

ELEGANTÉ CUISINE



Catering and Event Planning

2019



FLAVOR



DESIGN



TECHNIQUE

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

shrimp marinated in tequila, lime and cilantro
presented with a chilled shot of silver tequila

filet of beef, grilled polenta cakes,
caramelized onion jam, baby vegetable medley
and a pomegranate infused demi

chef attended bananas foster flambé station

**denotes new menu item

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

Continental Breakfast

chilled orange juice, bakery breads; including muffins, danish and bagels, butter, cream cheeses, and fruit preserves

Continental Breakfast Deluxe

chilled fruit juices, fresh sliced fruit display, assorted yogurts, bakery breads including: muffins, danish, coffee cake and bagels, butter, cream cheeses and fruit preserves

Oatmeal Bar**

hot oatmeal for you to enjoy with a selection of the following toppings: brown sugar, cinnamon, raisins, walnuts, and 2% milk

Yogurt Bar**

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

A La Carte Sections

Breakfast Breads

Bagels – Assorted

Danish – Assorted

Donuts – Assorted

Muffins – Assorted

Coffee Cake

Granola Bars

Kind Bars

Fruit Cups

Yogurt Parfaits

Breakfast Sandwiches

english muffin with fluffy eggs and american cheese

egg and cheese
apple wood smoked bacon
sausage patty

Exec. Breakfast Sandwiches

croissant with fluffy eggs and american cheese
egg and cheese
apple wood smoked bacon
sausage patty

Mini Breakfast Burritos

6 inch flour tortilla with fluffy scrambled cheese and monetary jack cheese served with salsa (2 per guest)
egg and cheese
denver style (ham, cheese, pepper & onion)
chorizo (cheese blend, chorizo sausage, & egg)

Quiche **

a baked 8 inch tart with a savory filling thickened with eggs
vegetarian (onion, peppers, mushrooms, and cheddar cheese)
lorriane (ham, onion, and swiss cheese)

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GREAT STARTS BUFFETS | 2019

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Includes disposable wear, 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 bagels; butter, cream cheese and fruit preserves; your choice of bacon, sausage links, or grilled ham; your choice of hash browns, home fries, or potatoes o' brien

Breakfast Casserole

layers of sausage, fresh biscuits, eggs, crispy bacon, cheese, and hash browns baked into a hearty casserole and gravy on the side

Cheese Blintzes

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

Cinnamon French Toast

thick cut texas toast cooked in house cinnamon blend with warm syrup and whipped butter

Corned Beef Hash with Poached Eggs

chef's special recipe 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 monterrey jack cheese

Huevos Rancheros

fresh eggs baked in our fire-roasted fresh salsa and topped with 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, chorizo sausage, and monterey jack cheese served with flour tortillas and salsa

Mini Egg Burritos

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

Omelet Station

eggs cooked to order with your choice of onions, mushrooms, ham, green peppers, tomatoes, and shredded cheese
chef fee required

Scrambled Eggs

light and fluffy scrambled eggs

Traditional Eggs Benedict

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

One Entrée
Two Entrées
Three Entrées

egg whites available upon request (\$1.00 per guest)

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BRUNCH BUFFETS | 2019

**denotes new menu item

Includes disposable wear, 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, a selection of apple, cranberry, grape fruit, and orange juice, fresh rolls, and butter.

Brunch Eleganté

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

Breakfast Entrees:

scrambled eggs
cinnamon french toast

Includes:

bacon
sausage links
home fries
roasted potatoes

Lunch Entrée:

chicken vesuvio bone-in
marinated flank steak

Compliments:

tossed mixed greens
green beans amandine

Dessert Table:

assorted dessert bars and cake squares

Signature Brunch

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

Breakfast Entrees:

waffles with toppings
omelet station
chef fee required

Includes:

bacon
sausage links
home fries

Lunch Entrees:

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

Soup:

pasta e fagioli

Compliments:

traditional caesar salad
grilled asparagus
rice eleganté

Dessert Table:

tiramisu and cannolis



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INVIGORATING BREAKS | 2019

**denotes new menu item

Includes disposable wear, utensils and napkins.
Minimums apply; please ask your sales representative for details.
If added to a breakfast or lunch buffet receive 15% discount.

Executive Breaks

- 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. flat breads and crostinis with tomato bruschetta topping; hot spinach artichoke dip and chocolate-almond biscotti

7th Inning Stretch

I. "Nacho Bar"

house-fried tortilla chips, beef chili, warm cheese sauce, sliced jalapenos peppers, diced green onions, tomatoes, salsa, guacamole, and sour cream

II. "North Sider"

fresh popcorn, hot pretzels with 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

- I. assorted fruit yogurts, whole fresh fruits, granola, and fruit trail mix
- II. build your own trail mix: whole almonds, peanuts, m&m's, dried bananas, apricots, and 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, peanut topping, crushed oreos, sprinkles, and maraschino cherries

II. Chocolate Break

chocolate covered raisins, chocolate covered peanuts, chocolate dipped pretzels, frosted fudge nut brownies, malted milk balls, and m&m's

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

*staff fee recommended

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Includes disposable wear, utensils and napkins.
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Coffee Service Packages

based on 4 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

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

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**denotes new menu item

Includes oyster crackers, disposable bowls, 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, tomatoes, onion, celery, carrots, cabbage, diced tomato, parsley, and parmesan

Pasta e Fagioli

vegetable broth mixed with tomatoes, parsley, basil, oregano, beans, sausage, and ditalini pasta

Pho Soup**

mixed vegetables and beef in a thai style broth

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 in a chicken broth

Watermelon Gazpacho

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

Cream

Baked Potato

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

Bisque (\$1.25)

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, red 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 stock, sundried tomatoes, celery, basil, and onion

Wisconsin Cheddar Ale Soup

aged wisconsin cheddar in a creamy ale infused chicken stock

Chili

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

Beef Chili

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

Vegetarian Chili

winter vegetables, garbanzo beans, and kidney beans in a tomato broth

White Chicken Chili

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



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Includes dinner roll and disposable utensils packet.
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Salad Bowls

BBQ Chicken Salad

chopped iceberg lettuce with char-grilled barbecue chicken breast, jicama, monterey jack cheese, black beans, roasted corn, cilantro, tomato, scallions, and corn tortilla strips; served with homemade barbeque ranch dressing

Chicken Caesar Salad

crisp romaine leaves, marinated grilled chicken breast, seasoned croutons, black olives, 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

mixed greens topped with marinated chicken breast, tomato, hard-boiled eggs, bacon, avocado, scallions, and crumbled bleu cheese; served with ranch dressing

French Pear Salad

field greens with fresh sliced pears and gorgonzola cheese; topped with walnuts, and served with honey mustard vinaigrette

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 tossed in a citrus vinaigrette

Steak and Bleu Salad

baby spinach with grilled new york strip steak, roasted red pepper, red onion, and artichoke; served with bleu cheese 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



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SANDWICH BOX LUNCHES | 2019

**denotes new menu item

Includes kettle chips, choice of one compliment, one dessert and disposable utensils packet.
Minimums apply; please ask your sales representative for details.
Refer to page 12 for compliments and desserts.

Sandwich Box Lunches

Chicken Bahn Mi **

thinly sliced marinated chicken, pickled vegetables, sweet chili mayonnaise, and cilantro on french bread

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 of each of the following; roast beef & cheddar, turkey & muenster, ham & provolone, corned beef & swiss; topped with lettuce, sliced tomato, mustard, and mayonnaise, 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 on triple-decker 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 dill pickle

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

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WRAP BOX LUNCHES | 2019

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Wrap Box Lunches

Athenian Wrap**

chicken breast, rosemary, oregano, lettuce, tomato, yogurt, feta, and red onion; in a honey wheat tortilla; with a red wine vinaigrette 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

Chicken Club Wrap

grilled chicken breast, crisp applewood bacon, lettuce, sliced tomatoes, swiss cheese, and mayonnaise, in a whole wheat tortilla

Falafel Wrap**

traditional falafel with hummus spread, tomato and lettuce in a whole wheat tortilla wrap

Grilled Vegetable Wrap

red pepper, carrots, portobello mushroom, zucchini, squash, cherry tomatoes, olive oil, and garlic, grilled to perfection in a whole wheat tortilla

Ham & Gruyere Wrap

roasted ham and gruyere cheese with lettuce, red onion, and dijon mustard wrapped in a spinach tortilla

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

Philly Cheese Steak Wrap**

thinly sliced grilled rib eye, topped with sautéed pepper, onion, and cheddar cheese sauce; wrapped in a flour tortilla

Southwest Turkey Wrap

turkey, spring mix, cheddar cheese, pickled red onions, cilantro, chipotle mayonnaise, and wrapped in a tomato tortilla

Thai Chicken Lettuce Wrap

sliced sesame-ginger grilled chicken with shiitake mushrooms and mandarin orange slices wrapped in crisp lettuce leaves with spicy ginger-lime vinaigrette

Turkey Avocado Wrap

sliced turkey breast with avocado, spinach, radish, feta cheese, and house tarragon dressing wrapped in a honey wheat tortilla



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EXECUTIVE BOX LUNCHES | 2019

**denotes new menu item

Includes disposable wear, utensils and napkins.

Your choice of two sides and one dessert

Minimums apply; please ask your sales representative for details.

Beef Tenderloin Torpedo

slow-roasted, medium-rare beef tenderloin on italian bread with; roasted garlic, mayonnaise, lettuce, tomato, and our house tarragon dressing

Breaded Pork Loin Sandwich

served on a pretzel roll with lettuce, tomatoes, red onion, pickles, and dijon mustard aioli

Filet Milanese**

breaded beef cutlet, sautéed red pepper, mozzarella, and basil pesto on a sliced ciabatta roll

Milano Chicken Sandwich

chicken breast stuffed with spinach, sun-dried tomatoes, and aged provolone cheese topped with pesto and arugula on a ciabatta roll

Portobello Sandwich

grilled marinated portobello mushroom, topped with provolone cheese, sliced tomato, spring mix, and basil mayonnaise on focaccia

Sides

Fresh Fruit Salad

an assortment of seasonal fresh fruit

Kettle Chips

homemade potato chips made from our very own recipe

Organic Greens Salad

spring mix with carrots, tomatoes, cucumbers, and your choice of dressing

Pickled Vegetable Salad

seasonal vegetables in a vinegar house dressing

Red Skin Potato Salad

quartered new potatoes mixed with sour cream, mayonnaise, dijon mustard, dill, celery, eggs, and seasoning

Tomato Mozzarella Salad

mozzarella, cherry tomatoes, and red onion

Desserts

Chocolate Tiramisu

Cheesecake Swirl Brownie

Mini Cannoli

Pecan Bar

Vanilla Cheesecake Bar

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Includes disposable wear, utensils and napkins.
 Minimums apply; please ask your sales representative for details.
 All select buffets include homemade kettle chips, pickles, pepperoncini,
 black and green olives and choice of three side compliments.
 Refer to page 12 for compliments and desserts.

Select Buffets

Executive Express

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

The Corporate

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

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

Complete Signature Buffets

The Field and Coop

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**

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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Caesar Salad

romaine lettuce, homemade croutons, parmesan cheese, and black olives, served with caesar dressing

Caprese Salad

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

Creamy Cole Slaw

shredded cabbage, carrots, mayonnaise, sugar and seasonings combined for a classic slaw

Fresh Fruit Salad

an assortment of fresh seasonal fruit

Fresh Spinach Salad

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

Jicama Corn Salad**

fresh jicama and corn tossed with a lime vinaigrette

Kale Salad

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 dressing

Dessert

Assorted Cake Squares

banana cake squares, carrot cake squares, chocolate cake squares, and lemon squares

Assorted Brownies

frosted brownies and fudge nut brownies

Assorted Cookies

chocolate chip, chocolate chunk, cuban cookies, oatmeal raisin, peanut butter, and sugar

Assorted Trifles**

tiramisu trifle (1.00) and english strawberry trifle(1.00)

Chef's Assorted Bars

butterfinger bars, cheesecake swirl bars, and oreo cheesecake bars

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HOT BUFFET PACKAGES | 2019

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

Bella Italia

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

caesar salad, tenderloin tips bourguignon, chicken francese,
dauphinoise potatoes, green beans amandine, french bread
and butter, and assorted mini pastries for dessert
pairing; roasted mushroom soup

La Fiesta

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

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

grilled all beef hot dogs, bratwurst with grilled onions and $\frac{1}{3}$ 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 **

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

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 \$1.50 more)

The Colonial

yankee pot roast, chicken pot pie, traditional iceberg wedge salad,
roasted potatoes, buttered carrots, fresh baked rolls and butter,
served with apple crisp and whipped cream for dessert
pairing; cream of broccoli soup

Taco Bar**

ground beef, shredded chicken, soft flour tortillas, hard corn shells,
mexican rice, and borracho beans, with shredded cheddar cheese, pica de gallo,
lettuce, sour cream, salsa, and cinnamon chips for dessert
(add guacamole for \$2.00 more)
pairing; chicken tortilla soup



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**denotes new menu item

Includes your choice of three accompaniments with bread service.
Includes disposable wear, utensils and napkins.
Minimums apply; please ask your sales representative for details
Refer to page 20 for accompaniments.

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

sautéed breast lightly floured with a white wine lemon caper sauce

Frenched Quarter Chicken

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

chicken grilled to perfection 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

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

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

Braised Beef Short Ribs

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

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

Ropa Vieja

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

Yankee Pot Roast

slow cooked beef rounds with fresh vegetables and seasonings

One Entrée

Two Entrées

Three Entrées

**denotes new menu item

Includes your choice of three accompaniments with bread service.
Includes disposable wear, utensils and napkins.
Minimums apply; please ask your sales representative for details
Refer to page 20 for accompaniments.

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**

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**

baby 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

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 Taco**

grilled marinated cod with shredded slaw, pico de gallo, and red onion with fresh cilantro and guacamole

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

Quinoa Vegetable Medley

roasted seasonal vegetables with basil pesto and quinoa

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 and sautéed spinach and topped with diced red peppers and mozzarella cheese

One Entrée

Two Entrées

Three Entrées

ELEGANTÉ  CUISINE

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***denotes new menu item*

Includes disposable wear 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, home style crab cakes, tossed salad with peppery vinaigrette, garlic redskin potato salad, caramelized onions, southern-style green beans, fresh sliced fruit array, cheeseboard with crackers, and jalapeno cheddar biscuits and bananas foster

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

Latin Flair Buffet

quesadilla station; taco station with fish, pork, steak, and chicken; mini beef and potato empanadas and 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

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

tossed mixed greens 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

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Choose one of the following entrées:

Aged Beef Tenderloin

served with béarnaise sauce and red wine reduction
chef fee required

Leg of Lamb

roasted with a dijon crust, caramelized shallots and rosemary infused demi glaze
chef fee required

Moroccan Lamb Shank

seasoned lamb shank on a bed of couscous, dried apricot, and dried figs

Prime Rib of Beef

with au jus and horseradish cream
chef fee required

Rock Cornish Game Hen

coated with fresh herbs then roasted in a white wine shallot sauce then glazed with an orange balsamic reduction

Seafood and Mushroom Risotto

shrimp, calamari, mushroom, zucchini, and green peas
chef fee required

Sausage Stuffed Rack of Pork

bone-in pork loin crusted with a garlic-spiced rub and stuffed with smoked sausage

Also includes your choice of one of the following entrées:

Citrus Encrusted Salmon

salmon coated with a sweet citrus blend, toasted orange zest, brown sugar, and maple

Citrus Glazed Tuna Steak

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

Parmesan Crusted Tilapia

breaded with parmesan cheese and topped with piccata sauce

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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Poultry

Chicken Asiago

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts, and asiago cheese

Chicken Marsala

sautéed boneless breast with mushroom marsala sauce

Chicken Picatta

sautéed boneless breast with lemon caper sauce

Chicken Wellington**

chicken with spinach, duxelles, white wine, cheddar cheese, and wrapped in puff pastry

Duck with Pickled Vegetables

pan seared duck served with pickled seasonal vegetables

Frenched Quarter Chicken

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

Grecian Cornish Hen**

cornish half hen seasoned with oregano and sliced lemon roasted to perfection

Stuffed Tuscan Quail**

quail stuffed with mixed vegetables and drizzled with port wine sauce

Beef & Veal

Beef Tenderloin Medallions

served with your choice of béarnaise sauce, red-wine reduction, or mushroom demi glaze

Braciolo

tenderized flank steak bread crumbs and parmesan cheese rolled, braised in marinara sauce

Braised Beef Short Ribs

boneless beef short ribs, slow cooked with port wine demi and roasted cipolini onions

New York Strip Steak

grilled to perfection and served with butter

Petite Filet Mignon

tender filet mignon grilled and topped with red-wine sauce

Rib Eye

10 oz. ribeye grilled and topped with onion bacon jam

Veal Scaloppini

thinly sliced veal, lightly floured, served with a brown butter caper sauce

Veal Scamorza

breaded veal medallion with smoked mozzarella in a cream sauce

Pork

Grilled Pork Chop

chipotle and maple glazed bone-in pork chop with grilled pear relish

Pork Loin with Five Spice Apples

soaked in an asian brine overnight, seasoned, seared, and topped with deglazed five spice apples

Pork Tenderloin Apricot Sage**

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

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Seafood

Braided Atlantic Salmon

pan-roasted, hand-braided salmon dressed with a champagne dill cream sauce

Lemon & Pepper Encrusted Cod

fresh cod baked with a fresh pepper and lemon coating

Macadamia Mahi Mahi

white fish with a macadamia nut crust, accented with a mango chutney

Miso-Marinated Sea Bass

filet marinated in mirin rice wine, white miso, and sake, baked then topped with beurre blanc sauce

Parmesan Crusted Tilapia

cooked with parmesan cheese and pan-seared, topped with a lemon wine sauce

Zucchini & Shrimp Orrecchieta

orrecchieta baked in garlic, olive oil, and cherry tomato with cubed zucchini and shrimp

Gnocchi & Shrimp **

house gnocchi in a cherry tomato sauce, shrimp, garlic, and olive oil

Duets

Frenched Quarter Chicken & Stuffed Shrimp

roasted leg and thigh served with saffron sage beurre blanc accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish

New York Strip & Pan Seared Scallops**

grilled ribeye with herb butter and pan seared scallops with vegetables

Petite Filet Mignon & Grilled Lobster Tail **

beef filet in a mushroom wine sauce served with grilled marinated lobster tail

Vegetarian

Mushroom & Asparagus Risotto**

vegetarian risotto mixed with a hearty blend of mushrooms, carrots, and asparagus

Portabella Mushroom

portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers

Ricotta & Spinach Ravioli

ravioli filled with fresh spinach and ricotta cheese

Vegetable Curry **

south indian style curry with carrots, peppers, cauliflower, chick peas, sweet potatoes, and spinach, braised in a vegetable coconut milk broth and served with a dill basmati rice



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Salad Selections

dressings on the side

Arugula Salad

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

Caesar Salad

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

Caprese Salad

fresh mozzarella, 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, and walnuts tossed in a citrus vinaigrette

Kale Salad

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

Organic 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

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 your choice of two dressings

Dressing Selections

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

Vegetable Selections

Asparagus Bundles

seasoned and grilled to perfection and presented in a carrot ribbon

Baby Carrots & Sugar Snaps

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

Cauliflower Polonaise

steamed cauliflower sprinkled with bread crumb crust

Crispy Brussel Sprouts

roasted brussel 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**

lightly seasoned and grilled to perfection

Herb Grilled Vegetables

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

Julienned Carrots & Zucchini

carrots and zucchini cut into strips and tossed with butter

Mixed Julienned Vegetables

yellow squash, zucchini, red peppers, and carrots

Ratatouille

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 schnoppis

Steamed Broccoli

steamed and seasoned with salt and pepper

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***denotes new menu item*

Starch Selections

Potatoes

Au Gratin Potatoes

sliced potatoes blanched then baked in a cheese sauce

Baked Potato with Sour Cream

potato roasted then center-split and garnished with sour cream, chives, and cheese

Chateau Potatoes

baby red skin potatoes quartered, seasoned, and roasted

Chive Potato Pancakes

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, then 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

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

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COLD HORS D' OEUVRES | 2019

**denotes new menu item

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

Antipasto Skewer

genoa salami, artichokes hearts, olives, cherry tomatoes, and provolone

Applewood Gorgonzola Roulade

applewood smoked chicken wrapped in prosciutto and gorgonzola cheese garnished with a dried cranberry

Artichoke Pizza

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

Blow Torched Ahi Tuna

served on a crispy wonton with bok choy, slaw, wasabi caviar, and pickled ginger aioli

Bruschetta Trio

bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta

California Rolls

served with wasabi and soy sauce

Chicken Caesar "Saladettes"

crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings

Crab and Cucumber Cups

delicate alaskan crab salad perched in a decorative cucumber cup

Deli Spirals

flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses

Deviled Eggs Trio

assortment of deviled eggs consisting of: traditional, bacon and cheese, and sun-dried tomato and basil

Fresh Fruit Kabobs**

fresh fruit on a skewer

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Gorgonzola Stuffed New Potatoes

baby red potatoes filled with whipped gorgonzola cheese, and dusted with crumbled walnuts

Herb Grilled Shrimp Skewers

marinated shrimp with fresh herbs and olive oil

Horseradish Roast Beef Mini Roulade

thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle

Hummus Vegetable Shooter**

traditional hummus in shooters with carrots and celery

Iced Shrimp Cocktail

jumbo shrimp with cocktail sauce

Marinated Grilled Shrimp

herb-marinated fresh shrimp char-grilled and skewered

Marinated Tortellini Skewers

cheese tortellini skewered with olive oil and italian spices

Mini Deli Sandwiches

an assortment of deli meats on petite rolls with assorted condiments

Peppered Tuna

seared ahi tuna on belgian endive with wasabi aioli

Prosciutto with Melon

thinly sliced prosciutto wrapped around a melon ball

Roasted Vegetable Crostini**

french baguette crostini with roasted vegetables and goat cheese spread

Salmon Mousse Bouche

salmon mousse in a puff pastry cup with creme fraiche and chives

Sesame Beef Arugula Wrap

thinly sliced tenderloin wrapped around a sesame pretzel stick with a remoulade sauce

Stuffed Zucchini Cup**

shrimp and onion stuffed in a hollowed zucchini round

Taco Cup Ceviche

a tortilla cup filled with white fish ceviche, green salsa, and mango

Thai Lettuce Cups

chopped chicken with an asian slaw, rolled in lettuce and tied with a chive

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Cold Hors
d'oeuvres

19.1

HOT HORS D' OEUVRES | 2019

**denotes new menu item

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

Apricot or Raspberry and Brie Kisses

brie topped with apricot puree or raspberry preserves wrapped in phyllo dough and baked

Arancini

italian fried risotto ball with pancetta and fontina cheese

Assorted Mini Quiche

baked custard with fillings in a small pie crust

Bacon Wrapped Dates**

dates stuffed with goat cheese, glazed with brown sugar and topped with almonds

Bacon Wrapped Scallops

seared sea scallops wrapped in bacon

Baked Artichoke Reggiano Crostini

marinated artichokes with grated parmesan reggiano cheese and fresh spinach on italian toast round

Beef Satay

beef marinated in asian spices served with peanut sauce

Beef Wellington

tenderloin of beef with mushrooms and onion wrapped in a puff pastry

Brie and Apple en croute

brie wrapped with cinnamon apples and baked

Cantonese Barbeque Riblettes

marinated in soy, ginger, and garlic, brushed with bbq sauce

Chicken Empanadas

chicken and cheese blend baked in a pastry crust with salsa

Chicken Satay

chicken marinated in asian spices, skewered, and served with peanut sauce

Chicken Wings

chicken wings coated in buffalo sauce served with bleu cheese

Coconut Chicken Strips

chicken strips tossed in a coconut batter and served with honey mustard

Crab Cakes

chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce

Crab Phyllo Purses

crab and cream cheese mixture stuffed in phyllo dough

Gourmet Potato Skins

baby red potatoes stuffed with cheddar cheese, chives, sour cream, and bacon

Herb Chicken & Brie Tartlets

seasoned chicken and brie served in a puff pastry cup

Italian Sausage Stromboli

italian sausage and marinara rolled in a puff pastry topped with mozzarella cheese

Macaroni and Cheese Bites

macaroni and cheese, breaded and fried

Miniature Lamb Chops

seasoned and grilled lamb chops with a mint demi glaze

Mini Sliders**

black angus beef, bbq pulled pork, or beef brisket on a mini brioche bun

Mini Tacos**

Bite size corn tortilla taco with seasoned beef or chicken topped with fresh cabbage and guacamole

Petite Gourmet Flatbread Pizzas

bite-sized cheese, pepperoni, or sausage pizzas on flatbread

Pork and Shrimp Egg Roll

served with sweet and sour sauce

Pot Stickers**

chicken, pork, or vegetable pot stickers served with a ginger soy dipping sauce

Pretzel Bites

hot pretzel bites with warm cheese for dipping

Polenta Cake with Sausage

served in a mushroom sauce

Ratatouille New Potato

new potato stuffed with mixed vegetable ratatouille and topped with mozzarella

Ricotta Mozzarella Bites**

fried ricotta and mozzarella bites seasoned with basil

Samosa

fried pastry with a savory vegetable and potato filling

Sausage Stuffed Mushroom Caps

filled with a blend of ground beef and italian sausage

Shiitake Veal Meatball Skewers**

ground veal shiitake mushrooms in an asian style

Shredded Duck Quesadillas

shredded duck, poached pear, and a cheese mixture grilled in a tortilla with mango chutney

Spicy Chicken Sesame Drumettes

mini chicken legs fried and coated with toasted sesame sauce

Spinach & Feta Phyllo Triangles

spinach, feta, and pine nuts wrapped in phyllo dough

Stuffed Mushrooms

filled with spinach and cheese

Swedish or BBQ Meatballs

miniature meatballs in your choice of swedish sauce or bbq sauce

Vegetarian Stromboli**

vegetables and marinara rolled in a puff pastry topped with mozzarella cheese

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Hot Hors
d'oeuvres

19.1

HORS D' OEUVRES PLATTERS | 2019

**denotes new menu item

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Antipasto Display

genoa salami, prosciutto, and capicola, served with; marinated artichokes, olives, cherry tomato mozzarella salad and crostini

Chips and Salsa

our homemade tortilla chips accompanied by fire-roasted salsa, salsa verde, and our chef's original guacamole

Chorizo Infused Queso

spicy chorizo cheese dip served with homemade tortilla chips

Fresh Vegetable Crudité

assortment of crisp seasonal vegetables attractively arranged and served with your choice of dill or spinach walnut dip

Fresh Sliced Fruit Array

an assortment of fresh sliced seasonal fruit served with your choice of cherry, raspberry, or honey yogurt dip

Grilled Vegetable Platter

zucchini, peppers, asparagus, eggplant, roasted garlic, red onions, tomatoes, and portabella mushrooms with spinach walnut dip

Smoked Salmon Platter

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

**

fresh seafood including main lobster, jumbo shrimp, langoustine, oysters, sea snails, jumbo lump crab meat served with cocktail and mignonette sauces

International and Domestic

Cheese Board

assortment of imported and domestic cheeses, decorated with fresh fruit garnish and assorted crackers
add summer sausage

Mini Gourmet Sandwich Platter

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

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

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

chick-pea puree, garlic, and sundried tomato mixed together and served with pita chip

Maki Tray (100 piece)

including spicy salmon (36), tuna & avocado (32), spicy tuna (16) and vegetarian california (16)

Nigiri Tray (50 piece)

including tuna nigiri sushi (20), salmon nigiri sushi (20) and shrimp nigiri sushi (10)

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TEA SANDWICHES | 2019

***denotes new menu item*

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goat cheese on white bread with sun-dried tomatoes and
scallions

pistachio, chives, and cream cheese on pumpernickel bread

cucumber and dill sandwich on whole wheat bread

sliced tomato with a garlic herb cheese
garnished with chopped basil on grilled sliced bread

smoked salmon with chive mayonnaise
garnished with dill on toasted bread

carrots, raisins with walnuts and cream cheese on cinnamon
bread

chicken finely chopped and seasoned with curry mayonnaise
on toasted point, garnished with a celery stick

Pricing is based on 50 Pieces
All sandwiches are decoratively shaped

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CHEF ATTENDED HORS D' OEUVRES STATIONS | 2019

**denotes new menu item

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chef attendant fee required
stations to accompany passed and/or displayed hors d'oeuvres

Carved Baked Ham

dijon seasoned baked ham with petite rolls, mayonnaise, dijon mustard and house tarragon dressing

Carved Baked Turkey

chef-carved oven roasted turkey with petite rolls, mayonnaise, mustard, house tarragon dressing and tomato-chipotle vinaigrette

Carved Beef Tenderloin

chef-carved tenderloin of beef with petite rolls, garlic aioli, horseradish cream and house tarragon dressing

Grilled Cheese Station

bacon, tomato, grilled chicken, mozzarella, lettuce, gorgonzola, goat cheese, cheddar cheese, spinach, pesto, and mayo selections; multigrain or white bread

Mac & Cheese Station

cavatappi and macaroni pasta, with a selection of cheeses: melted white cheddar and melted yellow cheddar. topped with bacon, parmesan, buffalo chicken, barbeque pulled pork, shrimp, diced red onion, broccoli, jalapenos, or tomatoes.

Pasta Station

cavatappi and tortellini pasta, sautéed by your chef; sauté ingredients include: garlic, peas, mushrooms, olives, chicken, peppers, italian sausage and parmesan cheese; with choice of three sauces: marinara, alfredo, pesto, aglio é olio, bolognese, or vodka

Quesadilla Station

roasted vegetable mix, diced chicken breast, steak, green chilies, green onions, jalapeños, jack and cheddar cheese, folded in a warm tortilla, served with sour cream and salsa

Risotto Station

creamy risotto with a choice of add-ins to include: shrimp, calamari, mushroom, zucchini, and green peas

Slider Station

all beef burgers with your choice of: american, cheddar, or gouda cheese; lettuce, tomatoes, red onion, caramelized onions, pickles, bacon, ketchup, mustard, mayonnaise and truffle aioli

Stir Fry Station

seasoned chicken breast and steak strips, stir-fried by our chef with a selection of fresh cut asian vegetables, garlic, fresh ginger and cashews, fried rice and glass noodles; choice of two sauces: sweet and sour, teriyaki, spicy orange or spicy peanut

Stone Flat Bread Pizza

choose from the following:

margherita style;

pesto, chicken and grilled vegetables;

barbeque chicken with smoked buffalo

mozzarella;

goat cheese with roasted red and yellow peppers;

prosciutto, arugula, & tomato with balsamic

reduction

Sushi Station

choose from a variety of favorites such as spicy tuna roll, california roll, rainbow roll, and more to be rolled by an experienced sushi chef. ask your sales representative for a complete list of sushi options.

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Minimums apply; please ask sales representative for details.

Backyard Basics

1/3 pound steak burgers, bratwurst and all beef hot dogs with sauerkraut, sliced cheese, buns, condiment bar; bruschetta pasta salad, old fashioned mustard potato salad, fresh corn on the cob, kettle chips; served with watermelon slices and assorted cookies

Bronze Barbeque

1/3 pound steak burgers, all beef hot dogs, baby back ribs, and bone-in barbeque chicken, sliced cheese, buns, and condiment bar; with cole slaw, baked beans, fresh corn on the cob, kettle chips, served with fresh fruit salad and assorted desserts bar

Seared Silver

1/3 pound steak burgers, bratwurst with sauerkraut, baby back ribs, and barbeque chicken; served with honey mustard, bleu cheese, caramelized onions, sliced cheese, fresh tortilla chips, chili con queso, salsa, tortellini florentine salad, cole slaw, au gratin potatoes, fresh corn on the cob; served with fruit kabobs and apple cobbler with fresh whipped cream

Gold Grill

marinated ribeye steak with mushrooms and onions, beer can chicken, tossed garden salad with house dressing, grilled vegetable tray with balsamic dressing, redskin potato salad, borracho beans, corn on the cob, fresh rolls and butter; served with watermelon slices, assorted fruit pies, and marble squares *chef fee required*

Platinum Picnic

grilled 10oz porterhouse steaks and jerk chicken kabobs with red onion, peppers and pineapple, kale salad, tomato mozzarella salad, corn on the cob, grilled asparagus, baked potatoes with sour cream and chives and garlic bread; served with watermelon slices, fresh sliced seasonal fruit array and bread pudding with a whiskey sauce *chef fee required*



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RECEPTION PACKAGES | 2019

**denotes new menu item

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

Reception I

equivalent to seven pieces per guest

Passed Hors d'Oeuvres

four pieces per guest

Thai Lettuce Cup

chopped chicken with an asian slaw, rolled with lettuce and tied with a chive

Zucchini Goat Cheese Bruschetta

toasted crostini with fresh tomatoes, zucchini and goat cheese

Sausage Stuffed Mushroom Caps

mushroom caps filled with a blend of ground beef and italian sausage

Beef Satay

beef marinated in asian spices skewered and served with peanut sauce

Displayed Platters

Fresh Vegetable Crudité with Dill Dip

fresh assortment of crisp seasonal vegetables attractively arranged and served with your choice of dill or spinach dip

Chips & Salsa

homemade tortilla chips accompanied by fire-roasted salsa, salsa verde and our chef's special guacamole

Sliced Fresh Fruit Array

served with raspberry yogurt dip

Sweets

Chocolate Dipped Strawberries

Lemon Squares

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Reception II

equivalent to ten pieces per guest

Passed Hors d'Oeuvres

six pieces per guest

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Chicken Satay

*chicken marinated in asian spices skewered and served with
peanut sauce*

Horseradish Roast Beef Mini Roulades

*thinly sliced beef with horseradish cream cheese and rolled with a
cornichon*

Deviled Eggs

*hard-boiled eggs sliced in half, scooped and piped with a creamy
egg mixture*

Pork Pot Stickers

traditional with ginger soy sauce

Beef Negimaki

green onion tips wrapped in tender beef with a teriyaki glaze

Carving Station & Platters

Mini Sandwich Platter

*baked ham and cheese, cognac beef tenderloin, turkey avocado
and
grilled veggie hummus*

Grilled Vegetable Tray

*including zucchini, peppers, asparagus, eggplant, roasted garlic,
red onions, tomatoes, and portobello mushrooms with a spinach
walnut dip*

Imported and Domestic Cheese Display
garnished with fruit and served with crackers

Sweets

Pineapple Tree with Fruit Skewers

Chocolate Fondue

*served with strawberries, marshmallows,
cheesecake squares and pound cake squares*

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Reception III

equivalent to fourteen pieces per guest

Passed Hors d'Oeuvres

eight pieces per guest

Beef Wellington

tenderloin of beef with mushrooms and onions wrapped in a puff pastry

Spicy Chicken Sesame Drumettes

meatballs made with chicken and arugula served with a cayenne cream sauce

Shredded Duck Quesadillas

shredded duck, poached pear and cheese mixture grilled in a tortilla

Crab Cakes

chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce

Gorgonzola Stuffed New Potatoes

baby red potatoes scooped and baked and filled with a whipped gorgonzola cheese then dusted with crumbled walnuts

Arancini

italian fried risotto rounds with a mixture of pancetta and fontina cheese

Deviled Eggs Trio

assortment of deviled eggs consisting of traditional, bacon and cheese and sun-dried tomato and basil

Carving Station & Platters

Carved Beef Tenderloin

béarnaise sauce and red wine reduction

Carved Baked Ham

dijon seasoned baked ham with petite rolls, mayonnaise, dijon mustard and house tarragon dressing

Imported and Domestic Cheese Display

garnished with fruit and served with crackers

Antipasto Display

including french bread, capicola, genoa salami, sopressetta, fresh mozzarella, provolone, olives, artichokes and sun-dried tapenade

Grilled Vegetable Tray

including zucchini, peppers, asparagus, eggplant, roasted garlic, red onions, tomatoes and portobello mushroom with spinach walnut dip

Sweets

French Pastries

Chocolate Covered Strawberries

French Pastries

Chocolate Cups Filled with Mousse

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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
Cake Slices
*apricot, banana, carrot,
fudge, lemon, or raspberry*
Cannoli
Cheesecake
Cream Puffs
Éclair
Fresh Fruit Tartlets
Mocha Éclair
Mini Kolacky
Mousse Cups
Napoleon
Petit Fours
Rum Balls
Swans
Tartlets
apple, cherry, key lime, lemon
Tiramisu Trifle
Tulip Cup

Brownies

Brownies
Frosted Brownies
Fudge Nut Brownies

Cookies

Assorted
Chocolate Chip
Chocolate Chunk
Cuban Cinnamon
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



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Tortes, Pies & Cheesecakes

European Layer Tortes

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

Traditional Layer Tortes

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

9" Deep 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
Crepês 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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Includes disposable cups, cocktail napkins and bar condiments.
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Bar Packages

Beer, Wine, Soda Unlimited Package

miller genuine draft, miller lite, heineken, buckler (non alcoholic),
house varietal wines to include chardonnay, pinot grigio, pinot noir,
cabernet sauvignon, merlot, bottled water and soda

Two Hours

Three Hours

Four Hours

Select Brands Unlimited Bar Package

includes beer, wine & soda package, plus absolut vodka, bacardi light rum,
malibu rum, myers dark rum, christian brothers brandy, jim beam whiskey,
seagrams 7, johnnie walker red, jameson, dewars white label scotch,
beefeaters gin, southern comfort, jose cuervo, amaretto, kahlua,
bailey's original, tia maria

Two Hours

Three Hours

Four Hours

Premium Brands Unlimited Bar Package:

includes beer, wine, soda, & select brands, plus ketel one and
grey goose vodka, captain morgan, makers mark, crown royal,
southern comfort, johnnie walker black label, j & b, jack daniels whiskey,
tangeray gin, bombay sapphire, patron silver tequila, courvoisier vsop,
chambord, grand marnier.

Two Hours

Three Hours

Four Hours

*a bartender fee will be added for
hosted bar, cash bar and package bars under 100 guests.*

Bar Service Only

no beverages included

Four Hours (under 85 guests)

Per Hour After

Four Hours (over 85 guests)

Per Hour After

Wine Service

House Wine Service

served during lunch and dinner service

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House Wines

Cupcake Chardonnay, California
 Cupcake Sauvignon Blanc, California
 Cupcake Pinot Grigio, California
 Cupcake Riesling, California
 Cupcake Merlot, California
 Cupcake Cabernet Sauvignon, California
 Cupcake Pinot Noir, California
 Cupcake Moscato, California
 Cupcake Prosecco, California
 J Roget Brut, California

Superior Wines

Simi Dry Rose, Sonoma
 Barone Fini Pinot Grigio, Valdadige Italy
 Oyster Bay Sauvignon Blanc, New Zeland
 Josh Craftsman Chardonnay, California
 Folie a Deux Pino Noir, Sonoma
 Seven Falls Merlot, Washington
 Joel Gott Cabernet, North Coast
 Dona Paula Malbec, Mendoza
 Campo Viejo RSV Tempranillo, Spain

Prestige Wines

Gerard Bertrand Rose, South of France
 Ruffino "Il Ducale" Pinot Grigio, Friuli, Italy
 Ferrari Carano Chardonnay, Sonoma
 Kim Crawford Sauvignon Blanc, New Zealand
 Terra D Oro Chenin Viognier, West Virginia
 Kung Fu Girl Riesling, Washington State
 Meiomi Pinot Noir, Appelated, California
 Newton "Skyside" Cabernet Sauvignon
 Franciscan Merlot, Napa Valley
 Luigi Bosa Reserve Malbec, Mendoza
 Ferrari Carano Siena Sangiovese
 Saved Red Blend, California

Reserve Wines

Whispering Angel Rose, Provence
 Terlato Pinot Grigio, Friuli Italy
 Robert Mondavi Napa Chardonnay
 Cloudy Bay Sauvignon Blanc
 Chateau De Sancerre, Loire Valley
 Chateau St Michelle "Eroica" Riesling
 Sanford "Fountain Hills" Pinot Noir
 Joel Gott Pinot Noir, Oregon
 Markham Merlot, Napa Valley
 Simi Cabernet, Sonoma
 Achaval Ferrer Malbec
 Monsanto Tempranillo, Spain

Sparkling/ Champagne

Moet & Chandon Brut, California
 Moet & Chandon Imperial, California
 Veuve Clicquot Yellow Label, France
 Dom Perignon, France



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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 includes sternos
upgraded plastic silverware & plates entrée
upgraded plastic silverware & plates break
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
classroom tables- 6ft x 18
classroom tables- 8ft x 18

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



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