

ELEGANTÉ CUISINE



Catering and Event Planning

Boxed Lunches 2021



FLAVOR

simple to complex flavors please your palette from our
array of traditional, current and exclusive family
recipes infused with today's taste sensibility

DESIGN

derived from a single source, shade, element or
memory, our design approach is incorporated into
every aspect of your event

TECHNIQUE

by placing your smallest detail as the cornerstone
into every aspect of the grand scheme, we
surpass your most vivid images and
expectations, bringing joy, excitement and long
lasting memories to you and your guests

ON THE COVER

Chicken Pesto Sandwich

Turkey and Cheddar Sandwich

Ham and Swiss Sandwich

All with homemade Kettle chips and Fruit Salad

WELCOME

Eleganté Cuisine is your premier source for complete catering and event planning for any corporate function, social event or wedding. As a leader in the catering and event planning industry with over 35 years of experience, we use top quality **fresh ingredients** and products. We combine creative recipes, thoughtful preparation, and imaginative presentation, into a delightful and accessible **culinary experience**.

Eleganté Cuisine takes pride in being the **exclusive caterer** and **event provider** for hundreds of companies throughout the Chicagoland area. Our services range from daily box lunches to company picnics, award banquets to cocktail receptions, from client or tenant appreciation events to holiday parties. We **offer in-house dining services** for every occasion year-round.

Our event and décor inventory ranges from glassware, tableware, and china; to disposable glasses, plates, and utensils as well as a variety of table sizes, chairs and portable bars. We can also coordinate additional **artistic elements** such as florals, invitations, linens, props, lighting, draping, tenting and staging. We provide the **best service staff** including bartenders, event captains, party chefs, and servers and are happy to provide entertainers such as DJs, Bands, and keynote speakers to enhance your event or highlight important milestones.

Our **Special Event Coordinators** help you plan the perfect event to meet your expectations by executing events that are unique, memorable and enjoyable. You can **contact us today** at **847.806.0000** to connect with one of our coordinators and begin your event planning or place a catering order for your home or office.

THANK YOU!



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BOX LUNCHES 2021

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****denotes new menu item**

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

Broth

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

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

Baked Potato

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

Bisque

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

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

***denotes new menu item*

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 BOX LUNCHES | 2021

Includes kettle chips, choice of one compliment, one dessert, mustard & 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
Gluten Free Roll



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**denotes new menu item

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, grilled to perfection 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**

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



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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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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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Caesar Salad

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

Caprese Salad

mixed greens, fresh ciliegine mozzarella, 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

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

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

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, chocolate chunk, 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
tiramisu trifle

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.
Minimums apply; please ask your sales representative for details.

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 crème, 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 Crème Brulee
Chocolate Flourless Cake
Gran Marnier Mousse
Mixed Berry Tart
Passion Fruit Mousse

Poached Pears
Poached Pears en Croute
Snickers 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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