



ELEGANTÉ CUISINE

Catering & Event Planning

PICNIC MENU

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THEMED PICNICS

ALL AMERICAN



Chicago Style All Beef Hot Dogs

Juicy, grilled all beef hot dogs
plain and poppy seed buns with assorted condiments

Eleganté's Bratwurst and Sauerkraut

Bratwurst grilled and served with sauerkraut

1/3 lb Angus Beef Char-Grilled Burgers

1/3lb Steak Burgers seasoned with spices
Served with freshly baked buns and assorted condiments

Impossible Burgers

A vegan delight

Roasted Corn on the Cob

Brushed with sweet butter, salt and pepper

Baked Beans

Baked in a sweet BBQ Sauce

Homemade Kettle Chips

kettle-cooked until just right and lightly salted

Chilled Watermelon

Fresh sliced Watermelon wedges served cold

Assortment of Eleganté's Cookies

Chocolate chip, oatmeal raisin, peanut butter, and sugar

Gluten free buns available

Recommended Premium Selection

Wagyu Beef Burger

*a true gourmet delight, featuring a juicy, richly marbled patty
grilled to perfection. Served with fresh toppings on a toasted bun*





THEMED PICNICS

TASTE OF THE CARRIBEAN

Grill Sirloin Steak Kabobs

Char-grilled sirloin steak with zucchini, onion, red and yellow peppers

Jerk Chicken

Flavor originated in Jamaica - aromatic, smoky and well seasoned chicken slowly grilled

Grilled Shrimp Skewer with Tropical Fruit

Shrimp grilled to perfection and topped with diced mango, papaya and pineapple Salsa

Grilled Pineapple

Freshly sliced pineapple grilled to perfection

Coconut Rice

A nice blend of jasmine rice, coconut milk and a touch of salt

Strawberry Walnut Spinach Salad

Fresh spinach topped with sliced strawberries, gorgonzola cheese crumbles and toasted walnuts- served with homemade poppy seed dressing

Coconut Cream Pie

Rich and creamy dessert featuring a buttery pie crust filled with a smooth coconut custard

includes sweet hawaiian rolls and butter



Recommended Premium Selection

Grilled Spanish Octopus

perfectly tender and charred, drizzled with a vibrant blend of olive oil, citrus, & spices



THEMED PICNICS

SMOKE HOUSE BBQ

Smoked Pulled Pork

Slowly cooked Pulled Pork with your choice of spicy BBQ sauce or honey BBQ sauce and served with cornbuster rolls

Smoked Chicken Quarters

White and dark meat chicken quarters, smoked to perfection

Smoked Beef Brisket

Slow-smoked, tender beef with a rich, smoky flavor

Baked Beans

Sweet and tangy baked beans

Corn on the Cob

Fresh roasted corn served with melted butter

Red Skin Potato Salad

Chunky red potatoes mixed with herbs and a creamy dressing

Creamy Cole Slaw

Shredded cabbage and carrots tossed in mayo-based dressing

Rice Crispy Treats & Fudge Nut Brownie Assortment

An assorted mix of crispy rice crispy treats and fudgy, nutty brownies

Eleganté's Corn Muffins

Homemade corn muffins, baked to perfection

Recommended Premium Selection

Cajun Grilled Shrimp Skewers

juicy shrimp marinated in a zesty cajun spice blend and char-grilled



THEMED PICNICS

SOUTH OF THE BORDER

Street Tacos

Choose two: chorizo, chicken, skirt steak, or fish.
Served with soft corn tortillas, cilantro, chihuahua cheese, red onion, and both green (verde) and red (roja) salsas

Chips & Salsa

House fried corn tortilla chips served with our fresh homemade salsa

Elote

Grilled corn shaved off the husk seasoned with cotija cheese, mayonnaise, and lime

Spanish Rice

Rice cooked with diced tomatoes, celery, carrots and green peas

Borracho Beans

Southwest style baked beans

Mixed Fruit Tajin

Fresh mango and other seasonal fruits seasoned with tajin

Caramel Churros & Tres Leches Assortment

Caramel-filled churros with coconut flakes alongside a light, milk-soaked sponge cake crowned with whipped cream



Recommended Premium Selection

Beef Steak Skewers

succulent, flame-grilled beef steak chunks, seasoned with a unique spice blend for a rich and smoky flavor.

A sold-out favorite at Arlington Heights' Harmony Fest



THEMED PICNICS

PIG ROAST

Includes: 1/3 lb Angus Beef Char-Grilled Burgers, 🌭 Impossible Burgers, and Chicago-Style All-Beef Hot Dogs

Served with fresh buns and all the fixings!

Choose Two of the Following Sides and One Dessert

Tossed Mixed Greens with dressing

Homemade Kettle Chips

BBQ Baked Beans

Macaroni Salad

Chipotle Roasted Sweet Potatoes

Baked Potatoes

Sweet Roasted Corn on the Cob

Creamy Coleslaw

Red Skin Potato Salad

Fresh Fruit Salad

Herb Grilled Vegetables

Pasta Primavera Salad

Desserts

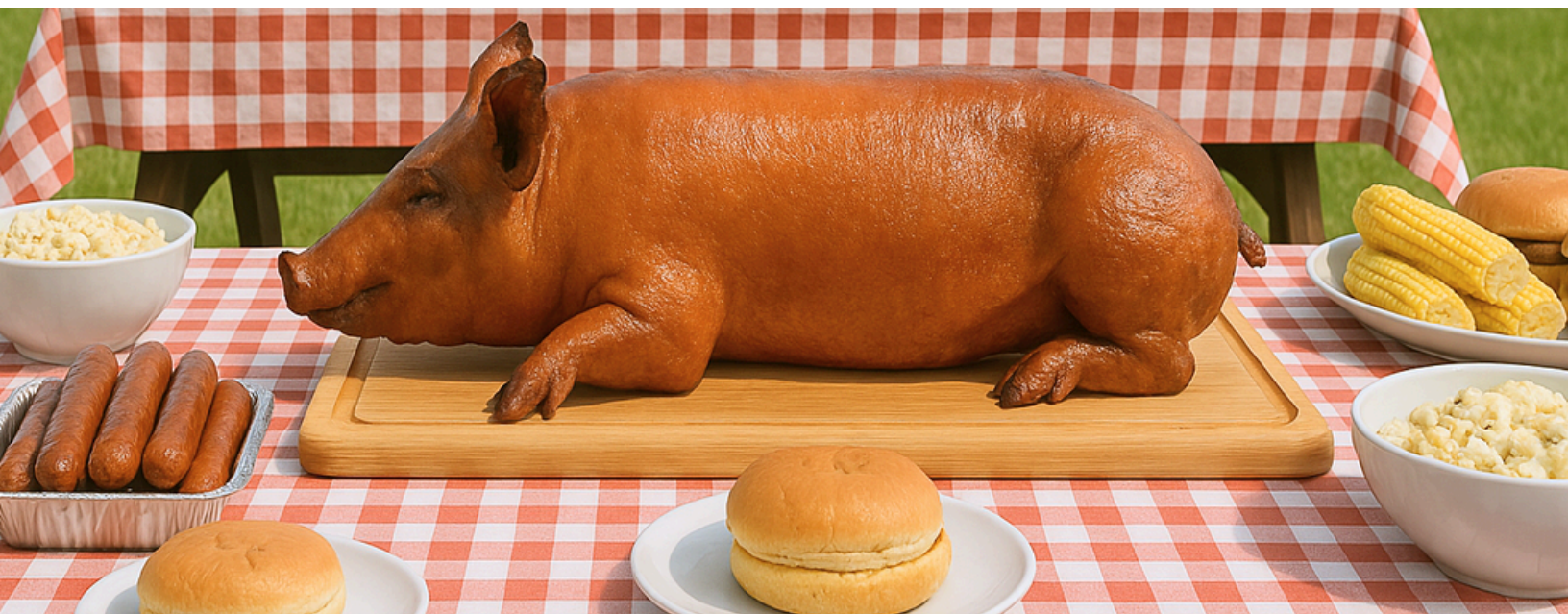
Chef select dessert bars

Elegante's assorted cookie tray

(chocolate chunk, oatmeal raisin, peanut butter, and sugar)

Chilled Watermelon

Frosted or Fudge Nut Brownies





BUILD YOUR OWN BUFFET

Building your own buffet requires you to **choose three entrees from this page.**
Then, **choose three sides and one dessert from the next page.**

Choose Three of the following Entrées

ELEGANTÉ

PICNIC FAVORITES

Chicago Style All Beef Hot Dogs

Smoked Beef Brisket

BBQ Smoked Pulled Pork

Italian Beef Sandwich

(with sweet peppers, Au Jus & giardiniera on the side)

Eleganté's Home-Style Fried Chicken

Herb Marinated Grilled Chicken

BBQ Baby Back Ribs

1/3 lbs Angus Beef Char-Grilled Burgers

 Impossible Burgers

Eleganté's Bratwurst and Sauerkraut

Marinated Skirt Steak Chimichuri



ELEGANTÉ

SIGNATURE SELECTIONS

Wagyu Beef Burger

a true gourmet delight, featuring a juicy, richly marbled patty grilled to perfection. Served with fresh toppings on a toasted bun

Lamb Skewers

juicy, tender lamb chunks, grilled to perfection and seasoned with a bold blend of spices for a flavorful kick. A sold-out favorite at Arlington Heights' Harmony Fest

Grilled Spanish Octopus

perfectly tender and charred, drizzled with a vibrant blend of olive oil, citrus, & spices

Korean Style Pork Skewers

soy marinated pork belly with a perfect balance of sweet, savory and smoky flavors grilled to crispy perfection

Beef Steak Skewers

succulent, flame-grilled beef steak chunks, seasoned with a unique spice blend for a rich and smoky flavor. A sold-out favorite at Arlington Heights' Harmony Fest

NY Strip Steak

grilled to perfection and served with butter

Korean Style Marinated Kalbi

tender and juicy short ribs marinated in a savory-sweet blend sauce, then flame-grilled for a rich and caramelized finish

Cajun Grilled Shrimp Skewers

juicy shrimp marinated in a zesty Cajun spice blend and char-grilled

Mediterranean-Style Whole

Grilled Bronzino

tender and flaky, infused with olive oil, garlic, fresh herbs, & a touch of lemon. One of our best sellers in any season

Grilled Oysters

succulent, grilled whole oysters on the half shell, with special sauce



BUILD YOUR OWN

BUFFET CONTINUED

Choose Three of the following Side Dishes

Cold Sides

Kale Salad
Tossed Mixed Greens with Dressing
Chinese Smashed Cucumber Salad
Grecian Salad
Caesar Salad with Homemade Croutons
Strawberry Walnut Salad with Poppy Seed Dressing
Marinated Vegetable Salad
Red Skin Potato Salad
Orzo Pasta Salad
Macaroni Salad
Pasta Primavera
Creamy Cole Slaw
Homemade Kettle Chips
Sliced Watermelon Wedges
Fresh Fruit Salad

Hot Sides

Herb Grilled Vegetables
Green Beans Amandine
Dauphinoise Potatoes
Au Gratin Potatoes
Grilled Asparagus
Mac & Cheese



Choose One of the following Desserts

Assorted Dessert Bars

A variety of rich, layered dessert bars featuring flavors like chocolate, caramel, and fruit

Assorted Fresh Breakfast Pastries

Flaky, buttery pastries baked fresh, including danishes, croissants, and other sweet favorites

Assorted Cake Squares

Moist, bite-sized squares of classic and seasonal cakes, topped with creamy frosting or glaze

Ice Cream Bars

Individually wrapped frozen treats in a variety of classic flavors, perfect for any sweet tooth

Cookies

An assortment of soft and chewy cookies, chocolate chunk, oatmeal raisin, sugar, and peanut butter

Churros

Golden, crispy cinnamon-sugar pastries with a soft interior — a sweet and satisfying classic



PICNIC MENU

BEVERAGES

Pricing listed for Picnic Packages do not include beverages

Assorted soft drinks

Coke
Sprite
Diet Coke
Fanta Orange
Nestle Ice Tea

Wine (By the bottle)

Chardonnay
Pinot Grigio
Pinot noir
Cabernet Sauvignon
Merlot

Alcoholic Beverages

MGD
Miller Lite
Heineken
Heineken Zero
Kegs (also available)

Waters

Ice Mountain Spring Water
Perrier Sparkling Mineral Water
San Pellegrino Sparkling Water

By the Gallon

Ice Tea by the Gallon
Lemonade by the Gallon

Full wine list available upon request

ELEGANTÉ

SUMMER PICNIC DRINKS

At Eleganté Cuisine, our **expert mixologist team** is ready to shake up your summer picnic with **custom** cocktails, mocktails, and signature beverages that perfectly match your event's theme. We use **fresh, seasonal** ingredients and **innovative** techniques to craft a drink menu that's as unique as your celebration.

No matter the size of your gathering, we've got you covered— from creating **10** exclusive custom drinks for an intimate affair to preparing **hundreds** of refreshing beverages for a grand event. Our **flexible** approach ensures every sip is unforgettable.

For **personalized** beverage solutions and detailed planning, be sure to **discuss your needs with your event producer**. They'll help tailor our offerings to perfectly suit your event.





PICNIC STATIONS

Consider adding a fun station, gourmet platter, or rental entertainment to make your picnic event more memorable!

Cart Station Ideas:

Ice Cream Station/Cart
Popcorn Cart
Boba Tea Station
Cotton Candy Station
Sushi Station
Sweets Table



Platters Ideas:

Seafood Platter
Charcuterie Board
Grilled Vegetable Platter
Chips and Salsa
Mini Gourmet Sandwich Platter

Endless Possibilities

Our experienced team partners with you every step of the way—from the initial concept to the final flourish. Whether you're interested in unique picnic themes, innovative dining setups, or interactive entertainment, we pride ourselves on our flexibility and creativity.

Don't have a picnic space yet? Eleganté Cuisine partners with over 100 venues throughout Chicagoland, and we'd be happy to help you find the perfect location for your next event!



ENTERTAINMENT

At Elegaté Cuisine, we believe that great food deserves equally great entertainment. That's why we've partnered with over 100 of the industry's most talented event vendors—from live bands and DJs to photo booth specialists and interactive performers. Our curated network ensures every moment of your event is as dynamic as your menu.

What We Offer

Entertainment & Performances

- DJs
- Bands
- Magicians
- Clowns
- Photo booths
- Face painters
- Temporary tattoo
- Caricaturists
- Impersonators
- Fortune tellers

Games & Competitions

- Sporting games
- Carnival games
- Lawn games
- Casino games
- Bingo
- Tug-of-War

Rides & Attractions

- Trackless trains
- Petting zoos
- Pony rides
- Inflatables
- Dunk tanks
- Moon walks
- Obstacle courses
- Carnival rides
- Mechanical Bull Ride
- Interactive Dance Floor

Event Logistics & Rentals

- Portable toilets & sinks
- Tents
- Tables
- Chairs
- Linens
- And more...

