

Theme Parties

Includes Disposable Plates, Utensils, & Napkins

“Big Easy” Buffet*

*Fresh Sliced Fruit Array, Decorated
Cheeseboard w/ Crackers, Rock Shrimp
Gumbo, Tossed Salad with Peppery Vinaigrette,
Garlic Redskin Potato Salad, Couscous & Sun-
Dried Tomato Salad, Home Style Crab Cakes,
Sausage & Chicken Jambalaya, Boiled Shrimp
In the Shell (Served with Cocktail Sauce &
Lemons), Blackened Salmon Steaks,
Caramelized Onion & Jalapeno Cheddar
Biscuits, Bananas Foster*

Western Buffet*

*Tossed Mixed Greens with House Dressing,
Potato Salad, Cole Slaw, Baked Beans, Corn on
The Cob, Baked Potatoes with Sour Cream &
Chives, Grilled Strip Steaks, BBQ Baby Back
Ribs, Grilled BBQ Chicken, Sourdough Rolls,
Watermelon Slices, Frosted Fudge Nut
Brownies, Apple Cobbler*

Hawaiian Luau Buffet*

*Fresh Tropical Fruit Display, Decorated
Cheeseboard with Crackers, Whole Decorated
Salmon Tray, Tropical Bay Shrimp Salad, Four
Bean Salad, Tri-Colored Cole Slaw, Eggplant
& Pepper Salad, Fried Rice, Polynesian Stir
Fry Vegetable, Sweet & Sour Pork Tempura,
Tropical Chicken (Marinated & Served with
Apples & Pineapples), Kona Barbeque Baby
Back Ribs, Pineapple Flambé*

“Fat Tuesday” Review*

*Fresh Sliced Fruit Salad, Seafood Gumbo,
Tossed Salad with Red Onions-Green Peppers &
Sweet Onion Vinaigrette, Red Beans & Rice,
Chicken & Sausage Po’ Boys, Steamed
Crawdads (with Lemons, Tabasco, and Cocktail
Sauce) Blackened Catfish, Corn Fritters-Hush
Puppies, Peach Cobbler*

**Chef Fee Required*



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