

Plated Dinner

Chicken Piccata - Sautéed Boneless Breast with Lemon Caper Sauce

Chicken Marengo - Sautéed Boneless Breast with Mushroom, Peppers, Tomatoes in a White Wine Sauce

Chicken Breast Brittany - Apple Almond Stuffed Chicken Breast with Supreme Sauce

Chicken Galliano - Sautéed with Garlic, Onions, Mushrooms, Lemon, Spinach, & Galliano Liqueur, Finished with Chicken Stock & Butter & Artichoke Pine Nut Garnish

Chicken Champagne - Sautéed Boneless Chicken Breast with Champagne Cream Sauce

Chicken Asiago - Boneless Breast Stuffed with Spinach, Pine Nuts, Sun-Dried Tomatoes, & Asiago Cheese. Sliced into Medallions, finished With a Light Tomato Beurre Blanc

Chicken Wellington - Chicken with Spinach Duxelles, White Wine, Cheddar Cheese & Wrapped in Puff Pastry

Prime Rib of Beef - 12oz Slow Roasted Served with Horseradish Cream Sauce and Au Jus

Sliced Inside Round of Beef - Rolled & Topped with Chasseur Sauce

Sliced Roast Tenderloin of Beef - Served with Sauce Béarnaise

New York Strip Steak - 12 oz Char Grilled & Served with Maitre d' Hotel Butter

Twin Pork Chops Grant Style – Grilled & Topped with Garlic, White Wine, Tomatoes, Mushrooms & Balsamic Vinegar

Roast Pork Loin - Served with Honey Dijon Sauce

Roast Pork Tenderloin - Served with Raspberry Vinaigrette & Sun-Dried Cherry Relish

Baked Orange Roughy - Baked with Lemon Pepper, Served with Chive Butter Sauce

Seafood Pasta - Baby Shrimp, Scallops, Crab, Tossed with Fettuccini & Cardinal Sauce

Encrusted Swordfish - Breaded with Parmesan & Pan Seared with Lemon Beurre Blanc.



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