

**denotes new menu item

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

Choose one of the following entrées:

Aged Beef Tenderloin

served with béarnaise sauce and red wine reduction
chef fee required

Leg of Lamb

roasted with a dijon crust, caramelized shallots and rosemary infused demi glaze
chef fee required

Moroccan Lamb Shank

seasoned lamb shank on a bed of couscous, dried apricot, and dried figs

Prime Rib of Beef

with au jus and horseradish cream
chef fee required

Rock Cornish Game Hen

coated with fresh herbs then roasted in a white wine shallot sauce then glazed with an orange balsamic reduction

Seafood and Mushroom Risotto

shrimp, calamari, mushroom, zucchini, and green peas
chef fee required

Sausage Stuffed Rack of Pork

bone-in pork loin crusted with a garlic-spiced rub and stuffed with smoked sausage

Also includes your choice of one of the following entrées:

Citrus Encrusted Salmon

salmon coated with a sweet citrus blend, toasted orange zest, brown sugar, and maple

Citrus Glazed Tuna Steak

served with three fruit salsa

Macadamia Mahi Mahi

macadamia nut crusted and accented with a mango chutney

Marinated Skirt Steak

grilled skirt steak marinated overnight in lime, orange, garlic, and mexican lager

Osso Bucco

braised veal shanks in red wine, vegetables, and tomatoes

Parmesan Crusted Tilapia

breaded with parmesan cheese and topped with piccata sauce

Pork Short Ribs

braised short rib topped with a mediterranean ragout

Stuffed Chicken Asiago

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

Shrimp Scampi

served with linguine pasta in a lemon butter sauce

ELEGANTÉ  CUISINE

Catering & Event Planning

847-806-0000 www.elegante.net