



BREAKFAST

ENTRÉES

BUFFET ACCOMPANIMENTS

TRADITIONAL HOLIDAY BUFFET

HOLIDAY DINNER BOXES

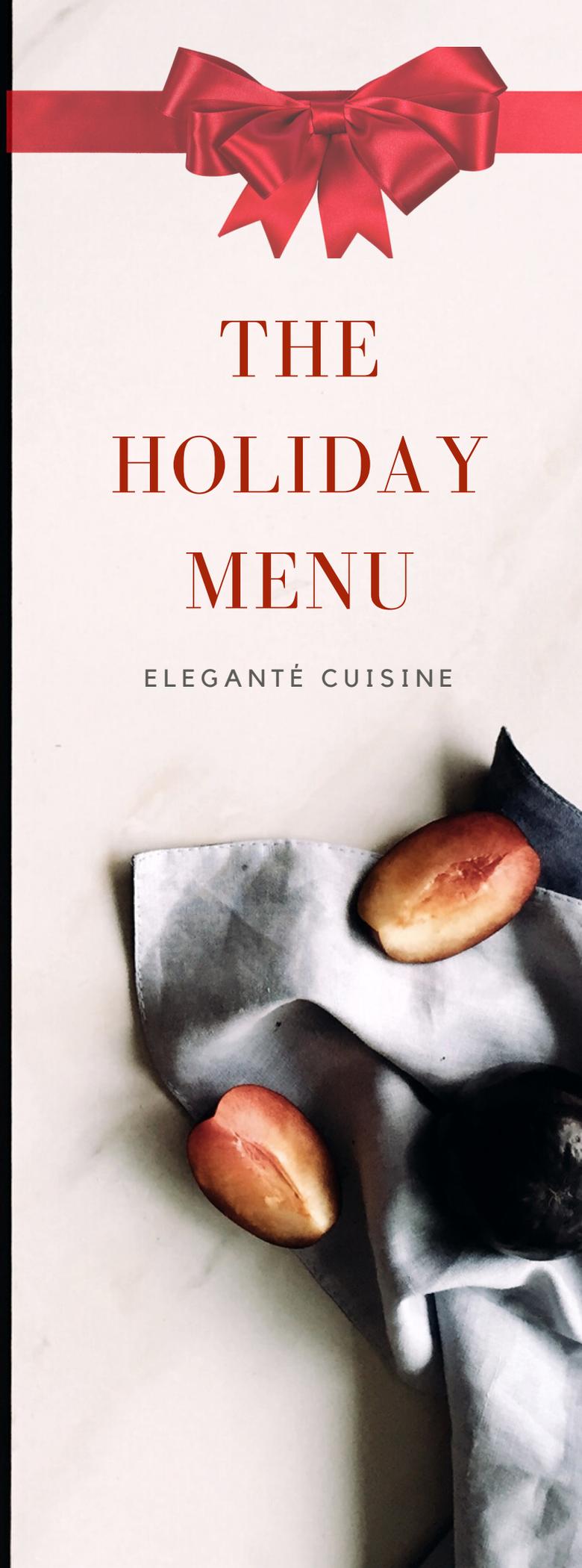
HOLIDAY RECEPTION

SOCIAL BREAKS

DESSERT & BEVERAGES

BAR & RENTALS

Phone 847-806-0000
Mail Info@Elegante.net



THE HOLIDAY MENU

ELEGANTÉ CUISINE

ELEGANTÉ CUISINE



Catering & Event Planning

BREAKFAST



MENU

Deluxe Continental Breakfast \$12.95

fresh sliced fruit array, assorted yogurts, muffins, danish, coffee cake, bagels, butter, cream cheeses and fruit preserves

Healthy Start Snack Box \$7.50

an individual box with yogurt, granola, pretzels, & berries

Build-Your- Own- Scrambler- Buffet \$12.50

includes scrambled eggs, red skin potatoes, holiday muffins, & mini bagels

choice of one: maple glazed ham, sausage links, chorizo, or bacon

choice of three: mushrooms, bell peppers, spinach, tomatoes, feta, pepper-jack, cheddar, chives, shallots, sour-cream

*add cinnamon french toast for \$2.00 per guest



ELEGANTÉ CUISINE



Catering & Event Planning

BREAKFAST CONT.



Individual Egg Casserole Box \$12.95

make your own breakfast casserole includes; a bowl of eggs and potatoes served with any array of toppings: cheese, salsa, bell peppers, sausage and bacon | served with a sweet scone and butter

Individual Breakfast Taco Box \$8.95

2 breakfast tacos with cheese, salsa, and sour cream on the side

ENTRÉE

Choice of Two \$19.00 per guest

Choice of Three \$23.00 per guest

Choice of Four \$27.00 per guest

**Includes your choice of one salad, one vegetable, one starch, bread service, compost tableware, utensils, and napkins. Minimums apply; please ask your event producers for details*

Slow Roasted Boneless Ham

with brown sugar maple glaze

Holiday Pork Loin Roulade

cranberry-sage bread stuffing | served with a rich pan gravy

Turkey Breast

brined, basted, & skin-on | served with rich pan gravy





ELEGANTE CUISINE



Catering & Event Planning

ENTRÉE CONT.

Eggplant Penne Norma

penne pasta tossed in a tomato basil sauce and olive oil with eggplant and mozzarella



Butternut Squash Ravioli

tossed in a sage cream sauce

Grilled Salmon

finished with pistachio basil butter

Chicken Breast Champagne

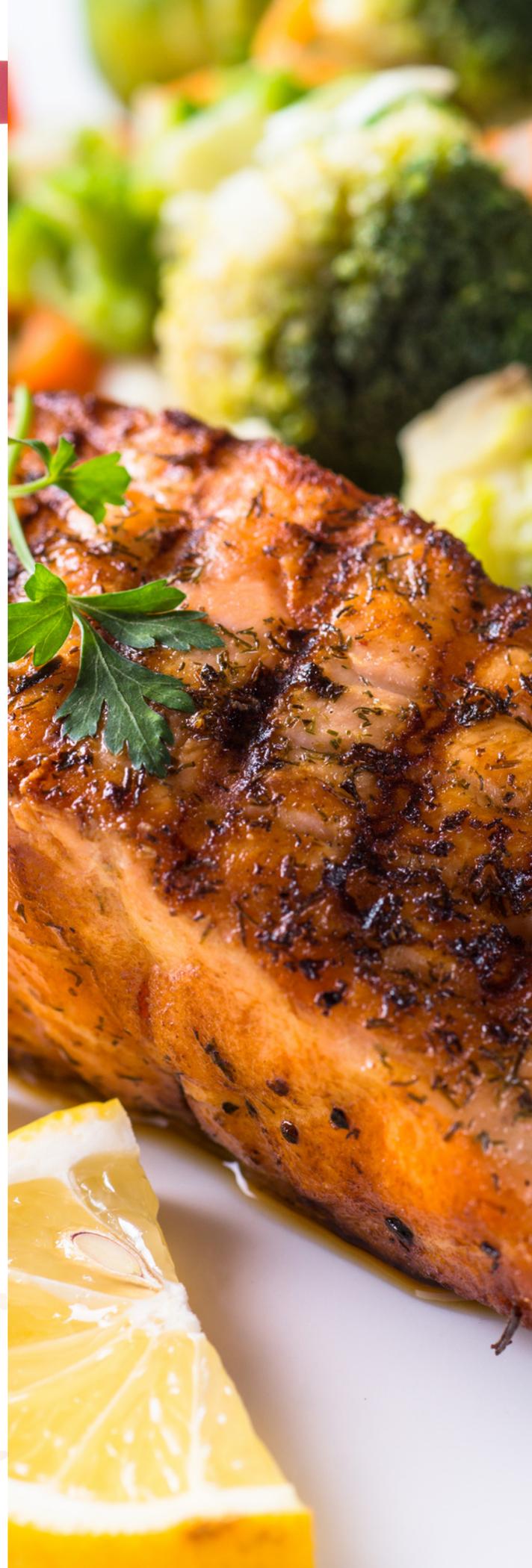
lightly floured chicken breast seasoned, sautéed and served with a sauce of rich chicken stock, cream and champagne

Penne Asiago

penne pasta in a sun-dried tomato cream sauce

Braised Short Rib Tips (\$8.00)

served with port wine demi and roasted onion





ELEGANTÉ CUISINE



Catering & Event Planning

ENTRÉE CONT.



Beef Tenderloin Tips (\$2.00)

tenderloin sautéed with butter and garlic, simmered in brandy and finished with a flavorful mushroom demi-glace

Macadamia Mahi-Mahi (\$2.00)

crushed nuts perfectly coated around mahi-mahi filet topped with fresh mango chutney

Pan Seared Lamb Chops (\$2.50)

dried apricots and figs on a bed of couscous



ACCOMPANIMENTS

Salads

Kale & Spinach Salad

roasted butternut squash, shaved apples, feta cheese, red onions, and mango dressing

Quinoa Salad

quinoa, arugula, dried cranberries, grape tomatoes, tossed in lemon and olive oil dressing | topped with parmesan cheese





ELEGANTÉ CUISINE

Catering & Event Planning

ACCOMPANIMENTS CONT.

Salads

Tossed Mixed Greens

mixed greens topped with shredded carrots, radishes, red cabbage, cherry tomatoes and sliced cucumber | with our house tarragon dressing



Vegetables

Crispy Brussels Sprout

topped with maple glazed bacon and caramelized shallots

Roasted Confetti Corn

oven roasted corn with peppers, chives, and red onions

Green Bean Amandine

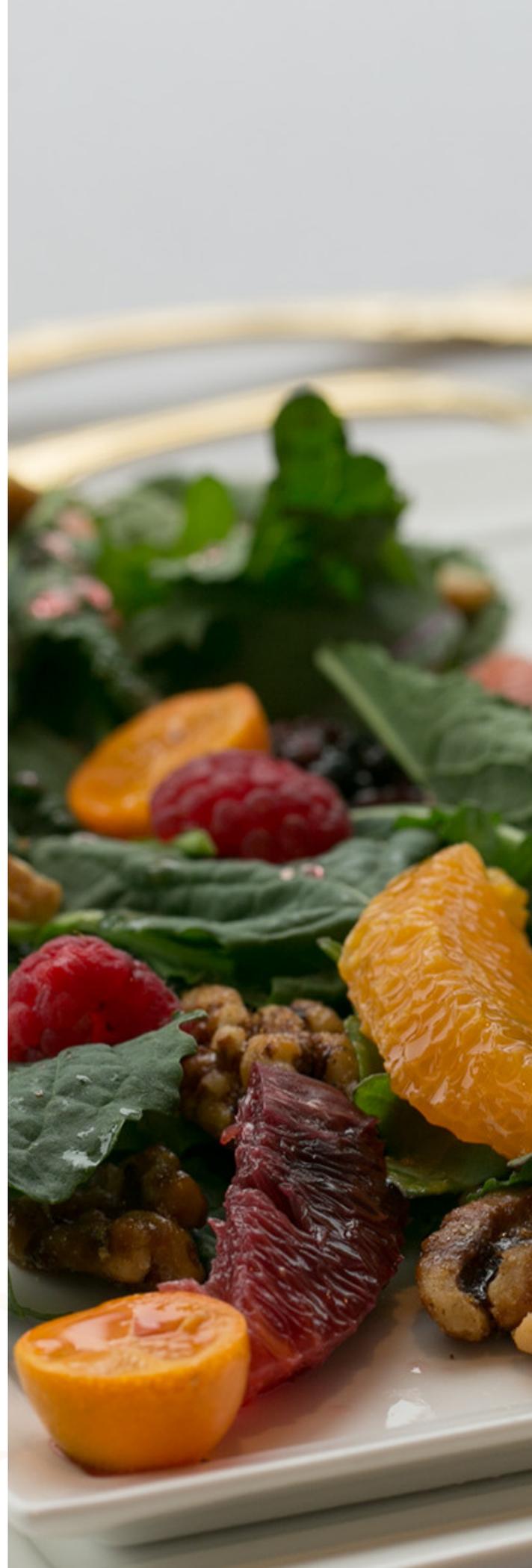
seasoned green beans, mixed with toasted almonds

Vegetable Spaghetti

squash & zucchini noodles tossed in garlic butter

Sautéed Baby Carrots

lightly glazed with orange honey





ELEGANTÉ CUISINE

Catering & Event Planning

ACCOMPANIMENTS CONT.

Starches

Candied Acorn Squash
finished with sliced almonds

Au Gratin Potatoes
sliced potatoes baked in cheese sauce

Wild Mountain Rice Pilaf
wild long grain and brown rice
served with dried fruit

Leek Risotto
creamy parmesan risotto with
sautéed diced leek





ELEGANTÉ  CUISINE

Catering & Event Planning

**TRADITIONAL
HOLIDAY BUFFET**

Main Course

whole boneless turkey breast with pan gravy
slow roasted boneless ham.

Accompaniments

french cut green bean casserole
our signature sage stuffing
a choice of regular or sweet mashed potatoes
homemade cranberry sauce
bread & butter.

\$18.00 Per Guest

ELEGANTÉ CUISINE

Catering & Event Planning

Individual Holiday Options

847-806-0000

info@Elegante.net

www.Elegante.net



HAPPY Holidays

Holiday Dinner Boxes

Turkey Holiday Meal \$15.00

boneless turkey breast with pan gravy, our signature sage stuffing, mashed potatoes, french cut green bean casserole, and cranberry sauce

Ham Holiday Meal \$15.00

baked ham with grilled pineapple, mashed sweet potatoes, sauteed baby carrots, french cut green bean casserole, and cranberry sauce

Butternut Squash Ravioli Holiday Meal \$14.00

butternut squash ravioli with sage cream sauce, green bean amandine and sauteed baby carrots

Tenderloin Holiday Meal \$19.00

beef tenderloin with mushroom demi-glace, leek risotto with parmesan, roasted red beets and green beans amandine

ELEGANTE CUISINE

Holiday Reception

MINIMUM 50 GUEST



HOLIDAY RECEPTION I

8 pieces per guest

Pork Pot Stickers

ginger soy dipping sauce

Cocktail Meatballs

sweet & spicy sauce

Chicken Mole Skewer

with red pepper and plantain

Spinach & Feta Phyllo Triangles

spinach, feta, & pine nuts
wrapped in phyllo dough

Mini Gourmet Sandwich Platter

ham & cheese
cognac beef tenderloin
turkey avocado
grilled veggie hummus

Holiday Cheese Board & Summer Sausage

assortment of cheese & summer sausage
decorated with grapes, nuts
dried fruit and assorted crackers

\$19 Per Guest

HOLIDAY RECEPTION II

8 pieces per guest

Applewood Gorgonzola Roulade

applewood smoked chicken,
rolled in prosciutto
& gorgonzola cheese
with dried cranberry

Tea Sandwiches

honey baked ham & swiss on rye
cucumber & dill on whole wheat
smoked salmon with chives on toast

Beef Wellington

tenderloin beef with mushroom &
onion wrapped in a puffy pastry

Fig & Brie Purse

brie with fig jam in phyllo purse

Jambalaya Skewer

jumbo shrimp & andouille with fried okra

Spinach & Artichoke Tartlet

spinach & artichoke dip baked in a
tartlet shell with parmesan & garlic

Holiday Charcuterie Board

italian meats, cheeses, nuts, olives, crackers,
crostini bread sticks, marinated artichoke, dried
fruit, and assorted jams

\$27 Per Guest

Social Breaks

A perfect fit for all your social distancing needs!

STANDARD SNACK BOXES

Box I \$7.95
yogurt, granola, pretzels, berries

Box II \$10.95
summer sausage, cheese, crackers, grapes

Box III \$10.95
mixed nuts, cheese, crackers, grapes

Box IV \$8.95
carrots, celery, cheese, broccoli, tomato, & ranch

WINTER BOXES

Box I \$10.95
roasted nuts, pumpkin seeds, dried fruits, pretzels & yogurt pretzels

Box II \$7.95
apple slices, caramel dip, graham crackers & sprinkles

Box III \$12.95
cannoli cream, cannoli shell chip & pistachios

Box IV \$10.95
peppermint bark, peanut brittle, milk chocolate pretzels & yogurt pretzels



Dessert Break

A sweet treat for all your social distancing needs!

DESSERT BOXES

Brownie Box \$7.95
brownie with chocolate sauce, cherries, m&m's, chopped nuts

Cheesecake Box \$9.95
cheesecake sliced with chocolate sauce, sprinkles, chopped nuts

Sugar Cookie Box \$6.95
sugar cookie with vanilla frosting, sprinkles, pretzels, m&m's, chopped nuts

Donut Box \$10.95
cake donut with vanilla frosting, sprinkles, pretzels, m&m's, chopped nuts



ELEGANTÉ CUISINE

Catering & Event Planning

Dessert & Beverages

Dessert Assortment

assortment of cookies, brownies, and chocolate bites

\$3.25

25 guest minimum

Holiday Cakes & Bars Display

assorted cake squares & bars in a festive holiday display

\$5.50

Mini Mason Jar Pies

apple, pumpkin, and crème brûlée

\$4.95

25 guest minimum

Hot Chocolate Bar

hot chocolate with assorted toppings: mini marshmallows, peppermint sticks, chocolate chips, and whipped cream

\$3.50

Spiced Apple Cider

warmed spiced apple cider served with cinnamon sticks

\$4.50

Chantilly Coffee Bar

coffee with assorted toppings peppermint sticks, mini chocolate chips, flavored creamer, and whipped cream

\$4.95

Eggnog

rich creamy chilled eggnog served with cinnamon sprinkles

\$3.50

25 guest minimum





ELEGANTÉ CUISINE

Catering & Event Planning

BAR & RENTALS

Beer, Wine, & Soda • \$18.00

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

Select Brand Liquor Package • \$24.00

white claw, miller genuine draft, miller lite and heineken
chardinnay, pinot grigio ,pinot noir and 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, bailey's original

**** Ask about our premium bar packages****

Rentals- Decor, Linen, & China

We would be happy to give you suggestions on how to style your event, and provide any rentals needed to get the holidays in full swing st your home, office, or anywhere else you might want to host.

Our special event producers will help you plan the perfect holiday event to exceed your expectations through cuisine, style, and design that is unique, memorable, and enjoyable.