

# ELEGANTÉ CUISINE

*Catering & Event Planning*

## Full Service Catering



## Full Service Menu

Elegante Cuisine

847-806-0000 | [www.elegante.net](http://www.elegante.net)



# ABOUT US

We currently reside in a 10,000 square foot facility in Arlington Heights, IL. Eleganté Cuisine has been serving the Chicagoland area for over 40 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 40 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.**

*Thomas W. Manetti*



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

## Continental Breakfast

fresh sliced fruit array, muffins, danish and bagels,  
butter, cream cheeses, and fruit preserves

## Continental Breakfast Deluxe

fresh sliced fruit array, assorted yogurts, muffins, danish, coffee cake,  
bagels, butter, cream cheeses and fruit preserves

## Oatmeal Bar

steel cut oatmeal, brown sugar, cinnamon, raisins, walnuts,  
2% milk and seasonal berries

## Yogurt Bar

vanilla greek yogurt ready for you to enjoy with a selection of the following toppings:  
granola, fresh diced fruit, strawberry sauce, and honey

## A La Carte Selections

### Breakfast Breads

Bagels – Assorted

Danish – Assorted

Donuts – Assorted

Chocolate Croissants

Muffins – Assorted

Coffee Cake

Granola Bars

Kind Bars

Fruit Cups

Yogurt Parfaits

Ham & Swiss Danish

Spinach & Cheese Danish

Assorted Greek Yogurt

### Breakfast Sandwiches

english muffin with fluffy eggs and american cheese  
plain  
apple wood smoked bacon  
sausage patty

### Executive Breakfast Sandwiches

#### Prosciutto & Egg Bagel

prosciutto, fried egg, cream cheese, tomato, roasted red  
peppers, and arugula on a bagel

### Candied Bacon Egg Ciabatta

candied bacon, scrambled eggs, chives, and spicy mayo  
on a toasted ciabatta

### Mini Breakfast Burritos (2 per guest)

6-inch flour tortilla with fluffy scrambled eggs and  
monterey jack cheese served with salsa  
plain  
denver style (ham, cheese, peppers & onion)  
chorizo (cheese and chorizo sausage)

### Quiche (serves 8 guests)

a baked 8 inch tart with a savory filling thickened  
with eggs  
vegetarian (onion, peppers, mushrooms, & cheddar)  
lorraine (bacon, onion, & swiss cheese)



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# GREAT STARTS BUFFET | 2024

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

## All Entrées Include:

chilled orange juice; fresh sliced seasonal fruit; assorted muffins, danish, and mini bagels; butter, cream cheese and fruit preserves; your choice of bacon, sausage links, turkey links, or grilled ham; your choice of hash browns, home fries, or potatoes o'brien

### **Biscuits & Gravy**

homemade biscuits with sausage and gravy

### **Cheese Blintzes**

crêpes stuffed with sweet, creamy ricotta cheese with your choice of strawberry sauce or blueberry sauce

### **Corned Beef Hash with Poached Eggs (1.50)**

corned beef hash mixed with potatoes and topped with poached eggs

### **Crepes**

traditional french style crepe filled with a savory or sweet filling

### **Denver-Style Scrambled Eggs**

scrambled eggs cooked with ham, onions, green peppers, and monterey jack cheese

### **French Toast Casserole**

brioche, baked creme anglaise

### **Huevos Rancheros**

fresh eggs baked in our fire-roasted fresh salsa and topped with monterey jack cheese

### **Scrambled Eggs**

light and fluffy scrambled eggs

### **Italian Frittata**

baked egg italian dish with zucchini, ham, mozzarella, and sautéed onion

### **Make Your Own Breakfast Fajitas (2.00)**

scrambled eggs with a mixture of onions, peppers, mushrooms and chorizo sausage, monterey jack cheese; served with flour tortillas and salsa

### **Mini Egg Burritos (2 per guest)**

your choice of plain egg, denver-style or chorizo, bean and egg, wrapped in a mini flour tortilla, served with our fire-roasted fresh salsa and guacamole

### **Omelet Station (3.00) \*chef attendant required**

eggs cooked to order with your choice of onions, mushrooms, ham, green peppers, tomatoes, fresh spinach, feta and shredded cheese

### **Traditional Eggs Benedict (1.50)**

poached eggs and canadian bacon on top of an english muffin and dressed with hollandaise sauce

egg whites available upon request (\$2.00 per guest)

One Entrée  
Two Entrées  
Three Entrées

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Great Starts  
Buffet

23.1

# BRUNCH BUFFETS | 2024

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

Brunches include regular and decaffeinated coffee, hot tea, an assortment of apple, cranberry, and orange juice, fresh rolls and butter

## Brunch Elegante

fresh sliced seasonal fruit with yogurt dip,  
assorted danish, muffins and mini bagels with  
butter, cream cheeses, and fruit preserves

### **Breakfast Entrees:**

scrambled eggs  
cinnamon french toast casserole

### **Includes:**

bacon  
sausage links  
home fries  
roasted potatoes

### **Lunch Entrée:**

chicken vesuvio bone-in  
marinated flank steak

### **Compliments:**

tossed mixed greens with house tarragon dressings  
green beans amandine

### **Dessert Table:**

assorted dessert bars and cake squares

## Signature Brunch

fresh sliced seasonal fruit with yogurt dip,  
assorted danish, muffins and scones,

### **Breakfast Entrees:**

waffles with toppings  
omelet station  
*\*chef fee required*

### **Includes:**

bacon  
sausage links  
home fries  
roasted potatoes

### **Lunch Entrees:**

frenched quarter chicken  
with fire roasted red pepper sauce  
poached salmon with light dill sauce  
beef bourguignon

### **Soup:**

pasta e fagioli

### **Compliments:**

traditional caesar salad  
seasonal vegetables  
rice eleganté

### **Dessert Table:**

tiramisu and cannoli

# INVIGORATING BREAKS | 2024

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

## Executive Breaks

- I. assortment of cheese and crackers; fresh vegetable crudité with dill dip; mini pretzel twists, parmesan kettle chips, and fresh sliced fruit array
- II. selection of sausages, cheeses, crackers and flatbreads; tri-colored tortilla chips with black bean and corn salsa; fresh vegetable crudité with dill dip and lemon bars
- III. flatbreads and crostinis with tomato bruschetta topping; hot spinach artichoke dip and chocolate-almond biscotti

## 7<sup>th</sup> Inning Stretch

- I. **"Nacho Bar"**  
house-fried tortilla chips, beef chili, warm cheese sauce, sliced jalapeno peppers, diced green onions, tomatoes, salsa, guacamole, and sour cream
- II. **"North Sider"**  
fresh popcorn, hot pretzels with stone ground mustard, peanuts in the shell, caramel corn, and chocolate chunk cookies
- III. **"South Sider"**  
fresh popcorn, mozzarella stuffed breadsticks with marinara sauce, fudge nut brownies, caramel corn, and peanuts in the shell

## Health Break

- I. assorted fruit yogurts, whole fresh fruit, granola, and fruit trail mix
- II. build your own trail mix: whole almonds, peanuts, m&m's, dried bananas, dried apricots, dried cranberries, walnuts, granola, and chocolate chips
- III. baked pita chips, carrots and celery sticks with spicy orange hummus, granola and kind bars, diced fresh fruit with vanilla yogurt and granola

## Sweet Tooth Breaks

- I. **"Ice Cream Sundae Break"**\*  
french vanilla bean ice cream with toppings to include: chocolate, strawberry, and caramel sauces, fresh whipped cream, m&m's, chopped peanuts, crushed oreos, sprinkles, and maraschino cherries
- II. **"Chocolate Break"**  
chocolate covered raisins, chocolate covered peanuts, chocolate dipped pretzels, frosted fudge nut brownies, malted milk balls, and m&m's
- III. **"The Chocolate Dip"**  
pretzel rods, fresh strawberries, cheesecake bars, sugar and chocolate chunk cookies, and biscotti all dipped in semi-sweet chocolate and served with fresh whipped cream

\*staff fee recommended

Includes disposable ware, utensils and napkins.  
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**Beverage Service Packages**  
based on two hours of service  
service staff required

**Coffee Service 1:**  
regular & decaffeinated

**Coffee Service 2:**  
regular & decaffeinated, gourmet hot tea

**Coffee Service 3:**  
regular & decaffeinated, gourmet hot tea, soft drinks, water

**Beverage Service 1:**  
assortment of can soda (coke, diet coke, sprite) and  
carafe of juice- choice of 2 (apple, cranberry, grapefruit, and orange)

**Beverage Service 2:**  
assortment of can soda (coke, diet coke, sprite),  
bottled unsweetened and sweetened ice tea, and bottled juices  
(cranberry, apple and orange)

**Bulk Beverages**

House Coffee (regular & decaffeinated)  
Gourmet Hot Tea  
Iced Tea  
Infused Water (cucumber, strawberry mint, or lemon)  
Lemonade  
Citrus Punch (non-alcoholic)  
Festive Citrus Punch (alcoholic)  
Fruit Juice by the Gallon  
2% Milk by the Gallon

**A La Carte Beverages**

Assorted Soft Drinks- by the can  
Bottled Juice- 10 oz.  
Ice Mountain Spring Water  
Perrier Sparkling Water  
Pure Leaf Unsweetened Iced Tea  
Pure Leaf Sweetened Iced Tea  
Ice Service- 20# bag



Includes disposable ware, utensils and napkins.  
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## Broth

### **Beef Vegetable**

beef stock, beans, cabbage, vegetables, potatoes, garlic, and seasonings

### **Chicken Tortilla**

chicken broth with shredded chicken, peppers, onions, tomatoes, cilantro, and tortilla strips

### **Hearty Chicken Noodle**

chunks of chicken, carrots, celery, onions, chicken stock, seasonings, and egg noodles

### **Italian Wedding Soup**

petite meatballs and pasta in chicken stock with onions, carrots, celery, spinach, and pecorino romano cheese

### **Minestrone**

vegetable broth, ditalini pasta, white beans, onion, celery, carrots, cabbage, diced tomato, parsley, and parmesan

### **Pho Soup**

mixed vegetables and beef in a vietnamese style broth

### **Escarole & White Bean Soup**

sautéed escarole, white cannellini beans, prosciutto, and garlic served in vegetable broth

### **Chicken & Wild Rice Soup**

chicken, celery, carrot, onion and wild rice in a chicken broth

## Chili

all served with sour cream, green onions, cheddar cheese and oyster crackers

### **Beef Chili**

ground beef, peppers, onions, celery, and tomatoes with chili seasonings

### **Vegetarian Chili**

winter vegetables, garbanzo beans, kidney beans and tomato broth

### **White Chicken Chili**

peppers, garbanzo beans, tomatoes, chili powder, cumin, and chicken

### **Turkey Chili**

pepper, kidney beans, garbanzo beans, tomatoes, chili powder, cumin, and ground turkey

## Cream

### **Baked Potato**

potatoes, milk, onion, chicken stock, served with bacon bits, and cheddar cheese

### **Bisque (\$2.00)**

shrimp, crab, or lobster

### **Cream of Asparagus**

asparagus with celery and onions

### **Cream of Mushroom**

celery, onions, and mushrooms

### **Broccoli Cheddar**

fresh broccoli with wisconsin sharp cheddar cheese

### **Cream of Carrot & Ginger**

carrots, ginger, onion, and olive oil in a creamy soup, topped with a drizzle of mozzarella sauce

### **Cream of Chicken and Wild Rice**

chicken, celery, carrots, onion, and wild rice

### **New England Clam Chowder**

clams, potatoes, and vegetables in a white cream base

### **Tomato Basil**

vegetable broth, sundried tomatoes, celery, basil, and onion

### **Wisconsin Cheddar Ale Soup**

aged wisconsin cheddar in a creamy ale infused chicken stock

## Chilled

### **Avocado Cucumber with Crème Fraiche**

cucumber, herbs and a hint of spice with bite size avocado pieces, garnished with crème fraiche

### **Vichyssoise**

leeks, garlic, gold potatoes, and cream

### **Watermelon Gazpacho**

watermelon puree, onion, cucumber, garnished with roasted red pepper



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Includes dinner rolls, butter and disposable utensils packet.  
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## Salad Bowls

### **Chicken Caesar Salad**

crisp romaine leaves, marinated grilled chicken breast,  
seasoned croutons and parmesan cheese; served with caesar dressing

### **Chopped Salad**

chopped iceberg and romaine lettuce with tomatoes, english cucumbers, bacon,  
ditalini pasta, and gorgonzola cheese; served with a zesty italian dressing

### **Cobb Salad**

chopped iceberg and romaine lettuce topped with marinated chicken breast, tomato,  
hard-boiled eggs, bacon, avocado, scallions, and crumbled bleu cheese;  
served with ranch dressing

### **Greek Salad**

romaine lettuce, grilled chicken, tomato, cucumber, feta cheese, kalamata olive,  
pepperoncini, oregano, topped with a bermuda onion;  
served with a classic red wine vinaigrette

### **Harvest Salad**

mixed greens, diced green apples, cranberries, red grapes,  
and walnuts; served with a citrus vinaigrette

### **Southwest Chicken Salad**

chopped romaine and iceberg lettuce with char-grilled chicken breast,  
diced red peppers, black beans, roasted corn, cilantro, tomato and scallions;  
topped with corn tortilla strips and homemade ranch dressing

### **Thai Salad**

shredded napa cabbage, iceberg, and romaine topped with chicken,  
roasted peanuts, edamame, carrots, english cucumber, bean sprouts,  
cilantro, and rice noodles; served with a ginger-lime vinaigrette

# SANDWICH BOXED LUNCHES | 2024

Includes kettle chips, choice of one compliment, one dessert, mustard and mayonnaise packets and disposable utensils packet. Minimums apply; please ask your sales representative for details. Refer to the compliments and desserts page.

## Sandwich Box Lunches

### **Chicken Focaccia Sandwich**

balsamic-marinated grilled chicken with provolone cheese, leaf lettuce, and fresh sliced tomatoes, on a pesto toasted focaccia roll

### **Four Corners**

four assorted sandwich wedges, one wedge of the following: roast beef & cheddar, turkey & muenster, ham & provolone, corned beef & swiss; topped with lettuce, sliced tomato, on a fresh kaiser roll

### **Grilled Vegetable Ciabatta**

grilled vegetables with seasonings, olive oil, herbs, and salt and pepper in a ciabatta roll

### **Hummus Club Sandwich**

chick-pea blend layered with sliced tomato, onions, arugula, cucumbers, and alfalfa sprouts served club style on multigrain bread

### **Sub Cuisine**

french bread layered with turkey, ham, salami, cheddar and swiss cheese, shredded lettuce, tomato, onion, oil, vinegar, and italian spices

### **West Coast Turkey Sub**

turkey, avocado spread, sprouts, cucumber, and tomato on french bread

### **Zesty Roast Beef Sandwich**

sliced roast beef, red onions, tomatoes, and arugula layered on a toasted kaiser roll with a zesty horseradish cream sauce

### **Mix and Match Sandwich**

choose one of each of the following: meat, cheese and bread to make your own sandwich served with lettuce, sliced tomato, mustard, mayonnaise, and a dill pickle spear

#### **Salads**

Tuna  
Egg  
Almond Chicken

#### **Meats**

Roast Beef  
Ham  
Corned Beef  
Turkey  
Bacon

#### **Cheeses**

Muenster  
American  
Swiss  
Cheddar  
Provolone

#### **Breads**

Sliced White  
Multi-Grain  
Country French  
Marble Rye  
Ciabatta  
Croissant  
Gluten Free Wrap \$1.00  
Gluten Free Roll \$1.50



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Includes kettle chips, choice of one compliment, one dessert & disposable utensils packet.  
Minimums apply. please ask your sales representative for details.  
Refer to the compliments and desserts page.

## Wrap Box Lunches

### **Buffalo Chicken Wrap**

crispy chicken tenders tossed in buffalo sauce, shredded lettuce, sliced tomato, celery, and ranch dressing wrapped in a flour tortilla; with ranch dressing for dipping

### **Grilled BBQ Chicken Wrap**

grilled chicken, tangy bbq sauce, sharp cheddar cheese, lettuce, tortilla strips, and a touch of ranch wrapped in a spinach tortilla; with a barbeque ranch sauce for dipping

### **Chicken Club Wrap**

grilled chicken breast, crisp applewood bacon, lettuce, sliced tomatoes, swiss cheese, and mayonnaise, in a whole wheat tortilla; with ranch dressing for dipping

### **Falafel Wrap**

traditional falafel with hummus spread, tomato and lettuce in a whole wheat tortilla wrap; with tzatziki sauce for dipping

### **Grilled Vegetable Wrap**

red pepper, carrots, portobello mushroom, zucchini, squash, cherry tomatoes, olive oil, and garlic, in a whole wheat tortilla; with balsamic dressing for dipping

### **Italian Deli Wrap**

deli-sliced ham, mortadella, genoa salami, and capicola with provolone cheese, onions, sliced tomatoes, lettuce, and pepperoncini, topped with italian dressing and wrapped in a flour tortilla; with red wine vinaigrette for dipping

### **Steak and Bleu Wrap (2.00)**

thinly sliced skirt steak, leaf lettuce, grape tomatoes, and crumbled bleu cheese, wrapped in a flour tortilla; with balsamic dressing for dipping

### **Thai Chicken Lettuce Wrap**

sliced sesame-ginger grilled chicken with shiitake mushrooms and mandarin orange slices wrapped in crisp lettuce leaves tossed with spicy ginger-lime vinaigrette; with spicy ginger-lime vinaigrette sauce for dipping

### **Turkey Avocado Wrap**

sliced turkey breast with avocado, spinach, radish, feta cheese, and house tarragon dressing wrapped in a honey wheat tortilla; with house tarragon dressing for dipping

Includes disposable utensils packet.

Minimums apply. please ask your sales representative for details.

## **Ahi Tuna Wrap**

sliced ahi tuna, horseradish sauce, arugula and a cherry  
tomato-lemon relish in a tortilla;  
paired with quinoa salad, roasted corn salad and lemon square

## **Beef Tenderloin Torpedo**

slow-roasted, medium-rare beef tenderloin on italian bread with; roasted  
garlic, mayonnaise, lettuce, tomato, and our house tarragon dressing;  
paired with red skin potato salad, kettle chips and a pecan bar.

## **Grilled Tuna Nicoise Salad**

yellow fin tuna, potatoes, olives, egg, green beans and  
boston lettuce mixed with champagne vinaigrette;  
paired with garlic bread and raspberry fluff salad

## **Milano Chicken Sandwich**

chicken breast stuffed with spinach, sun-dried tomatoes, and aged provolone  
cheese topped with pesto and arugula on a ciabatta roll;  
paired with tomato mozzarella salad, fresh fruit and cannoli.

## **Nova Salmon Sandwich**

smoked salmon with slices of red onion and tomato on a fresh toasted  
sesame bagel, spread with chive-accented cream cheese;  
paired with asian glass noodles, kale salad and cheesecake bar

## **Portobello Sandwich**

grilled marinated portobello mushroom, topped with provolone cheese,  
sliced tomato, spring mix, and basil mayonnaise on focaccia;  
paired with pasta salad, fresh fruit salad and a raspberry cheesecake bar



Includes disposable ware, utensils and napkins.  
Minimums apply; please ask your sales representative for details.  
Refer to the compliments and desserts page.

## Select Buffets

includes homemade kettle chips, pickles, pepperoncini,  
black and green olives and choice of three side compliments.

### **Executive Express**

build your own sandwich; choose five from the following: sliced turkey, ham, roast beef, corned beef, salami, egg salad, and tuna salad. Includes sliced cheddar, swiss, muenster and american cheese; sliced bread and rolls, tomatoes, lettuce, mustard and mayonnaise

### **The Corporate**

fresh baked rolls served with leaf lettuce, sliced tomatoes  
and your choice of three of the following: roast beef, ham, turkey, egg salad, tuna salad and almond chicken salad served with your choice of swiss, cheddar, provolone and muenster cheese

### **The Board Room**

choose three of the following wraps: chicken club, roast beef and cheddar, turkey avocado, grilled vegetable, chicken caesar, tuna salad, falafel or buffalo chicken. served with horseradish sauce, tomato chipotle vinaigrette, and three fruit salsa on the side

### **Italian Sub Elegante**

freshly baked french loaf, smoked ham, capicola, mortadella, genoa salami, provolone cheese, shredded lettuce, sliced tomatoes, marinated onions, and italian vinaigrette

## Signature Buffets Package

### **The Field and Coop**

marinated charbroiled chicken breast and seasoned beef tenderloin beautifully arranged with: roasted garlic bulbs, grilled asparagus, roasted tomatoes, portabello mushrooms, fried onion strings, torpedo rolls, shrimp farfalle salad, orzo pasta salad. whole-grain mustard, tomato-chipotle vinaigrette, horseradish cream, and bbq sauce served on the side. new york style cheesecake with raspberry sauce for dessert.

### **Panini Platter**

choose two of the following paninis served on hearty italian sliced bread served with tomato basil soup, kettle chips and cannoli.  
*caprese*—roasted peppers, mozzarella, tomato, basil, and olive oil  
*chicken milanese*—chicken cutlet with sautéed spinach, provolone cheese, and sundried tomato pesto  
*turkey*—roast turkey, swiss, tomatoes, and spicy mayo  
*italian*—fresh mozzarella, prosciutto, capicola, tomato, roasted pepper, and pesto spread

**Caesar Salad**

romaine lettuce, homemade croutons, parmesan cheese, with caesar dressing

**Caprese Salad (1.50)**

mixed greens, fresh ciliegine, cherry tomatoes, and fresh basil tossed in extra virgin olive oil with a balsamic reduction

**Creamy Cole Slaw**

shredded cabbage, carrots, mayonnaise, sugar and seasonings

**Fresh Fruit Salad**

an assortment of fresh seasonal fruit

**Fresh Spinach Salad**

fresh baby spinach, eggs, red onion and bacon with warm bacon dressing

**Kale Salad (2.00)**

mixed baby kale, mandarin oranges, goat cheese and walnuts dressed in a citrus maple vinaigrette

**Macaroni Salad**

elbow pasta in a creamy dressing with fresh parsley, peppers, onions, celery and cheddar cheese

**Marinated Vegetables**

seasoned vegetables tossed with sundried tomatoes and a balsamic vinaigrette

**Orzo Pasta Salad**

orzo pasta tossed with vegetables, feta cheese, oil, vinegar, and seasonings

**Pasta Primavera Salad**

fusilli pasta mixed with broccoli, carrots, olives, tomatoes, zucchini, cauliflower, and peppers with a light vinaigrette

**Quinoa Salad (1.50)**

quinoa, arugula, dried cranberries, grape tomatoes tossed in a lemon and olive oil dressing, topped with parmesan cheese

**Red Skin Potato Salad**

quartered new potatoes mixed with sour cream, mayonnaise, dijon mustard, dill, celery, eggs, and seasoning

**Roasted Corn Salad**

fire roasted corn, red peppers, black beans, red onions, and jalapenos with a cilantro-lime vinaigrette

**Thai Salad (1.50)**

shredded napa cabbage, topped with roasted peanuts, edamame, carrots, english cucumber, bean sprouts, cilantro, rice noodles and fried wontons, drizzled with a ginger-lime vinaigrette

**Tossed Mixed Greens**

mixed greens topped with shredded carrots, radishes, red cabbage, cherry tomatoes and sliced cucumber with our house tarragon dressing

**Dessert****Assorted Cake Squares**

available in banana, carrot, chocolate, and red velvet

**Assorted Brownies**

frosted brownies and fudge nut brownies

**Assorted Cookies**

chocolate chip, oatmeal raisin, peanut butter, and sugar

**Chef's Assorted Bars**

cheesecake swirl bars, oreo cheesecake bars, lemon bars, and raspberry bars

**Assorted Trifles**

english strawberry trifle (1.50)  
tiramisu trifle (1.50)

# HOT BUFFET PACKAGE | 2024

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

## **Bella Italia**

antipasto salad, eggplant penne norma, chicken vesuvio with roasted potatoes,  
italian grilled vegetables with garlic bread sticks and tiramisu for dessert

*pairing: minestrone soup*

## **Lunch in Versailles**

caesar salad, tenderloin tips bourguignon with egg noodles, chicken francese,  
dauphinoise potatoes, green beans amandine, french bread  
and butter, with assorted mini pastries for dessert

*pairing: roasted mushroom soup*

## **La Fiesta**

tortilla chips with pico de gallo, guacamole, cheese enchiladas, chicken enchiladas  
and steak tacos with shredded monterey jack cheese, lettuce, tomato, salsa,  
sour cream and flour tortillas, spanish rice, refried beans,  
jalapeno cheddar corn muffins and churros

*pairing: chicken tortilla soup*

## **Southern Lights**

barbeque beef brisket, country fried chicken, mashed potatoes,  
traditional country gravy, southern style green beans, grilled corn and jicama salad  
fresh baked biscuits and butter, served with peach cobbler  
and fresh whipped cream for dessert

*pairing: corn chowder soup*

## **Summer Winds**

grilled all beef hot dogs, bratwurst with grilled onions and 1/3 pound  
steak burgers, served with baked beans, sliced assorted cheese tray,  
pasta primavera salad, cole slaw, watermelon slices, buns and condiment bar;  
served with assorted cookies for dessert

## **Shanghai Night**

black pepper steak, steamed cod fish with ginger and soy, chinese napa salad  
with crystal noodles, szechuan style wrinkled string beans served with mango pudding

*pairing: pho soup*

## **Soup and Salad Bar**

choice of two soups and a salad bar to include: tossed greens, tomatoes,  
shredded carrots, garbanzo beans, artichoke hearts, sliced beets, cucumbers,  
radishes, hard-boiled egg wedges, shredded cheddar cheese, bacon bits,  
croutons and oyster crackers, also includes oil and vinegar, your choice of  
two dressings and fudge brownies for dessert (Add chicken, ham, or turkey for \$1.75 more)

## **Taco Bar**

ground beef, shredded chicken, soft flour tortillas, hard corn shells,  
mexican rice, and borracho beans, with shredded cheddar cheese, pico de gallo,  
lettuce, sour cream, salsa, and cinnamon chips for dessert  
(add guacamole for \$2.25 more)

*pairing: chicken tortilla soup*

## **Potato Bar**

baked russet potatoes, shredded cheddar, sour cream, scallions,  
bacon bits, whipped butter and chili; choice of beef, turkey, or vegetarian  
includes tossed mixed green salad with house dressing  
(sweet potatoes available upon request)

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Hot Buffet  
Package

23.1

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

## Backyard Basics

1/3 pound steak burgers, bratwurst with sauerkraut, and all beef hot dogs, sliced cheese, buns, condiment bar; bruschetta pasta salad, old fashioned mustard potato salad, fresh corn on the cob, kettle chips; served with watermelon slices and assorted cookies

## Bronze Barbeque

1/3 pound steak burgers, all beef hot dogs, baby back ribs, and bone-in barbeque chicken, sliced cheese, buns, and condiment bar; with cole slaw, baked beans, fresh corn on the cob, kettle chips, served with fresh fruit salad and assorted dessert bar

## Seared Silver

1/3 pound steak burgers, bratwurst with sauerkraut, baby back ribs, and barbeque chicken; served with honey mustard, bleu cheese, caramelized onions, sliced cheeses, fresh tortilla chips, chili con queso, salsa, tortellini florentine salad, cole slaw, au gratin potatoes, fresh corn on the cob; served with fruit kabobs and apple cobbler with fresh whipped cream

## Gold Grill \*chef fee required

marinated ribeye steak with mushrooms and onions, beer can chicken, tossed garden salad with house dressing, grilled vegetable tray with balsamic dressing, redskin potato salad, borracho beans, corn on the cob, fresh rolls and butter; served with watermelon slices, assorted fruit pies, and marble squares

## Platinum Picnic \*chef fee required

grilled 10oz new York strip steak and jerk chicken kabobs with red onion, peppers and pineapple, kale salad, tomato mozzarella salad, corn on the cob, grilled asparagus, baked potatoes with sour cream and chives and garlic bread; served with watermelon slices, fresh sliced seasonal fruit array and bread pudding with a whiskey sauce

Includes disposable ware and utensils.

Chef attendant fee required.

Minimums apply; please ask your sales representative for details.

## **"Big Easy" Buffet**

seafood gumbo, sausage and chicken jambalaya, boiled shrimp in the shell served with cocktail sauce and lemons, blackened salmon steaks, homestyle crab cakes, tossed salad with peppery vinaigrette, redskin potato salad, caramelized onions, southern-style green beans, fresh sliced fruit array, cheeseboard with crackers, jalapeno cheddar biscuits and bananas foster

## **Hawaiian Luau Buffet**

sweet & sour pork tempura, tropical chicken marinated & served with apples and mango chutney, kona barbeque baby back ribs, with pineapple flambé, hawaiian shrimp salad, four bean salad, tri-colored cole slaw, eggplant and pepper salad, fried rice, polynesian stir fry vegetables, fresh tropical fruit display and cheeseboard with crackers

## **Latin Flair Buffet**

quesadilla station; taco station with fish, pork, steak, and chicken; mini beef and potato empanadas and mini vegetable empanadas, black beans, spanish rice, diced tomato, shredded lettuce, jalapeños, onion, chips and salsa, guacamole and cheese, with churros and dessert empanadas

## **Windy City Buffet**

chopped salad, corn on the cob, tater tots, your choice of sausage, pepperoni or vegetable deep dish pizza, italian beef served with sweet peppers and giardiniera, chicago style hot dog with "the works", grilled italian sausage served with peppers and onions and a mixture of caramel, cheese and original popcorn

## **Asian Flair Buffet**

mixed greens tossed in a ginger dressing, sautéed bok choy in a garlic and ginger soy sauce, pork fried rice, jumbo shrimp stir fry with mushrooms in a garlic sauce, beef with broccoli in a garlic and peanut oil sauce, and green tea mousse for dessert



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# HOT BUFFETS | 2024

*Includes your choice of 3 accompaniments with bread service.  
Includes disposable ware and utensils.  
Minimums apply; please ask your sales representative for details.  
Refer to accompaniments page.*

## Poultry Entrées

### **Chicken Breast Champagne**

lightly floured chicken breast seasoned, sautéed and served with a sauce of rich chicken stock, cream and champagne

### **Chicken Marsala**

chicken breast sautéed and served with a savory marsala and mushroom sauce

### **Chicken Parmesan**

breaded chicken breast, seasoned, pan-fried and finished in the oven with mozzarella cheese and marinara sauce

### **Chicken Picatta**

lightly floured chicken breast sautéed with a white wine lemon caper sauce

### **French Cut Quarter Chicken (\$2.00)**

herb crusted french cut chicken topped with a fire roasted red pepper sauce

### **Home-style Fried Chicken**

tender, seasoned, bone-in chicken; breaded and deep fried until golden brown

### **Peach Salsa-Que Chicken**

grilled chicken with fresh sliced peaches, chopped cilantro, and red peppers

### **Roasted Bone-In Chicken**

grecian, barbeque, vesuvio, or rotisserie style bone-in chicken

### **Roast Turkey Breast**

roasted sliced turkey breast with a pan gravy sauce

### **Stuffed Chicken Asiago (\$1.75)**

boneless chicken breast stuffed with spinach, pine nuts, sun-dried tomatoes, and asiago cheese, finished with a light tomato beurre blanc

## Beef Entrées

### **Barbeque Beef Brisket**

slow-cooked beef brisket in a tangy barbeque sauce

### **Beef Tenderloin Tips (\$2.00)**

tenderloin tips sautéed with butter and garlic, simmered in brandy, finished with a flavorful demi-glace, presented with egg noodles

### **Braised Beef Short Ribs (\$11.00)**

slow cooked with port wine demi and roasted onions

### **Herb Meatloaf**

ground beef mixed with herbs and seasonings topped with a sundried tomato sauce or pan gravy

### **Italian Beef on Hoagie Rolls**

thinly sliced roast beef with sweet peppers and au jus, served with hoagie rolls and giardiniera on the side

### **London Broil (\$2.50)**

marinated with soy, worcestershire sauce, green onion, and garlic. served with a rich mushroom demi-glace

### **Pepper Steak**

with bell peppers, tomatoes, onions, ground pepper, natural juices, and soy; served over white rice

### **Ropa Vieja (\$2.50)**

skirt steak braised with peppers, onions, and sofrito, served with cuban black beans and rice

### **Swedish Meatballs with Egg Noodles**

meatballs in a traditional brown and sour cream sauce garnished with parsley and sitting atop a bed of egg noodles

### **Yankee Pot Roast**

slow cooked beef rounds with fresh vegetables and seasonings

One Entrée  
Two Entrées  
Three Entrées

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Hot Buffets

23.1

# HOT BUFFETS | 2024

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## Pork Entrées

### **Cranberry and Ginger Seared Pork Loin**

apple cider brined pork loin seared and dressed with a cranberry glaze

### **Pulled BBQ Pork with Potato Rolls**

slowly cooked pulled pork served with a tangy barbeque sauce

### **Roast Pork Florentine (\$1.75)**

slow roasted pork loin stuffed with garlic and spinach stuffing, served with a dijon sauce

### **Sliced Honey Dijon Glazed Ham**

honey dijon glazed ham served with a citrus walnut sauce

### **Sage Apricot Pork Tenderloin (\$1.50)**

pork tenderloin with sautéed apricot, sage, and white onion blended into a rich sauce

## Pasta Entrées

### **Baked Lasagna: Meat, Cheese or Spinach**

classic homemade lasagna baked to perfection

### **Baked Ziti with Sausage**

baked ziti pasta with pepper cream sauce, sausage, peppers and onions topped with mozzarella cheese

### **Cavatappi Rustico**

grilled italian sausage in a sun-dried tomato cream sauce

### **Eggplant Penne Norma**

penne pasta tossed in a tomato and olive oil basil sauce with eggplant and mozzarella

### **Fettuccini Alfredo (Shrimp \$2.50)**

fettuccini topped with your choice of grilled chicken or shrimp with a creamy alfredo sauce

### **Penne Asiago**

penne pasta in a sun-dried tomato cream sauce

### **Ricotta & Spinach Ravioli**

ravioli filled with fresh spinach and ricotta cheese with marinara sauce

## Seafood Entrées

### **Bourbon Smoked Salmon**

char-grilled smoked salmon with a bourbon honey glaze

### **Fish Tacos**

grilled marinated cod with shredded slaw, pico de gallo, red onion, and guacamole in flour tortillas

### **Parmesan Crusted Tilapia**

breaded with parmesan cheese and pan-seared then topped with a lemon wine sauce

### **Poached Salmon**

fresh salmon poached in white wine with a light creamy dill sauce

## Vegetarian Entrées

### **Artichoke, Potato & Portobello Casserole**

sliced potato, artichokes, and portobello mushrooms, layered and topped with goat cheese

### **Eggplant Parmesan**

breaded eggplant pan-fried with marinara and baked with mozzarella cheese

### **Portobello Stack**

portobello, red pepper, red onion, zucchini, squash, and spinach in a smoked tomato sauce

### **Roasted Vegetable & Quinoa Harvest Medley**

roasted vegetables, yukon potatoes, quinoa topped with a creamy tahini dressing

### **Stuffed Peppers**

risotto, onion, celery, sweet potatoes, cheese, and parsley in a tomato sauce stuffed in sweet peppers

### **Stuffed Portobello**

portobello mushrooms stuffed with hummus, sautéed spinach, topped with diced red peppers and mozzarella cheese

One Entrée  
Two Entrées  
Three Entrées

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# PREMIUM BUFFETS | 2024

*Includes your choice of three accompaniments with bread service.*

*Includes disposable ware and utensils.*

*Minimums apply; please ask your sales representative for details.*

*Refer to accompaniments page.*

## Choose one of the following entrées:

### **Aged Beef Tenderloin** *\*chef fee required*

served with béarnaise sauce and red wine reduction

### **Leg of Lamb** *\*chef fee required*

roasted with a dijon crust, caramelized shallots and rosemary infused demi-glace

### **Moroccan Lamb Shank**

seasoned lamb shank on a bed of couscous, dried apricot, and dried figs

### **Prime Rib of Beef** *\*chef fee required*

with au jus and horseradish cream

### **Rock Cornish Game Hen**

seasoned with fresh herbs then roasted in a white wine shallot sauce; glazed

with an orange balsamic reduction

### **Seafood and Mushroom Risotto** *\*chef fee required*

shrimp, calamari, mushroom, zucchini, and green peas

### **Sausage Stuffed Rack of Pork**

bone-in pork loin crusted with a garlic-spiced rub and stuffed with smoked sausage

## Also includes your choice of one of the following entrées:

### **Citrus Encrusted Salmon**

salmon coated with a sweet citrus blend, topped with  
toasted orange zest, brown sugar, and maple glaze

### **Citrus Glazed Tuna Steak (\$2.50)**

served with three fruit salsa

### **Macadamia Mahi Mahi**

macadamia nut crusted and accented with  
a mango chutney

### **Marinated Skirt Steak**

grilled skirt steak marinated overnight in lime, orange,  
garlic, and mexican lager

### **Osso Bucco**

braised veal shanks in red wine, vegetables,  
and tomatoes

### **French Cut Chicken**

herb crusted french cut chicken, topped with fire  
roasted red pepper sauce

### **Grilled Branzino**

seasoned with basil, lime and ginger

### **Pork Short Ribs**

braised short rib topped with a mediterranean ragout

### **Stuffed Chicken Asiago**

boneless chicken breast stuffed with spinach, pine nuts,  
sun-dried tomatoes, and asiago cheese, finished with a  
light tomato beurre blanc

### **Shrimp Scampi**

served with linguine pasta in a lemon butter sauce



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# PLATED ENTREES | 2024

*For full-service events, staffing and rental costs are additional.  
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## Poultry

### **Chicken Asiago**

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts, and asiago cheese

### **Chicken Marsala**

sautéed boneless breast with mushroom marsala sauce

### **Chicken Picatta**

sautéed boneless breast with lemon caper sauce

### **Chicken Wellington**

chicken with spinach, duxelles, white wine, cheddar cheese, and wrapped in puff pastry

### **Duck with Pickled Vegetables**

pan seared duck served with pickled seasonal vegetables

### **French Cut Chicken**

herb-crusted french cut chicken topped with a fire roasted red pepper sauce

### **Grecian Cornish Hen**

cornish half hen seasoned with oregano and sliced lemon roasted to perfection

### **Stuffed Tuscan Quail**

quail stuffed with mixed vegetables and drizzled with port wine sauce

## Beef & Veal

### **Beef Tenderloin Medallions**

served with your choice of béarnaise sauce, red-wine reduction, or mushroom demi glaze

### **Braciolo**

tenderized flank steak breadcrumbs and parmesan cheese rolled, braised in marinara sauce

### **Braised Beef Short Ribs**

boneless beef short ribs, slow cooked with port wine demi and roasted cipollini onions

### **New York Strip Steak**

grilled to perfection and served with butter

### **Petite Filet Mignon**

tender filet mignon grilled and topped with red-wine sauce

### **Rib Eye Steak**

10 oz. ribeye grilled and topped with onion bacon jam

### **Veal Scaloppini**

thinly sliced veal, lightly floured, served with a brown butter caper sauce

### **Veal Scamorza**

breaded veal medallions with smoked mozzarella in a cream sauce

## Pork

### **Grilled Pork Chop**

chipotle and maple glazed bone-in pork chop with grilled pear relish

### **Pork Loin with Five Spice Apples**

soaked in an asian brine overnight, seasoned, seared, and topped with deglazed five spice apples compote

### **Apricot Sage Pork Tenderloin**

pork tenderloin with sautéed apricot, sage, and white onion, blended into a rich sauce



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## PLATED ENTREES | 2024

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### Seafood

#### **Braided Atlantic Salmon**

pan-roasted, hand-braided salmon dressed with a champagne dill cream sauce

#### **Lemon & Pepper Encrusted Cod**

fresh cod baked with a fresh pepper and lemon coating

#### **Macadamia Mahi Mahi**

white fish with a macadamia nut crust, accented with a mango chutney

#### **Miso-Marinated Sea Bass**

filet marinated in mirin rice wine, white miso, and sake, baked then topped with beurre blanc sauce

#### **Parmesan Crusted Tilapia**

cooked with parmesan cheese and pan-seared, topped with a lemon wine sauce

#### **Zucchini & Shrimp Orecchiette**

orecchiette baked in garlic, olive oil, and cherry tomato with cubed zucchini and shrimp

#### **Gnocchi & Shrimp**

house gnocchi in a cherry tomato sauce, shrimp, garlic, and olive oil

### Duets

#### **Frenched Quarter Chicken & Stuffed Shrimp**

roasted leg and thigh served with saffron sage beurre blanc accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish

#### **New York Strip & Pan Seared Scallops**

grilled new york strip with herb butter and pan seared scallops with vegetables

#### **Petite Filet Mignon & Grilled Lobster Tail**

beef filet in a mushroom wine sauce served with grilled marinated lobster tail

### Vegetarian

#### **Mushroom & Asparagus Risotto**

vegetarian risotto mixed with a hearty blend of mushrooms, carrots, and asparagus

#### **Portabella Mushroom**

portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers

#### **Ricotta & Spinach Ravioli**

ravioli filled with fresh spinach and ricotta cheese with a tomato cream sauce

#### **Vegetable Curry**

south indian style curry with carrots, peppers, cauliflower, chick peas, sweet potatoes, and spinach, braised in a vegetable coconut milk broth and served with a dill basmati rice



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## Salad Selections

### **Arugula Salad**

arugula, spinach, cranberry, candied walnuts, and crumbled goat cheese tossed in a lemon and olive oil vinaigrette

### **Caesar Salad**

romaine lettuce, parmesan cheese, and seasoned croutons with homemade caesar dressing

### **Caprese Salad (1.50)**

fresh mozzarella, sliced roma tomatoes, and basil tossed in extra virgin olive oil with balsamic reduction atop a bed of mixed greens

### **Fresh Spinach Salad**

fresh baby spinach, eggs, red onion, and crumbled bacon with warm bacon dressing

### **Harvest Salad**

mixed greens, diced green apples, cranberries, red grapes, walnuts tossed in a maple citrus vinaigrette

### **Kale Salad (2.00)**

mixed baby kale, mandarin oranges, goat cheese, and walnuts with a citrus-maple vinaigrette

### **Spring Greens Salad**

spring mix with carrots, tomatoes, and cucumbers with your choice of two dressings

### **Strawberry Field Salad**

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese mixed with berry vinaigrette

### **Thai Salad (1.50)**

iceberg and romaine, shredded napa cabbage, topped with roasted peanuts, edamame, carrots, english cucumber, bean sprouts, cilantro, rice noodles and fried wontons with a ginger-lime vinaigrette

### **Tossed Mixed Greens**

romaine, head and leaf lettuce, tossed with cucumber, carrot, tomatoes, and red cabbage with house tarragon dressing

## Dressing Selections

house tarragon, ranch, thousand island, french, bleu cheese, italian, honey mustard, poppy seed, balsamic vinaigrette, red wine vinaigrette, raspberry vinaigrette and champagne vinaigrette

## Vegetable Selections

### **Asparagus Bundles (1.75)**

seasoned and grilled to perfection and presented in a carrot ribbon

### **Baby Carrots & Sugar Snaps (1.25)**

blanched baby carrots sautéed with sugar snap peas in a honey butter sauce

### **Cauliflower Polonaise**

steamed cauliflower sprinkled with bread crumb crust

### **Crispy Brussels Sprouts**

roasted brussels sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

### **Green Beans Amandine**

blanched and seasoned green beans, mixed with toasted almonds

### **Grilled Asparagus (1.00)**

lightly seasoned and grilled to perfection

### **Herb Grilled Vegetables**

fresh seasonal vegetables grilled and topped with olive oil and light seasoning

### **Mixed Julienned Vegetables**

yellow squash, zucchini, red peppers, and carrots

### **Ratatouille (1.00)**

eggplant, zucchini, tomatoes, yellow squash, peppers and basil in a stewed tomato sauce

### **Roasted Confetti Corn**

oven roasted corn with peppers, chives and red onion

### **Roasted Parmesan Tomatoes**

tomatoes halved and baked with parmesan cheese

### **Sautéed Baby Carrots**

baby carrots sautéed with peach schnapps

### **Steamed Broccoli**

steamed and seasoned with salt and pepper



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## Starch Selections

### Potatoes

#### **Au Gratin Potatoes**

sliced potatoes blanched then baked in a cheese sauce

#### **Baked Potato**

roasted potato with sour cream, chives, and butter

#### **Chateau Potatoes**

baby red skin potatoes quartered, seasoned, and roasted

#### **Chive Potato Pancakes (1.00)**

shredded potato with chives, accompanied with sour cream and apple sauce

#### **Dauphinoise Potatoes**

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

#### **Duchess Potatoes**

mashed potato seasoned with fresh herbs and cheese piped into a rosette

#### **Roasted Garlic Mashed Red Potatoes**

mashed red potatoes with butter, cream and roasted garlic

#### **Rosemary Mashed Yukon Potatoes**

mashed yukon potatoes with fresh rosemary, butter, and cream

#### **Traditional Mashed Potatoes**

mashed potatoes with butter and cream

#### **Twice Baked Potatoes**

potato skins piped with mashed potatoes, bacon, cheese, sour cream, and parsley

#### **Vesuvio Potatoes**

potato wedges sautéed and roasted in olive oil, garlic, onions, and oregano, simmered in chicken stock and white wine

### Grains

#### **Asparagus Risotto (1.50)**

creamy risotto with asparagus tips and butter

#### **Basmati Rice Pilaf**

carrots, celery, onions, red pepper, and parsley cooked in a chicken broth

#### **Creamy Polenta**

with parmesan cheese

#### **Mediterranean Orzo**

sautéed orzo pasta tossed with diced mixed vegetables, spinach, sundried tomatoes, feta cheese and light vinegar

#### **Rice Eleganté**

seasoned rice with diced carrot, celery, and onion

#### **Steamed Rice**

steamed and seasoned with salt and pepper

#### **Vegetable Couscous**

diced carrots, celery, onions, red peppers, and tomatoes

#### **Wild Rice with Fresh Mushroom**

wild rice cooked with sautéed mushrooms and onions

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 on white bread with sun-dried tomatoes and scallions

honey baked ham on rye bread topped with seasoned swiss cheese

pistachio, chives, and cream cheese on pumpernickel bread

cucumber and dill sandwich on whole wheat bread

sliced tomato with a garlic herb cheese  
garnished with chopped basil on grilled sliced bread

smoked salmon with chive mayonnaise  
garnished with dill on toasted bread

carrots, raisins with walnuts and cream cheese on cinnamon bread

chicken finely chopped and seasoned with curry mayonnaise  
on toast point; garnished with a celery



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# COLD HORS D' OEUVRES | 2024

Includes paper plates, napkins and utensils.  
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## Antipasto Skewer

genoa salami, artichokes hearts, olives, cherry tomatoes, and provolone

## Applewood Gorgonzola Roulade

applewood smoked chicken wrapped in prosciutto and gorgonzola cheese garnished with a dried cranberry

## Artichoke Pizza

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

## Blow Torched Ahi Tuna

served on a crispy wonton with bok choy, slaw, wasabi caviar, and pickled ginger aioli

## Bruschetta Trio

bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta

## Chicken Caesar "Saladettes"

crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings

## Crab and Cucumber Cups

delicate alaskan crab salad perched in a decorative cucumber cup

## Deli Spirals

flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses

## Deviled Eggs Trio

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

## Fresh Fruit Kabobs

fresh fruit on a skewer

## Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

## Gorgonzola Stuffed New Potatoes

baby red potatoes filled with whipped gorgonzola cheese, and crumbled walnuts

## Herb Grilled Shrimp Skewers

marinated shrimp with fresh herbs and olive oil

## Horseradish Roast Beef Mini Roulade

thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle

## Hummus Vegetable Shooter

traditional hummus with carrots and celery

## Iced Shrimp Cocktail

jumbo shrimp with cocktail sauce

## Marinated Tortellini Skewers

cheese tortellini skewered with olive oil and italian spices

## Mini Deli Sandwiches

an assortment of deli meats on petite rolls with assorted condiments

## Peppered Tuna

ahi tuna on belgian endive with wasabi aioli

## Prosciutto with Melon

thinly sliced prosciutto wrapped around melon

## Roasted Vegetable Crostini

french baguette crostini with roasted vegetables and goat cheese spread

## Salmon Amuse Bouche

salmon mousse in a puff pastry cup with creme fraiche and chives

## Sesame Beef Arugula Wrap

thinly sliced tenderloin wrapped around a sesame pretzel stick with a remoulade sauce

## Taco Cup Ceviche

a tortilla cup filled with white fish ceviche, green salsa, and mango

## Thai Lettuce Cups

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



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# HOT HORS D' OEUVRES | 2024

Includes disposable ware, napkins and utensils.  
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## Apricot or Raspberry and Brie Kisses

brie topped with apricot puree or raspberry preserves  
wrapped in phyllo dough and baked

## Arancini

italian fried risotto ball with pancetta and fontina cheese

## Assorted Mini Quiche

baked custard with fillings in a small pie crust

## Bacon Wrapped Dates

dates stuffed with goat cheese, glazed with brown sugar  
and topped with crushed almonds

## Bacon Wrapped Scallops

seared sea scallops wrapped in bacon

## Baked Artichoke Reggiano Crostini

marinated artichokes with grated parmesan reggiano cheese  
and fresh spinach on italian toast round

## Beef Satay

beef marinated in asian spices served with peanut sauce

## Beef Wellington

tenderloin of beef with mushrooms and onion wrapped  
in a puff pastry

## Brie and Apple en croute

brie wrapped with cinnamon apples and baked

## Buffalo Chicken Bites

boneless chicken tossed in buffalo sauce, served with  
celery, carrots and bleu cheese dressing

## Cantonese Barbeque Riblettes

marinated in soy, ginger, and garlic, brushed with bbq sauce

## Chicken Empanadas

chicken and cheese blend baked in a pastry crust with salsa

## Chicken Satay

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

## Chicken Wings

chicken wings coated in buffalo sauce served with bleu cheese  
served with celery & carrots

## Coconut Chicken Strips

chicken strips tossed in a coconut batter and served  
with honey mustard

## Crab Cakes

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

## Crab Phyllo Purses

crab and cream cheese mixture stuffed in phyllo dough

## Gourmet Potato Skins

baby red potatoes stuffed with cheddar cheese, chives,  
sour cream, and bacon

## Herb Chicken & Brie Tartlets

seasoned chicken and brie served in a puff pastry cup

## Italian Sausage Stromboli

italian sausage and marinara rolled in a puff pastry topped  
with mozzarella cheese

## Macaroni and Cheese Bites

macaroni and cheese, breaded and fried

## Miniature Lamb Chops

seasoned and grilled lamb chops with a mint demi glace

## Mini Sliders

black angus beef, bbq pulled pork, or beef brisket on a mini brioche bun

## Mini Tacos

Bite size corn tortilla taco with seasoned beef or chicken topped with fresh  
cabbage and guacamole

## Pork and Shrimp Egg Roll

served with sweet and sour sauce

## Pot Stickers

chicken, pork, or vegetable pot stickers served with a ginger  
soy dipping sauce

## Pretzel Bites

hot pretzel bites with warm cheese for dipping

## Ricotta Mozzarella Bites

fried ricotta and mozzarella bites seasoned with basil

## Samosa

fried pastry with a savory vegetable and potato filling

## Sausage Stuffed Mushroom Caps

filled with a blend of ground beef and italian sausage

## Shredded Duck Quesadillas

shredded duck, poached pear, and a cheese mixture grilled in a  
tortilla with mango chutney

## Spicy Chicken Sesame Drumettes

mini chicken legs fried and coated with toasted sesame sauce

## Spinach & Feta Phyllo Triangles

spinach, feta, and pine nuts wrapped in phyllo dough

## Stuffed Mushrooms

filled with spinach and cheese

## Swedish or BBQ Meatballs

miniature meatballs in your choice of swedish or bbq sauce

## Vegetarian Stromboli

vegetables and marinara rolled in a puff pastry topped with mozzarella  
cheese



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# HORS D' OEUVRES PLATTERS | 2024

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

## Antipasto Display

genoa salami, prosciutto, and capicola; served with marinated artichokes, olives, cherry tomato mozzarella salad and crostini

## Chips and Salsa

our homemade tortilla chips accompanied by fire-roasted salsa, and salsa verde

**Add authentic fresh guacamole \$2.75 per guest**

## Chorizo Infused Queso

spicy chorizo cheese dip served with homemade tortilla chips

## Fresh Vegetable Crudité

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

an assortment of fresh sliced seasonal fruit served with your choice of cherry, raspberry, or honey yogurt dip

## Grilled Vegetable Platter

zucchini, peppers, asparagus, eggplant, roasted garlic, red onions, tomatoes, and portabella mushrooms with spinach walnut dip

## International and Domestic Cheese Board

assortment of imported and domestic cheeses, decorated with fresh fruit garnish and assorted crackers

add summer sausage for \$1.50 per guest

## Smoked Salmon Platter

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

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

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 (.50)

*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

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

chick-pea puree, garlic, and sundried tomato mixed together and served with pita chip

## Maki Tray (100 piece)

including spicy salmon (36), tuna & avocado (32), spicy tuna (16) and vegetarian california (16)

## Nigiri Tray (50 piece)

including tuna nigiri sushi (20), salmon nigiri sushi (20) and shrimp nigiri sushi (10)



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# CHEF ATTENDED HORS D' OEUVRES STATIONS | 2024

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

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

## Carved Baked Turkey

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

## Carved Beef Tenderloin

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

## Grilled Cheese Station

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

## Mac & Cheese Station

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

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

## Pasta Station

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

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

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

## Slider Station

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

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

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

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.

## Market Price

ELEGANTÉ  CUISINE

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Chef Attended  
Hors D'oeuvres  
Stations

23.1

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

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*

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

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

## Desserts for Platters

### Bars and Cake Squares

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

### Miniature Pastries

Assorted Mini French  
Pastries  
Cannoli  
Cheesecake  
Cream Puffs  
Éclair  
Fresh Fruit Tartlets  
Mocha Éclair  
Mini Kolacky  
Mousse Cups  
Napoleon  
Petit Fours  
Rum Balls  
Tartlets  
*apple, cherry, key lime, lemon*  
Tiramisu Trifle

### Brownies

Brownies  
Frosted Brownies  
Fudge Nut Brownies

### Cookies

Assorted  
Chocolate Chip  
Chocolate Chunk  
Oatmeal Raisin  
Peanut Butter  
Sugar  
Assorted Butter Cookies

### Other Desserts

Chocolate Covered Strawberries  
Chocolate Mousse  
Chocolate Tiramisu  
Chocolate Truffles  
Chocolate Tuxedo Strawberries  
Cobbler  
*apple, peach, cherry*  
English Strawberry Trifle  
Ice Cream  
Ice Cream Bars, Assorted  
Strawberry Mousse  
Rum Bread Pudding  
Turnovers  
*apple, cherry, pineapple*  
White Chocolate Mousse

### Gluten Free

Rice Krispy Treats  
Chocolate Chip Cookies  
Sugar Cookies  
Brownies



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

## Tortes, Pies & Cheesecakes

### European Layer Tortes

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

### 9" Pies

Fruit  
*apple, cherry, seasonal*  
  
Whip Cream  
*banana custard, chocolate  
cream, strawberry*  
  
Other  
*boston cream, lemon  
meringue, turtle*

### Traditional Layer Tortes

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

### 9" Cheesecakes

Amaretto  
Chocolate  
Chocolate Chip  
Marble  
Mocha Truffle  
Raspberry Swirl  
Turtle  
New York

## Premium & Plated Desserts

Baked Alaska  
Bananas Foster Flambé\*  
Cappuccino Mousse  
Chocolate Crème Brulee  
Chocolate Flourless Cake  
Gran Marnier Mousse  
Mixed Berry Tart  
Passion Fruit Mousse

Poached Pears  
Poached Pears en Croute  
Snickers' Pie  
Strawberries Romanoff\*  
White Chocolate Pistachio  
Crepes with Warm Fruit Compote

## Desserts Station

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

\*chef fee required

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

## Select Brands Liquor Package

includes beer, wine & soda package, plus Absolut vodka, Bacardi light rum, Malibu rum, Myers dark rum, Christian brothers brandy, Jim beam whiskey, Seagram's 7, Johnnie walker red, Jameson, Dewars white label scotch, Beefeaters gin, Southern comfort, Jose cuervo, Amaretto, Kahlua, Bailey's original, Tia maria

## Premium Brands Liquor Package

includes beer, wine, soda, & select brands, plus Ketel one and Grey goose vodka, Captain morgan, Makers mark, Crown royal, Johnnie walker black label, J & b, Jack daniels whiskey, Tangueray gin, Bombay sapphire, Patron silver tequila, Courvoisier vsop, Chambord, Grand marnier.

## Wine Service with Lunch or Dinner

chardonnay, sauvignon blanc, pinot grigio, riesling, merlot, cabernet sauvignon, pinot noir, moscato, prosecco, j roget brut

## Beer, Wine and Soda Package

White claw, Miller genuine draft, Miller lite, Heineken, house varietal wines to include chardonnay, pinot grigio, pinot noir, cabernet sauvignon, bottled water and soda

## Craft Beer, Wine and Soda Package

Blue moon, Samuel adams, and Revolution anti-hero in addition to all domestic beers, house wine varietals, bottled water, and soda

## Soda Package

coke, diet coke, sprite, lemonade and bottled water

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

## Bar Service Only

no beverages included



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## House Wines

Silver Gate Chardonnay, California  
Silver Gate Sauvignon Blanc, California  
Silver Gate Pinot Grigio, California  
Silver Gate Cabernet Sauvignon, California  
Silver Gate Pinot Noir, California  
Standford Sparkling Wine, California

## Superior Wines

Simi Dry Rose, Sonoma  
Barone Fini Pinot Grigio, Valdadige Italy  
Oyster Bay Sauvignon Blanc, New Zealand  
Josh Craftsman Chardonnay, Hopland, California  
Folie a Deux Pino Noir, Sonoma  
Seven Falls Merlot, Wahluke Slope Washington  
Joel Gott Cabernet, North Coast  
Terrazas Malbec, Argentina  
Campo Viejo RSV Tempemillo, Spain

## Prestige Wines

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

## Reserve Wines

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

## Sparkling/ Champagne/Prosecco

Chandon Brut, California  
Moet & Chandon Imperial, California  
Veuve Clicquot Yellow Label, France  
Bertrand Jefferson Brut, France  
Avisi Prosecco, Veneto, Italy  
Clicquot Rose, Champagne  
Rotari Brut, Trentino, Italy  
Gratien Meyer Cremant Rose, France

## Sake

Ty Ku Coconut 330  
Ty Ku Cucumber 330  
Ty Ku White 330  
Ty Ku Black 330  
Shimizu no Mai Pure  
Shimizu no Mai Pure Dawn  
Shimizu no Mai Pure Dusk  
Gekkeikan Plum Wine  
Gekkeikan Black and Gold

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



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