

ELEGANTÉ CUISINE



Catering and Event Planning

Social 2021



FLAVOR



DESIGN



TECHNIQUE

F L A V O R

simple to complex flavors please your palette from our
array of traditional, current and exclusive family
recipes infused with today's taste sensibility

D E S I G N

derived from a single source, shade, element or
memory, our design approach is incorporated into
every aspect of your event

T E C H N I Q U E

by placing your smallest detail as the cornerstone
into every aspect of the grand scheme, we
surpass your most vivid images and
expectations, bringing joy, excitement and long
lasting memories to you and your guests

O N T H E C O V E R

Arugula, Candied Walnuts with Goat Cheese

Pan Seared Sea Bass Scallops

Parfait Shooters

WELCOME

Eleganté Cuisine is your premier source for complete catering and event planning for any corporate function, social event or wedding. As a leader in the catering and event planning industry with over 35 years of experience, we use top quality **fresh ingredients** and products. We combine creative recipes, thoughtful preparation, and imaginative presentation, into a delightful and accessible **culinary experience**.

Eleganté Cuisine takes pride in being the **exclusive caterer** and **event provider** for hundreds of companies throughout the Chicagoland area. Our services range from daily box lunches to company picnics, award banquets to cocktail receptions, from client or tenant appreciation events to holiday parties. We **offer in-house dining services** for every occasion year-round.

Our event and décor inventory ranges from glassware, tableware, and china; to disposable glasses, plates, and utensils as well as a variety of table sizes, chairs and portable bars. We can also coordinate additional **artistic elements** such as florals, invitations, linens, props, lighting, draping, tenting and staging. We provide the **best service staff** including bartenders, event captains, party chefs, and servers and are happy to provide entertainers such as DJs, Bands, and keynote speakers to enhance your event or highlight important milestones.

Our **Special Event Coordinators** help you plan the perfect event to meet your expectations by executing events that are unique, memorable and enjoyable. You can **contact us today** at **847.806.0000** to connect with one of our coordinators and begin your event planning or place a catering order for your home or office.

THANK YOU!



ELEGANTÉ CUISINE

Catering & Event Planning

S O C I A L M E N U 2 0 2 1

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**denotes new menu item

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 toasted 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, pepper and onion)
chorizo (cheese blend and chorizo sausage)

Quiche (serves 8 guests)

a baked 8 inch tart with a savory filling thickened with eggs

vegetarian (onion, peppers, mushrooms, and cheddar cheese)
lorraine (bacon, onion, and swiss cheese)

GREAT STARTS BUFFETS | 2021

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

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

Italian Frittata

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

Make Your Own Breakfast Fajitas

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 **chef attendant required*

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

Scrambled Eggs

light and fluffy scrambled eggs

Traditional Eggs Benedict

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

egg whites available upon request

One Entrée
Two Entrées
Three Entrées

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Great Start
Buffets

21.1

INVIGORATING BREAKS | 2021

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.
If added to a breakfast or lunch buffet receive 5% discount.

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. flat breads and crostinis with tomato bruschetta topping; hot spinach artichoke dip and chocolate-almond biscotti

7th Inning Stretch

- I. **"Nacho Bar"**
house-fried tortilla chips, beef chili, warm cheese sauce, sliced jalapenos peppers, diced green onions, tomatoes, salsa, guacamole, and sour cream
- II. **"North Sider"**
fresh popcorn, hot pretzels with stone 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 fruits, granola, and fruit trail mix
- II. build your own trail mix: whole almonds, peanuts, m&m's, dried bananas, dried apricots, and 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


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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 BOX LUNCHES | 2021

Includes kettle chips, choice of one compliment, one dessert, mustard & 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
Gluten Free Roll

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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, grilled to perfection 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**

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



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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

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

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

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

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

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Caesar Salad

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

Caprese Salad

mixed greens, fresh ciliegine mozzarella, 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

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

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

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, chocolate chunk, 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
tiramisu trifle

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 Chicken

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

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

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

Braised Beef Short Ribs

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

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

Pepper Steak

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

Ropa Vieja

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

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 (\$1.50)

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 (\$1.25)

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 \$2.25)

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 \$ 15.50
Two Entrées \$ 18.50
Three Entrées \$ 21.75

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Salad Selections

dressings on the side

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

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, and walnuts tossed in a maple citrus vinaigrette

Baby 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

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

seasoned and grilled to perfection and presented in a carrot ribbon

Baby Carrots & Sugar Snaps

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

Cauliflower Polonaise

steamed cauliflower sprinkled with bread crumb crust

Crispy Brussel Sprouts

roasted brussel 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

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

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

HOT BUFFET PACKAGES | 2021

**denotes new menu items

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

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

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

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)

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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HORS D'OEUVRES PLATTERS | 2021

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, salsa verde, and our authentic, fresh guacamole

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

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

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

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
carafees 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

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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
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

Traditional Layer Tortes

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

9" Pies

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

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
Snicker Pie
Strawberries Romanoff*
White Chocolate Pistachio
Crepês 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

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BAR PACKAGES | 2021

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
Three Hours
Four Hours

Beer, Wine and Soda Package

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

Two Hours
Three Hours
Four Hours

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
Three Hours
Four Hours

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
Three Hours
Four Hours

Wine Service with Lunch or Dinner

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

Soda Package

attendant fee applies for parties under 100 guests
coke, diet coke, sprite, lemonade and bottled water

Two Hours
Three Hours
Four Hours

*a bartender fee will be added for
hosted bar, cash bar and package bars under 100 guests.
Non-Alcoholic available upon request*

Bar Service Only

no beverages included

Four Hours
Per Hour After
(under 85 guests)

Four Hours
Per Hour After
(over 85 guests)

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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 Temperrillo, 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
 Avissi 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

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