

ELEGANTÉ CUISINE

Catering & Event Planning

FULL SERVICE CATERING

FLAVOR • DESIGN • TECHNIQUE



WEDDING MENU

Elegante Cuisine

847-806-0000 | www.Elegante.net

1161 Pagni Elk Grove Village, IL 60007



ELEGANTÉ  CUISINE
Catering & Event Planning

About Us

We currently reside in a 10,000 square foot facility in Elk Grove Village, 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 40 years, our philosophy has never changed; 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 strive to exceed expectations by placing the utmost emphasis on the wants and needs of our clientele.

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life time experiences are created by the company we keep and the food we eat.

- T. Manetti



TEA SANDWICHES | 2022

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

\$2.25 per piece

honey baked ham on rye bread topped with seasoned swiss cheese

\$2.25 per piece

pistachio, chives, and cream cheese on pumpernickel bread

\$2.25 per piece

cucumber and dill sandwich on whole wheat bread

\$2.25 per piece

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

\$2.25 per piece

smoked salmon with chive mayonnaise garnished with dill on toasted bread

\$2.50 per piece

carrots, raisins with walnuts and cream cheese on cinnamon bread

\$2.25 per piece

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

\$2.25 per piece

COLD HORS D' OEUVRES | 2022

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

Antipasto Skewer	\$2.75	Gorgonzola Stuffed New Potatoes	\$2.50
genoa salami, artichokes hearts, olives, cherry tomatoes, and provolone		baby red potatoes filled with whipped gorgonzola cheese, and crumbled walnuts	
Applewood Gorgonzola Roulade	\$2.50	Herb Grilled Shrimp Skewers	\$3.25
applewood smoked chicken wrapped in prosciutto and gorgonzola cheese garnished with a dried cranberry		marinated shrimp with fresh herbs and olive oil	
Artichoke Pizza	\$2.00	Horseradish Roast Beef Mini Roulade	\$2.50
bite-size french crust filled with goat cheese, ricotta, chopped artichokes, and caramelized red onion		thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle	
Asparagus Raspberry & Goat Cheese Bouche		Hummus Vegetable Shooter	\$3.00
asparagus tips, fresh raspberries, and whipped goat cheese in a pastry cup	\$2.25	traditional hummus with carrots and celery	
Blow Torched Ahi Tuna	\$3.75	Iced Shrimp Cocktail	\$3.25
served on a crispy wonton with bok choy, slaw, wasabi caviar, and pickled ginger aioli		jumbo shrimp with cocktail sauce	
Bruschetta Trio	\$2.50	Marinated Tortellini Skewers	\$2.25
bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta		cheese tortellini skewered with olive oil and italian spices	
Chicken Caesar "Saladettes"	\$2.50	Mini Deli Sandwiches	\$2.75
crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings		an assortment of deli meats on petite rolls with assorted condiments	
Crab and Cucumber Cups	\$3.25	Peppered Tuna	\$3.75
delicate alaskan crab salad perched in a decorative cucumber cup		ahi tuna on belgian endive with wasabi aioli	
Deli Spirals	\$2.25	Prosciutto with Melon	\$2.50
flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses		thinly sliced prosciutto wrapped around melon	
Deviled Eggs Trio	\$2.00	Roasted Vegetable Crostini	\$2.50
assortment of deviled eggs consisting of; traditional, bacon and cheese, and sun-dried tomato and basil		french baguette crostini with roasted vegetables and goat cheese spread	
Fresh Fruit Kabobs	\$2.75	Salmon Amuse Bouche	\$2.50
fresh fruit on a skewer		salmon mousse in a puff pastry cup with creme fraiche and chives	
Fresh Mozzarella & Tomato Skewers	\$2.25	Sesame Beef Arugula Wrap	\$2.75
fresh mozzarella skewer with cherry tomatoes and fresh basil		thinly sliced tenderloin wrapped around a sesame pretzel stick with a remoulade sauce	
		Taco Cup Ceviche	\$2.75
		a tortilla cup filled with white fish ceviche, green salsa, and mango	
		Thai Lettuce Cups	\$3.00
		chopped chicken with an asian slaw, rolled in lettuce and tied with chive	

HOT HORS D' OEUUVRES | 2022

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

Apricot or Raspberry and Brie Kisses brie topped with apricot puree or raspberry preserves wrapped in phyllo dough and baked	\$2.50	Gourmet Potato Skins baby red potatoes stuffed with cheddar cheese, chives, sour cream, and bacon	\$2.50
Arancini italian fried risotto ball with pancetta and fontina cheese	\$2.50	Herb Chicken & Brie Tartlets seasoned chicken and brie served in a puff pastry cup	\$2.50
Assorted Mini Quiche baked custard with fillings in a small pie crust	\$2.00	Italian Sausage Stromboli italian sausage and marinara rolled in a puff pastry topped with mozzarella cheese	\$2.25
Bacon Wrapped Dates dates stuffed with goat cheese, glazed with brown sugar and topped with crushed almonds	\$2.50	Macaroni and Cheese Bites macaroni and cheese, breaded and fried	\$2.25
Bacon Wrapped Scallops seared sea scallops wrapped in bacon	\$3.00	Miniature Lamb Chops seasoned and grilled lamb chops with a mint demi glace	\$5.50
Baked Artichoke Reggiano Crostini marinated artichokes with grated parmesan reggiano cheese and fresh spinach on italian toast round	\$2.25	Mini Sliders black angus beef, bbq pulled pork, or beef brisket on a mini brioche bun	\$4.50
Beef Satay beef marinated in asian spices served with peanut sauce	\$2.50	Mini Tacos Bite size corn tortilla taco with seasoned beef or chicken topped with fresh cabbage and guacamole	\$3.25
Beef Wellington tenderloin of beef with mushrooms and onion wrapped in a puff pastry	\$2.75	Pork and Shrimp Egg Roll served with sweet and sour sauce	\$2.50
Brie and Apple en croute brie wrapped with cinnamon apples and baked	\$2.75	Pot Stickers chicken, pork, or vegetable pot stickers served with a ginger soy dipping sauce	\$2.25
Buffalo Chicken Bites boneless chicken tossed in buffalo sauce, served with celery, carrots and bleu cheese dressing	\$2.00	Pretzel Bites hot pretzel bites with warm cheese for dipping	\$1.75
Cantonese Barbeque Riblettes marinated in soy, ginger, and garlic, brushed with bbq sauce	\$2.50	Ricotta Mozzarella Bites fried ricotta and mozzarella bites seasoned with basil	\$2.25
Chicken Empanadas chicken and cheese blend baked in a pastry crust with salsa	\$2.50	Samosa fried pastry with a savory vegetable and potato filling	\$2.00
Chicken Satay chicken marinated in asian spices, skewered, and served with peanut sauce	\$2.50	Sausage Stuffed Mushroom Caps filled with a blend of ground beef and italian sausage	\$2.00
Chicken Wings chicken wings coated in buffalo sauce served with bleu cheese served with celery & carrots	\$2.00	Shredded Duck Quesadillas shredded duck, poached pear, and a cheese mixture grilled in a tortilla with mango chutney	\$3.00
Coconut Chicken Strips chicken strips tossed in a coconut batter and served with honey mustard	\$2.25	Spicy Chicken Sesame Drumettes mini chicken legs fried and coated with toasted sesame sauce	\$2.50
Crab Cakes chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce	\$3.25	Spinach & Feta Phyllo Triangles spinach, feta, and pine nuts wrapped in phyllo dough	\$2.25
Crab Phyllo Purses crab and cream cheese mixture stuffed in phyllo dough	\$3.00	Stuffed Mushrooms filled with spinach and cheese	\$2.25
		Swedish or BBQ Meatballs miniature meatballs in your choice of swedish or bbq sauce	\$1.25
		Vegetarian Stromboli vegetables and marinara rolled in a puff pastry topped with mozzarella cheese	\$2.00

HORS D' OEUVRES PLATTERS | 2022

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

Antipasto Display \$8.50 per guest

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

Chips and Salsa \$4.75 per guest

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

Add Guacamole \$2.75 per guest

Chorizo Infused Queso \$4.25 per guest

spicy chorizo cheese dip served with homemade tortilla chips

Fresh Vegetable Crudité \$4.50 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 \$5.25 per guest

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

Grilled Vegetable Platter \$5.25 per guest

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

International and Domestic

Cheese Board \$33.50 per lb.

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

add summer sausage for \$6.50 per lb

Smoked Salmon Platter \$49.25 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 \$29.25 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 \$4.00 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

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 \$3.50 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 \$3.25 per guest

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

Maki Tray (100 piece) \$3.00 per piece

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

Nigiri Tray (50 piece) \$5.75 per 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 | 2022

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

Carved Baked Ham **\$3.25 per roll**
dijon seasoned baked ham with petite rolls, mayonnaise,
dijon mustard and house tarragon dressing

Carved Baked Turkey **\$3.50 per roll**
chef-carved oven roasted turkey with petite rolls,
mayonnaise, mustard, house tarragon dressing and
tomato-chipotle vinaigrette

Carved Beef Tenderloin **\$6.75 per roll**
chef-carved tenderloin of beef with petite rolls,
garlic aioli, horseradish cream and house tarragon
dressing

Grilled Cheese Station **\$5.25 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 **\$6.25 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 **\$6.75 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 **\$8.50 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 **\$8.50 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 **\$7.25 per guest**
creamy risotto with a choice of add-ins to include; shrimp,
calamari, mushroom, zucchini, and green peas

Slider Station **\$4.50 per roll**
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 **\$9.00 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 **\$5.50 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.

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Includes oyster crackers, disposable ware, utensils and napkins.
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Broth

\$4.75 per guest

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

\$5.25 per guest

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

\$4.75 per guest

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

\$5.00 per guest

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

Includes your choice of three accompaniments with bread service.
Includes disposable ware, utensils and napkins.
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	\$ 16.75
Two Entrées	\$ 20.00
Three Entrées	\$ 23.50

Includes your choice of three accompaniments with bread service.
Includes disposable wear, utensils and napkins.
Minimums apply; please ask your sales representative for details
Refer to accompaniments page.

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

portabello, 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	\$ 16.75
Two Entrées	\$ 20.00
Three Entrées	\$ 23.50

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PREMIUM BUFFETS | 2022

Includes disposable ware, utensils and napkins.
Includes your choice of three accompaniments with bread service.
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	\$39.25
Leg of Lamb *chef fee required roasted with a dijon crust, caramelized shallots and rosemary infused demi-glace	\$43.50
Moroccan Lamb Shank seasoned lamb shank on a bed of couscous, dried apricot, and dried figs	\$45.75
Prime Rib of Beef *chef fee required with au jus and horseradish cream	\$47.00
Rock Cornish Game Hen seasoned with fresh herbs then roasted in a white wine shallot sauce; glazed with an orange balsamic reduction	\$39.25
Seafood and Mushroom Risotto *chef fee required shrimp, calamari, mushroom, zucchini, and green peas	\$40.23
Sausage Stuffed Rack of Pork bone-in pork loin crusted with a garlic-spiced rub and stuffed with smoked sausage	\$36.75

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	French Cut Chicken herb crusted french cut chicken, topped with fire roasted red pepper sauce
Citrus Glazed Tuna Steak (\$2.50) served with three fruit salsa	Grilled Branzino seasoned with basil, lime and ginger
Macadamia Mahi Mahi macadamia nut crusted and accented with a mango chutney	Pork Short Ribs braised short rib topped with a mediterranean ragout
Marinated Skirt Steak grilled skirt steak marinated overnight in lime, orange, garlic, and mexican lager	Stuffed Chicken Asiago boneless chicken breast stuffed with spinach, pine nuts, sun-dried tomatoes, and asiago cheese, finished with a light tomato beurre blanc
Osso Bucco braised veal shanks in red wine, vegetables, and tomatoes	Shrimp Scampi served with linguine pasta in a lemon butter sauce

PLATED ENTREES | 2022

For full-service events, staffing and rental costs are additional.
Please ask your sales representative for details.
Includes your choice of three accompaniments with bread service.
Refer to accompaniments page.

Poultry

Chicken Asiago	\$25.25
boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts, and asiago cheese	
Chicken Marsala	\$23.00
sautéed boneless breast with mushroom marsala sauce	
Chicken Picatta	\$23.00
sautéed boneless breast with lemon caper sauce	
Chicken Wellington	\$29.75
chicken with spinach, duxelles, white wine, cheddar cheese, and wrapped in puff pastry	
Duck with Pickled Vegetables	\$36.25
pan seared duck served with pickled seasonal vegetables	
French Cut Chicken	\$26.25
herb-crusted french cut chicken topped with a fire roasted red pepper sauce	
Grecian Cornish Hen	\$36.25
cornish half hen seasoned with oregano and sliced lemon roasted to perfection	
Stuffed Tuscan Quail	\$33.00
quail stuffed with mixed vegetables and drizzled with port wine sauce	

Beef & Veal

Beef Tenderloin Medallions	\$42.00
served with your choice of béarnaise sauce, red-wine reduction, or mushroom demi glaze	
Braciolo	\$32.00
tenderized flank steak breadcrumbs and parmesan cheese rolled, braised in marinara sauce	
Braised Beef Short Ribs	\$39.75
boneless beef short ribs, slow cooked with port wine demi and roasted cipollini onions	
New York Strip Steak	\$48.75
grilled to perfection and served with butter	
Petite Filet Mignon	\$52.00
tender filet mignon grilled and topped with red-wine sauce	
Rib Eye Steak	\$42.00
10 oz. ribeye grilled and topped with onion bacon jam	
Veal Scaloppini	\$43.00
thinly sliced veal, lightly floured, served with a brown butter caper sauce	
Veal Scamorza	\$41.00
breaded veal medallions with smoked mozzarella in a cream sauce	

Pork

Grilled Pork Chop	\$33.00
chipotle and maple glazed bone-in pork chop with grilled pear relish	
Pork Loin with Five Spice Apples	\$28.75
soaked in an asian brine overnight, seasoned, seared, and topped with deglazed five spice apples compote	
Apricot Sage Pork Tenderloin	\$34.25
pork tenderloin with sautéed apricot, sage, and white onion, blended into a rich sauce	

PLATED ENTREES | 2022

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Includes your choice of three accompaniments with bread service.
Refer to accompaniments page.

Seafood

Braided Atlantic Salmon pan-roasted, hand-braided salmon dressed with a champagne dill cream sauce	\$37.75
Lemon & Pepper Encrusted Cod fresh cod baked with a fresh pepper and lemon coating	\$26.25
Macadamia Mahi Mahi white fish with a macadamia nut crust, accented with a mango chutney	\$34.25
Miso-Marinated Sea Bass filet marinated in mirin rice wine, white miso, and sake, baked then topped with beurre blanc sauce	\$45.25
Parmesan Crusted Tilapia cooked with parmesan cheese and pan-seared, topped with a lemon wine sauce	\$29.75
Zucchini & Shrimp Orecchiette orecchiette baked in garlic, olive oil, and cherry tomato with cubed zucchini and shrimp	\$32.00
Gnocchi & Shrimp house gnocchi in a cherry tomato sauce, shrimp, garlic, and olive oil	\$31.00

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	\$48.75
New York Strip & Pan Seared Scallops grilled new york strip with herb butter and pan seared scallops with vegetables	\$56.25
Petite Filet Mignon & Grilled Lobster Tail beef filet in a mushroom wine sauce served with grilled marinated lobster tail	\$62.75

Vegetarian

Mushroom & Asparagus Risotto vegetarian risotto mixed with a hearty blend of mushrooms, carrots, and asparagus	\$28.75
Portabella Mushroom portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers	\$31.00
Ricotta & Spinach Ravioli ravioli filled with fresh spinach and ricotta cheese with a tomato cream sauce	\$31.00
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	\$29.75

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 (1.25)

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

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 (1.00)

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 your choice of two dressings

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 (1.25)

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

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

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

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

ELEGANTÉ  CUISINE

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RECEPTION PACKAGES | 2022

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

\$32.00 per guest

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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*

\$36.25 per guest

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RECEPTION PACKAGES | 2022

Includes disposable ware, utensils and napkins.
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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

\$48.75 per guest

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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	\$2.50
Banana Cake Squares	\$2.50
Butterfinger Bars	\$2.50
Carrot Cake Squares	\$2.50
Cheesecake Swirl Bars	\$2.50
Chef's Assorted Bars	\$2.50
Chocolate Cake Squares	\$2.50
Lemon Squares	\$2.50
Oreo Cheesecake Bars	\$2.50

Miniature Pastries

Assorted Mini French Pastries	\$3.75
Cannoli	\$3.75
Cheesecake	\$3.75
Cream Puffs	\$3.75
Éclair	\$3.75
Fresh Fruit Tartlets	\$3.75
Mocha Éclair	\$3.75
Mini Kolacky	\$3.75
Mousse Cups	\$3.75
Napoleon	\$3.75
Petit Fours	\$3.75
Rum Balls	\$3.75
Tartlets	\$3.75
<i>apple, cherry, key lime, lemon</i>	
Tiramisu Trifle	\$4.75

Brownies

Brownies	\$2.50
Frosted Brownies	\$2.50
Fudge Nut Brownies	\$2.50

Cookies

Assorted	\$1.75
Chocolate Chip	\$1.75
Chocolate Chunk	\$1.75
Oatmeal Raisin	\$1.75
Peanut Butter	\$1.75
Sugar	\$1.75
Assorted Butter Cookies	\$35.25/#

Other Desserts

Chocolate Covered Strawberries	\$3.50
Chocolate Mousse	\$3.50
Chocolate Tiramisu	\$5.75
Chocolate Truffles	\$4.50
Chocolate Tuxedo Strawberries	\$3.75
Cobbler	\$3.75
<i>apple, peach, cherry</i>	
English Strawberry Trifle	\$3.75
Ice Cream	\$3.00
Ice Cream Bars, Assorted	\$3.25
Strawberry Mousse	\$3.50
Rum Bread Pudding	\$5.75
Turnovers	\$3.75
<i>apple, cherry, pineapple</i>	
White Chocolate Mousse	\$3.75

Gluten Free

Rice Krispy Treats	\$4.50
Chocolate Chip Cookies	\$4.50
Sugar Cookies	\$4.50
Brownies	\$4.50

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

Tortes, Pies & Cheesecakes

European Layer Tortes	\$6.50/slice	9" Pies	
Banana Fudge		Fruit	\$5.25/slice
Cannoli		<i>apple, cherry, seasonal</i>	
Carrot Cream Cheese		Whip Cream	\$5.75/slice
Chocolate Mousse		<i>banana custard, chocolate</i>	
German Chocolate		<i>cream, strawberry</i>	
Lemon Mousse		Other	\$6.50/slice
Tiramisu		<i>boston cream, lemon</i>	
		<i>meringue, turtle</i>	
Traditional Layer Tortes	\$8.00/slice	9" Cheesecakes	\$6.75/slice
Black Forest		Amaretto	
Cookies and Cream		Chocolate	
Devil's Food Fudge		Chocolate Chip	
Lemon Supreme		Marble	
Raspberry		Mocha Truffle	
Red Velvet		Raspberry Swirl	
Strawberry Preserve		Turtle	
Strawberry Whipped Cream		New York	\$6.00/slice

Premium & Plated Desserts

Baked Alaska	\$8.75	Poached Pears	\$8.00
Bananas Foster Flambé*	\$8.00	Poached Pears en Croute	\$9.00
Cappuccino Mousse	\$7.75	Snickers's Pie	\$8.50
Chocolate Crème Brulee	\$8.75	Strawberries Romanoff*	\$8.25
Chocolate Flourless Cake	\$9.00	White Chocolate Pistachio	\$10.00
Gran Marnier Mousse	\$9.00	Crepes with Warm Fruit Compote	\$8.50
Mixed Berry Tart	\$8.50		
Passion Fruit Mousse	\$9.00		

Desserts Station

Chocolate Fountain **9.75 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 **9.00 per guest**
roast your own marshmallows and create your perfect s'more with graham crackers and milk chocolate

*chef fee required



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BAR PACKAGES | 2022

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

Two Hours \$25.75 per guest
Three Hours \$29.50 per guest
Four Hours \$34.00 per guest

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.

Two Hours \$33.50 per guest
Three Hours \$38.00 per guest
Four Hours \$43.50 per guest

Wine Service with Lunch or Dinner

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

\$13.50 per guest

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

Two Hours \$19.25 per guest
Three Hours \$22.00 per guest
Four Hours \$25.25 per guest

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

Two Hours \$22.50 per guest
Three Hours \$25.75 per guest
Four Hours \$29.75 per guest

Soda Package

coke, diet coke, sprite, lemonade and bottled water

Two Hours \$13.50 per guest
Three Hours \$16.75 per guest
Four Hours \$20.25 per guest

a bartender fee will be additional

Non-Alcoholic available upon request

Bar Service Only

no beverages included

Four Hours \$425.00 flat rate
Per Hour After \$140.00 per hour
(under 85 guests)

Four Hours \$5.25 per guest
Per Hour After \$2.25 per guest
(over 85 guests)



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House Wines

Silver Gate Chardonnay, California	\$36.00
Silver Gate Sauvignon Blanc, California	\$36.00
Silver Gate Pinot Grigio, California	\$36.00
Silver Gate Cabernet Sauvignon, California	\$36.00
Silver Gate Pinot Noir, California	\$36.00
Standford Sparkling Wine, California	\$40.00

Superior Wines

Simi Dry Rose, Sonoma	\$48.00
Barone Fini Pinot Grigio, Valdadige Italy	\$36.00
Oyster Bay Sauvignon Blanc, New Zealand	\$36.00
Josh Craftsman Chardonnay, Hopland, California	\$36.00
Folie a Deux Pino Noir, Sonoma	\$56.00
Seven Falls Merlot, Wahluke Slope Washington	\$35.00
Joel Gott Cabernet, North Coast	\$49.00
Terrazas Malbec, Argentina	\$41.00
Campo Viejo RSV Tempemillo, Spain	\$39.00

Prestige Wines

Gerard Bertrand Cotes de Rose Rose, South of France	\$52.00
Ruffino "Il Ducale" Pinot Grigio, Friuli, Italy	\$58.00
Ferrari Carano Chardonnay, Sonoma	\$52.00
Kim Crawford Sauvignon Blanc, New Zealand	\$55.00
Terra D Oro Chenin Viognier, West Virginia	\$33.00
Kung Fu Girl Riesling, Washington State	\$36.00
Meiomi Pinot Noir, Appellated, California	\$66.00
Skyside Cabernet Sauvignon, Sonoma	\$69.00
Rutherford Hill Merlot, Napa Valley	\$80.00
Luigi Bosa Reserve Malbec, Mendoza	\$57.00
Ferrari Carano Siena	\$70.00
Conundrum Red Blend, California	\$60.00

Reserve Wines

Whispering Angel Rose, Provence	\$70.00
Terlato Pinot Grigio, Friuli Italy	\$70.00
Robert Mondavi Chardonnay, Napa	\$60.00
Cloudy Bay Sauvignon Blanc, New Zealand	\$90.00
Chateau De Sancerre, Loire Valley	\$93.00
Chateau St Michelle "Eroica" Riesling, Washington	\$56.00
Sanford "Fountain Hills" Pinot Noir	\$62.00
Joel Gott Pinot Noir, Oregon	\$49.00
Markham Merlot, Napa Valley	\$72.00
Prisoner, Napa Valley	\$112.00
Monsanto, Chianti Classico Rsv, Italy	\$86.00
Unshakled Red, California	\$72.00

Sparkling/ Champagne/Prosecco

Chandon Brut, California	\$70.00
Moet & Chandon Imperial, California	\$180.00
Veuve Clicquot Yellow Label, France	\$195.00
Bertrand Jefferson Brut, France	\$56.00
Avissi Prosecco, Veneto, Italy	\$40.00
Clicquot Rose, Champagne	\$232.00
Rotari Brut, Trentino, Italy	\$50.00
Gratien Meyer Cremant Rose, France	\$50.00

Sake

Ty Ku Coconut 330	\$29.00
Ty Ku Cucumber 330	\$29.00
Ty Ku White 330	\$29.00
Ty Ku Black 330	\$42.00
Shimizu no Mai Pure	\$34.00
Shimizu no Mai Pure Dawn	\$34.00
Shimizu no Mai Pure Dusk	\$41.00
Gekkeikan Plum Wine	\$39.00
Gekkeikan Black and Gold	\$43.00

RENTALS & SERVICE STAFF | 2022

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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