



ELEGANTÉ CUISINE

Catering & Event Planning

Weddings



FLAVOR DESIGN TECHNIQUE

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

mother of pearl flatware
estate platinum dinnerware
tidal wave gold charger



C O R P O R A T E M E N U 2 0 1 9

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Desserts

Catering & Event Planning

19

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

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Cold Hors
d' oeuvres

19.1

COLD HORS D' OEUVRES | 2019

***denotes new menu item*

Includes paper plates, napkins and utensils.

Minimums apply; please ask your sales representative for details.
chopped chicken with an asian slaw, rolled in
lettuce and tied with a chive

Taco Cup Ceviche

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

Thai Lettuce Cups

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

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HOT HORS D' OEUVRES | 2019

***denotes new menu item*

spinach, feta, and pine nuts wrapped in phyllo dough

Stuffed Mushrooms

filled with spinach and cheese

Swedish or BBQ Meatballs

Includes disposable wear, napkins and utensils.

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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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CHEF ATTENDED HORS D' OEUVRES STATIONS | 2019

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Includes disposable wear, napkins and utensils.
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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

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Hors
d'oeuvres
Stations

CHEF ATTENDED HORS D' OEUVRES STATIONS | 2019

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Sushi Station

Market Price

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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Hors
d' oeuvres
Stations

19.1

HORS D' OEUVRES PLATTERS | 2019

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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 for \$6.00 per lb

Mini Gourmet Sandwich

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)

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HORS D' OEUVRES PLATTERS | 2019

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Nigiri Tray (50 piece)

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



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Hors
d' oeuvres
Platters

19.1

***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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SOUPS | 2019

***denotes new menu item*
utensils and napkins.

Includes oyster crackers, disposable bowls,

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SOUPS

19.1

**denotes new menu item
utensils and napkins.

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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

Pho Soup**

mixed vegetables and beef in a thai style broth

White Bean Soup

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

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 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

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

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SOUPS | 2019

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Soups

19.1

**denotes new menu item
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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 (\$1.50)

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

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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

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

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

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Refer to page 20 for accompaniments.

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

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Minimums apply; please ask your sales representative for details
Refer to page 20 for accompaniments.

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



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PREMIUM BUFFETS | 2019

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Refer to page 20 for accompaniments.

served with linguine pasta in a lemon butter
sauce



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***denotes new menu item*

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

ELEGANTÉ  CUISINE

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***denotes new menu item*

tomatoes halved and baked with parmesan cheese

Sautéed Baby Carrots

baby carrots sautéed with peach schnapps

Steamed Broccoli

steamed and seasoned with salt and pepper

Starch Selections

Potatoes

Au Gratin Potatoes

sliced potatoes blanched then baked in a cheese sauce

Baked Potato 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 Elegante

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

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ACCOMPANIMENTS | 2019

***denotes new menu item*

wild rice cooked with sautéed mushrooms
and onions

****denotes new menu item**

For full-service events, staffing and rental costs are additional.

Please ask your sales representative for details.

Includes your choice of three accompaniments with bread service.

Refer to page 20 for accompaniments.

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 breadcrumbs and parmesan cheese rolled, braised in marinara sauce

Braised Beef Short Ribs

boneless beef short ribs, slow cooked with port wine demi and roasted cipollini 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 Steak

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

PLATED ENTREES | 2017

***denotes new menu item*

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Includes your choice of three accompaniments with bread service.

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



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PLATED ENTREES | 2019

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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

***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 Crudit  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

ELEGANTÉ  CUISINE

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***denotes new menu item*

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

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



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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.

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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***denotes new menu item*

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
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
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



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DESSERTS | 2019

***denotes new menu item*

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

*chef fee required

***denotes new menu item*
utensils and napkins.

Includes disposable wear,

Minimums apply; please ask your sales representative for details.

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

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



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BAR PACKAGES | 2019

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

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 Zealand
 Josh Craftsman Chardonnay, Hopland, California
 Folie a Deux Pino Noir, Sonoma
 Seven Falls Merlot, Wahluke Slope 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, Appellated, 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, New Zealand
 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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