



Elegant Events Catering Inc.



Corporate Holiday Menu

(November and December 2012)

Minimum 25 guests

Please select from the following categories:

Two Salad Items

Two Bread Items

Two Entrée Items

Three Side Dishes

Two Dessert Items

One Drink Item

Salad Options

- *Salad of 100% Baby Greens with Fresh Vegetables and Balsamic Vinaigrette
 - *Mélange of Winter Salad Greens with a Cranberry-Port Dressing
- *Romaine, Napa cabbage, Belgian endive, Walnut, Pear and Bleu Cheese Salad
 - *Classic Caesar Salad with Dried Cherries and Romano and Garlic Croutons
- *Organic brown rice salad with roasted garlic dressing, toasted walnuts, cherry tomatoes and broccoli florets
- *Penne Piccata pasta salad with grilled red and green sweet bells, grilled sweet red onion, capers, Parmesan and fresh oregano-lemon vinaigrette

Bread Options

- *Sliced Sourdough
- *Sliced Sweet French
- *Southern style cornbread
- *Le Boulanger soft dinner Rolls

Entrées

- *Brown Sugar and Honey Baked Spiral Cut Ham
- *Medallions of Pork Loin with Dried Apricot Marsala Cream Sauce
- *Herb Roasted Breast of Turkey with Caramelized Shallot Gravy and Cranberry Chutney
 - *Whole Roasted and Carved Turkey
- *Sliced Breast of Turkey Rolled with Cranberry Cornbread Stuffing with Sauce Supreme
 - *Boneless Breast of Chicken filled with pears, Brie, and Prosciutto atop Sauce Dijon
 - *Chicken Saltimbocca filled with Fontina, Sage and Garlic Wrapped in Pancetta
- *Tender Beef Stroganoff with Portobello Mushrooms and Pearl Onions in Sour Cream Demi
 - *Sliced Choice Tri Tip of Beef in a Cabernet Sauvignon-Wild Mushroom Demi-Glace
 - *Artichoke and exotic mushroom Lasagna in creamy butternut squash béchamel
 - *Grilled vegetable confetti stuffed Eggplant Rolls on Red Pepper Coulis
 - *Ratatouille and Parmesan Filled Crepes on Fire Roasted Tomato Coulis

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Side Dishes

Roasted Garlic Mashed Potatoes
Scalloped Potatoes with Havarti and Cream
Herb and Garlic Crusted New Potatoes
Gratin of Scalloped Idaho and Sweet Potatoes in Butternut Squash béchamel
Sweet Potato Casserole with Mini Marshmallows and Toasted Pecan Topping
Mélange of Herb Roasted Winter Root Vegetables
Classic Southern Style Cornbread Dressing
Classic Whole Wheat Bread Stuffing
White and Wild Rice Medley with Walnuts, Apples, and Dried Apricots
Roasted Brussels-Sprouts, Cauliflower, Pearl Onions and Carrots
Sautéed Blue Lake green beans Amandine
Medley of the Seasons Best Vegetables Sautéed in a Tarragon Butter Sauce

Dessert Items

Double Layer Carrot Cake with Cream Cheese Frosting
Warm Pear and Cranberry Cobbler with Almond Biscuit Topping
Pumpkin Pie Cheesecake Bars
Assortment of House Baked Jumbo Cookies, Brownies and Bar Pastries
Caramel Pecan Cheesecake
Chocolate Mousse Cake
Cinnamon Apple Crisp
Double Layer Dark Chocolate Cake

Beverages

Assorted Iced Sodas and Waters
Spiced Cider
Egg Nog

\$18.95 per Person Lunch Service

\$20.95 per Person Dinner Service

Prices quoted are for buffet service. For parties of less than 25 guests, you may order from this menu at an additional charge. For parties of less than 50 guests, on site service staff will be subject to a \$25.00 per hour/ four-hour minimum per staff member labor charge. There will be no labor charges for on site staff of events larger than 50 guests. Beautiful buffet linen and festive holiday decorations as well as classy disposable eating plates and utensils are provided with buffet. China service is always available and quoted upon request. China service parties may require additional hired service staffing. All prices are subject to 18% service charge and 8.25% Sales Tax.

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