

Elegant Events Catering Inc.

Passed Hors d'oeuvre Selections

- Ahi tuna tartare on crispy wonton with wasabi aioli
- Baby new potato filled with French goat's cheese and sun dried tomato mousse
 - Twice baked "loaded" baby new potato
- Tandoori chicken in filo cups with lightly curried crème fraîche and mango garnis
 - Duck confit a l'orange in mini filo cups with citrus crème fraîche
 - Smoked salmon mousse rosette on Belgian endive
 - Asian marinated prawn wrapped in snow peas
 - Achiote grilled prawns wrapped in smoky bacon
 - Mini poblano chili and Cotija cheese relleno tartlet
 - Spanikopita tartlet with spinach and feta cheese
 - Wild mushroom ragout tartlet
 - Dungeness crab wontons
 - Assorted house baked quiche tarts
- Goat cheese stuffed artichoke hearts in Parmesan crust, Meyer lemon aioli
 - Shrimp scampi filled mushroom tops
 - Italian sausage and Parmesan filled mushroom tops
 - Dungeness crab filled mushroom tops with Havarti gratin
 - Spinach and feta filled mushroom tops
- Fried chicken nuggets on Belgian waffle canapé with maple syrup drizzle
 - Goat's cheese and fresh fig tartlet (seasonal)
- Mini potato pancakes topped with smoked salmon, sour cream and chives
 - Prosciutto di Parma picks with Midori marinated fresh melon
 - Red chili seared tri tip on crispy tortilla round with mango salsa
 - Barbecued pulled pork on crispy tortilla round with green apple slaw
- Seared Day Boat scallop on roasted potato canapé with pea puree and fresh mint
 - Black olive tapenade in filo cup with feta cheese
 - Mini buckwheat blini with sour cream and Osetra caviar, chive garnis
- Poached pear with arugula, English Stilton and walnut on toasty bread round
 - Cuban shredded beef and golden raisin empanadas
 - Spanish chorizo and golden potato empanadas
- Grilled fennel, Italian sausage, goat cheese and sun dried tomato flatbread pizzettas
 - Mini flat bread rounds with hummus and Moroccan chicken, tahini puree
 - Mini flatbread rounds with Baba Ghannoj, Greek marinated lamb and tzatziki
 - Rack of lamb "lollipops" parsilier
 - Apple wood smoked bacon wrapped Day Boat scallops
 - Serrano ham wrapped Mission figs filled with Manchego cheese
 - Mini Maryland style crab cakes with caper remoulade
 - Polenta canapé with Pesto and scampi style prawn
 - Smoked sausage skewer with raspberry –jalapeno dipping sauce
- Seared New York Steak Bites (Choose Your Own Sauce)
- Cambozola Cheese Fondue, Brandy Cream Demi-Glace, Béarnaise, Tomato-Tarragon Cream, N'awlins Creole, Zinfandel Demi-Glace, Jack Daniels Wild Mushroom, Caribbean Jerk BBQ, Creamy Marsala with Sun Dried Tomatoes, Guinness and Gruyere Fondue

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Buffet Hors d'oeuvre Selections

“Large Presentations, Dips, Fondues and Spreads”

- *Beautiful cascading sliced seasonal fresh fruit presentation
 - Flowing display of fresh vegetable crudite with Romesco dipping sauce
 - Imported and Domestic cheese display with crackers and baguette
 - Gourmet antipasti display of cured meats, grilled and roasted vegetables and relishes
 - Scottish smoked salmon accompanied by rye breads, honey mustard and classic garnishing
 - Deluxe seafood bar with oysters, prawns, and snow crab w/ mignonette and cocktail sauces
 - Jumbo prawn cocktail display with cocktail sauce and fresh lemon
 - *Balsamic marinated fresh asparagus wrapped in Prosciutto di Parma
 - *Halved baby artichokes with rosette of garlic aioli
 - Hot artichoke and three-cheese fondue served with sourdough squares
 - Guinness dark beer and Gruyere cheese fondue with chunky bread squares
 - Hot crab and cheese fondue with chunky bread squares
 - Shrimp Newburg fondue with chunky bread squares
 - Chunky chili con queso dip with tri-colored tortilla chips
 - Hummus dip with pita wedges
 - Baba Ghannoj (smoked eggplant) with toasted pita wedges
 - Spinach and jicama dip accompanied by baguette rounds
 - Caramelized onion and shallot dip accompanied by baguette rounds
 - Mucho macho Mexican multi layered dip with tri-colored tortilla chips
 - Fire roasted salsa and chunky fresh guacamole with tri-colored tortilla chips
- *(Seasonal)**

“Crostini Bar”

Accompanied by baskets of fresh baked toasty garlic and herb baguette rounds

- Black olive tapenade
- French goat's cheese and sun dried tomato mousse
- Classic tomato pomodoro
- Chicken with Gorgonzola cheese, caramelized onions and walnuts
- Wild mushroom ragout
- Eggplant caponata
- Confit of tri colored sweet bell peppers in a spicy sweet and sour gastrique
- Pesto of Artichokes, Walnuts and Parmesan
- Cheesy Artichoke
- Smoked Salmon and Tarragon Cream Cheese

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Sliders and Mini Sandwiches

- *Angus burger sliders with aged cheddar and caramelized onion confit
 - *Angus bleu cheese sliders with crispy fried onions
- *French dip sliders with tender beef, creamed horseradish and au jus
 - *Chopped BBQ beef sliders with roasted garlic-jalapeno aioli
 - *Teriyaki burger slider with grilled pineapple relish
 - *Meatball slider with marinara and melted Provolone
- *Pomegranate glazed Kofta burger, with grilled red onions, minted cucumber yogurt
 - *Carne Asada slider with grilled peppers and onions, avocado-chipotle spread
 - *Rueben slider with pastrami, sauerkraut, Swiss cheese and 1000 island
 - *Lamb-burger slider with crumbled feta and Kalamata-Tzatziki yogurt
 - *Hawaiian Kalua pulled pork slider with mango slaw
 - *Carolina pulled pork sliders with green apple slaw
- *House made Italian sausage sliders with peppers, onions, marinara and Parmesan
 - *Cubano slider with roast pork, ham, Swiss cheese and pickles
- *Grilled Portobello slider with roasted red peppers, baby spinach, crumbled feta and sundried tomato-Kalamata olive aioli
- *Vegetarian Mushroom Burger slider with Havarti and caramelized onion confit
 - *Falafel slider with minted cucumber salad and hummus spread
 - *Fried chicken slider with fried pickles and honey Dijon
- *Pollo Asada slider with grilled peppers and onions, avocado-chipotle spread
 - *Chicken Parmesana slider with provolone and marinara
- *Tandoori chicken slider with mango chutney, fresh ginger-cilantro yogurt
 - *Salmon burger slider with cucumber-avocado relish, honey-mustard
 - *Vietnamese sugarcane prawn slider with Asian slaw, sweet soy aioli
 - *Sushi grade Albacore tuna slider, Asian slaw, wasabi aioli
 - *Maryland crab cake slider with caper remoulade

Served chilled mini sandwiches

- In dinner roll, biscuit and cream puff:** Tri-tip with arugula and creamed horseradish on soft roll, Virginia ham with honey mustard on mini cheddar biscuit, Crab, roasted chicken or almond tuna salad in cream puff
- Crustless tea sandwiches:** Crab, roasted chicken, curried egg or almond tuna salad, Peanut butter and jelly, Smoked Salmon, Goat cheese-wild mushroom, turkey-cranberry, Pimento-cheese and ham-artichoke
- Pinwheel Sandwiches:** Mexican vegetable, grilled veggie, smoked salmon-asparagus, Greek chicken-olive, and Tandoori chicken with Basmati, mango chutney

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“Action Stations”

Let our Chefs prepare these items to order for your guests

The Carvery

Your selection of meats, Chef carved to order

The Carvery always includes silver dollar rolls and gourmet sauces

Whole Roast Tenderloin of Beef

Herb Crusted New York Strip

Grilled Tender Tri-Tip of Beef

Whole Roast Pork Loin

Whole Roast Pork Tenderloin

Greek Marinated Leg of Lamb

Roast Breast of Turkey

Smoked Sausage Encased in Puff Pastry

Filet of Salmon Encased in Puff Pastry with Wild Mushroom Duxelles

Spiral Sliced “on the bone” Brown Sugar and Honey Baked Ham

Fajita Station, Beef, Chicken, Shrimp and Vegetarian

Yukon Gold Mashed Potato “Martini Bar” with endless toppings

Pasta Station, Penne Pasta or Tortellini with guest’s choice of three sauces

Quesadilla Station, several fillings, custom made

Stir-fry Station, Beef, Chicken, Shrimp, Vegetarian

Salad Station, “choose your own perfect salad, Chef tossed”

Sushi Bar, All your favorites with professional Chefs

Crepe Station, several fillings, custom made, sweet or savory

Crème Brulee Station, Chef “Torched” to order

Flambé Station, Bananas Foster, Cherries Jubilee, Crepe Suzette

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“Asian and south of the border favorites”

Beef or chicken Taquito's
Brie and mango filled quesadilla wedges
Green chili and cheese quesadilla wedges
Mexican Pork or chicken lettuce cups
Mexican corn and crab fritters with chipotle crema
True Mexican style street tacos, Carne asada, pollo, or grilled veggie
Chili relleno tarts with corn masa topping
Carnitas in tortilla cups with cilantro avocado slaw and orange salsa
Nachos with cheese sauce and jalapeno rings

Vegetarian pot stickers with chili-mint dipping sauce
Pork pot stickers with fresh ginger-tamari sauce
Shrimp Sui mai
Thai crab salad in wonton cups
BBQ steamed pork buns with Hoisin sauce
Mexican Pork or chicken lettuce cups
Asian Pork or chicken lettuce cups
Assorted tray display of fresh made sushi
Vietnamese crab and fresh herb summer rolls
Vietnamese prawn and fresh herb summer rolls
Vietnamese vegetable and fresh herb summer rolls

“Skewered Favorites”

Malaysian chicken satay with spicy peanut sauce
Teriyaki chicken and grilled pineapple skewer
Chicken skewer with chipotle aioli and red chili tortilla crust
Coconut shrimp skewer with Pina Colada dipping sauce
Fajita grilled chicken, onion and sweet pepper skewers
Fajita grilled carne asada (beef), onion and sweet pepper skewers
Szechwan beef and pepper skewers
Jamaican “jerked” chicken skewers
Moroccan saffron chicken skewers
Smoked sausage skewer with BBQ apricot Dijon dipping sauce
Pork tenderloin satay with red Thai coconut curry dipping sauce
Portobello mushroom, red pepper and grilled zucchini skewer
Teardrop tomato, bocconcini mozzarella and fresh basil skewer
Andouille sausage and shrimp skewers with Creole mustard sauce
Seasonal fresh fruit skewers

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“Meatballs, Wings and Meaty things”

Cocktail meatballs, Stroganoff style with sour cream demi-glace
Cocktail meatballs in our house smoky BBQ sauce
Italian cocktail meatballs marinara
Italian meatballs in pesto cream
Mexican cocktail meatballs in a chili Colorado mole
Swedish meatballs with loganberry jam
Cocktail meatballs in our house secret BBQ grape jelly sauce
Sweet and sour meatballs with pineapple and peppers
Grilled chicken wings in our smoky BBQ sauce
Teriyaki chicken wings
Jamaican “jerked chicken wings
Chili and lime marinated chicken wings
Classic Hot wings with Bleu cheese dipping sauce
Grilled smoked sausage rings in sweet and sour sauce with pineapple
Italian sausage rings with onions and peppers in marinara
Mini Asian marinated riblets
Mini BBQ riblets
Smoked sausage wrapped in puff pastry with whole grain mustard
All Beef Hot dog bites in a blanket
House made chicken nuggets with assorted sauces
Fried macaroni and cheese balls
Deep dish pepperoni pizza puffs

“Soup Shots”

Served Hot: Wild mushroom; Tuscan tomato bisque; Lobster bisque; Butternut squash bisque; Creamy asparagus with crispy pancetta; Cuban black bean
Served Chilled: Gazpacho; Potato Leek; Minted Honeydew melon; Creamy avocado; Curried carrot; Cantaloupe basil; Roasted red pepper w/ pesto crème fraîche

“Sweet Endings”

An impressive display of mini pastries including:
Mini cream puffs and éclairs, Mini fresh fruit tarts,
Chocolate dipped strawberries, Mini nut tarts, Petit fours,
Caramel silk squares, Mini assorted truffles,
Chocolate dipped Madeleine’s, and Mini lemon meringue pies

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