

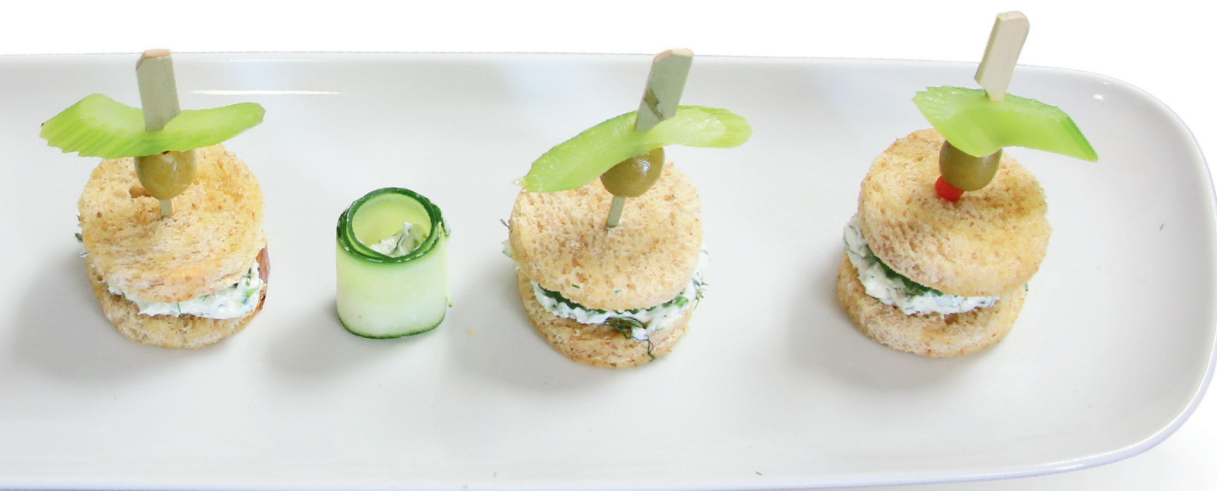
# ELEGANTÉ CUISINE

*Catering & Event Planning*

Elegante.net | 847-806-0000

HORS D'OEUVRES &  
COCKTAIL RECEPTION 2026

# MENU.



## About Us



We currently reside in a 15,000 square foot facility in Arlington Heights, IL. Eleganté Cuisine has been serving the Chicagoland area for over 43 years.

Our company was started in 1982 from the family home of Thomas W. Manetti in River Forest, IL. Working from family recipes handed down from generation to generation, Eleganté's first catering menus were created, and have continued to evolve and be refined over the years.

Today, Eleganté cuisine is a comprehensive full-service catering and event planning company, with a team of innovative culinary professionals, event planning experts, and experienced service staff. Our commitment to satisfaction and our relentless quest for improvement have been the secret to our company's success.



After over 43 years, our philosophy has never changed.

At Eleganté Cuisine, our sole goal is to ensure the complete satisfaction and happiness of our customers. Through our meticulous attention to detail, quality, execution and presentation, we always strive to exceed expectations by placing the utmost emphasis on the wants and needs of our clientele.

**"Lifetime experiences are created by the company we keep and the food we eat"**





Includes paper plates, napkins and utensils.  
Minimums apply; please ask your sales representative for details.

## **50 piece minimum per type**

All sandwiches are open faced, decoratively shaped and garnished

### **Goat Cheese Tea Sandwiches**

goat cheese on white bread with sun-dried tomatoes and scallions  
**\$2.60 per piece**

### **Honey Baked Ham Tea Sandwiches**

honey baked ham on rye bread topped with seasoned swiss cheese  
**\$2.60 per piece**

### **Pistachio Tea Sandwiches**

pistachio, chives, and cream cheese on pumpkinnickel bread  
**\$2.60 per piece**

### **Cucumber and Dill Tea Sandwiches**

cucumber and dill sandwich on whole wheat bread  
**\$2.60 per piece**

### **Sliced Tomato Tea Sandwiches**

sliced tomato with a garlic herb cheese  
garnished with chopped basil on grilled sliced bread  
**\$2.60 per piece**

### **Smoked Salmon Tea Sandwiches**

smoked salmon with chive mayonnaise  
garnished with dill on toasted bread  
**\$2.90 per piece**

### **Carrot and Raisin Tea Sandwiches**

carrots, raisins with walnuts and cream cheese on cinnamon bread  
**\$2.60 per piece**

### **Chicken Curry Tea Sandwiches**

chicken finely chopped and seasoned with curry mayonnaise on toast point;  
Garnished with a celery  
**\$2.60 per piece**

# COLD HORS D' OEUVRES | 2026

Includes paper plates, napkins and utensils.  
Minimums apply; please ask your sales representative for details.

**Antipasto Skewer** **\$3.20**  
genoa salami, artichokes hearts, olives, cherry tomatoes, and provolone

**Applewood Gorgonzola Roulade** **\$2.90**  
applewood smoked chicken wrapped in prosciutto and gorgonzola cheese garnished with a dried cranberry

**Artichoke Pizza** **\$2.60**  
bite-size french crust filled with goat cheese, ricotta, chopped artichokes, and caramelized red onion

**Asparagus Raspberry & Goat Cheese Bouche**  
asparagus tips, fresh raspberries, and  
whipped goat cheese in a pastry cup **\$2.60**

**Blow Torched Ahi Tuna** **\$4.35**  
served on a crispy wonton with bok choy, slaw, wasabi caviar, and pickled ginger aioli

**Bruschetta Trio** **\$2.90**  
bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta

**Chicken Caesar "Saladettes"** **\$2.90**  
crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings

**Crab and Cucumber Cups** **\$3.75**  
delicate alaskan crab salad perched in a decorative cucumber cup

**Deli Spirals** **\$2.60**  
flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses

**Deviled Eggs Trio** **\$2.60**  
assortment of deviled eggs consisting of; traditional, bacon and cheese, and sun-dried tomato and basil

**Fresh Fruit Kabobs** **\$3.20**  
fresh fruit on a skewer

**Fresh Mozzarella & Tomato Skewers** **\$2.60**  
fresh mozzarella skewer with cherry tomatoes and fresh basil

**Gorgonzola Stuffed New Potatoes** **\$2.90**  
baby red potatoes filled with whipped gorgonzola cheese, and crumbled walnuts

**Herb Grilled Shrimp Skewers** **\$3.75**  
marinated shrimp with fresh herbs and olive oil

**Horseradish Roast Beef Mini Roulade** **\$2.90**  
thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle

**Hummus Vegetable Shooter** **\$3.45**  
traditional hummus with carrots and celery

**Iced Shrimp Cocktail** **\$3.75**  
jumbo shrimp with cocktail sauce

**Marinated Tortellini Skewers** **\$2.60**  
cheese tortellini skewered with olive oil and italian spices

**Mini Deli Sandwiches** **\$3.20**  
an assortment of deli meats on petite rolls with assorted condiments

**Peppered Tuna** **\$4.35**  
ahi tuna on belgian endive with wasabi aioli

**Prosciutto with Melon** **\$2.90**  
thinly sliced prosciutto wrapped around melon

**Roasted Vegetable Crostini** **\$2.90**  
french baguette crostini with roasted vegetables and goat cheese spread

**Salmon Amuse Bouche** **\$2.90**  
salmon mousse in a puff pastry cup with creme fraiche and chives

**Sesame Beef Arugula Wrap** **\$3.20**  
thinly sliced tenderloin wrapped around a sesame pretzel stick with a remoulade sauce

**Taco Cup Ceviche** **\$3.20**  
a tortilla cup filled with white fish ceviche, green salsa, and mango

**Thai Lettuce Cups** **\$3.45**  
chopped chicken with an asian slaw, rolled in lettuce and tied with chive

# HOT HORS D' OEUVRES | 2026

Includes disposable ware, napkins and utensils.  
Minimums apply; please ask your sales representative for details.

<b>Apricot or Raspberry and Brie Kisses</b>	<b>\$2.90</b>	<b>Gourmet Potato Skins</b>	<b>\$2.90</b>
brie topped with apricot puree or raspberry preserves wrapped in phyllo dough and baked		baby red potatoes stuffed with cheddar cheese, chives, sour cream, and bacon	
<b>Arancini</b>	<b>\$2.90</b>	<b>Herb Chicken &amp; Brie Tartlets</b>	<b>\$2.90</b>
italian fried risotto ball with pancetta and fontina cheese		seasoned chicken and brie served in a puff pastry cup	
<b>Assorted Mini Quiche</b>	<b>\$2.90</b>	<b>Italian Sausage Stromboli</b>	<b>\$2.60</b>
baked custard with fillings in a small pie crust		italian sausage and marinara rolled in a puff pastry topped with mozzarella cheese	
<b>Bacon Wrapped Dates</b>	<b>\$2.90</b>	<b>Macaroni and Cheese Bites</b>	<b>\$2.60</b>
dates stuffed with goat cheese, glazed with brown sugar and topped with crushed almonds		macaroni and cheese, breaded and fried	
<b>Bacon Wrapped Scallops</b>	<b>\$3.45</b>	<b>Miniature Lamb Chops</b>	<b>\$6.35</b>
seared sea scallops wrapped in bacon		seasoned and grilled lamb chops with a mint demi glaze	
<b>Baked Artichoke Reggiano Crostini</b>	<b>\$2.60</b>	<b>Mini Sliders</b>	<b>\$5.20</b>
marinated artichokes with grated parmesan reggiano cheese and fresh spinach on italian toast round		black angus beef, bbq pulled pork, or beef brisket on a mini brioche bun	
<b>Beef Satay</b>	<b>\$2.90</b>	<b>Mini Tacos</b>	<b>\$3.75</b>
beef marinated in asian spices served with peanut sauce		Bite size corn tortilla taco with seasoned beef or chicken topped with fresh cabbage and guacamole	
<b>Beef Wellington</b>	<b>\$3.20</b>	<b>Pork and Shrimp Egg Roll</b>	<b>\$2.90</b>
tenderloin of beef with mushrooms and onion wrapped in a puff pastry		served with sweet and sour sauce	
<b>Brie and Apple en croute</b>	<b>\$3.20</b>	<b>Pot Stickers</b>	<b>\$2.60</b>
brie wrapped with cinnamon apples and baked		chicken, pork, or vegetable pot stickers served with a ginger soy dipping sauce	
<b>Buffalo Chicken Bites</b>	<b>\$2.60</b>	<b>Pretzel Bites</b>	<b>\$2.30</b>
boneless chicken tossed in buffalo sauce, served with celery, carrots and bleu cheese dressing		hot pretzel bites with warm cheese for dipping	
<b>Cantonese Barbeque Riblettes</b>	<b>\$2.90</b>	<b>Ricotta Mozzarella Bites</b>	<b>\$2.60</b>
marinated in soy, ginger, and garlic, brushed with bbq sauce		fried ricotta and mozzarella bites seasoned with basil	
<b>Chicken Empanadas</b>	<b>\$2.90</b>	<b>Samosa</b>	<b>\$2.60</b>
chicken and cheese blend baked in a pastry crust with salsa		fried pastry with a savory vegetable and potato filling	
<b>Chicken Satay</b>	<b>\$2.90</b>	<b>Sausage Stuffed Mushroom Caps</b>	<b>\$2.60</b>
chicken marinated in asian spices, skewered, and served with peanut sauce		filled with a blend of ground beef and italian sausage	
<b>Chicken Wings</b>	<b>\$2.60</b>	<b>Shredded Duck Quesadillas</b>	<b>\$3.45</b>
chicken wings coated in buffalo sauce served with bleu cheese served with celery & carrots		shredded duck, poached pear, and a cheese mixture grilled in a tortilla with mango chutney	
<b>Coconut Chicken Strips</b>	<b>\$2.90</b>	<b>Spicy Chicken Sesame Drumettes</b>	<b>\$2.90</b>
chicken strips tossed in a coconut batter and served with honey mustard		mini chicken legs fried and coated with toasted sesame sauce	
<b>Crab Cakes</b>	<b>\$3.75</b>	<b>Spinach &amp; Feta Phyllo Triangles</b>	<b>\$2.60</b>
chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce		spinach, feta, and pine nuts wrapped in phyllo dough	
<b>Crab Phyllo Purses</b>	<b>\$3.45</b>	<b>Stuffed Mushrooms</b>	<b>\$2.60</b>
crab and cream cheese mixture stuffed in phyllo dough		filled with spinach and cheese	
		<b>Swedish or BBQ Meatballs</b>	<b>\$1.75</b>
		miniature meatballs in your choice of swedish or bbq sauce	
		<b>Vegetarian Stromboli</b>	<b>\$2.30</b>
		vegetables and marinara rolled in a puff pastry topped with mozzarella cheese	

# HORS D' OEUVRES PLATTERS | 2026

Includes disposable ware, napkins and utensils.  
Minimums apply; please ask your sales representative for details.

**Antipasto Display \$9.80 per guest**  
genoa salami, prosciutto, and capicola; served with marinated artichokes, olives, cherry tomato mozzarella salad and crostini

**Chips and Salsa \$5.50 per guest**  
our homemade tortilla chips accompanied by fire-roasted salsa, and salsa verde  
**Add authentic fresh guacamole \$3.20 per guest**

**Chorizo Infused Queso \$4.90 per guest**  
spicy chorizo cheese dip served with homemade tortilla chips

**Fresh Vegetable Crudit  \$5.20 per guest**  
assortment of crisp seasonal vegetables attractively arranged and served with your choice of dill dip, spinach walnut dip, tzatziki sauce or hummus dip

**Fresh Sliced Fruit Array \$6.05 per guest**  
an assortment of fresh sliced seasonal fruit served with your choice of cherry, raspberry, or honey yogurt dip

**Grilled Vegetable Platter \$6.05 per guest**  
zucchini, peppers, asparagus, eggplant, roasted garlic, red onions, tomatoes, and portabella mushrooms with spinach walnut dip

**International and Domestic Cheese Board \$7.50 per guest**  
assortment of imported and domestic cheeses, decorated with fresh fruit garnish and assorted crackers  
**Add summer sausage for \$1.75 per guest**

**Smoked Salmon Platter \$56.65 per lb.**  
sliced smoked nova salmon, chilled, diced red onion, diced egg, capers, chopped parsley and diced cucumber, served with mini bagels, french baguette croutons, cocktail rye squares, and cream cheese

**Seafood Platter \$33.65 per guest**  
fresh seafood including maine lobster, jumbo shrimp, langoustine, oysters, sea snails, jumbo lump crab meat served with cocktail and mignonette sauces

**Mini Gourmet Sandwich Platter \$4.60 per roll**  
Choose three of the following:

Baked Ham and Cheese  
*deli ham and melted swiss cheese and brown stone ground mustard on a pretzel roll*

Cognac Beef Tenderloin (.60)  
*marinated beef tenderloin and horseradish cream on a pretzel roll*

Turkey Avocado  
*sliced turkey breast, feta, and radish slices with an avocado spinach mixture on french bread*

Grilled Veggie Hummus  
*bell pepper, zucchini, red onion and squash with roasted red pepper hummus on a pita*

**New Potato Bar \$4.05 per guest**  
build your own potato skins using red-skin potatoes served with; fresh bacon bits, sour cream, green onions, shredded cheddar cheese and whipped bleu cheese (two potatoes per guest)

**Sundried Hummus \$3.75 per guest**  
chick-pea puree, garlic, and sundried tomato mixed together and served with pita chip

**Maki Tray (100 piece) \$3.45 per piece**  
including spicy salmon (36), tuna & avocado (32), spicy tuna (16) and vegetarian california (16)

**Nigiri Tray (50 piece) \$6.65 per piece**  
including tuna nigiri sushi (20), salmon nigiri sushi (20) and shrimp nigiri sushi (10)

# CHEF ATTENDED HORS D' OEUUVRES STATIONS 2026

Includes disposable ware, napkins and utensils.  
Minimums apply; please ask your sales representative for details.

chef attendant fee required  
stations to accompany passed and/or displayed hors d'oeuvres

## **Carved Baked Ham** **\$3.75 per roll**

dijon seasoned baked ham with petite rolls, mayonnaise, dijon mustard and house tarragon dressing

## **Carved Baked Turkey** **\$4.05 per roll**

chef-carved oven roasted turkey with petite rolls, mayonnaise, mustard, house tarragon dressing and tomato-chipotle vinaigrette

## **Carved Beef Tenderloin** **\$7.80 per roll**

chef-carved tenderloin of beef with petite rolls, garlic aioli, horseradish cream & house tarragon dressing

## **Grilled Cheese Station** **\$6.05 per guest**

bacon, tomato, grilled chicken, mozzarella, lettuce, gorgonzola, goat cheese, cheddar cheese, spinach, pesto, and mayo selections; multigrain or white bread

## **Mac & Cheese Station** **\$7.20 per guest**

cavatappi and macaroni pasta, with a selection of cheeses: cheddar jack mix, swiss, or cheddar. topped with bacon, parmesan, buffalo chicken, barbeque pulled pork, shrimp, diced red onion, broccoli, jalapenos, and tomatoes.

## **Mashed Potato Bar** **\$7.80 per guest**

creamy mashed potatoes, whipped butter, sour cream, scallions, bacon bits, barbeque pulled pork, buffalo chicken, shredded cheddar, horseradish, buttered corn and gravy

## **Pasta Station** **\$9.80 per guest**

cavatappi and tortellini pasta, sautéed by our chef; sauté ingredients include: garlic, peas, mushrooms, olives, chicken, peppers, italian sausage and parmesan cheese; with your choice of three sauces: marinara, alfredo, pesto, aglio é olio, bolognese, or vodka

## **Quesadilla Station** **\$9.80 per guest**

roasted vegetable mix, diced chicken breast, steak, green chilies, green onions, jalapeños, cheddar jack cheese, folded in a warm tortilla, served with sour cream and salsa

## **Risotto Station** **\$8.35 per guest**

creamy risotto with a choice of add-ins to include; shrimp, calamari, mushroom, zucchini, and green peas

## **Slider Station** **\$5.20 per guest**

all beef burgers with your choice of: american, cheddar, bleu cheese crumbles, or gouda cheese; lettuce, tomatoes, red onion, caramelized onions, pickles, bacon, ketchup, mustard, mayonnaise and truffle aioli

## **Stir Fry Station** **\$10.35 per guest**

seasoned chicken breast and steak strips, stir-fried by our chef with a selection of fresh cut asian vegetables, garlic, fresh ginger and cashews, fried rice and glass noodles; choice of two sauces: sweet and sour, teriyaki, spicy orange or spicy peanut

## **Stone Flatbread Pizza** **\$6.35 per guest**

choose from the following:

margherita style;  
pesto, chicken and grilled vegetables;  
barbeque chicken with smoked buffalo mozzarella;  
goat cheese with roasted red and yellow peppers;  
prosciutto, arugula, & tomato with balsamic reduction

## **Sushi Station** **Market Price**

choose from a variety of favorites such as spicy tuna roll, california roll, rainbow roll, and more to be rolled by an experienced sushi chef. ask your sales representative for a complete list of sushi options.

# RECEPTION PACKAGES | 2026

Includes disposable ware, utensils and napkins.  
Minimums apply; please ask your sales representative for details.

## **Reception I**

equivalent to seven pieces per guest

### **Passed Hors D'oeuvres**

four pieces per guest

#### **Thai Lettuce Cup**

*chopped chicken with an asian slaw, rolled with lettuce and tied with a chive*

#### **Zucchini Goat Cheese Bruschetta**

*toasted crostini with fresh tomatoes, zucchini and goat cheese*

#### **Sausage Stuffed Mushroom Caps**

*mushroom caps filled with a blend of ground beef and italian sausage*

#### **Beef Satay**

*beef marinated in asian spices skewered and served with peanut sauce*

### **Displayed Platters**

#### **Fresh Vegetable Crudit  with Dill Dip**

*fresh assortment of crisp seasonal vegetables with your choice of dill or spinach dip*

#### **Chips & Salsa**

*homemade tortilla chips accompanied by fire-roasted salsa, salsa verde  
and our chef's special guacamole*

#### **Sliced Fresh Fruit Array**

*served with raspberry yogurt dip*

### **Sweets**

#### **Chocolate Dipped Strawberries**

#### **Lemon Squares**

**\$36.80 per guest**



Includes disposable ware, utensils and napkins.  
Minimums apply; please ask your sales representative for details.

## **Reception II**

equivalent to ten pieces per guest

### **Passed Hors D'oeuvres**

six pieces per guest

#### **Fresh Mozzarella & Tomato Skewers**

*fresh mozzarella skewer with cherry tomatoes and fresh basil*

#### **Chicken Satay**

*chicken marinated in asian spices skewered and served with peanut sauce*

#### **Horseradish Roast Beef Mini Roulades**

*thinly sliced beef with horseradish cream cheese and rolled with a cornichon*

#### **Deviled Eggs**

*hard-boiled eggs sliced in half, with a creamy egg mixture*

#### **Pork Pot Stickers**

*traditional with ginger soy sauce*

#### **Beef Negimaki**

*green onion tips wrapped in tender beef with a teriyaki glaze*

### **Carving Station & Platters**

#### **Mini Sandwich Platter**

*baked ham and cheese, cognac beef tenderloin, turkey avocado and  
grilled veggie hummus*

#### **Grilled Vegetable Tray**

*including zucchini, peppers, asparagus, eggplant, roasted garlic, red onions,  
tomatoes, and portobello mushrooms with a spinach walnut dip*

#### **Imported and Domestic Cheese Display**

*garnished with fruit and served with crackers*

### **Sweets**

#### **Pineapple Tree with Fruit Skewers**

#### **Chocolate Fondue**

*served with strawberries, marshmallows,  
cheesecake squares and pound cake squares*

**\$41.70 per guest**

# RECEPTION PACKAGES | 2026

Includes disposable ware, utensils and napkins.  
Minimums apply; please ask your sales representative for details.

## **Reception III**

equivalent to fourteen pieces per guest

### **Passed Hors D'oeuvres**

eight pieces per guest

#### **Beef Wellington**

*tenderloin of beef with mushrooms and onions wrapped in a puff pastry*

#### **Spicy Chicken Sesame Drumettes**

*Mini chicken legs fried and coated with toasted sesame sauce*

#### **Shredded Duck Quesadillas**

*shredded duck, poached pear and cheese mixture grilled in a tortilla*

#### **Crab Cakes**

*chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce*

#### **Gorgonzola Stuffed New Potatoes**

*baby red potatoes scooped, baked and filled with a whipped gorgonzola cheese then dusted with crumbled walnuts*

#### **Arancini**

*italian fried risotto rounds with a mixture of pancetta and fontina cheese*

#### **Deviled Eggs Trio**

*assortment of deviled eggs consisting of traditional, bacon and cheese and sun-dried tomato and basil*

## **Carving Station & Platters**

#### **Carved Beef Tenderloin**

*béarnaise sauce and red wine reduction*

#### **Carved Baked Ham**

*dijon seasoned baked ham with petite rolls, mayonnaise, dijon mustard and house tarragon dressing*

#### **Imported and Domestic Cheese Display**

*garnished with fruit and served with crackers*

#### **Antipasto Display**

*including french bread, capicola, genoa salami, sopressata, fresh mozzarella, provolone, olives, artichokes and sun-dried tapenade*

#### **Grilled Vegetable Tray**

*including zucchini, peppers, asparagus, eggplant, roasted garlic, red onions, tomatoes and portobello mushroom with spinach walnut dip*

## **Sweets**

French Pastries  
Chocolate Covered  
Strawberries

Fruit Tarts  
Chocolate Mousse Cups

**\$56.10 per guest**

# DESSERTS | 2026

Includes paper plates, napkins and utensils.  
Minimums apply; please ask your sales representative for details.

## Bars and Cake Squares

Assorted Cake Squares	\$2.90
Banana Cake Squares	\$2.90
Butterfinger Bars	\$2.90
Carrot Cake Squares	\$2.90
Cheesecake Swirl Bars	\$2.90
Chef's Assorted Bars	\$2.90
Chocolate Cake Squares	\$2.90
Lemon Squares	\$2.90
Oreo Cheesecake Bars	\$2.90

## Miniature Pastries

Assorted Mini French Pastries	\$4.35
Cannoli	\$4.35
Cheesecake	\$4.35
Cream Puffs	\$4.35
Éclair	\$4.35
Fresh Fruit Tartlets	\$4.35
Mocha Éclair	\$4.35
Mini Kolacky	\$4.35
Mousse Cups	\$4.35
Napoleon	\$4.35
Petit Fours	\$4.35
Rum Balls	\$4.35
Tartlets	\$4.35
<i>apple, cherry, key lime, lemon</i>	
Tiramisu Trifle	\$5.45

## Brownies

Brownies	\$2.90
Frosted Brownies	\$2.90
Fudge Nut Brownies	\$2.90

## Cookies

Assorted	\$2.00
Chocolate Chip	\$2.00
Chocolate Chunk	\$2.00
Oatmeal Raisin	\$2.00
Peanut Butter	\$2.00
Sugar	\$2.00
Assorted Butter Cookies	\$40.55

## Other Desserts

Chocolate Covered Strawberries	\$4.05
Chocolate Mousse	\$4.05
Tiramisu	\$6.45
Chocolate Truffles	\$5.20
Chocolate Tuxedo Strawberries	\$4.35
Cobbler (apple, peach, cherry)	\$4.35
English Strawberry Trifle	\$4.35
Ice Cream	\$3.45
Ice Cream Bars (assorted)	\$3.75
Strawberry Mousse	\$4.05
Rum Bread Pudding	\$4.05
Turnovers (apple, cherry, pineapple)	\$4.35
White Chocolate Mousse	\$4.35

## Gluten Free

Rice Krispy Treats	\$5.20
Chocolate Chip Cookies	\$5.20
Sugar Cookies	\$5.20
Brownies	\$5.20

Includes paper plates, napkins and utensils.  
Minimums apply; please ask your sales representative for details.

## Tortes, Pies & Cheesecakes

### European Layer Tortes \$7.50/slice

Banana Fudge  
Cannoli  
Carrot Cream Cheese  
Chocolate Mousse  
German Chocolate  
Lemon Mousse  
Tiramisu

### Traditional Layer Tortes \$9.20/slice

Black Forest  
Cookies and Cream  
Devil's Food Fudge  
Lemon Supreme  
Raspberry  
Red Velvet  
Strawberry Preserve  
Strawberry Whipped Cream

### Premium & Plated Desserts

Baked Alaska \$10.10  
Bananas Foster Flambé\* \$9.20  
Cappuccino Mousse \$8.95  
Chocolate Crême Brûlée \$10.10  
Chocolate Flourless Cake \$10.35  
Gran Marnier Mousse \$10.35  
Mixed Berry Tart \$9.80  
Passion Fruit Mousse \$10.35

## 9" Pies

Fruit \$6.05/slice  
*apple, cherry, seasonal*

Whip Cream \$6.65/slice  
*banana custard, chocolate cream, strawberry*

Other \$7.50/slice  
*boston cream, lemon meringue, turtle*

## 9" Cheesecakes \$7.75/slice

Amaretto  
Chocolate  
Chocolate Chip  
Marble  
Mocha Truffle  
Raspberry Swirl  
Turtle  
New York \$6.90/slice

Poached Pears \$9.20  
Poached Pears en Croute \$10.35  
Snickers' Pie \$9.80  
Strawberries Romanoff\* \$9.50  
White Chocolate Pistachio \$11.50  
Crepes with Warm Fruit Compote \$9.80

## Desserts Stations

Chocolate Fountain \$11.25 per guest

choose dark, milk, or white chocolate and then  
select four sweets for dipping: pound cake,  
marshmallows, biscotti, graham crackers,  
pretzels, fresh pineapple, strawberries or  
bananas

S'mores Station \$10.35 per guest

roast your own marshmallows and create your  
perfect s'more with graham crackers and milk  
chocolate

\*chef fee required



# BAR PACKAGES | 2026

Includes disposable cups, cocktail napkins and bar condiments.  
Minimums apply; please ask your sales representative for details.

## Select Brands Liquor Package

Includes 2 domestic beers (Miller), 2 white wines, 2 red wines, Absolut vodka, Bacardi light rum, Christian brothers brandy, Jim beam whiskey, Dewars white label scotch, Beefeaters gin, Jose cuervo (gold), coke, diet coke, sprite, and bottled water.

<b>Two Hours</b>	<b>\$29.65 per guest</b>
<b>Three Hours</b>	<b>\$33.95 per guest</b>
<b>Four Hours</b>	<b>\$39.10 per guest</b>

## Premium Brands Liquor Package

Includes 2 domestic beers (Miller), 1 import beer, 2 White Claws, 2 white wines, 2 red wines, Grey Goose vodka, Absolut vodka, Captain Morgan, Bacardi light rum, Makers Mark, Crown Royal, Jack Daniels, Johnnie Walker Black, Tanguerary gin, Beefeaters gin, Patron Silver, Jose cuervo (gold), Chambord, coke, diet coke, sprite, and bottled water.

<b>Two Hours</b>	<b>\$38.55 per guest</b>
<b>Three Hours</b>	<b>\$43.70 per guest</b>
<b>Four Hours</b>	<b>\$50.05 per guest</b>

## Wine Service with Lunch or Dinner

chardonnay, sauvignon blanc, pinot grigio, riesling, merlot, cabernet sauvignon, pinot noir, moscato, prosecco, roget brut. **\$15.55 per guest**

## Beer, Wine and Soda Package

Includes 2 White Claws, 2 domestic beers (Miller), 1 import beer, house varietal wines to include chardonnay, pinot grigio, pinot noir, cabernet sauvignon, coke, diet coke, sprite, club soda, and bottled water., pinot noir, cabernet

<b>Two Hours</b>	<b>\$22.15 per guest</b>
<b>Three Hours</b>	<b>\$25.30 per guest</b>
<b>Four Hours</b>	<b>\$29.05 per guest</b>

## Craft Beer, Wine and Soda Package

Includes beer, wine, and soda package plus blue moon, samuel adams, and revolution anti-hero.

<b>Two Hours</b>	<b>\$25.90 per guest</b>
<b>Three Hours</b>	<b>\$29.65 per guest</b>
<b>Four Hours</b>	<b>\$34.25 per guest</b>

## Soda Package

coke, diet coke, sprite, lemonade and bottled water

<b>Two Hours</b>	<b>\$15.55 per guest</b>
<b>Three Hours</b>	<b>\$19.30 per guest</b>
<b>Four Hours</b>	<b>\$23.30 per guest</b>

*a bartender fee will be additional  
Non-Alcoholic available upon request*

## Bar Service Only

no beverages included

**Four Hours  
Per Hour After  
(under 85 guests)**

**\$490.00 flat rate  
\$160.00 per hour**

**Four Hours  
Per Hour After  
(under 85 guests)**

**\$6.05 per guest  
\$2.40 per guest**

## House Wines

Silver Gate Chardonnay, California	\$43.75
Silver Gate Sauvignon Blanc, California	\$43.75
Silver Gate Pinot Grigio, California	\$43.75
Silver Gate Cabernet Sauvignon, California	\$43.75
Silver Gate Pinot Noir, California	\$43.75
Standford Sparkling Wine, California	\$48.25

## Superior Wines

Simi Dry Rose, Sonoma	\$57.50
Barone Fini Pinot Grigio, Valdadige Italy	\$43.75
Oyster Bay Sauvignon Blanc, New Zeland	\$43.75
Josh Craftsman Chardonnay, Hopland, California	\$43.75
Folie a Deux Pino Noir, Sonoma	\$67.75
Seven Falls Merlot, Wahluke Slope Washington	\$42.55
Joel Gott Cabernet, North Coast	\$58.75
Terrazas Malbec, Argentina	\$49.50
Campo Viejo RSV Temprnillo, Spain	\$47.10

## Prestige Wines

Gerard Bertrand Cotes de Rose Rose, South of France	\$62.00
Ruffino "Il Ducale" Pinot Grigio, Friuli, Italy	\$69.00
Ferrari Carano Chardonnay, Sonoma	\$62.00
Kim Crawford Sauvignon Blanc, New Zealand	\$65.50
Terra D Oro Chenin Viognier, West Virginia	\$40.25
Kung Fu Girl Riesling, Washington State	\$43.75
Meiomi Pinot Noir, Appellated, California	\$78.25
Skyside Cabernet Sauvignon, Sonoma	\$81.75
Rutherford Hill Merlot, Napa Valley	\$94.25
Luigi Bosa Reserve Malbec, Mendoza	\$67.75
Ferrari Carano Siena	\$82.75
Conundrum Red Blend, California	\$71.25

## Reserve Wines

Whispering Angel Rose, Provence	\$82.75
Terlato Pinot Grigio, Friuli Italy	\$71.25
Robert Mondavi Chardonnay, Napa	\$71.25
Cloudy Bay Sauvignon Blanc, New Zealand	\$105.75
Chateau De Sancerre, Loire Valley	\$109.25
Chateau St Michelle "Eroica" Riesling, Washington	\$66.75
Sanford "Fountain Hills" Pinot Noir	\$73.75
Joel Gott Pinot Noir, Oregon	\$58.75
Markham Merlot, Napa Valley	\$85.00
Prisoner, Napa Valley	\$131.00
Monsanto, Chianti Classico Rsv, Italy	\$101.25
Unshakled Red, California	\$85.00

## Sparkling/ Champagne/Prosecco

Chandon Brut, California	\$82.70
Moet & Chandon Imperial, California	\$209.25
Veuve Clicquot Yellow Label, France	\$226.5
Bertrand Jefferson Brut, France	\$66.75
Avissi Prosecco, Veneto, Italy	\$48.25
Clicquot Rose, Champagne	\$269.00
Rotari Brut, Trentino, Italy	\$59.75
Gratien Meyer Cremant Rose, France	\$59.75

## Sake

Ty Ku Coconut 330	\$35.75
Ty Ku Cucumber 330	\$35.75
Ty Ku White 330	\$35.75
Ty Ku Black 330	\$50.75
Shimizu no Mai Pure	\$41.50
Shimizu no Mai Pure Dawn	\$41.50
Shimizu no Mai Pure Dusk	\$49.50
Gekkeikan Plum Wine	\$47.25
Gekkeikan Black and Gold	\$51.75

Please call your sales representative for pricing  
All staffed events have a 4 hour minimum

## Buffet and Serving Items

stainless steel chafing dishes  
disposable chafing dishes, upgraded plastic  
silverware & plates, china plates,  
glassware, and flatware

## Chairs

white contour plastic folding chair  
white wood formal garden chair  
black metal stack chairs  
versailles chiavari chairs with lattice backs

## Coffee Items

coffee satellite, 1.5 gallon  
55 cup farberware  
chrome coffee urn, 25 cup  
chrome coffee urn, 50 cup

## Linens

variety of linen colors, patterns and sizes available,  
call for information

## Tables

banquet tables-wood top-6ft x 30"  
banquet tables-wood top-8ft x 30"  
wood top high boys  
cabaret tables  
classroom tables- 6ft x 18  
classroom tables- 8ft x 18  
serpentine tables  
36" round  
48" round  
60" round  
66" round

## Service Staff

bartender  
buffet attendant  
captain/supervisor  
cashier  
chef  
coat room attendant  
cook  
host  
"day of" attendant  
server

## Additional Rentals and Services

audio visual  
casino equipment  
centerpieces  
entertainment  
event planning/design  
floral design  
invitations  
jump houses  
lighting  
lounge furniture  
outdoor games  
picnic tables  
pipe and draping  
photography  
red carpet and stanchions  
security  
stages  
tents  
transportation  
valet parking