

\*\*denotes new menu item

Includes your choice of three accompaniments with bread service. Includes disposable wear, utensils and napkins. Minimums apply; please ask your sales representative for details. Refer to page 20 for accompaniments.

### Poultry Entrées

#### **Chicken Breast Champagne**

lightly floured chicken breast seasoned, sautéed and served with a sauce of rich chicken stock, cream and champagne

#### **Chicken Marsala**

chicken breast sautéed and served with a savory marsala and mushroom sauce

#### **Chicken Parmesan**

breaded chicken breast, seasoned, pan-fried and finished in the oven with mozzarella cheese and marinara sauce

#### **Chicken Picatta**

sautéed breast lightly floured with a white wine lemon caper sauce

#### **Frenched Quarter Chicken**

herb crusted french cut chicken topped with a fire roasted red pepper sauce

#### **Home-style Fried Chicken**

tender, seasoned, bone-in chicken; breaded and deep fried until golden brown

#### **Peach Salsa-Que Chicken**

chicken grilled to perfection with fresh sliced peaches, chopped cilantro, and red peppers

#### **Roasted Bone-In Chicken**

grecian, barbeque, vesuvio, or rotisserie style bone-in chicken

#### **Roast Turkey Breast**

roasted sliced turkey breast with a pan gravy sauce

#### **Stuffed Chicken Asiago**

boneless chicken breast stuffed with spinach, pine nuts, sun-dried tomatoes, and asiago cheese, finished with a light tomato beurre blanc

### Beef Entrées

#### **Barbeque Beef Brisket**

slow-cooked beef brisket in a tangy barbeque sauce

#### **Beef Tenderloin Tips**

tenderloin tips sautéed with butter and garlic, simmered in brandy, finished with a flavorful demi-glaze, presented with egg noodles

#### **Braised Beef Short Ribs**

slow cooked with port wine demi and roasted onions

#### **Herb Meatloaf\*\***

ground beef mixed with herbs and seasonings topped with a sundried tomato sauce or pan gravy

#### **Italian Beef on Hoagie Rolls**

thinly sliced roast beef with sweet peppers and au jus, served with hoagie rolls and giardiniera on the side

#### **London Broil**

marinated with soy, worcestershire sauce, green onion, and garlic. served with a rich mushroom demi-glaze

#### **Pepper Steak**

with bell peppers, tomatoes, onions, ground pepper, natural juices, and soy

#### **Ropa Vieja**

skirt steak braised with peppers, onions, and sofrito, served with cuban black beans and rice

#### **Swedish Meatballs with Egg Noodles**

meatballs in a traditional brown and sour cream sauce garnished with parsley

#### **Yankee Pot Roast**

slow cooked beef rounds with fresh vegetables and seasonings

One Entrée

Two Entrées

Three Entrées

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## Pork Entrées

### **Cranberry and Ginger Seared Pork Loin**

apple cider brined pork loin seared and dressed with a cranberry glaze

### **Pulled BBQ Pork with Potato Rolls**

slowly cooked pulled pork served with a tangy barbeque sauce

### **Roast Pork Florentine\*\***

slow roasted pork loin stuffed with garlic and spinach stuffing, served with a dijon sauce

### **Sliced Honey Dijon Glazed Ham**

honey dijon glazed ham served with a citrus walnut sauce

### **Sage Apricot Pork Tenderloin\*\***

baby pork tenderloin with sautéed apricot, sage, and white onion blended into a rich sauce

## Pasta Entrées

### **Baked Lasagna: Meat, Cheese or Spinach**

classic homemade lasagna baked to perfection

### **Baked Ziti with Sausage**

baked ziti pasta with pepper cream sauce, sausage, peppers and onions topped with mozzarella cheese

### **Cavatappi Rustico**

grilled italian sausage in a sun-dried tomato cream sauce

### **Eggplant Penne Norma**

penne pasta tossed in a tomato and olive oil basil sauce with eggplant and mozzarella

### **Fettuccini Alfredo**

fettuccini topped with your choice of grilled chicken or shrimp with a creamy alfredo sauce

### **Penne Asiago**

penne pasta in a sun-dried tomato cream sauce

### **Ricotta & Spinach Ravioli**

ravioli filled with fresh spinach and ricotta cheese with marinara sauce

## Seafood Entrées

### **Bourbon Smoked Salmon**

char-grilled smoked salmon with a bourbon honey glaze

### **Fish Taco\*\***

grilled marinated cod with shredded slaw, pico de gallo, and red onion with fresh cilantro and guacamole

### **Parmesan Crusted Tilapia**

breaded with parmesan cheese and pan-seared then topped with a lemon wine sauce

### **Poached Salmon**

fresh salmon poached in white wine with a light creamy dill sauce

## Vegetarian Entrées

### **Artichoke, Potato & Portobello Casserole**

sliced potato, artichokes, and portobello mushrooms, layered and topped with goat cheese

### **Eggplant Parmesan**

breaded eggplant pan-fried with marinara and baked with mozzarella cheese

### **Portobello Stack**

portabello, red pepper, red onion, zucchini, squash, and spinach in a smoked tomato sauce

### **Quinoa Vegetable Medley**

roasted seasonal vegetables with basil pesto and quinoa

### **Stuffed Peppers**

risotto, onion, celery, sweet potatoes, and parsley in a tomato sauce stuffed in sweet peppers

### **Stuffed Portobello\*\***

portobello mushrooms stuffed with hummus and sautéed spinach and topped with diced red peppers and mozzarella cheese

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ELEGANTÉ  CUISINE

*Catering & Event Planning*

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