



# ELEGANTÉ CUISINE

*Catering and Event Planning*

2020



# F L A V O R

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

# D E S I G N

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

# T E C H N I Q U E

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

## O N T H E C O V E R

Chicken Pesto on Tomato Focaccia with  
homemade kettle chips and fresh fruit  
salad

Turkey Bacon sandwich on a Kaiser  
roll

Ham and Swiss on an Onion roll with  
homemade kettle chips and a fresh 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 2020

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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 | 2020

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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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  
Crepê 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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