

GREAT STARTS BUFFETS | 2021

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

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

Italian Frittata

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

Make Your Own Breakfast Fajitas

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 *chef attendant required

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

Scrambled Eggs

light and fluffy scrambled eggs

Traditional Eggs Benedict

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

egg whites available upon request (\$1.75 per guest)

One Entrée	\$15.00
Two Entrées	\$17.50
Three Entrées	\$20.25

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BRUNCH BUFFETS | 2021

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.
Ask your sales representative how to customize a unique brunch for your event.

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

Brunch Eleganté

\$28.75 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 a choice of two dressings
green beans amandine

Dessert Table:

assorted dessert bars and cake squares

Signature Brunch

\$37.25 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

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Includes disposable ware, utensils and napkins.
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 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

\$15.50 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

\$14.75 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

\$14.25 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

\$15.25 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

\$30.00 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

\$16.50 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

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HOT BUFFET PACKAGES | 2021

**denotes new menu items

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.
Add soup to package for \$2.50

Bella Italia	\$ 17.25 per guest
antipasto salad, eggplant penne norma, chicken vesuvio with roasted potatoes, italian grilled vegetables with garlic bread sticks and tiramisu for dessert <i>pairing: minestrone soup</i>	
Lunch in Versailles	\$ 18.00 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 <i>pairing: roasted mushroom soup</i>	
La Fiesta	\$ 17.25 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 <i>pairing: chicken tortilla soup</i>	
Southern Lights	\$ 20.00 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 <i>pairing: corn chowder soup</i>	
Summer Winds	\$ 14.75 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	\$ 17.25 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 <i>pairing: pho soup</i>	
Soup and Salad Bar	\$ 14.00 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 <i>(Add chicken, ham, or turkey for \$1.50 more)</i>	
Taco Bar	\$ 14.75 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 \$2.00 more) <i>pairing: chicken tortilla soup</i>	
Potato Bar**	\$13.00 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)	



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Hot Buffet
Packages

21.1

Includes your choice of three accompaniments with bread service.
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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

Frenched Quarter Chicken (\$1.75)

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 (\$1.50)

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 (\$1.75)

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

Braised Beef Short Ribs (\$10.00)

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 (\$2.25)

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

Pepper Steak

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

Ropa Vieja (\$2.25)

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	\$ 15.50
Two Entrées	\$ 18.50
Three Entrées	\$ 21.75

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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 (\$1.50)

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 (\$1.25)

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 \$2.25)

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 \$ 15.50
Two Entrées \$ 18.50
Three Entrées \$ 21.75

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THEMED BUFFETS | 2021

Includes disposable ware and utensils.

Chef attendant fee required.

Minimums apply; please ask your sales representative for details.

"Big Easy" Buffet

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

\$41.25 per guest

Hawaiian Luau Buffet

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

\$38.25 per guest

Latin Flair Buffet

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

\$35.25 per guest

Windy City Buffet

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

\$31.00 per guest

Asian Flair Buffet

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

\$27.00 per guest

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PREMIUM BUFFETS | 2021

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

Choose one of the following entrées:

Aged Beef Tenderloin *chef fee required served with béarnaise sauce and red wine reduction	\$36.25
Leg of Lamb *chef fee required roasted with a dijon crust, caramelized shallots and rosemary infused demi glaze	\$40.25
Moroccan Lamb Shank seasoned lamb shank on a bed of couscous, dried apricot, and dried figs	\$42.25
Prime Rib of Beef *chef fee required with au jus and horseradish cream	\$43.50
Rock Cornish Game Hen seasoned with fresh herbs then roasted in a white wine shallot sauce; glazed with an orange balsamic reduction	\$36.25
Seafood and Mushroom Risotto *chef fee required shrimp, calamari, mushroom, zucchini, and green peas	\$37.25
Sausage Stuffed Rack of Pork bone-in pork loin crusted with a garlic-spiced rub and stuffed with smoked sausage	\$34.00

Also includes your choice of one of the following entrées:

Citrus Encrusted Salmon
salmon coated with a sweet citrus blend, topped with a toasted orange zest, brown sugar, and maple glaze

Citrus Glazed Tuna Steak (\$2.25)
served with three fruit salsa

Macadamia Mahi Mahi
macadamia nut crusted and accented with a mango chutney

Marinated Skirt Steak
grilled skirt steak marinated overnight in lime, orange, garlic, and mexican lager

Osso Bucco
braised veal shanks in red wine, vegetables, and tomatoes

French Cut Chicken
herb crusted french cut chicken, topped with fire roasted red pepper sauce

Grilled Branzino
seasoned with basil, lime and ginger

Pork Short Ribs
braised short rib topped with a mediterranean ragout

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

Shrimp Scampi
served with linguine pasta in a lemon butter sauce

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