

ELEGANTÉ CUISINE

Catering & Event Planning

Full Service Catering



Boxed Lunch Menu

Elegante Cuisine

847-806-0000 | www.elegante.net

ABOUT US

We currently reside in a 10,000 square foot facility in Arlington Heights, IL. Eleganté Cuisine has been serving the Chicagoland area for over 40 years.

Our company was started in 1982 from the family home of Thomas W. Manetti in River Forest, IL. Working from family recipes handed down from generation to generation, Eleganté's first catering menus were created, and have continued to evolve and be refined over the years. Today, Eleganté cuisine is a comprehensive full-service catering and event planning company, with a team of innovative culinary professionals, event planning experts, and experienced service staff. Our commitment to satisfaction and our relentless quest for improvement have been the secret to our company's success.



After over 40 years, our philosophy has never changed.

At Eleganté Cuisine, our sole goal is to ensure the complete satisfaction and happiness of our customers. Through our meticulous attention to detail, quality, execution and presentation, we always strive to exceed expectations by placing the utmost emphasis on the wants and needs of our clientele.

**Lifetime experiences are created by
the company we keep and the food
we eat.**

Thomas W. Manetti



Includes dinner rolls, butter and disposable utensils packet.
Minimums apply; please ask your sales representative for details.

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 BOXED LUNCHES | 2023

Includes kettle chips, choice of one compliment, one dessert, mustard and 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 \$1.00
Gluten Free Roll \$1.50

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Includes kettle chips, choice of one compliment, one dessert & disposable utensils packet.
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Refer to the compliments and desserts page.

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, 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 (2.00)

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

EXECUTIVE BOX LUNCHES | 2023

Includes disposable utensils packet.

Minimums apply. please ask your sales representative for details.

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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Caesar Salad

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

Caprese Salad (1.50)

mixed greens, fresh ciliegine, 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 (2.00)

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 (1.50)

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 (1.50)

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, 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 (1.50)
tiramisu trifle (1.50)



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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

Includes paper plates, napkins and utensils.
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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 cream, 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 Crême Brulee
 Chocolate Flourless Cake
 Gran Marnier Mousse
 Mixed Berry Tart
 Passion Fruit Mousse

Poached Pears
 Poached Pears en Croute
 Snicker's Pie
 Strawberries Romanoff*
 White Chocolate Pistachio
 Crepes 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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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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