

ELEGANTÉ CUISINE

Catering & Event Planning

Holiday Menu



Korean Inspired Beef Kalbi

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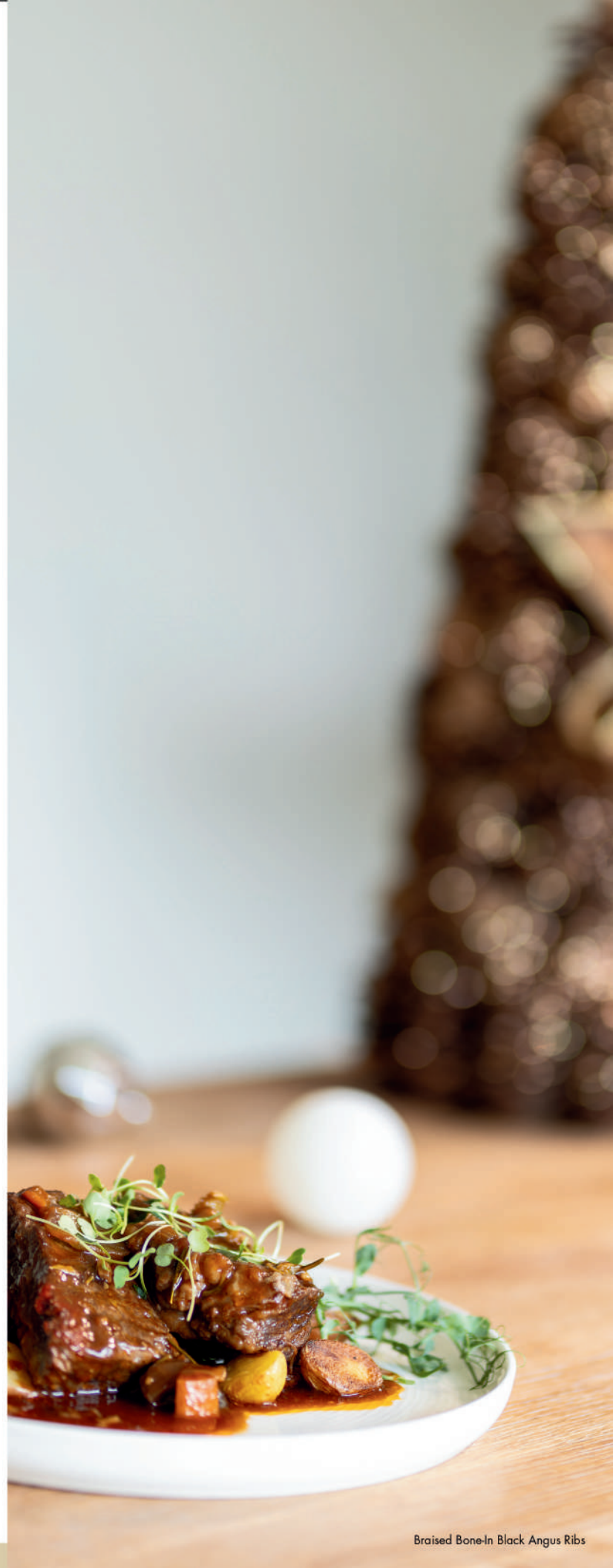
GF Gluten Friendly

DF Dairy Free

NF Nut Free



Star Item



Ordering Information

The holidays are a time for family, friends, and celebrations, and we are honored to be part of your gatherings. Whether you are hosting a cozy dinner at home or a large company event, our team is here to help make your season delicious, festive, and stress-free.

Please note the important information below:

Dietary Restrictions

All dietary restriction indicators (e.g., vegetarian, gluten-free, nut-free, dairy-free) are based on ingredients only. Our kitchen is not a nut-free, dairy-free, or gluten-free facility.

Delivery Minimum

A minimum order of \$250 is required for delivery. Otherwise, free pickup at our facility is available.

Minimum Orders

All packages listed in this menu are subject to minimum order requirements.

Substitutions

Substitutions may be made for some packages with an additional fee. Please consult with your sales representative for details.

Holiday Order Deadlines

The holiday season (October –January) is a very busy time for us. We encourage you to plan ahead, when possible, to ensure your order can be accommodated. Due to the high volume of holiday orders, all catering requests must be received at least 72 hours prior to your event date.

Orders submitted after this timeframe may not be accommodated.

Last-Minute Orders

Orders placed within 72 hours prior to the event date are subject to late order fees if they can be accommodated.

Menu item availability for last-minute orders may be limited and a \$500 order minimum for delivery will apply; otherwise, free pickup is available at our facility.

Delivery Fees

Delivery fees are calculated by zip code. Pick up fee will apply when there is equipment need to be returned to us. Orders requiring delivery outside of normal business hours will be subject to additional charges.

Holiday Delivery Fees

A surcharge may apply for all deliveries scheduled on holidays.

Staffed Events on Holidays

For staffed events taking place on holidays, a double staffing fee may apply.

Breakfast



Eleganté Grand French Toast

Breakfast

Minimum 15 guests.

Price near item reflects price per guest.

Eleganté Continental Breakfast

\$18

fresh sliced fruit array, assorted yogurts, holiday muffins, holiday danish,
banana nut bread, bagels, whipped honey butter,
whipped cream cheese smear & fruit preserves

Holiday Morning Market

\$22

fresh sliced fruit array, holiday muffins, bagels, whipped honey butter,
whipped cream cheeses & fruit preserves, italian frittata, cinnamon french toast
with warm maple syrup & pralines cream

Eleganté Holiday Table

\$28

fresh sliced fruit array, holiday muffins, bagels, whipped honey butter,
cream cheeses & fruit preserves, eggs benedict, spinach & mushroom strata,
egg nog french toast casserole, chateau potatoes, sausage links

Lox Platter

\$15

smoked salmon, capers, red onions, chopped egg, cucumbers,
with cream cheese and mini bagels

Holiday Platter

\$12

sliced honey baked ham, candied Nueske Bacon ®,
polish sausage with red beet relish, pickled cornichons

ELEGANTÉ CUISINE

Catering & Event Planning

Custom Buffet



Filipino Inspired Porchetta

Korean Inspired Beef Kalbi



Custom Buffet

Minimum 15 guests.

Price near item reflects upcharge.

Choose your entrées on this page.

Choose your accompaniments & salads on the next page.

Bread service & butter is included.

V+ Vegan

DF Dairy Free

V Vegetarian

NF Nut Free

GF Gluten Friendly

 Star Item

Choice of Two \$24.50 per guest | Choice of Three \$28.50 per guest | Choice of Four \$32.50 per guest

Sticky Glazed Holiday Chicken | DF NF

24 hour marinated bone-in half chicken, roasted cipollini onions,
homemade sweet & spicy sauce on a bed of red watercress

Korean Inspired Beef Kalbi | DF NF \$3

48 hour marinated bone-in beef ribs, lemongrass, gochujang,
light soy, honey, fresh herbs, kiwi, & pears

Slow Roasted Beef Tenderloin | GF NF \$2

sliced sous vide black angus beef tenderloin, with a
mushroom bordelaise sauce with roasted cipollini onion

Pairs well with Garlic Confit Pommes Purée

Holiday Meatball Pomodoro | NF

a century old family recipe with the combination of ground veal, pork,
beef topped with homemade pomodoro sauce finished with grated grana padano cheese

Pairs well with Creamy Truffle Polenta

Braised Bone-In Black Angus Ribs \$2

sous vide snake river bone-in short ribs, kona coffee, fresh herbs, vermont butter,
honey, cipollini onions & short rib jus

Pairs well with Roasted Fall Vegetables

Loup de Mere | NF

pan seared branzino, green, yellow, red lentils, salsify, tournée heirloom carrots,
wilted spinach, lemon-butter sauce

Pairs well with Forbidden Rice

Bucatini Pasta with Mushroom Bolognese | V NF

bucatini pasta, fresh mushrooms, san marzano tomatoes,
whipped ricotta cheese with lemon zest & basil

Rack of Lamb \$3

pistachio crusted rack of lamb, braised beets,
gremolata, wilted grapes

Pairs well with Roasted Marble Potatoes

Filipino Inspired Porchetta | DF NF GF \$6

cured & marinated for 48 hours pork belly, lemongrass, garlic,
scallions, ginger with cane vinegar sauce

Lobster Raviolo | NF \$6

homemade lobster raviolo with tarragon-calamansi beurre blanc

Pairs well with Grilled Asparagus

Custom Buffet

Minimum 15 guests.

After selecting your entrées, use this page to
select your vegetable, starch, & salad.

V+ Vegan

DF Dairy Free

V Vegetarian

NF Nut Free

GF Gluten Friendly

 Star Item

Salads

Choose one

Caesar Salad | NF

chiffonade romaine lettuce,
homemade caesar dressing,
focaccia croutons, parmesan tuille

Holiday Feels | NF

red watercress, frisée, baby heirloom tomatoes,
dried currants, blood orange supremes,
feta crumbles, sesame-ginger vinaigrette

Heirloom Tomato Salad | V GF NF

english cucumbers, heirloom tomatoes,
sweet red onions, mediterranean oregano,
greek feta, kalamata olives, lemon vinaigrette

Spinach Salad | NF

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

Harvest Salad | V+ GF DF

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



Harvest Salad

Vegetables

Choose one

Haricot Vert & Roasted Almonds | V+

snipped french green beans,
roasted almond slivers

Glazed Baby Heirloom Carrots | V NF

heirloom baby carrots, ginger-sumac & honey glaze

Roasted Fall Vegetables | V GF NF

patty pan squash, zucchini, heirloom carrots,
broccolini, butternut squash green butter

Brussels Sprouts & Nueske Bacon ® | NF

crispy brussels sprouts, Nueske Bacon ®, fine
julienned carrots, shredded cabbage,
balsamic-pomegranate

Grilled Asparagus | V+ GF NF

grilled green jumbo asparagus,
gremolata, lemon zest

Starches

Choose one

Farrow | V+ GF NF

an ancient, healthy grain,
lightly seasoned

Roasted Marble Potatoes | V+ GF DF NF

baby marble potatoes, herb-garlic, parsley

Smashed Yukon Potatoes | V GF NF

smashed confit yukon potatoes,
grana padano cheese, lemon zest, fresh thyme

Garlic Confit Pommes Purée | V+ GF NF

confit garlic, yukon gold potatoes, chives

Creamy Truffle Polenta | V NF

polenta, truffle cream,
grana padano cheese, chives

Forbidden Rice | V+ GF NF

forbidden black rice, spices, fresh herbs,
scallions, lemongrass, ginger

ELEGANTÉ CUISINE

Catering & Event Planning

Full Turkey Dinner



Thanksgiving

Minimum 10 guests.
Additional orders in increments of 5

For years, our clients have asked us to offer a
whole turkey Thanksgiving meal, and we are
thrilled to announce it is finally here!

Cold Delivery \$43 per guest | Hot Delivery \$53 per guest

Everything but the Slow Roasted Turkey \$25 per guest

Slow Roasted Turkey

24 hour brined whole turkey, honey-green butter

Served With

cornbread stuffing
country mashed potatoes
cranberry-pomegranate relish
mini sweet corn muffins
snipped french green bean casserole with roasted almonds, crispy onions

Choice of One Dessert

coconut cream pie
pumpkin pie smores
mini basque cheesecake
classic bread pudding with bourbon creme anglaise

Ordering Details

- Turkey **12-14 lbs** serves 8 to 10 people; **Turkey 15-20 lbs** serves 11-15 people
- All orders must be received by Friday, November 21st at noon.
- No special requests or substitutions, including dietary restrictions, can be accommodated.

Cold Deliveries

Cold meals will be available for delivery on **November 25th, 26th, and 27th** between **10 AM** and **4 PM**.

- Minimum order for delivery: \$430 before tax and delivery.
- A signature is required upon delivery.
- We cannot guarantee a specific delivery time within this window.

Hot Deliveries

Limited hot deliveries are available on Thanksgiving Day between **11 AM** and **3 PM**.

- Minimum order for delivery: \$530 before tax and delivery.
- A signature is required upon delivery.
- Additional holiday delivery fees may apply.

Group Orders

We encourage group orders from companies, office buildings, apartment complexes, and friends or families at a single delivery time and location.

Groups ordering more than 5 meals will receive one complimentary pumpkin pie per meal!

Traditional Holiday Dinner



Traditional Holiday Dinner

Minimum 15 guests.

15-99 Guests \$25 per guest | 100-299 \$23 per guest | 300+ \$21 per guest

Slow Roasted Turkey & Slow Roasted Boneless Ham

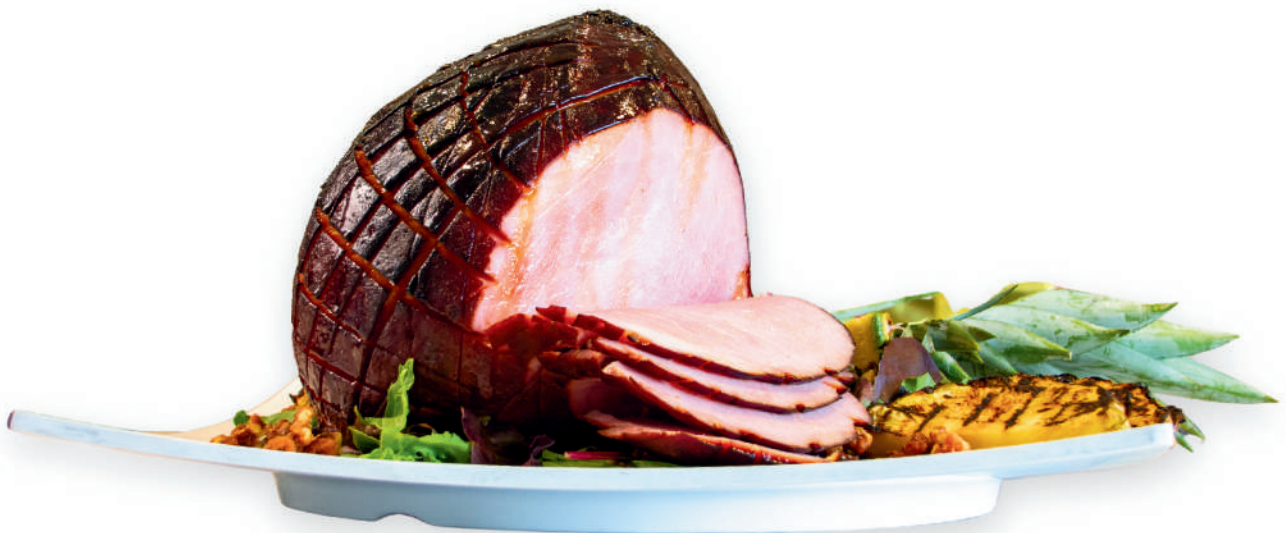
whole boneless sliced turkey breast with pan gravy
& slow roasted boneless sliced ham

Accompaniments

cornbread stuffing
country mashed potatoes
cranberry-pomegranate relish
mini sweet corn muffins
snipped french green bean casserole with roasted almonds, crispy onions

Served with Dessert

mini basque cheesecake



Charcuterie & Cheese

Minimum 15 guests.

Build your board | \$18 per guest

Holiday Charcuterie & Cheese Board

Choice of 3 Cured Meats

genoa salami, coppa, finocchiona salami, soppressata, all beef salami, speck,
14-month aged prosciutto

Choice of 1 Terrine

pork pâté or chicken liver with cranberry glaze

Choice of 3 Cheese Selections

manchego, herb boursin, smoked gouda, drunken goat, cana de cabra goat cheese,
irish cheddar cheese with porter beer

Choice of 2 Artisan Breads & Crackers

french baguette, sundried tomato focaccia, cracked sour dough, irish soda bread,
thyme/asiago crackers, lavash, mini petit toast



Holiday Charcuterie Board

Hors d'Oeuvres Reception



Deviled Eggs in Phyllo Shells & Brie, Fig Jam & Crispy Prosciutto Croustade

Hors d'Oeuvres Reception

Minimum 30 guests.

V+ Vegan

DF Dairy Free

V Vegetarian

NF Nut Free

GF Gluten Friendly

 Star Item

Festive Collection

Eight Pieces | \$24 per guest

Deviled Eggs in Phyllo Shells | V NF
enhanced classic devilled eggs, phyllo shells

Vegetarian Gyoza | V DF NF
with sweet & tangy sauce

Creole Crabcakes | NF
eleganté's famous miniature crabcakes, with remoulade sauce

Holiday Meatballs | NF
ground beef, veal, pork, with sweet & tangy sauce

Cucumber & Red Pepper Hummus Bites | V+ NF DF
persian cucumbers, roasted pepper hummus, with lemon oil

Signature Collection

Twelve Pieces | \$36 per guest

Chicken Wellington
tender juicy chicken breast, mushroom duxelle, caramelized onions,
wrapped in pastry dough

Ahi Tuna Tostada | DF NF
fresh ahi tuna, seasoned taro chips, baby bok choy slaw poke sauce, wasabi,
honey aioli, orange tobiko

Pork & Shrimp Spring Rolls | DF NF
minced pork & shrimp, fresh garlic, ginger, carrots, in a lumpia wrapper, served with
homemade sweet chili sauce

Brie, Fig Jam & Crispy Prosciutto Croustade | NF
baked asiago cheese crackers, whipped brie cheese, fig jam, crispy prosciutto

Mediterranean Caprese Skewers | V NF
ciliegine cheese, baby heirloom tomatoes, fresh basil, mediterranean oregano,
balsamic gastrique

Roasted Beets Tartlet | V+
roasted red beets, toasted pine nuts, lemon vinaigrette, mint chiffonade

ELEGANTÉ CUISINE

Catering & Event Planning

Desserts



Desserts

Price near item reflects price per guest

Peanut Brittle & Peppermint Bark \$4
buttery, golden brittle with roasted peanuts and crisp white chocolate peppermint bark layered with festive crunch

Holiday Dessert Assortment \$3.5
chocolate chunk, peanut butter, & oatmeal cookies, fudge nut brownie, raspberry cheesecake bar

Coconut Cream Pie \$6
creamy coconut custard filling, topped with toasted coconut flakes

Pumpkin Pie Smores \$6.5
a classic pumpkin pie with brûlée marshmallow rosettes

Mini Basque Cheesecake \$8
crustless cheesecake, custard texture, caramelized top

Classic Bread Pudding \$9
with Bourbon Creme Anglaise
brioche bread soaked in our homemade bourbon custard, cream anglaise

Dessert Beverages

Hot Chocolate Bar \$4.25
hot chocolate with assorted toppings:
mini marshmallows, peppermint sticks, chocolate chips & whipped cream

Spiced Apple Cider \$4.5
warmed spiced apple cider served with cinnamon sticks

Eggnog \$4.25
rich, creamy, chilled eggnog served with cinnamon sprinkles

Chantilly Coffee Bar \$6
coffee with assorted toppings, peppermint sticks, mini chocolate chips, creamer & fresh whipped cream

Beverages & Bar Packages



Holiday Glögg

\$24 per bottle

a family recipe that blends fig, orange peel, cinnamon sticks, almonds, cardamom seeds, and clover. a manetti family tradition, this 1-liter bottle combines a perfect blend of warm spices with red wine & brandy

Beer, Wine & Soda

\$22.15 for 2 hours

white claw, miller genuine draft, miller lite & heineken chardonnay, pinot grigio, pinot noir & cabernet sauvignon, bottled water & soda

Select Brand Liquor Package

\$29.65 for 2 hours

white claw, miller genuine draft, miller lite & heineken chardonnay, pinot grigio, pinot noir & cabernet sauvignon

absolute 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 & baileys original

Custom Cocktails, Crafted for You

Our in-house mixologists love bringing the art of the cocktail to your celebration. Whether you're envisioning a signature drink that reflects your theme, seasonal twists on the classics, or an upgraded bar experience that wows your guests, we'll shake and stir something unforgettable.



Our Special Event Producers will help you plan the perfect holiday event to exceed your expectations through cuisine, style & design that is unique, memorable & enjoyable



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