



# ELEGANTÉ CUISINE

*Catering & Event Planning*

## PICNIC

### MENU

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**V:** Vegetarian | **VG:** Vegan | **GF:** Gluten Friendly



# THEMED PICNICS

## ALL AMERICAN

100-299 Guests \$26.50

300-499 Guests \$24.00

500+ Guests \$23.00

Gluten free buns +\$2.00



### Chicago Style All Beef Hot Dogs

Juicy, grilled all beef hot dogs plain and poppy seed buns with mustard, relish, tomato, onions, celery salt, and spore peppers

### Eleganté's Beer Bratwurst and Sauerkraut

Bratwurst grilled and served with sauerkraut

### 1/3 lb Angus Beef Char-Grilled Burgers

Steak burgers seasoned with spices served with freshly baked buns and ketchup, american cheese, lettuce, tomato, onions, mustard, mayo (different cheese available upon request)

### Impossible Burgers VG

A vegan delight

### Roasted Corn on the Cob VG, GF

Brushed with butter, salt and pepper

### Baked Beans GF

Baked in a sweet sauce with bacon

### Homemade Kettle Chips

Kettle-cooked until just right and lightly salted

### Chilled Watermelon VG, GF

Fresh cut watermelon wedges served cold

### Assortment of Eleganté's Cookies

Chocolate chip, oatmeal raisin, peanut butter, and sugar



## Recommended Premium Selection

Wagyu Beef Burger ..... \$12.50

*A true gourmet delight, featuring a juicy, richly marbled patty grilled to perfection. Served with fresh toppings on a toasted bun*



# THEMED PICNICS

## TASTE OF THE CARRIBEAN

100-299 Guests \$31.00

300-499 Guests \$29.00

500+ Guests \$27.00

*Includes sweet hawaiian rolls and butter*

### **Grilled Sirloin Steak Kabobs GF**

Marinated char-grilled sirloin steak with zucchini, onion, red and yellow peppers

### **Jerk Chicken GF**

Aromatic, smoky and well seasoned chicken slowly grilled

### **Grilled Shrimp Skewer with Tropical Fruit GF**

Shrimp grilled to perfection and topped with diced mango, papaya and pineapple salsa

### **Grilled Pineapple VG, GF**

Freshly sliced pineapple grilled to perfection

### **Coconut Rice VG, GF**

A blend of jasmine rice, coconut milk and a touch of salt

### **Strawberry Walnut Spinach Salad V, GF**

Fresh spinach topped with sliced strawberries, gorgonzola cheese crumbles and candied walnuts- served with homemade poppy seed dressing

### **Banana Cream Pie GF**

Rich and creamy dessert featuring a buttery pie crust filled with a smooth banana cream custard



## Recommended Premium Selection

Grilled Spanish Octopus ..... \$12.50

*Perfectly tender and charred, drizzled with a vibrant blend of olive oil, citrus, & spices*



# THEMED PICNICS

## SMOKEHOUSE BBQ

100-299 Guests \$29.00

300-499 Guests \$27.00

500+ Guests \$25.00

### Smoked Pulled Pork

Slowly cooked pulled pork with your choice of spicy or honey BBQ sauce and served with cornduster rolls

### Smoked Chicken Quarters

White and dark meat chicken quarters, smoked to perfection

### Smoked Beef Brisket

Slow-smoked, tender beef with a rich, smoky flavor

### Baked Beans GF

Sweet and tangy baked beans

### Corn on the Cob VG, GF

Brushed with butter, salt and pepper

### Red Skin Potato Salad V, GF

Chunky red potatoes mixed with herbs and a creamy dressing

### Creamy Cole Slaw V, GF

Shredded cabbage and carrots tossed in mayo-based dressing

### Rice Crispy Treats & Fudge Nut Brownie Assortment

An assorted mix of crispy rice crispy treats and fudgy, nutty brownies

### Eleganté's Corn Muffins

Homemade corn muffins, baked to perfection

## Recommended Premium Selection

Cajun Grilled Shrimp Skewers ..... \$10.95

*Juicy shrimp marinated in a zesty cajun spice blend and char-grilled*



# THEMED PICNICS

## SOUTH OF THE BORDER

100-299 Guests \$27.50

300-499 Guests \$26.50

500+ Guests \$25.50

### Street Tacos GF

Choose two: chorizo, chicken, skirt steak, or fish.  
Served with soft corn tortillas, cilantro, Chihuahua cheese, onion, and both green (verde) and red (roja) salsas

### Chips & Salsa

House fried corn tortilla chips served with our fresh homemade salsa

### Elotes V, GF

Grilled corn shaved off the husk seasoned with cotija cheese, mayonnaise, lime, and spices

### Spanish Rice V, GF

Rice cooked with diced tomatoes, celery, carrots and green peas

### Borracho Beans

Southwest style baked beans with bacon

### Mexican Fruit Salad V, GF

Fresh mango and other seasonal fruits seasoned with lime and tajin

### Churros

Homemade churros served with a trio of sauces, caramel, strawberry, and chocolate



## Recommended Premium Selection

Beef Steak Skewers ..... \$9.95

*Succulent, flame-grilled beef steak chunks, seasoned with a unique spice blend for a rich and smoky flavor. A sold-out favorite at Arlington Heights' Harmony Fest*



# THEMED PICNICS

## PIG ROAST

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Suckling Pig: **\$32.00 Per Person**  
Minimum 100 guests

Whole Hog: *Pricing Available Upon Request*

Gluten free buns **+\$2.00**

Additional side **+\$4.00**

**Includes:** 1/3 lb Angus Beef Char-Grilled Burgers, Impossible Burgers, and Chicago-Style All-Beef Hot Dogs

*Served with fresh buns and all the fixin's!*

## Choose Two of the Following Sides and One Dessert

Tossed Mixed Greens with dressing **V, GF**

Homemade Kettle Chips

BBQ Baked Beans

Macaroni Salad

Chipotle Roasted Sweet Potatoes

Baked Potatoes **GF**  
(sour cream, cheese, butter)

Sweet Roasted Corn on the Cob

Creamy Coleslaw

Red Skin Potato Salad

Fresh Fruit Salad

Herb Grilled Vegetables **V, GF**

Pasta Primavera Salad

### Desserts

Chef select dessert bars

Elegante's assorted cookie tray

(chocolate chunk, oatmeal raisin, peanut butter, and sugar)

Chilled Watermelon

Frosted or Fudge Nut Brownies





# BUILD YOUR OWN BUFFET

100-299 Guests \$27.50

300-499 Guests \$25.85

500+ Guests \$24.50

Building your own buffet requires you to **choose three entrees from this page**. Then, **choose three sides and one dessert from the next page**.

Choose Three of the following Entrées

## ELEGANTÉ

### PICNIC FAVORITES

Chicago Style All Beef Hot Dogs

Smoked Beef Brisket

BBQ Smoked Pulled Pork

Italian Beef Sandwich

(with sweet peppers, au jus & giardiniera on the side)

Eleganté's Home-Style Fried Chicken

Grilled Chicken Dijon **GF**

BBQ Baby Back Ribs ..... \$4.00

1/3 lbs Angus Beef Char-Grilled Burgers

Impossible Burgers **V** ..... \$1.00

Eleganté's Bratwurst and Sauerkraut

Marinated Skirt Steak Chimichuri **GF** ..... \$2.00



## ELEGANTÉ

### SIGNATURE SELECTIONS

Wagyu Beef Burger ..... \$5.00

*A true gourmet delight, featuring a juicy, richly marbled patty grilled to perfection. Served with fresh toppings on a toasted bun*

Lamb Skewers **GF** ..... \$3.00

*Juicy, tender lamb chunks, grilled to perfection and seasoned with a bold blend of spices for a flavorful kick. A sold-out favorite at Arlington Heights' Harmony Fest*

Grilled Spanish Octopus **GF** \$6.00

*Perfectly tender and charred, drizzled with a vibrant blend of olive oil, citrus, & spices*

Korean Style Pork Skewers **GF** \$2.50

*Soy marinated pork belly with a perfect balance of sweet, savory and smoky flavors grilled to crispy perfection*

Beef Steak Skewers **GF** ..... \$3.00

*Succulent, flame-grilled beef steak chunks, seasoned with a unique spice blend for a rich and smoky flavor. A sold-out favorite at Arlington Heights' Harmony Fest*

NY Strip Steak **GF** ..... \$5.00

*Grilled to perfection and served with butter*

Korean Style Marinated Kalbi \$6.00

*Tender and juicy short ribs marinated in a savory-sweet blend sauce, then flame-grilled for a rich and caramelized finish*

Cajun Grilled Shrimp Skewers **GF** ..... \$2.00

*Juicy shrimp marinated in a zesty Cajun spice blend and char-grilled*

Mediterranean-Style Whole

Grilled Bronzino **GF** ..... \$4.00

*Tender and flaky, infused with olive oil, garlic, fresh herbs, & a touch of lemon. One of our best sellers in any season*

Seasonal Grilled Oysters ..... \$4.50

*Succulent, seasoned grilled whole oysters on the half shell, with beer butter*



# BUILD YOUR OWN

## BUFFET CONTINUED

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Choose Three of the following Side Dishes

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### Cold Sides

Kale Salad  
Tossed Mixed Greens with Dressing  
Chinese Smashed Cucumber Salad  
Grecian Salad  
Caesar Salad with Homemade Croutons  
Strawberry Walnut Salad with Poppy Seed Dressing  
Marinated Vegetable Salad  
Red Skin Potato Salad  
Orzo Pasta Salad  
Macaroni Salad  
Pasta Primavera  
Creamy Cole Slaw  
Homemade Kettle Chips  
Sliced Watermelon Wedges **VG, GF**  
Fresh Fruit Salad **VG, GF**

### Hot Sides

Herb Grilled Vegetables  
Green Beans Amandine  
Dauphinoise Potatoes  
Au Gratin Potatoes  
Grilled Asparagus  
Mac & Cheese



Choose One of the following Desserts

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### Assorted Dessert Bars

A variety of oreo, lemon, peacon, and coconut dessert bars.

### Assorted Cake Squares

Moist, bite-sized squares of classic and seasonal cakes, topped with creamy frosting or glaze.

### Ice Cream Bars

Individually wrapped frozen treats in a variety of classic flavors, perfect for any sweet tooth.  
Not available for drop off, ice cream carts available upon request.

### Assorted Fresh Baked Cookies

An assortment of homemade, soft and chewy cookies, chocolate chunk, oatmeal raisin, sugar, and peanut butter.

### Churros

Golden, crispy cinnamon-sugar pastries with a soft interior served with a trio of sauces, caramel, strawberry and chocolate.



# PICNIC MENU

## BEVERAGES

*Pricing listed for Picnic Packages do not include beverages*

### Assorted soft drinks

- Coke
- Sprite
- Diet Coke
- Nestle Ice Tea

### Wine (By the bottle)

- Chardonnay
- Pinot Grigio
- Pinot noir
- Cabernet Sauvignon

### Alcoholic Beverages

- MGD
- Miller Lite
- Heineken
- Heineken Zero
- Kegs (also available)

### By the Gallon

- Ice Tea
- Lemonade

### Waters

- Ice Mountain Spring Water
- Saratoga Sparkling Mineral Water

*Full wine list available upon request*

## ELEGANTÉ

### SUMMER PICNIC DRINKS

Cool, refreshing, and made for warm days!  
These summer drinks are the perfect complement to any picnic spread.

**Golden Passion Iced Tea** ..... \$7.00

A bright and refreshing jasmine tea infused with passion fruit, citrus slices, and optional popping boba for a subtle burst of sweetness.

**Strawberry Coconut Cloud** ..... \$11.00

A creamy strawberry and coconut milk blend layered with jasmine tea and finished with strawberry popping boba for a smooth, dessert-like sip.

**Mudslide** ..... \$8.00

A rich and indulgent mix of chocolate, Oreo cookie pieces, milk, and tea for a smooth, cookies-and-cream inspired treat.

**Mango Pomelo Sago** ..... \$12.00

A tropical favorite featuring fresh mango, coconut milk, citrusy pomelo, and soft tapioca pearls for a refreshing, textured drink.

**Passion Tea the Melon** ..... \$8.00

A light and fruity jasmine tea infused with passion fruit and fresh watermelon, finished with mint and optional popping boba.

**Avo Lime Tea** ..... \$8.00

A smooth blend of fresh avocado, lime, and jasmine tea with a hint of sweetness, creating a creamy yet refreshing balance.





# PICNIC STATIONS

Consider adding a fun station, gourmet platter, or rental entertainment to make your picnic event more memorable!

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## Cart Station Ideas:

Ice Cream Station/Cart  
Popcorn Cart  
Boba Tea Station  
Cotton Candy Station  
Sushi Station  
Sweets Table



## Platters Ideas:

Seafood Platter  
Charcuterie Board  
Grilled Vegetable Platter  
Chips and Salsa  
Mini Gourmet Sandwich Platter

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## Endless Possibilities

Our experienced team partners with you every step of the way—from the initial concept to the final flourish. Whether you're interested in unique picnic themes, innovative dining setups, or interactive entertainment, we pride ourselves on our flexibility and creativity.

**Don't have a picnic space yet? Elegaté Cuisine partners with over 100 venues throughout Chicagoland, and we'd be happy to help you find the perfect location for your next event!**



# ENTERTAINMENT

At Elegaté Cuisine, we believe that great food deserves equally great entertainment. That's why we've partnered with over 100 of the industry's most talented event vendors—from live bands and DJs to photo booth specialists and interactive performers. Our curated network ensures every moment of your event is as dynamic as your menu.

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## What We Offer

### Entertainment & Performances

- DJs
- Bands
- Magicians
- Clowns
- Photo booths
- Face painters
- Temporary tattoo
- Caricaturists
- Impersonators
- Fortune tellers

### Games & Competitions

- Sporting games
- Carnival games
- Lawn games
- Casino games
- Bingo
- Tug-of-War

### Rides & Attractions

- Trackless trains
- Petting zoos
- Pony rides
- Inflatables
- Dunk tanks
- Moon walks
- Obstacle courses
- Carnival rides
- Mechanical Bull Ride
- Interactive Dance Floor

### Event Logistics & Rentals

- Portable toilets & sinks
- Tents
- Tables
- Chairs
- Linens
- And more...

