

COLD HORS D' OEUVRES | 2021

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

Antipasto Skewer

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

Applewood Gorgonzola Roulade

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

Artichoke Pizza

bite-size french crust filled with goat cheese, ricotta, chopped artichokes, and caramelized red onion

Asparagus Raspberry & Goat Cheese Bouche

asparagus tips, fresh raspberries, and whipped goat cheese in a pastry cup

Blow Torched Ahi Tuna

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

Bruschetta Trio

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

Chicken Caesar "Saladettes"

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

Crab and Cucumber Cups

delicate alaskan crab salad perched in a decorative cucumber cup

Deli Spirals

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

Deviled Eggs Trio

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

Fresh Fruit Kabobs

fresh fruit on a skewer

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Gorgonzola Stuffed New Potatoes

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

Herb Grilled Shrimp Skewers

marinated shrimp with fresh herbs and olive oil

Horseradish Roast Beef Mini Roulade

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

Hummus Vegetable Shooter

traditional hummus in shooters with carrots and celery

Iced Shrimp Cocktail

jumbo shrimp with cocktail sauce

Marinated Tortellini Skewers

cheese tortellini skewered with olive oil and italian spices

Mini Deli Sandwiches

an assortment of deli meats on petite rolls with assorted condiments

Peppered Tuna

seared ahi tuna on belgian endive with wasabi aioli

Prosciutto with Melon

thinly sliced prosciutto wrapped around a melon ball

Roasted Vegetable Crostini

french baguette crostini with roasted vegetables and goat cheese spread

Salmon Amuse Bouche

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

Sesame Beef Arugula Wrap

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

Taco Cup Ceviche

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

ELEGANTÉ  CUISINE

Catering & Event Planning

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COLD HORS D' OEUVRES | 2018

***denotes new menu item*

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

Thai Lettuce Cups

HOT HORS D' OEUVRES | 2021

***denotes new menu item*

Apricot or Raspberry and Brie Kisses

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

Arancini

italian fried risotto ball with pancetta and fontina cheese

Assorted Mini Quiche

baked custard with fillings in a small pie crust

Bacon Wrapped Dates

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

Bacon Wrapped Scallops

seared sea scallops wrapped in bacon

Baked Artichoke Reggiano Crostini

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

Beef Satay

beef marinated in asian spices served with peanut sauce

Beef Wellington

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

Brie and Apple en crouete

brie wrapped with cinnamon apples and baked

Buffalo Chicken Bites**

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

Cantonese Barbeque Riblettes

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

Chicken Empanadas

chicken and cheese blend baked in a pastry crust with salsa

Chicken Satay

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

Chicken Wings

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

Coconut Chicken Strips

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

Crab Cakes

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

Crab Phyllo Purses

crab and cream cheese mixture stuffed in phyllo dough

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Gourmet Potato Skins

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

Herb Chicken & Brie Tartlets

seasoned chicken and brie served in a puff pastry cup

Italian Sausage Stromboli

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

Macaroni and Cheese Bites

macaroni and cheese, breaded and fried

Miniature Lamb Chops

seasoned and grilled lamb chops with a mint demi glaze

Mini Sliders

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

Mini Tacos

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

Pork and Shrimp Egg Roll

served with sweet and sour sauce

Pot Stickers

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

Pretzel Bites

hot pretzel bites with warm cheese for dipping

Ricotta Mozzarella Bites**

fried ricotta and mozzarella bites seasoned with basil

Samosa

fried pastry with a savory vegetable and potato filling

Sausage Stuffed Mushroom Caps

filled with a blend of ground beef and italian sausage

Shredded Duck Quesadillas**

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

Spicy Chicken Sesame Drumettes

mini chicken legs fried and coated with toasted sesame sauce

Spinach & Feta Phyllo Triangles

spinach, feta, and pine nuts wrapped in phyllo dough

Stuffed Mushrooms

filled with spinach and cheese

Swedish or BBQ Meatballs

miniature meatballs in your choice of swedish sauce or bbq sauce

Vegetarian Stromboli

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

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Hot Hors
d' oeuvres

21.1

HORS D' OEUVRES PLATTERS | 2021

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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)

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Nigiri Tray (50 piece)

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



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CHEF ATTENDED HORS D' OEUVRES STATIONS | 2021

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

Carved Baked Ham

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

Carved Baked Turkey

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

Carved Beef Tenderloin

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

Grilled Cheese Station

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

Mac & Cheese Station

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

Mashed Potato Bar **

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

Pasta Station

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

Quesadilla Station

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

Risotto Station

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

Slider Station

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

Stir Fry Station

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

Stone Flat Bread Pizza

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

Sushi Station 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

Market

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sales representative for a complete list of sushi options.



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