

Event Design Productions, Inc.

Our creative team combines their talents to produce the most extraordinary event inspired by your vision. No detail is overlooked. From elegant wedding receptions to intimate gatherings, every event is designed and tailored to be as unique as each individual client.

Our family-owned business is dedicated to our client's most special event with sophisticated décor, unique entertainment and is known for our satisfaction guaranteed.

We have highly qualified, professional and uniformed staff, including certified culinary arts chefs.

Feel free to give us a call to arrange a personal consultation from one of our certified wedding and event planners.



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Hors D'oeuvres

Cold Selection

Mozzarella & Tomato Bruschetta with Balsamic Glaze
Hummus on Crostini
Fresh Fruit Skewers

Upgrades

Canapés - Shrimp, Lobster, Cheese, Smoked Salmon
Smoked Salmon Dip with Cracker
Prosciutto with Hearts of Palm
Prosciutto with Cantaloupe
Shrimp with Cocktail Sauce
Sushi Rolls - Assorted

Hot Selection

Meat Balls - Pineapple, Sweet and Sour or Italian Sauce
Dumplings - Beef, Chicken, Pork, Vegetable
Chicken Satay and Skewers with Peanut Sauce
Spinach and Artichoke dip with Cracker
Smoked Turkey Skewers with Dijon Dip
Raspberry Sesame Chicken Skewers
Tostones topped with Chicken Fricassee
Tostones topped with Pico de Gallo
Tostones topped with Ropa Vieja
Tequenos (Latin Cheese Sticks)
Thai Mini Vegetable Rolls
Petit Quiche - Assorted
Colombian Empanadas
Dijon Chicken Skewers
Mini Egg Rolls
Spring Rolls

Upgrades

Mini Sliders
Sautéed Scallops with Roasted Garlic Butter
Churrasco Skewers with Chimichurri Sauce
Lemon Pepper Fried Scallops
Plantains wrapped in Bacon
Scallops wrapped in Bacon
Mini Beef Wellington
Conch Fritters
Coconut and Honey Shrimp
Shrimp Skewers
Mini Kibbeh
Four Cheese Fritter
Sea Bass Ceviche

Stations

Salad

Imported & Domestic Cheese

Assorted Meats, Cheese and Olives

Palm Trees
(Shrimp, Fruits, Meats, Cheese, Vegetables)

Miniature Gourmet Pastries

American Coffee

Omelet

International Cuisine Display
(Oriental, Kosher, Mexican, Italian, etc.)

Havana Nights Station

Create Your Own...
(Yogurt, Ice Cream, etc.)

Carving Station

Cuban Fried Rice

Paella

Candy

Assorted Mini Desserts

Chocolate Fountain



Salads

EDP House

Iceberg Lettuce, Tomatoes, Onions, Croutons and your choice of Dressing.

Traditional Caesar

Crisp Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing

California Greens

Mixed Greens, Cucumbers, Carrots, Sweet Onions, Black Olives served with Garlic Ranch Dressing

Upgrades

Mediterranean

Mixed Greens, Garbanzo Beans, Black Olives, Feta Cheese and our signature Balsamic Vinaigrette

Exotic Garden Salad

Mixed Greens, Pineapple and Mandarin Slices, Strawberries, Mixed Nuts and a choice of Sweet Tangy Oriental Dressing or Raspberry Vinaigrette

Caprese

Ripe Tomatoes, Fresh Mozzarella, Basil, Micro Greens and Italian Dressing

Heirloom

Hearts of Palm Endive, Radicchio and Yellow Tomatoes

Breads

Dinner Rolls

*Mini Baguettes

*Jalapeno Sun Dried Tomato Corn Bread

*Upgrade



Poultry

Chicken Mignon Served with Plum Sauce

Chicken Teriyaki

Pepper Chicken

BBQ Chicken

Baked Turkey Breast

Chicken Breast Sautéed in a Marsala Wine and Wild Mushroom Sauce

Chicken a la Orange

Sesame Chicken served with Soy Ginger Glaze

Champagne Chicken with Almonds

Chicken Breast Topped in a Mango Chipotle Sauce

Grilled Chicken topped with Pineapple Sauce

*Chicken Breast Stuffed with Spinach in a creamy Mushroom Sauce

*Chicken Breast Stuffed with Broccoli in a creamy Mushroom Sauce

*Chicken Mediterranean stuffed with Spinach, Sun Dried Tomatoes, Pineapple and Nuts

*Chicken Ambrosia

*Upgrade



Beef

Roast Beef

Stir-Fry Steak Strips

Pot Roast

Pepper Steak

*Asian Beef with Ginger Sesame

*Prime Rib or Beef

*Filet of Beef Tenderloin in Béarnaise Sauce

*Flank Steak in Lemon Sauce

*Filet Mignon

*Sirloin Steak

*Churrasco with Chimichurri Sauce

*Brisket in Red Wine Sauce

*Sirloin Rounds

*Veal Chop with Mushroom & Shallot Demi-Glace

Pork

Baked Pork Loin

Pork in Rich Orange Glaze

Herb Crusted Pork Loin

Grilled Pork Tenderloin

Hawaiian Ham Steak

*Grilled Pork Chop topped with Tropical Chutney

Pork Mignon

*Upgrade

Seafood

*Caribbean Mahi-Mahi in a Mango Chipotle Sauce

*Caribbean Snapper in Coconut Cream Sauce

*Tropical Sea Bass topped with Lobster Bisque Sauce

*Seared Dolphin Fillet with White Zinfandel

*Salmon topped with creamy Mustard, Lime, Mushrooms, and Artichokes

*Grilled Caribbean Mahi-Mahi with tropical Fruit Salsa

*Coconut battered fried Snapper with Peach or Mango Sauce

*Upgrade

Pasta

Linguine in Meat Marianna Sauce

Meat Lasagna

Vegetable Lasagna

Cheese Ravioli

Lobster Ravioli

Tri-Color Tortellini

*Shrimp Fettuccini in Cream Sauce

*Upgrade



Accompaniments

Vegetable Rice

Jasmine Rice

Almond Rice

Moro - Black Beans and Rice mixed

Congri - Red Beans and Rice mixed

Rice Pilaf

Savage Rice

Special Fried Rice

*Coconut Rice

Garlic and Chive Mashed Potatoes

Boniato Mash (Mashed Plantain)

Golden Potatoes with Garlic and Parsley

Newborn Potatoes with Olive Oil

Rosemary Roasted Potatoes

Red Potatoes and Peppers

*Upgrade

Vegetables

Italian Mixed Steamed Vegetables

Grilled Zucchini & Squash with Caramelized Onions

Mashed Green Plantains

Sweet Plantains

Green Bean Almandine

Honey Ginger Baby Carrots

Balsamic Glazed Grilled Vegetables

*Baked Asparagus Wrapped in Bacon

*Upgrade

Children's Menu

Chicken Nuggets

Ham Burgers

Hot Dog

Pizza

Mac & Cheese

French Fries

Fresh Fruits