

# ELEGANTÉ CUISINE



*Catering & Event Planning*

Elegante.net | 847-806-0064



SOCIAL & CORPORATE 2026

# MENU.



## About Us



We currently reside in a 15,000 square foot facility in Arlington Heights, IL. Eleganté Cuisine has been serving the Chicagoland area for over 43 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 43 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"**



# QUICK STARTS | 2026

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

## Continental Breakfast

fresh sliced fruit array, muffins, danish and bagels,  
butter, cream cheeses, and fruit preserves

**\$12.65 per guest**

## Continental Breakfast Deluxe

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

**\$17.25 per guest**

## Oatmeal Bar

steel cut oatmeal, brown sugar, cinnamon, raisins, walnuts,  
2% milk and seasonal berries

**\$9.20 per guest**

## Yogurt Bar

vanilla greek yogurt ready for you to enjoy with a selection of the following toppings:  
granola, fresh diced fruit, strawberry sauce, and honey

**\$8.05 per guest**

## A La Carte Selections

Breakfast Breads	\$15.55 per loaf
Bagels – Assorted	\$36.80 per dozen
Danish – Assorted	\$28.75 per dozen
Donuts – Assorted	\$28.75 per dozen
Chocolate Croissants	\$30.75 per dozen
Muffins – Assorted	\$29.35 per dozen
Coffee Cake	\$32.20 each
Granola Bars	\$2.90 each
Kind Bars	\$5.20 each
Fruit Cups	\$6.05 each
Yogurt Parfaits	\$6.35 each
Ham & Swiss Danish	\$6.90 each
Spinach & Cheese Danish	\$6.90 each
Assorted Greek Yogurt	\$3.45 each

## Breakfast Sandwiches **\$6.90 each**

english muffin with fluffy eggs and american cheese  
plain  
apple wood smoked bacon  
sausage patty

## Executive Breakfast Sandwiches

### Prosciutto & Egg Bagel **\$8.05 each**

prosciutto, fried egg, cream cheese, tomato, roasted red  
peppers, and arugula on a bagel

### Candied Bacon Egg Ciabatta **\$7.50 each**

candied bacon, scrambled eggs, chives, and spicy mayo on  
a toasted ciabatta

### Mini Breakfast Burritos (2 per guest) **\$6.90 each**

6-inch flour tortilla with fluffy scrambled eggs and monterey  
jack cheese served with salsa  
plain  
denver style (ham, cheese, peppers & onion)  
chorizo (cheese and chorizo sausage)

### Quiche (serves 8 guests) **\$27.60 each**

a baked 8 inch tart with a savory filling thickened  
with eggs  
vegetarian (onion, peppers, mushrooms, & cheddar)  
lorraine (bacon, onion, & swiss cheese)

# GREAT STARTS BUFFET | 2026

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

## **All Entrées Include:**

chilled orange juice; fresh sliced seasonal fruit; assorted muffins, danish, and mini bagels; butter, cream cheese and fruit preserves; your choice of bacon, sausage links, turkey links, or grilled ham; your choice of hash browns, home fries, or potatoes o'brien

### **Biscuits & Gravy**

homemade biscuits with sausage and gravy

### **Cheese Blintzes**

crêpes stuffed with sweet, creamy ricotta cheese with your choice of strawberry sauce or blueberry sauce

### **Corned Beef Hash with Poached Eggs (1.75)**

corned beef hash mixed with potatoes and topped with poached eggs

### **Crepes**

traditional french style crepe filled with a savory or sweet filling

### **Denver-Style Scrambled Eggs**

scrambled eggs cooked with ham, onions, green peppers, and monterey jack cheese

### **French Toast Casserole**

brioche, baked creme anglaise

### **Huevos Rancheros**

fresh eggs baked in our fire-roasted fresh salsa and topped with monterey jack cheese

### **Scrambled Eggs**

light and fluffy scrambled eggs

### **Italian Frittata**

baked egg italian dish with zucchini, ham, mozzarella, and sautéed onion

### **Make Your Own Breakfast Fajitas (2.30)**

scrambled eggs with a mixture of onions, peppers, mushrooms and chorizo sausage, monterey jack cheese; served with flour tortillas and salsa

### **Mini Egg Burritos (2 per guest)**

your choice of plain egg, denver-style or chorizo, bean and egg, wrapped in a mini flour tortilla, served with our fire-roasted fresh salsa and guacamole

### **Omelet Station (3.45) \*chef attendant required**

eggs cooked to order with your choice of onions, mushrooms, ham, green peppers, tomatoes, fresh spinach, feta and shredded cheese

### **Traditional Eggs Benedict (1.75)**

poached eggs and canadian bacon on top of an english muffin and dressed with hollandaise sauce

*egg whites available upon request (\$2.30 per guest)*

<b>One Entrée</b>	<b>\$18.70</b>
<b>Two Entrées</b>	<b>\$21.85</b>
<b>Three Entrées</b>	<b>\$25.30</b>



# BRUNCH BUFFETS | 2026

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

Brunches include regular and decaffeinated coffee, hot tea, an assortment of apple, cranberry, and orange juice, fresh rolls and butter

## **Brunch Eleganté** **\$35.95 per guest**

fresh sliced seasonal fruit with yogurt dip,  
assorted danish, muffins and mini bagels with  
butter, cream cheeses, and fruit preserves

### **Breakfast Entrees:**

scrambled eggs  
cinnamon french toast casserole

### **Includes:**

bacon  
sausage links  
home fries  
roasted potatoes

### **Lunch Entrée:**

chicken vesuvio bone-in  
marinated flank steak

### **Compliments:**

tossed mixed greens with house tarragon  
dressings  
green beans amandine

### **Dessert Table:**

assorted dessert bars and cake squares

## **Signature Brunch** **\$46.30 per guest**

fresh sliced seasonal fruit with yogurt dip,  
assorted danish, muffins and scones,

### **Breakfast Entrees:**

waffles with toppings  
omelet station  
*\*chef fee required*

### **Includes:**

bacon  
sausage links  
home fries  
roasted potatoes

### **Lunch Entrees:**

frenched quarter chicken  
with fire roasted red pepper sauce  
poached salmon with light dill sauce  
beef bourguignon

### **Soup:**

pasta e fagioli

### **Compliments:**

traditional caesar salad  
seasonal vegetables  
rice eleganté

### **Dessert Table:**

tiramisu and cannoli

# INVIGORATING BREAKS | 2026

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

## Executive Breaks

**\$11.20 per guest**

- I. assortment of cheese and crackers; fresh vegetable crudité with dill dip; mini pretzel twists, parmesan kettle chips, and fresh sliced fruit array
- II. selection of sausages, cheeses, crackers and flatbreads; tri-colored tortilla chips with black bean and corn salsa; fresh vegetable crudité with dill dip and lemon bars
- III. flatbreads and crostinis with tomato bruschetta topping; hot spinach artichoke dip and chocolate-almond biscotti

## 7<sup>th</sup> Inning Stretch

**\$11.20 per guest**

- I. **"Nacho Bar"**  
house-fried tortilla chips, beef chili, warm cheese sauce, sliced jalapeno peppers, diced green onions, tomatoes, salsa, guacamole, and sour cream
- II. **"North Sider"**  
fresh popcorn, hot pretzels with stone ground mustard, peanuts in the shell, caramel corn, and chocolate chunk cookies
- III. **"South Sider"**  
fresh popcorn, mozzarella stuffed breadsticks with marinara sauce, fudge nut brownies, caramel corn, and peanuts in the shell

## Health Break

**\$11.50 per guest**

- I. assorted fruit yogurts, whole fresh fruit, granola, and fruit trail mix
- II. build your own trail mix: whole almonds, peanuts, m&m's, dried bananas, dried apricots, dried cranberries, walnuts, granola, and chocolate chips
- III. baked pita chips, carrots and celery sticks with spicy orange hummus, granola and kind bars, diced fresh fruit with vanilla yogurt and granola

## Sweet Tooth Breaks

- I. **"Ice Cream Sundae Break"**  
french vanilla bean ice cream with toppings to include: chocolate, strawberry, and caramel sauces, fresh whipped cream, m&m's, chopped peanuts, crushed oreos, sprinkles, and maraschino cherries  
**\$8.05 per guest**
- II. **"Chocolate Break"**  
chocolate covered raisins, chocolate covered peanuts, chocolate dipped pretzels, frosted fudge nut brownies, malted milk balls, and m&m's  
**\$11.50 per guest**
- III. **"The Chocolate Dip"**  
pretzel rods, fresh strawberries, cheesecake bars, sugar and chocolate chunk cookies, and biscotti all dipped in semi-sweet chocolate and served with fresh whipped cream  
**\$13.25 per guest**

*\*staff fee recommended*

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

## **Broth** \$5.45 per guest

### **Beef Vegetable**

beef stock, beans, cabbage, vegetables, potatoes, garlic, and seasonings

### **Chicken Tortilla**

chicken broth with shredded chicken, peppers, onions, tomatoes, cilantro, and tortilla strips

### **Hearty Chicken Noodle**

chunks of chicken, carrots, celery, onions, chicken stock, seasonings, and egg noodles

### **Italian Wedding Soup**

petite meatballs and pasta in chicken stock with onions, carrots, celery, spinach, and pecorino romano cheese

### **Minestrone**

vegetable broth, ditalini pasta, white beans, onion, celery, carrots, cabbage, diced tomato, parsley, and parmesan

### **Pho Soup**

mixed vegetables and beef in a vietnamese style broth

### **Escarole & White Bean Soup**

sautéed escarole, white cannellini beans, prosciutto, and garlic served in vegetable broth

### **Chicken & Wild Rice Soup**

chicken, celery, carrot, onion and wild rice in a chicken broth

## **Chili** \$6.05 per guest

all served with sour cream, green onions, cheddar cheese and oyster crackers

### **Beef Chili**

ground beef, peppers, onions, celery, and tomatoes with chili seasonings

### **Vegetarian Chili**

winter vegetables, garbanzo beans, kidney beans and tomato broth

### **White Chicken Chili**

peppers, garbanzo beans, tomatoes, chili powder, cumin, and chicken

### **Turkey Chili**

pepper, kidney beans, garbanzo beans, tomatoes, chili powder, cumin, and ground turkey

## **Cream** \$5.45 per guest

### **Baked Potato**

potatoes, milk, onion, chicken stock, served with bacon bits, and cheddar cheese

### **Bisque (\$2.00)**

shrimp, crab, or lobster

### **Cream of Asparagus**

asparagus with celery and onions

### **Cream of Mushroom**

celery, onions, and mushrooms

### **Broccoli Cheddar**

fresh broccoli with wisconsin sharp cheddar cheese

### **Cream of Carrot & Ginger**

carrots, ginger, onion, and olive oil in a creamy soup, topped with a drizzle of mozzarella sauce

### **Cream of Chicken and Wild Rice**

chicken, celery, carrots, onion, and wild rice

### **New England Clam Chowder**

clams, potatoes, and vegetables in a white cream base

### **Tomato Basil**

vegetable broth, sundried tomatoes, celery, basil, and onion

### **Wisconsin Cheddar Ale Soup**

aged wisconsin cheddar in a creamy ale infused chicken stock

## **Chilled** \$5.75 per guest

### **Avocado Cucumber with Crème Fraiche**

cucumber, herbs and a hint of spice with bite size avocado pieces, garnished with crème fraiche

### **Vichyssoise**

leeks, garlic, gold potatoes, and cream

### **Watermelon Gazpacho**

watermelon puree, onion, cucumber, garnished with roasted red pepper

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

## **Salad Bowls** **\$18.95 each**

### **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 | 2026

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**

**\$17.25 each**

### **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**

**\$14.65 each**

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 \$1.15  
Gluten Free Roll \$1.75



# WRAP BOX LUNCHES | 2026

Includes kettle chips, choice of one compliment, one dessert & disposable utensils packet. Minimums apply. please ask your sales representative for details. Refer to the compliments and desserts page.

## **Wrap Box Lunches**

**\$18.40 each**

### **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 (2.30)**

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 | 2026

Includes disposable utensils packet.  
Minimums apply. please ask your sales representative for details.

## **Ahi Tuna Wrap**

**\$22.45 per guest**

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**

**\$25.30 per guest**

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**

**\$24.45 per guest**

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**

**\$20.40 per guest**

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**

**\$24.15 per guest**

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**

**\$19.25 per guest**

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



# CHILLED BUFFETS | 2026

Includes disposable ware, utensils and napkins.  
Minimums apply; please ask your sales representative for details.  
Refer to the compliments and desserts page.

## Select Buffets

includes homemade kettle chips, pickles, pepperoncini,  
black and green olives and choice of three side compliments.

### **Executive Express**

**\$21.55 per guest**

build your own sandwich; choose five from the following: sliced turkey, ham, roast beef, corned beef, salami, egg salad, and tuna salad. Includes sliced cheddar, swiss, muenster and american cheese; sliced bread and rolls, tomatoes, lettuce, mustard and mayonnaise

### **The Corporate**

**\$20.70 per guest**

fresh baked rolls served with leaf lettuce, sliced tomatoes and your choice of three of the following: roast beef, ham, turkey, egg salad, tuna salad and almond chicken salad served with your choice of swiss, cheddar, provolone and muenster cheese

### **The Board Room**

**\$20.15 per guest**

choose three of the following wraps: chicken club, roast beef and cheddar, turkey avocado, grilled vegetable, chicken caesar, tuna salad, falafel or buffalo chicken. served with horseradish sauce, tomato chipotle vinaigrette, and three fruit salsa on the side

### **Italian Sub Elegante**

**\$21.30 per guest**

freshly baked french loaf, smoked ham, capicola, mortadella, genoa salami, provolone cheese, shredded lettuce, sliced tomatoes, marinated onions, and italian vinaigrette

## Signature Buffets Package

### **The Field and Coop**

**\$37.40 per guest**

marinated charbroiled chicken breast and seasoned beef tenderloin beautifully arranged with: roasted garlic bulbs, grilled asparagus, roasted tomatoes, portabello mushrooms, fried onion strings, torpedo rolls, shrimp farfalle salad, orzo pasta salad. whole-grain mustard, tomato-chipotle vinaigrette, horseradish cream, and bbq sauce served on the side. new york style cheesecake with raspberry sauce for dessert.

### **Panini Platter**

**\$21.85 per guest**

choose two of the following paninis served on hearty italian sliced bread served with tomato basil soup, kettle chips and cannoli.  
*caprese*—roasted peppers, mozzarella, tomato, basil, and olive oil  
*chicken milanese*—chicken cutlet with sautéed spinach, provolone cheese, and sundried tomato pesto  
*turkey*—roast turkey, swiss, tomatoes, and spicy mayo  
*italian*— fresh mozzarella, prosciutto, capicola, tomato, roasted pepper, and pesto spread



**Caesar Salad**

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

**Caprese Salad (1.75)**

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 (2.30)**

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 (1.75)**

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 (1.75)**

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 (1.75)  
tiramisu trifle (1.75)

# HOT BUFFET PACKAGE | 2026

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

## Bella Italia

**\$22.50 per guest**

antipasto salad, eggplant penne norma, chicken vesuvio with roasted potatoes,  
italian grilled vegetables with garlic bread sticks and tiramisu for dessert

*pairing: minestrone soup*

## Lunch in Versailles

**\$25.50 per guest**

caesar salad, tenderloin tips bourguignon with egg noodles, chicken francese,  
dauphinoise potatoes, green beans amandine, french bread  
and butter, with assorted mini pastries for dessert

*pairing: roasted mushroom soup*

## La Fiesta

**\$26.50 per guest**

tortilla chips with pico de gallo, guacamole, cheese enchiladas, chicken enchiladas  
and steak tacos with shredded monterey jack cheese, lettuce, tomato, salsa,  
sour cream and flour tortillas, spanish rice, refried beans,  
jalapeno cheddar corn muffins and churros

*pairing: chicken tortilla soup*

## Southern Lights

**\$26.50 per guest**

barbeque beef brisket, country fried chicken, mashed potatoes,  
traditional country gravy, southern style green beans, grilled corn and jicama salad  
fresh baked biscuits and butter, served with peach cobbler  
and fresh whipped cream for dessert

*pairing: corn chowder soup*

## Summer Winds

**\$23.00 per guest**

grilled all beef hot dogs, bratwurst with grilled onions and 1/3 pound  
steak burgers, served with baked beans, sliced assorted cheese tray,  
pasta primavera salad, cole slaw, watermelon slices, buns and condiment bar;  
served with assorted cookies for dessert

## Shanghai Night

**\$22.50 per guest**

black pepper steak, steamed cod fish with ginger and soy, chinese napa salad  
with crystal noodles, szechuan style wrinkled string beans served with mango pudding

*pairing: pho soup*

## Soup and Salad Bar

**\$19.75 per guest**

choice of two soups and a salad bar to include: tossed greens, tomatoes,  
shredded carrots, garbanzo beans, artichoke hearts, sliced beets, cucumbers,  
radishes, hard-boiled egg wedges, shredded cheddar cheese, bacon bits,  
croutons and oyster crackers, also includes oil and vinegar,  
your choice of two dressings and fudge brownies for dessert (Add chicken, ham, or turkey for \$2.05 more)

## Taco Bar

**\$19.75 per guest**

ground beef, shredded chicken, soft flour tortillas, hard corn shells,  
mexican rice, and borracho beans, with shredded cheddar cheese, pico de gallo,  
lettuce, sour cream, salsa, and cinnamon chips for dessert  
(add guacamole for \$2.60 more)

*pairing: chicken tortilla soup*

## Potato Bar

**\$16.25 per guest**

baked russet potatoes, shredded cheddar, sour cream, scallions,  
bacon bits, whipped butter and chili; choice of beef, turkey, or vegetarian  
includes tossed mixed green salad with house dressing

*(sweet potatoes available upon request)*

Includes disposable ware and utensils. Chef attendant fee required.  
Minimums apply; please ask your sales representative for details.

## **“Big Easy” Buffet**

**\$51.50 per guest**

seafood gumbo, sausage and chicken jambalaya, boiled shrimp in the shell served with cocktail sauce and lemons, blackened salmon steaks, homestyle crab cakes, tossed salad with peppery vinaigrette, redskin potato salad, caramelized onions, southern-style green beans, fresh sliced fruit array, cheeseboard with crackers, jalapeno cheddar biscuits and bananas foster

## **Hawaiian Luau Buffet**

**\$47.75 per guest**

sweet & sour pork tempura, tropical chicken marinated & served with apples and mango chutney, kona barbeque baby back ribs, with pineapple flambé, hawaiian shrimp salad, four bean salad, tri-colored cole slaw, eggplant and pepper salad, fried rice, polynesian stir fry vegetables, fresh tropical fruit display and cheeseboard with crackers

## **Latin Flair Buffet**

**\$44.00 per guest**

quesadilla station; taco station with fish, pork, steak, and chicken; mini beef and potato empanadas and mini vegetable empanadas, black beans, spanish rice, diced tomato, shredded lettuce, jalapeños, onion, chips and salsa, guacamole and cheese, with churros and dessert empanadas

## **Windy City Buffet**

**\$38.75 per guest**

chopped salad, corn on the cob, tater tots, your choice of sausage, pepperoni or vegetable deep dish pizza, italian beef served with sweet peppers and giardiniera, chicago style hot dog with “the works”, grilled italian sausage served with peppers and onions and a mixture of caramel, cheese and original popcorn

## **Asian Flair Buffet**

**\$33.75 per guest**

mixed greens tossed in a ginger dressing, sautéed bok choy in a garlic and ginger soy sauce, pork fried rice, jumbo shrimp stir fry with mushrooms in a garlic sauce, beef with broccoli in a garlic and peanut oil sauce, and green tea mousse for dessert

# HOT BUFFETS | 2025

*Includes your choice of 3 accompaniments with bread service.*  
*Includes disposable ware and utensils.*  
Minimums apply; please ask your sales representative for details.  
Refer to accompaniments page.

## Poultry Entrées

### **Chicken Breast Champagne**

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

### **Chicken Marsala**

chicken breast sautéed and served with a savory marsala and mushroom sauce

### **Chicken Parmesan**

breaded chicken breast, seasoned, pan-fried and finished in the oven with mozzarella cheese and marinara sauce

### **Chicken Picatta**

lightly floured chicken breast sautéed with a white wine lemon caper sauce

### **French Cut Quarter Chicken \$2.30**

herb crusted french cut chicken topped with a fire roasted red pepper sauce

### **Home-style Fried Chicken**

tender, seasoned, bone-in chicken; breaded and deep fried until golden brown

### **Peach Salsa-Que Chicken**

grilled chicken with fresh sliced peaches, chopped cilantro, and red peppers

### **Roasted Bone-In Chicken**

grecian, barbeque, vesuvio, or rotisserie style bone-in chicken

### **Roast Turkey Breast**

roasted sliced turkey breast with a pan gravy sauce

### **Stuffed Chicken Asiago (\$2.00)**

boneless chicken breast stuffed with spinach, pine nuts, sun-dried tomatoes, and asiago cheese, finished with a light tomato beurre blanc

## Beef Entrées

### **Barbeque Beef Brisket**

slow-cooked beef brisket in a tangy barbeque sauce

### **Beef Tenderloin Tips (\$2.30)**

tenderloin tips sautéed with butter and garlic, simmered in brandy, finished with a flavorful demi-glace, presented with egg noodles

### **Braised Beef Short Ribs (\$12.65)**

slow cooked with port wine demi and roasted onions

### **Herb Meatloaf**

ground beef mixed with herbs and seasonings topped with a sundried tomato sauce or pan gravy

### **Italian Beef on Hoagie Rolls**

thinly sliced roast beef with sweet peppers and au jus, served with hoagie rolls and giardiniera on the side

### **London Broil (\$2.90)**

marinated with soy, worcestershire sauce, green onion, and garlic. served with a rich mushroom demi-glace

### **Pepper Steak**

with bell peppers, tomatoes, onions, ground pepper, natural juices, and soy; served over white rice

### **Ropa Vieja (\$2.90)**

skirt steak braised with peppers, onions, and sofrito, served with cuban black beans and rice

### **Swedish Meatballs with Egg Noodles**

meatballs in a traditional brown and sour cream sauce garnished with parsley and sitting atop a bed of egg noodles

### **Yankee Pot Roast**

slow cooked beef rounds with fresh vegetables and seasonings

**One Entrée**  
**Two Entrées**  
**Three Entrées**

**\$19.25**  
**\$23.00**  
**\$27.00**



# HOT BUFFETS | 2025

*Includes your choice of 3 accompaniments with bread service.*  
Includes disposable ware and utensils.  
Minimums apply; please ask your sales representative for details.  
Refer to accompaniments page.

## Pork Entrées

### **Cranberry and Ginger Seared Pork Loin**

apple cider brined pork loin seared and dressed with a cranberry glaze

### **Pulled BBQ Pork with Potato Rolls**

slowly cooked pulled pork served with a tangy barbeque sauce

### **Roast Pork Florentine (\$2.00)**

slow roasted pork loin stuffed with garlic and spinach stuffing, served with a dijon sauce

### **Sliced Honey Dijon Glazed Ham**

honey dijon glazed ham served with a citrus walnut sauce

### **Sage Apricot Pork Tenderloin (\$1.75)**

pork tenderloin with sautéed apricot, sage, and white onion blended into a rich sauce

## Pasta Entrées

### **Baked Lasagna: Meat, Cheese or Spinach**

classic homemade lasagna baked to perfection

### **Baked Ziti with Sausage**

baked ziti pasta with pepper cream sauce, sausage, peppers and onions topped with mozzarella cheese

### **Cavatappi Rustico**

grilled italian sausage in a sun-dried tomato cream sauce

### **Eggplant Penne Norma**

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

### **Fettuccini Alfredo (Shrimp \$2.90)**

fettuccini topped with your choice of grilled chicken or shrimp with a creamy alfredo sauce

### **Penne Asiago**

penne pasta in a sun-dried tomato cream sauce

### **Ricotta & Spinach Ravioli**

ravioli filled with fresh spinach and ricotta cheese with marinara sauce

## Seafood Entrées

### **Bourbon Smoked Salmon**

char-grilled smoked salmon with a bourbon honey glaze

### **Fish Tacos**

grilled marinated cod with shredded slaw, pico de gallo, red onion, and guacamole in flour tortillas

### **Parmesan Crusted Tilapia**

breaded with parmesan cheese and pan-seared then topped with a lemon wine sauce

### **Poached Salmon**

fresh salmon poached in white wine with a light creamy dill sauce

## Vegetarian Entrées

### **Artichoke, Potato & Portobello Casserole**

sliced potato, artichokes, and portobello mushrooms, layered and topped with goat cheese

### **Eggplant Parmesan**

breaded eggplant pan-fried with marinara and baked with mozzarella cheese

### **Portobello Stack**

portobello, red pepper, red onion, zucchini, squash, and spinach in a smoked tomato sauce

### **Roasted Vegetable & Quinoa Harvest Medley**

roasted vegetables, yukon potatoes, quinoa topped with a creamy tahini dressing

### **Stuffed Peppers**

risotto, onion, celery, sweet potatoes, cheese, and parsley in a tomato sauce stuffed in sweet peppers

### **Stuffed Portobello**

portobello mushrooms stuffed with hummus, sautéed spinach, topped with diced red peppers and mozzarella cheese

**One Entrée**  
**Two Entrées**  
**Three Entrées**

**\$19.25**  
**\$23.00**  
**\$27.00**

## Salad Selections

### **Arugula Salad**

arugula, spinach, cranberry, candied walnuts, and crumbled goat cheese tossed in a lemon and olive oil vinaigrette

### **Caesar Salad**

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

### **Caprese Salad (1.75)**

fresh mozzarella, sliced roma tomatoes, and basil tossed in extra virgin olive oil with balsamic reduction atop a bed of mixed greens

### **Fresh Spinach Salad**

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

### **Harvest Salad**

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

### **Kale Salad (2.30)**

mixed baby kale, mandarin oranges, goat cheese, and walnuts with a citrus-maple vinaigrette

### **Spring Greens Salad**

spring mix with carrots, tomatoes, and cucumbers with your choice of two dressings

### **Strawberry Field Salad**

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese mixed with berry vinaigrette

### **Thai Salad (1.75)**

iceberg and romaine, shredded napa cabbage, topped with roasted peanuts, edamame, carrots, english cucumber, bean sprouts, cilantro, rice noodles and fried wontons with a ginger-lime vinaigrette

### **Tossed Mixed Greens**

romaine, head and leaf lettuce, tossed with cucumber, carrot, tomatoes, and red cabbage with house tarragon dressing

## Dressing Selections

house tarragon, ranch, thousand island, french, bleu cheese, italian, honey mustard, poppy seed, balsamic vinaigrette, red wine vinaigrette, raspberry vinaigrette and champagne vinaigrette

## Vegetable Selections

### **Asparagus Bundles (2.00)**

seasoned and grilled to perfection and presented in a carrot ribbon

### **Baby Carrots & Sugar Snaps (1.45)**

blanched baby carrots sautéed with sugar snap peas in a honey butter sauce

### **Cauliflower Polonaise**

steamed cauliflower sprinkled with bread crumb crust

### **Crispy Brussels Sprouts**

roasted brussels sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

### **Green Beans Amandine**

blanched and seasoned green beans, mixed with toasted almonds

### **Grilled Asparagus (1.15)**

lightly seasoned and grilled to perfection

### **Herb Grilled Vegetables**

fresh seasonal vegetables grilled and topped with olive oil and light seasoning

### **Mixed Julienned Vegetables**

yellow squash, zucchini, red peppers, and carrots

### **Ratatouille (1.15)**

eggplant, zucchini, tomatoes, yellow squash, peppers and basil in a stewed tomato sauce

### **Roasted Confetti Corn**

oven roasted corn with peppers, chives and red onion

### **Roasted Parmesan Tomatoes**

tomatoes halved and baked with parmesan cheese

### **Sautéed Baby Carrots**

baby carrots sautéed with peach schnapps

### **Steamed Broccoli**

steamed and seasoned with salt and pepper

## Starch Selections

### Potatoes

#### **Au Gratin Potatoes**

sliced potatoes blanched then baked in a cheese sauce

#### **Baked Potato**

roasted potato with sour cream, chives, and butter

#### **Chateau Potatoes**

baby red skin potatoes quartered, seasoned, and roasted

#### **Chive Potato Pancakes (1.15)**

shredded potato with chives, accompanied with sour cream and apple sauce

#### **Dauphinoise Potatoes**

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

#### **Duchess Potatoes**

mashed potato seasoned with fresh herbs and cheese piped into a rosette

#### **Roasted Garlic Mashed Red Potatoes**

mashed red potatoes with butter, cream and roasted garlic

#### **Rosemary Mashed Yukon Potatoes**

mashed yukon potatoes with fresh rosemary, butter, and cream

#### **Traditional Mashed Potatoes**

mashed potatoes with butter and cream

#### **Twice Baked Potatoes**

potato skins piped with mashed potatoes, bacon, cheese, sour cream, and parsley

#### **Vesuvio Potatoes**

potato wedges sautéed and roasted in olive oil, garlic, onions, and oregano, simmered in chicken stock and white wine

### Grains

#### **Asparagus Risotto (1.75)**

creamy risotto with asparagus tips and butter

#### **Basmati Rice Pilaf**

carrots, celery, onions, red pepper, and parsley cooked in a chicken broth

#### **Creamy Polenta**

with parmesan cheese

#### **Mediterranean Orzo**

sautéed orzo pasta tossed with diced mixed vegetables, spinach, sundried tomatoes, feta cheese and light vinegar

#### **Rice Eleganté**

seasoned rice with diced carrot, celery, and onion

#### **Steamed Rice**

steamed and seasoned with salt and pepper

#### **Vegetable Couscous**

diced carrots, celery, onions, red peppers, and tomatoes

#### **Wild Rice with Fresh Mushroom**

wild rice cooked with sautéed mushrooms and onions

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

## **50 piece minimum per type**

All sandwiches are open faced, decoratively shaped and garnished

### **Goat Cheese Tea Sandwiches**

goat cheese on white bread with sun-dried tomatoes and scallions  
**\$2.60 per piece**

### **Honey Baked Ham Tea Sandwiches**

honey baked ham on rye bread topped with seasoned swiss cheese  
**\$2.60 per piece**

### **Pistachio Tea Sandwiches**

pistachio, chives, and cream cheese on pumpkinnickel bread  
**\$2.60 per piece**

### **Cucumber and Dill Tea Sandwiches**

cucumber and dill sandwich on whole wheat bread  
**\$2.60 per piece**

### **Sliced Tomato Tea Sandwiches**

sliced tomato with a garlic herb cheese  
garnished with chopped basil on grilled sliced bread  
**\$2.60 per piece**

### **Smoked Salmon Tea Sandwiches**

smoked salmon with chive mayonnaise  
garnished with dill on toasted bread  
**\$2.90 per piece**

### **Carrot and Raisin Tea Sandwiches**

carrots, raisins with walnuts and cream cheese on cinnamon bread  
**\$2.60 per piece**

### **Chicken Curry Tea Sandwiches**

chicken finely chopped and seasoned with curry mayonnaise on toast point;  
Garnished with a celery  
**\$2.60 per piece**



# COLD HORS D' OEUVRES | 2026

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

**Antipasto Skewer** **\$3.20**  
genoa salami, artichokes hearts, olives, cherry tomatoes, and provolone

**Applewood Gorgonzola Roulade** **\$2.90**  
applewood smoked chicken wrapped in prosciutto and gorgonzola cheese garnished with a dried cranberry

**Artichoke Pizza** **\$2.60**  
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 **\$2.60**

**Blow Torched Ahi Tuna** **\$4.35**  
served on a crispy wonton with bok choy, slaw, wasabi caviar, and pickled ginger aioli

**Bruschetta Trio** **\$2.90**  
bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta

**Chicken Caesar "Saladettes"** **\$2.90**  
crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings

**Crab and Cucumber Cups** **\$3.75**  
delicate alaskan crab salad perched in a decorative cucumber cup

**Deli Spirals** **\$2.60**  
flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses

**Deviled Eggs Trio** **\$2.60**  
assortment of deviled eggs consisting of; traditional, bacon and cheese, and sun-dried tomato and basil

**Fresh Fruit Kabobs** **\$3.20**  
fresh fruit on a skewer

**Fresh Mozzarella & Tomato Skewers** **\$2.60**  
fresh mozzarella skewer with cherry tomatoes and fresh basil

**Gorgonzola Stuffed New Potatoes** **\$2.90**  
baby red potatoes filled with whipped gorgonzola cheese, and crumbled walnuts

**Herb Grilled Shrimp Skewers** **\$3.75**  
marinated shrimp with fresh herbs and olive oil

**Horseradish Roast Beef Mini Roulade** **\$2.90**  
thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle

**Hummus Vegetable Shooter** **\$3.45**  
traditional hummus with carrots and celery

**Iced Shrimp Cocktail** **\$3.75**  
jumbo shrimp with cocktail sauce

**Marinated Tortellini Skewers** **\$2.60**  
cheese tortellini skewered with olive oil and italian spices

**Mini Deli Sandwiches** **\$3.20**  
an assortment of deli meats on petite rolls with assorted condiments

**Peppered Tuna** **\$4.35**  
ahi tuna on belgian endive with wasabi aioli

**Prosciutto with Melon** **\$2.90**  
thinly sliced prosciutto wrapped around melon

**Roasted Vegetable Crostini** **\$2.90**  
french baguette crostini with roasted vegetables and goat cheese spread

**Salmon Amuse Bouche** **\$2.90**  
salmon mousse in a puff pastry cup with creme fraiche and chives

**Sesame Beef Arugula Wrap** **\$3.20**  
thinly sliced tenderloin wrapped around a sesame pretzel stick with a remoulade sauce

**Taco Cup Ceviche** **\$3.20**  
a tortilla cup filled with white fish ceviche, green salsa, and mango

**Thai Lettuce Cups** **\$3.45**  
chopped chicken with an asian slaw, rolled in lettuce and tied with chive

# HOT HORS D' OEUVRES | 2026

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

<b>Apricot or Raspberry and Brie Kisses</b>	<b>\$2.90</b>	<b>Gourmet Potato Skins</b>	<b>\$2.90</b>
brie topped with apricot puree or raspberry preserves wrapped in phyllo dough and baked		baby red potatoes stuffed with cheddar cheese, chives, sour cream, and bacon	
<b>Arancini</b>	<b>\$2.90</b>	<b>Herb Chicken &amp; Brie Tartlets</b>	<b>\$2.90</b>
italian fried risotto ball with pancetta and fontina cheese		seasoned chicken and brie served in a puff pastry cup	
<b>Assorted Mini Quiche</b>	<b>\$2.90</b>	<b>Italian Sausage Stromboli</b>	<b>\$2.60</b>
baked custard with fillings in a small pie crust		italian sausage and marinara rolled in a puff pastry topped with mozzarella cheese	
<b>Bacon Wrapped Dates</b>	<b>\$2.90</b>	<b>Macaroni and Cheese Bites</b>	<b>\$2.60</b>
dates stuffed with goat cheese, glazed with brown sugar and topped with crushed almonds		macaroni and cheese, breaded and fried	
<b>Bacon Wrapped Scallops</b>	<b>\$3.45</b>	<b>Miniature Lamb Chops</b>	<b>\$6.35</b>
seared sea scallops wrapped in bacon		seasoned and grilled lamb chops with a mint demi glace	
<b>Baked Artichoke Reggiano Crostini</b>	<b>\$2.60</b>	<b>Mini Sliders</b>	<b>\$5.20</b>
marinated artichokes with grated parmesan reggiano cheese and fresh spinach on italian toast round		black angus beef, bbq pulled pork, or beef brisket on a mini brioche bun	
<b>Beef Satay</b>	<b>\$2.90</b>	<b>Mini Tacos</b>	<b>\$3.75</b>
beef marinated in asian spices served with peanut sauce		Bite size corn tortilla taco with seasoned beef or chicken topped with fresh cabbage and guacamole	
<b>Beef Wellington</b>	<b>\$3.20</b>	<b>Pork and Shrimp Egg Roll</b>	<b>\$2.90</b>
tenderloin of beef with mushrooms and onion wrapped in a puff pastry		served with sweet and sour sauce	
<b>Brie and Apple en croute</b>	<b>\$3.20</b>	<b>Pot Stickers</b>	<b>\$2.60</b>
brie wrapped with cinnamon apples and baked		chicken, pork, or vegetable pot stickers served with a ginger soy dipping sauce	
<b>Buffalo Chicken Bites</b>	<b>\$2.60</b>	<b>Pretzel Bites</b>	<b>\$2.30</b>
boneless chicken tossed in buffalo sauce, served with celery, carrots and bleu cheese dressing		hot pretzel bites with warm cheese for dipping	
<b>Cantonese Barbeque Riblettes</b>	<b>\$2.90</b>	<b>Ricotta Mozzarella Bites</b>	<b>\$2.60</b>
marinated in soy, ginger, and garlic, brushed with bbq sauce		fried ricotta and mozzarella bites seasoned with basil	
<b>Chicken Empanadas</b>	<b>\$2.90</b>	<b>Samosa</b>	<b>\$2.60</b>
chicken and cheese blend baked in a pastry crust with salsa		fried pastry with a savory vegetable and potato filling	
<b>Chicken Satay</b>	<b>\$2.90</b>	<b>Sausage Stuffed Mushroom Caps</b>	<b>\$2.60</b>
chicken marinated in asian spices, skewered, and served with peanut sauce		filled with a blend of ground beef and italian sausage	
<b>Chicken Wings</b>	<b>\$2.60</b>	<b>Shredded Duck Quesadillas</b>	<b>\$3.45</b>
chicken wings coated in buffalo sauce served with bleu cheese served with celery & carrots		shredded duck, poached pear, and a cheese mixture grilled in a tortilla with mango chutney	
<b>Coconut Chicken Strips</b>	<b>\$2.90</b>	<b>Spicy Chicken Sesame Drumettes</b>	<b>\$2.90</b>
chicken strips tossed in a coconut batter and served with honey mustard		mini chicken legs fried and coated with toasted sesame sauce	
<b>Crab Cakes</b>	<b>\$3.75</b>	<b>Spinach &amp; Feta Phyllo Triangles</b>	<b>\$2.60</b>
chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce		spinach, feta, and pine nuts wrapped in phyllo dough	
<b>Crab Phyllo Purses</b>	<b>\$3.45</b>	<b>Stuffed Mushrooms</b>	<b>\$2.60</b>
crab and cream cheese mixture stuffed in phyllo dough		filled with spinach and cheese	
		<b>Swedish or BBQ Meatballs</b>	<b>\$1.75</b>
		miniature meatballs in your choice of swedish or bbq sauce	
		<b>Vegetarian Stromboli</b>	<b>\$2.30</b>
		vegetables and marinara rolled in a puff pastry topped with mozzarella cheese	

# HORS D' OEUVRES PLATTERS | 2026

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

**Antipasto Display \$9.80 per guest**  
genoa salami, prosciutto, and capicola; served with marinated artichokes, olives, cherry tomato mozzarella salad and crostini

**Chips and Salsa \$5.50 per guest**  
our homemade tortilla chips accompanied by fire-roasted salsa, and salsa verde  
**Add authentic fresh guacamole \$3.20 per guest**

**Chorizo Infused Queso \$4.90 per guest**  
spicy chorizo cheese dip served with homemade tortilla chips

**Fresh Vegetable Crudit  \$5.20 per guest**  
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 \$6.05 per guest**  
an assortment of fresh sliced seasonal fruit served with your choice of cherry, raspberry, or honey yogurt dip

**Grilled Vegetable Platter \$6.05 per guest**  
zucchini, peppers, asparagus, eggplant, roasted garlic, red onions, tomatoes, and portabella mushrooms with spinach walnut dip

**International and Domestic Cheese Board \$7.50 per guest**  
assortment of imported and domestic cheeses, decorated with fresh fruit garnish and assorted crackers  
**Add summer sausage for \$1.75 per guest**

**Smoked Salmon Platter \$56.65 per lb.**  
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 \$33.65 per guest**  
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 \$4.60 per roll**  
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 (.60)  
*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 \$4.05 per guest**  
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 \$3.75 per guest**  
chick-pea puree, garlic, and sundried tomato mixed together and served with pita chip

**Maki Tray (100 piece) \$3.45 per piece**  
including spicy salmon (36), tuna & avocado (32), spicy tuna (16) and vegetarian california (16)

**Nigiri Tray (50 piece) \$6.65 per piece**  
including tuna nigiri sushi (20), salmon nigiri sushi (20) and shrimp nigiri sushi (10)

# DESSERTS | 2026

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

## Bars and Cake Squares

Assorted Cake Squares	\$2.90
Banana Cake Squares	\$2.90
Butterfinger Bars	\$2.90
Carrot Cake Squares	\$2.90
Cheesecake Swirl Bars	\$2.90
Chef's Assorted Bars	\$2.90
Chocolate Cake Squares	\$2.90
Lemon Squares	\$2.90
Oreo Cheesecake Bars	\$2.90

## Miniature Pastries

Assorted Mini French Pastries	\$4.35
Cannoli	\$4.35
Cheesecake	\$4.35
Cream Puffs	\$4.35
Éclair	\$4.35
Fresh Fruit Tartlets	\$4.35
Mocha Éclair	\$4.35
Mini Kolacky	\$4.35
Mousse Cups	\$4.35
Napoleon	\$4.35
Petit Fours	\$4.35
Rum Balls	\$4.35
Tartlets	\$4.35
<i>apple, cherry, key lime, lemon</i>	
Tiramisu Trifle	\$5.45

## Brownies

Brownies	\$2.90
Frosted Brownies	\$2.90
Fudge Nut Brownies	\$2.90

## Cookies

Assorted	\$2.00
Chocolate Chip	\$2.00
Chocolate Chunk	\$2.00
Oatmeal Raisin	\$2.00
Peanut Butter	\$2.00
Sugar	\$2.00
Assorted Butter Cookies	\$40.55

## Other Desserts

Chocolate Covered Strawberries	\$4.05
Chocolate Mousse	\$4.05
Tiramisu	\$6.45
Chocolate Truffles	\$5.20
Chocolate Tuxedo Strawberries	\$4.35
Cobbler (apple, peach, cherry)	\$4.35
English Strawberry Trifle	\$4.35
Ice Cream	\$3.45
Ice Cream Bars (assorted)	\$3.75
Strawberry Mousse	\$4.05
Rum Bread Pudding	\$4.05
Turnovers (apple, cherry, pineapple)	\$4.35
White Chocolate Mousse	\$4.35

## Gluten Free

Rice Krispy Treats	\$5.20
Chocolate Chip Cookies	\$5.20
Sugar Cookies	\$5.20
Brownies	\$5.20



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

## Tortes, Pies & Cheesecakes

### European Layer Tortes \$7.50/slice

Banana Fudge  
Cannoli  
Carrot Cream Cheese  
Chocolate Mousse  
German Chocolate  
Lemon Mousse  
Tiramisu

### Traditional Layer Tortes \$9.20/slice

Black Forest  
Cookies and Cream  
Devil's Food Fudge  
Lemon Supreme  
Raspberry  
Red Velvet  
Strawberry Preserve  
Strawberry Whipped Cream

### Premium & Plated Desserts

Baked Alaska \$10.10  
Bananas Foster Flambé\* \$9.20  
Cappuccino Mousse \$8.95  
Chocolate Crême Brûlée \$10.10  
Chocolate Flourless Cake \$10.35  
Gran Marnier Mousse \$10.35  
Mixed Berry Tart \$9.80  
Passion Fruit Mousse \$10.35

## 9" Pies

Fruit \$6.05/slice  
*apple, cherry, seasonal*

Whip Cream \$6.65/slice  
*banana custard, chocolate cream, strawberry*

Other \$7.50/slice  
*boston cream, lemon meringue, turtle*

## 9" Cheesecakes \$7.75/slice

Amaretto  
Chocolate  
Chocolate Chip  
Marble  
Mocha Truffle  
Raspberry Swirl  
Turtle  
New York \$6.90/slice

Poached Pears \$9.20  
Poached Pears en Croute \$10.35  
Snickers' Pie \$9.80  
Strawberries Romanoff\* \$9.50  
White Chocolate Pistachio \$11.50  
Crepes with Warm Fruit Compote \$9.80

## Desserts Stations

Chocolate Fountain \$11.25 per guest

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 \$10.35 per guest

roast your own marshmallows and create your  
perfect s'more with graham crackers and milk  
chocolate

\*chef fee required

# BAR PACKAGES | 2026

Includes disposable cups, cocktail napkins and bar condiments.  
Minimums apply; please ask your sales representative for details.

## Select Brands Liquor Package

Includes 2 domestic beers (Miller), 2 white wines, 2 red wines, Absolut vodka, Bacardi light rum, Christian brothers brandy, Jim beam whiskey, Dewars white label scotch, Beefeaters gin, Jose cuervo (gold), coke, diet coke, sprite, and bottled water.

<b>Two Hours</b>	<b>\$29.65 per guest</b>
<b>Three Hours</b>	<b>\$33.95 per guest</b>
<b>Four Hours</b>	<b>\$39.10 per guest</b>

## Premium Brands Liquor Package

Includes 2 domestic beers (Miller), 1 import beer, 2 White Claws, 2 white wines, 2 red wines, Grey Goose vodka, Absolut vodka, Captain Morgan, Bacardi light rum, Makers Mark, Crown Royal, Jack Daniels, Johnnie Walker Black, Tanguerary gin, Beefeaters gin, Patron Silver, Jose cuervo (gold), Chambord, coke, diet coke, sprite, and bottled water.

<b>Two Hours</b>	<b>\$38.55 per guest</b>
<b>Three Hours</b>	<b>\$43.70 per guest</b>
<b>Four Hours</b>	<b>\$50.05 per guest</b>

## Wine Service with Lunch or Dinner

chardonnay, sauvignon blanc, pinot grigio, riesling, merlot, cabernet sauvignon, pinot noir, moscato, prosecco, roget brut. **\$15.55 per guest**

## Beer, Wine and Soda Package

Includes 2 White Claws, 2 domestic beers (Miller), 1 import beer, house varietal wines to include chardonnay, pinot grigio, pinot noir, cabernet sauvignon, coke, diet coke, sprite, club soda, and bottled water., pinot noir, cabernet

<b>Two Hours</b>	<b>\$22.15 per guest</b>
<b>Three Hours</b>	<b>\$25.30 per guest</b>
<b>Four Hours</b>	<b>\$29.05 per guest</b>

## Craft Beer, Wine and Soda Package

Includes beer, wine, and soda package plus blue moon, samuel adams, and revolution anti-hero.

<b>Two Hours</b>	<b>\$25.90 per guest</b>
<b>Three Hours</b>	<b>\$29.65 per guest</b>
<b>Four Hours</b>	<b>\$34.25 per guest</b>

## Soda Package

coke, diet coke, sprite, lemonade and bottled water

<b>Two Hours</b>	<b>\$15.55 per guest</b>
<b>Three Hours</b>	<b>\$19.30 per guest</b>
<b>Four Hours</b>	<b>\$23.30 per guest</b>

*a bartender fee will be additional  
Non-Alcoholic available upon request*

## Bar Service Only

no beverages included

**Four Hours  
Per Hour After  
(under 85 guests)**

**\$490.00 flat rate  
\$160.00 per hour**

**Four Hours  
Per Hour After  
(under 85 guests)**

**\$6.05 per guest  
\$2.40 per guest**

## House Wines

Silver Gate Chardonnay, California	\$43.75
Silver Gate Sauvignon Blanc, California	\$43.75
Silver Gate Pinot Grigio, California	\$43.75
Silver Gate Cabernet Sauvignon, California	\$43.75
Silver Gate Pinot Noir, California	\$43.75
Standford Sparkling Wine, California	\$48.25

## Superior Wines

Simi Dry Rose, Sonoma	\$57.50
Barone Fini Pinot Grigio, Valdadige Italy	\$43.75
Oyster Bay Sauvignon Blanc, New Zeland	\$43.75
Josh Craftsman Chardonnay, Hopland, California	\$43.75
Folie a Deux Pino Noir, Sonoma	\$67.75
Seven Falls Merlot, Wahluke Slope Washington	\$42.55
Joel Gott Cabernet, North Coast	\$58.75
Terrazas Malbec, Argentina	\$49.50
Campo Viejo RSV Tempranillo, Spain	\$47.10

## Prestige Wines

Gerard Bertrand Cotes de Rose Rose, South of France	\$62.00
Ruffino "Il Ducale" Pinot Grigio, Friuli, Italy	\$69.00
Ferrari Carano Chardonnay, Sonoma	\$62.00
Kim Crawford Sauvignon Blanc, New Zealand	\$65.50
Terra D Oro Chenin Viognier, West Virginia	\$40.25
Kung Fu Girl Riesling, Washington State	\$43.75
Meiomi Pinot Noir, Appellated, California	\$78.25
Skyside Cabernet Sauvignon, Sonoma	\$81.75
Rutherford Hill Merlot, Napa Valley	\$94.25
Luigi Bosa Reserve Malbec, Mendoza	\$67.75
Ferrari Carano Siena	\$82.75
Conundrum Red Blend, California	\$71.25

## Reserve Wines

Whispering Angel Rose, Provence	\$82.75
Terlato Pinot Grigio, Friuli Italy	\$71.25
Robert Mondavi Chardonnay, Napa	\$71.25
Cloudy Bay Sauvignon Blanc, New Zealand	\$105.75
Chateau De Sancerre, Loire Valley	\$109.25
Chateau St Michelle "Eroica" Riesling, Washington	\$66.75
Sanford "Fountain Hills" Pinot Noir	\$73.75
Joel Gott Pinot Noir, Oregon	\$58.75
Markham Merlot, Napa Valley	\$85.00
Prisoner, Napa Valley	\$131.00
Monsanto, Chianti Classico Rsv, Italy	\$101.25
Unshakled Red, California	\$85.00

## Sparkling/ Champagne/Prosecco

Chandon Brut, California	\$82.70
Moet & Chandon Imperial, California	\$209.25
Veuve Clicquot Yellow Label, France	\$226.5
Bertrand Jefferson Brut, France	\$66.75
Avissi Prosecco, Veneto, Italy	\$48.25
Clicquot Rose, Champagne	\$269.00
Rotari Brut, Trentino, Italy	\$59.75
Gratien Meyer Cremant Rose, France	\$59.75

## Sake

Ty Ku Coconut 330	\$35.75
Ty Ku Cucumber 330	\$35.75
Ty Ku White 330	\$35.75
Ty Ku Black 330	\$50.75
Shimizu no Mai Pure	\$41.50
Shimizu no Mai Pure Dawn	\$41.50
Shimizu no Mai Pure Dusk	\$49.50
Gekkeikan Plum Wine	\$47.25
Gekkeikan Black and Gold	\$51.75

Please call your sales representative for pricing  
All staffed events have a 4 hour minimum

## Buffet and Serving Items

stainless steel chafing dishes  
disposable chafing dishes, upgraded plastic  
silverware & plates, china plates,  
glassware, and flatware

## Chairs

white contour plastic folding chair  
white wood formal garden chair  
black metal stack chairs  
versailles chiavari chairs with lattice backs

## Coffee Items

coffee satellite, 1.5 gallon  
55 cup farberware  
chrome coffee urn, 25 cup  
chrome coffee urn, 50 cup

## Linens

variety of linen colors, patterns and sizes available,  
call for information

## Tables

banquet tables-wood top-6ft x 30"  
banquet tables-wood top-8ft x 30"  
wood top high boys  
cabaret tables  
classroom tables- 6ft x 18  
classroom tables- 8ft x 18  
serpentine tables  
36" round  
48" round  
60" round  
66" round

## Service Staff

bartender  
buffet attendant  
captain/supervisor  
cashier  
chef  
coat room attendant  
cook  
host  
"day of" attendant  
server

## Additional Rentals and Services

audio visual  
casino equipment  
centerpieces  
entertainment  
event planning/design  
floral design  
invitations  
jump houses  
lighting  
lounge furniture  
outdoor games  
picnic tables  
pipe and draping  
photography  
red carpet and stanchions  
security  
stages  
tents  
transportation  
valet parking