coconut Mango Panna Cotta (V, GF)
with passion fruit drizzle

S i g n a t u r e C o c k t a i l s
(C u r a t e d B a r S e l e c t i o n)

The Caribbean Garden (GF, V)

White rum, cucumber, elderflower liqueur, lime

NYC Old Fashioned (GF, V)

Bourbon, smoked maple syrup, bitters

Passion fruit Spritz (GF, V)

Sparkling wine, passion fruit purée, and rosemary

Spiced Hibiscus Cooler (V, GF)

Hibiscus tea, ginger, lime, and agave

C u r a t e d C o c k t a i l
E x p e r i e n c e

Our Full Standard Bar Package offers a refined selection of premium spirits, wines, craft beers, and signature cocktails, ensuring a memorable experience for every guest. This package includes full bar service with professional bartenders, quality mixers, garnishes, and glassware.

T a s t i n g & B o o k i n g *I n f o r m a t i o n*

Can we schedule a tasting before booking?

Yes! When you choose Junelle's NY Catering and Events, a private tasting and menu consultation are included as part of your package. If you'd like to sample our offerings before making a commitment, we offer both group and private tastings by appointment. Pre-booking tastings are available for \$450 per couple.

Do you accommodate vendor meals?

Absolutely! We provide vendor meals at \$25 per person and ensure they are served at an appropriate time to fit seamlessly into your event schedule.

What's required to secure our event date?

To officially reserve your date, we require a signed contract, a 50% deposit, and a credit card on file.

How much do you charge for children's meals?

For children aged 2-10, meals are priced at \$30 per child. Little ones under 2 are not included in the final meal count, while children 10 and older are charged at the standard adult rate.

When is the final guest count due?

We ask for a final headcount no later than 21 days before your event to ensure everything is perfectly prepared.

Have additional requests or questions?

We're here to bring your vision to life! Let us know how we can make your event extraordinary.

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