



March 20, 2025

Liv and JJ Wedding @ Vizcaya Miami

Sushi Station

- * Selection of specialty and maki rolls- tuna, salmon, yellowtail
- * Sushi appetizer
- * Tuna pizza
- * Wonton tuna tacos
- * Crispy rice tuna tartare
- * Yellowtail ceviche
- * Salmon tartare
- * Korean-Style tartare trio
- * Vegetable rolls
- * Nigiri and sashimi

On the Spot Station

- * Chefs choice of rotating selection of sashimi, nigiri, and hand rolls with bluefin tuna

Pasta Station

- * Homemade gnocchi
- * Sweet potato ravioli
- * Pesto fettuccine

Brick Oven Flatbread Station

- * Braised short ribs flatbread
- * Mushroom and caramelized onions flatbread with balsamic glaze and vegan ricotta
- * Olive tapenade and artichoke flatbread with pesto oil Carving

Carving Station

- * Flatiron iron steak
- * Hanger steak
- * Barbecue short ribs
- * Prime ribs

Served with a Garlic Aioli, Dijon mustard, Horseradish Mayo, Red Wine Demi-Glace, or Chimichurri

Shawarma Station

- * Beef/lamb Shawarma with Turkish Pistachio

Served with Israeli salad, onion, selection of pickles, mango sauce, harissa, hummus, tahini, chopped parsley, and mini pita bread

From the Grill

- * Greek-style chicken skewers
- * Pistachio lollipop
- * Moroccan Style lollipop
- * Korean-style Kalbi beef

Fish Station

- * Whole baked halibut with salt
- * Grouper topped with tahini sauce, pine nuts, and shaved almonds
- * Fresh herb salmon
- * Grilled vegetables

On the Table

- * Tuna carpaccio
- * Beef tartare
- * Antipasti
- * Artichoke salad
- * Italian bread sticks

Main Course

- * Braised short ribs and pistachio crust lamb chops laid on sweet potato and potato mash with grilled asparagus

Dessert

- * Italian Wedding Cake
- * Gelato cart
- * Cannoli bar
- * Tiramisu
- * Crème brûlée

Late Night

- * Beef/Lamb shawarma
- * Chicken tenders
- * French fries