

Elegant Events Catering Inc.

Sample Wedding Reception Buffet Menu

Appetizers

*Imported Cheese and pate display with crackers and baguette
Beautiful sliced fresh fruit presentation
Flowing display of fresh vegetable crudite with Romesco sauce
Gourmet antipasti display of cured Italian meats, premium relishes, grilled and roasted vegetables*

Dinner Buffet

*Freshly tossed salad of baby organic field greens tossed with a fresh assortment of vegetables, toasted slivered almonds, crumbled feta cheese, imported kalamata olives
Dressed in fresh oregano and white wine vinaigrette
Farfale pesto pasta salad with sweet 100 cherry tomatoes, toasted pine nuts, shaved Parmesan cheese and broccoli florets
Caprese layered salad of fresh tomatoes, basil and mozzarella in aged balsamic
Freshly baked assortment of gourmet rolls and creamery butter
Breast of chicken Jerusalem with artichokes and mushrooms in Chardonnay sauce
Choice New York strip loin of beef, Chef carved to order,
Accompanied by wild mushroom-Jack Daniels demi glace
Medley of Minnesota wild and Basmati rice with brunoise of
Sautéed vegetables and dried apricot
Medley of the season's freshest and most colorful petit organic vegetables
Premium coffee and ice water service tableside*

*Please call for pricing, cost based on guaranteed guest count
Please include 18% service staff/delivery and 8.25% sales tax to total*

Within the service charge, we will include linen and decorations for the buffets, all necessary service staff clad in dress black and whites, all china, flatware and glassware, dining table linen, cake cutting services including china, setup and cleanup

All furniture rentals are additional and we will be happy to coordinate rental and delivery of all your needs

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

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Sample Wedding Menu Sit Down/Plated Service

Appetizers

*Imported Cheese and pate display with crackers and baguette
Beautiful sliced fresh fruit presentation
Flowing display of fresh vegetable crudite with Romesco sauce
Gourmet antipasti display of cured Italian meats, premium relishes, grilled and roasted
vegetables*

Artfully Presented Plated Dinner Service

*Beautifully composed salad of baby greens, Belgian endive, Napa cabbage, crumbled
bleu cheese, toasted walnuts, fresh salad vegetables and red wine-Dijon vinaigrette
Fresh baked rolls and creamery butter*

Entrée Option #1

*Choice filet mignon napped with Cabernet demi-glace, wedge cut of escalloped
potatoes havarti gratin and fresh seasonal petit organic vegetables*

Entrée Option #2

*Filet of salmon with a Monterey artichoke sauce, white and wild rice pilaf with
julienne of dried apricot and fresh seasonal petit organic vegetables*

Entrée Option #3

*Large marinated and grilled portobello mushroom top filled with diced vegetable and
saffron infused couscous on a bed of roasted red pepper coulis and fresh seasonal petit
organic vegetables*

Tablesides Ice water, gourmet coffee service

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buffet, all necessary service staff clad in dress black and whites, all china, flatware and
dining table glassware, dining table linen and linen napkins, setup and cleanup*

*All furniture rentals are additional and we will be happy to coordinate rental and
delivery of all your needs*

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Sample Wedding Menu

Social Stations

50 Guests Minimum

Passed Hors d'oeuvre

Ahi tuna tartare on crispy wonton with wasabi aioli
Baby new potato filled with French goat's cheese and sun dried tomato mousse
Tartlet of artichoke ragout with goat cheese soufflé

Continental Station

Imported Cheese and pate display with crackers and baguette
Beautiful sliced fresh fruit presentation
Flowing display of fresh vegetable crudite with Romesco sauce
Gourmet antipasti display of cured Italian meats, premium relishes, grilled and roasted vegetables

Mediterranean Station

Fresh tossed Caesar salad
Classic Caprese salad with organic tomatoes and buffalo mozzarella
Imported tortellini and penne pastas, chef tossed to order, with guests choice of three sauces; Marsala, creamy pesto, and fresh tomato marinara accompanied by several garnishes including sun-dried tomatoes, artichoke hearts, grilled chicken, toasted pine nuts, and Parmesan cheese
Crispy garlic and herb crostini

Carving Station

Choice whole herb crusted tenderloin of beef
Filet of wild Alaskan salmon baked in Puff pastry with mushroom duxelles
Fennel Spiced pork tenderloin
Assorted silver dollar rolls
Assorted gourmet sauces

Premium coffee and ice water service tableside

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