

**denotes new menu item

Includes disposable wear, napkins and utensils.
Minimums apply; please ask your sales representative for details.

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 Crudité

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)

ELEGANTÉ  CUISINE

Catering & Event Planning

847-806-0000 www.elegante.net