



Elegant Events Catering Inc.
Hot Food Catering

Signature Fine Catering - \$13.95 pp lunch (10 person minimum) -
\$16.95 dinner (20 person minimum)

18% service charge on our signature fine catering includes buffet table linen and fresh cut greenery, chafing dishes and serving utensils, up scale disposable plates, cutlery and napkins, delivery with setup and return for cleanup. All meals include a deluxe salad selection, rolls and butter, your hot entrée selection, (for groups of 20 or more a second entrée selection can be made), premium starch and vegetable accompaniments. (Please notify us of vegetarian or dietary restrictions and we can make separate entrées for those individuals) Beverages and desserts are additional.

Restaurant Style Drop and Go Catering - \$12.95 pp lunch (10 person minimum) \$15.95 dinner (20 person minimum)

Restaurant style drop and go catering requires only a \$20.00 delivery fee and provides hot food delivered in disposable foil containers with disposable serving utensils. Additionally we provide disposable plates, cutlery, and napkins, with the delivery. All meals include a deluxe salad selection, rolls and butter, your hot entrée selection, (for groups of 20 or more a second entrée selection can be made), a premium starch or vegetable accompaniment, a platter of house baked jumbo cookies and an assortment of ice-cold sodas and bottled spring waters.

Chafing dishes are not provided with drop and go service.

The following pages provide lists of our customer's favorite entrée's that fall within the basic signature catering or Restaurant style drop and go pricing. Our Chef will pair your meal with the appropriate salads and sides if you desire. For additional entrée options including fresh seafood and premium meats, or help in selecting appropriate accompaniments, please feel free to call and speak with the Chef, he just loves talking food!

Custom, up-scale/fine dining menus are always available! Give us a call!

1077 The Alameda San Jose CA 95126 408-971-1880
www.elegantevents.com

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Poultry Entrées

Breast of chicken Jerusalem with artichokes and mushrooms
Breast of chicken Piccata with lemon, white wine and capers
Breast of chicken Madeira with wild mushrooms
Breast of chicken in a creamy Marsala sauce with sun dried tomatoes
Breast of chicken Parmesana
Breast of chicken Provencal
Breast of chicken Creole
Fresh lemon and herb marinated and grilled breast of chicken
Balsamic glazed and grilled breast of chicken
Chicken and mushroom french crepes with white wine béchamel
Chicken Cordon Bleu with Prosciutto and Gruyere, sauce Dijon
Hazelnut Parmesan crusted breast of chicken on red pepper coulis
Grilled chicken lasagna with four cheeses
Chicken cacciatore in a thick vegetable hunters sauce
Classic chicken enchiladas
Chicken enchilada casserole
Mexican style stuffed breast of chicken with red chili tortilla crust
Breast of chicken in a fire roasted green molé
Chicken Fajita or Taco bar
Thai grilled breast of chicken in spicy peanut sauce
Chicken breast in a red Thai coconut curry
Teriyaki chicken with grilled pineapple
Sweet and sour chicken with pineapple and bell peppers
Wok fried cashew chicken with pineapple, snow peas and cashews
Grilled Greek style stuffed breast of chicken with lemon and rosemary
Grilled chicken penne pasta Marsala
Artichoke pesto pasta with grilled chicken
Grilled chicken penne pasta Alfredo
Grilled chicken pasta pomodoro
Tandoori chicken
Chicken curry
Rotisserie herb roasted chicken quarters
BBQ chicken quarters
BBQ Jamaican jerked chicken quarters
Achiote marinated and BBQ chicken quarters with salsa verde
Roast breast of premium turkey with roasted shallot gravy

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Beef, Pork, Veal Entrées

Classic Beef Bourguignon
Beef Stroganoff with mushrooms, onions and sour cream demi-glace
Teriyaki tri-tip of beef with grilled pineapple
Herb marinated and grilled tri-tip of beef
Beef and Sausage lasagna with four cheeses
Spaghetti and meatballs
Corned beef (seasonal)
Grilled Italian sausage and peppers
Chili Colorado
Carne asada fajita bar
Seasoned beef taco bar
Shredded beef enchiladas
Seasoned beef and green chili enchilada casserole
Pork Chili Verde
Pork Vindaloo
Pork cutlet piccata
Pork Cutlet saltimbocca
Pork carnitas
Sweet and sour pork with pineapple and bell peppers
Pork loin medallions with dried apricot- Marsala cream sauce
Pork Loin medallions in a creamy Dijon sauce
Veal cannelloni with mushrooms, and spinach in house made crepes

Vegetarian Entrées

Grilled vegetable lasagna with four cheeses
Three cheese manicotti with fresh marinara and house made crepes
Baked stuffed jumbo shells on fresh marinara
Grilled stuffed eggplant rolls
Pasta Alfredo
Pasta Pomodoro
Artichoke pesto pasta
Pasta primavera
Penne pasta Marsala with sun dried tomatoes
Eggplant Parmesana
Greek style Farfale pasta
Grilled vegetable napoleons
Fire roasted stuffed poblano pepper relleno's
Green chili and cheese enchilada casserole
Grilled vegetable fajita or taco bar
Grilled vegetable enchiladas
Vegetable strudel in puff pastry on red pepper coulis
Vegetable and tofu curry
Vegetable stir-fry with Chinese black mushroom
Falafel Bar
Grilled polenta wedges with grilled vegetables and marinara