

**denotes new menu item

For full-service events, staffing and rental costs are additional.
Please ask your sales representative for details.
Includes your choice of three accompaniments with bread service.
Refer to page 20 for accompaniments.

Poultry

Chicken Asiago

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts, and asiago cheese

Chicken Marsala

sautéed boneless breast with mushroom marsala sauce

Chicken Picatta

sautéed boneless breast with lemon caper sauce

Chicken Wellington**

chicken with spinach, duxelles, white wine, cheddar cheese, and wrapped in puff pastry

Duck with Pickled Vegetables

pan seared duck served with pickled seasonal vegetables

Frenched Quarter Chicken

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

Grecian Cornish Hen**

cornish half hen seasoned with oregano and sliced lemon roasted to perfection

Stuffed Tuscan Quail**

quail stuffed with mixed vegetables and drizzled with port wine sauce

Beef & Veal

Beef Tenderloin Medallions

served with your choice of béarnaise sauce, red-wine reduction, or mushroom demi glaze

Braciolo

tenderized flank steak breadcrumbs and parmesan cheese rolled, braised in marinara sauce

Braised Beef Short Ribs

boneless beef short ribs, slow cooked with port wine demi and roasted cipolini onions

New York Strip Steak

grilled to perfection and served with butter

Petite Filet Mignon

tender filet mignon grilled and topped with red-wine sauce

Rib Eye

10 oz. ribeye grilled and topped with onion bacon jam

Veal Scaloppini

thinly sliced veal, lightly floured, served with a brown butter caper sauce

Veal Scamorza

breaded veal medallion with smoked mozzarella in a cream sauce

Pork

Grilled Pork Chop

chipotle and maple glazed bone-in pork chop with grilled pear relish

Pork Loin with Five Spice Apples

soaked in an asian brine overnight, seasoned, seared, and topped with deglazed five spice apples

Pork Tenderloin Apricot Sage**

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

ELEGANTÉ  CUISINE

Catering & Event Planning

847-806-0000 www.elegante.net

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Seafood

Braided Atlantic Salmon

pan-roasted, hand-braided salmon dressed with a champagne dill cream sauce

Lemon & Pepper Encrusted Cod

fresh cod baked with a fresh pepper and lemon coating

Macadamia Mahi Mahi

white fish with a macadamia nut crust, accented with a mango chutney

Miso-Marinated Sea Bass

filet marinated in mirin rice wine, white miso, and sake, baked then topped with beurre blanc sauce

Parmesan Crusted Tilapia

cooked with parmesan cheese and pan-seared, topped with a lemon wine sauce

Zucchini & Shrimp Orrecchieta

orrecchieta baked in garlic, olive oil, and cherry tomato with cubed zucchini and shrimp

Duets

Frenched Quarter Chicken & Stuffed Shrimp

roasted leg and thigh served with saffron sage beurre blanc accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish

New York Strip & Pan Seared Scallops**

grilled ribeye with herb butter and pan seared scallops with vegetables

Petite Filet Mignon & Grilled Lobster Tail **

beef filet in a mushroom wine sauce served with grilled marinated lobster tail

Vegetarian

Gnocchi & Shrimp **

house gnocchi in a cherry tomato sauce, shrimp, garlic, and olive oil

Mushroom & Asparagus Risotto**

vegetarian risotto mixed with a hearty blend of mushrooms, carrots, and asparagus

Portabella Mushroom

portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers

Ricotta & Spinach Ravioli

ravioli filled with fresh spinach and ricotta cheese

Vegetable Curry **

south indian style curry with carrots, peppers, cauliflower, chick peas, sweet potatoes, and spinach, braised in a vegetable coconut milk broth and served with a dill basmati rice