

# 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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# HOT HORS D' OEUVRES | 2019

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## **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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# 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 Crudit 

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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# CHEF ATTENDED HORS D' OEUVRES STATIONS | 2019

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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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