



ELEGANTÉ CUISINE

Catering & Event Planning

PICNIC MENU

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THEMED PICNICS

ALL AMERICAN

100-299 Guests \$24.00

300-499 Guests \$22.00

500+ Guests \$21.00

Gluten free buns +\$2.00



Chicago Style All Beef Hot Dogs

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

Eleganté's Beer Bratwurst and Sauerkraut

Bratwurst grilled and served with sauerkraut

1/3 lb Angus Beef Char-Grilled Burgers

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

Impossible Burgers

A vegan delight

Roasted Corn on the Cob

Brushed with butter, salt and pepper

Baked Beans

Baked in a sweet sauce with bacon

Homemade Kettle Chips

Kettle-cooked until just right and lightly salted

Chilled Watermelon

Fresh cut watermelon wedges served cold

Assortment of Eleganté's Cookies

Chocolate chip, oatmeal raisin, peanut butter, and sugar



Recommended Premium Selection

Wagyu Beef Burger

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



THEMED PICNICS

TASTE OF THE CARRIBEAN

100-299 Guests \$28.00

300-499 Guests \$26.00

500+ Guests \$24.00

Includes sweet hawaiian rolls and butter

 **Grilled Sirloin Steak Kabobs**

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

 **Jerk Chicken**

Aromatic, smoky and well seasoned chicken slowly grilled

 **Grilled Shrimp Skewer with Tropical Fruit**

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

  **Grilled Pineapple**

Freshly sliced pineapple grilled to perfection

  **Coconut Rice**

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

  **Strawberry Walnut Spinach Salad**

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

 **Banana Cream Pie**

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



Recommended Premium Selection

Grilled Spanish Octopus

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



THEMED PICNICS

SMOKEHOUSE BBQ

100-299 Guests \$26.00

300-499 Guests \$24.00

500+ Guests \$22.00

Smoked Pulled Pork

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

Smoked Chicken Quarters

White and dark meat chicken quarters, smoked to perfection

Smoked Beef Brisket

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

Baked Beans

Sweet and tangy baked beans

Corn on the Cob

Brushed with butter, salt and pepper

Red Skin Potato Salad

Chunky red potatoes mixed with herbs and a creamy dressing

Creamy Cole Slaw

Shredded cabbage and carrots tossed in mayo-based dressing

Rice Crispy Treats & Fudge Nut Brownie Assortment

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

Eleganté's Corn Muffins

Homemade corn muffins, baked to perfection

Recommended Premium Selection

Cajun Grilled Shrimp Skewers

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



THEMED PICNICS

SOUTH OF THE BORDER

100-299 Guests \$25.00

300-499 Guests \$24.00

500+ Guests \$23.00

Street Tacos

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

Chips & Salsa

House fried corn tortilla chips served with our fresh homemade salsa

Elotes

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

Spanish Rice

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

Borracho Beans

Southwest style baked beans with bacon

Mexican Fruit Salad

Fresh mango and other seasonal fruits seasoned with lime and tajin

Churros

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



Recommended Premium Selection

Beef Steak Skewers

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



THEMED PICNICS

PIG ROAST

Suckling Pig: \$29.00 Per Person
Minimum 100 guests

Whole Hog: Pricing Available Upon Request

Gluten free buns +\$2.00

Additional side +\$4:00

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

Served with fresh buns and all the fixin's!

Choose Two of the Following Sides and One Dessert

🍷 🍷 Tossed Mixed Greens with dressing

Homemade Kettle Chips

BBQ Baked Beans

Macaroni Salad

Chipotle Roasted Sweet Potatoes

🍷 Baked Potatoes
(sour cream, cheese, butter)

Sweet Roasted Corn on the Cob

Creamy Coleslaw

Red Skin Potato Salad

Fresh Fruit Salad

🍷 🍷 Herb Grilled Vegetables

Pasta Primavera Salad

Desserts

Chef select dessert bars

Elegante's assorted cookie tray

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

Chilled Watermelon

Frosted or Fudge Nut Brownies





BUILD YOUR OWN BUFFET

100-299 Guests \$25.00

300-499 Guests \$23.50

500+ Guests \$22.00

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

Choose Three of the following Entrées

ELEGANTÉ

PICNIC FAVORITES

Chicago Style All Beef Hot Dogs

Smoked Beef Brisket

BBQ Smoked Pulled Pork

Italian Beef Sandwich

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

Eleganté's Home-Style Fried Chicken

🍴 Herb Marinated Grilled Chicken

BBQ Baby Back Ribs \$3.00

1/3 lbs Angus Beef Char-Grilled Burgers

🍴 Impossible Burgers \$1.00

Eleganté's Bratwurst and Sauerkraut

🍴 Marinated Skirt Steak Chimichuri \$2.00



ELEGANTÉ

SIGNATURE SELECTIONS

🍴 Wagyu Beef Burger \$5.00

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

🍴 Lamb Skewers \$3.00

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

🍴 Grilled Spanish Octopus \$6.00

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

🍴 Korean Style Pork Skewers \$2.50

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

🍴 Beef Steak Skewers \$3.00

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

🍴 NY Strip Steak \$5.00

Grilled to perfection and served with butter

Korean Style Marinated Kalbi \$6.00

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

🍴 Cajun Grilled Shrimp Skewers \$2.00

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

🍴 Mediterranean-Style Whole

Grilled Bronzino \$4.00

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

Seasonal Grilled Oysters M.P.

Succulent, seasoned grilled whole oysters on the half shell, with special sauce



BUILD YOUR OWN

BUFFET CONTINUED

Choose Three of the following Side Dishes

Cold Sides

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

Hot Sides

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



Choose One of the following Desserts

Assorted Dessert Bars

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

Assorted Cake Squares

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

Ice Cream Bars

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

Assorted Fresh Baked Cookies

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

Churros

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



PICNIC MENU

BEVERAGES

Pricing listed for Picnic Packages do not include beverages

Assorted soft drinks

Coke
Sprite
Diet Coke
Nestle Ice Tea

Wine (By the bottle)

Chardonnay
Pinot Grigio
Pinot noir
Cabernet Sauvignon

Alcoholic Beverages

MGD
Miller Lite
Heineken
Heineken Zero
Kegs (also available)

By the Gallon

Ice Tea
Lemonade

Waters

Ice Mountain Spring Water
Saratoga Sparkling Mineral Water

Full wine list available upon request

ELEGANTÉ

SUMMER PICNIC DRINKS

At Eleganté Cuisine, our **expert mixologist team** is ready to shake up your summer picnic with **custom** cocktails, mocktails, and signature beverages that perfectly match your event's theme. We use **fresh, seasonal** ingredients and **innovative** techniques to craft a drink menu that's as unique as your celebration.

No matter the size of your gathering, we've got you covered— from creating **10** exclusive custom drinks for an intimate affair to preparing **hundreds** of refreshing beverages for a grand event. Our **flexible** approach ensures every sip is unforgettable.

For **personalized** beverage solutions and detailed planning, be sure to **discuss your needs with your event producer**. They'll help tailor our offerings to perfectly suit your event.





PICNIC STATIONS

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

Cart Station Ideas:

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



Platters Ideas:

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

Endless Possibilities

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

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



ENTERTAINMENT

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

What We Offer

Entertainment & Performances

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

Games & Competitions

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

Rides & Attractions

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

Event Logistics & Rentals

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

