

# *Elite Gourmet Catering*

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**Each Menu includes Linens & Place Settings**

## **Gourmet American**

(6 Course Sit Down Dinner)

### ***Appetizers (Choose Three)***

Vegetable Crudités' ♦ Mini Egg Rolls  
Assorted Cheese Display w/ Fresh Fruit Garnish & Crackers  
Chicken Cordon Bleu Nuggets ♦ Mini Quiches  
Franks in a Blanket ♦ Swedish Meatballs ♦ Mozzarella Sticks

### ***Soup (Choose One)***

Beef Vegetable w/ Barley ♦ Manhattan Clam  
Chicken w/ Wild Rice

### ***Salad (Choose One)***

Carrot, cucumber, tomato and red onion salad  
Tossed Salad  
Baby spinach w/ chopped egg, red onion, bacon w/ hot bacon dressing

### ***Intermezzo***

Lemon Sorbet

### ***Entrees (Choose Two)***

Prime Rib of Beef accompanied w/fresh Horseradish sauce  
Veal Oscar - veal medallions topped w/ crabmeat, fresh asparagus and Hollandaise  
Stuffed Pork Loin w/ baby spinach, artichoke hearts, roasted red peppers,

mozzarella cheese and garlic w/ rosemary, Portabella mushroom brandy demi glaze  
Stuffed Flounder with crabmeat  
Broiled Halibut w/ creamy saffron shrimp sauce  
Chicken Chablis - sauteed w/ baby Portabella mushrooms in Chablis sauce  
(Dinners include vegetable and starch)

### ***Dessert***

Coffee, Tea and an assortment of desserts

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## **Gourmet Italian**

(6 Course Sit Down Dinner)

### ***Appetizers (Choose Three)***

Anitpasta ♦ Mini Italian Meatballs ♦ Mozzarella Sticks  
Clams Oreganato ♦ Stuffed Mushrooms w/ sausage  
Fresh Mozzarella w/ roasted red peppers, garlic and olive oil  
Fresh Fruit and Assorted cheeses

### ***Soup (Choose One)***

Italian Wedding ♦ Tuscan Minestrone  
Tomato Florentine ♦ Chicken Tortellini

### ***Salad (Choose One)***

Classic Caesar Salad w/ fresh italian croutons, shaved parmesan cheese and cracked pepper  
Tossed Salad w/ mixed greens, tomato, cucumber, red cabbage, onion and Italian dressing  
Elite Signature Salad w/ spring mix, grape tomatoes, red onion, shaved parmesan and sweet  
roasted crostini atop  
w/ red wine vinaigrette

### ***Intermezzo***

Lemon Sorbet

### ***Entrees (Choose Two)***

Chicken Al Corciofini - Boneless chicken breast w/ artichokes and a creamy mushroom sauce  
Chicken Mediterranean - Boneless chicken breast in a lemon caper sauce w/ broccoli and  
potatoes  
Veal Marsala - Veal scaloppini sautéed w/mushrooms in a marsala wine demi glaze  
Dentice Marc Chiaro - Red snapper w/ fresh mussels and rotini in a red sauce  
Gran Beroni Fra Diavolo - Jumbo shrimp in a mild or hot marinara sauce over pasta  
Cavatelli and broccoli w/shrimp - Fresh cavatelli sauteed w/ butter, fresh garlic, white wine,  
broccoli and shrimp  
Orecchietta - Sweet Italian sausage, broccoli rabe, fresh garlic and orecchietta pasta w/ fresh  
parmesan riggiano cheese

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Includes: coffee, tea and an assortment of desserts

# Gourmet French

(6 Course Sit Down Dinner)

## ***Appetizers (Choose Three)***

Fricassee d'Escargot - snails in herbed butter sauce

Seasonal Melon ♦ Assorted mini Quiches

Assorted cheese and crackers w/ fresh fruit garnish

Vegetable Crudités' ♦ Mini chicken cordon bleu

Smoked trout w/ capers in Horseradish sauce

Double Creme Brie in phyllo pastry w/ candied walnuts and cranberry chutney

## ***Soup (Choose One)***

Saffron crab bisque ♦ Baked French Onion

Beef consommé w/ seasonal vegetables

## ***Salad (Choose One)***

Fresh Arugula tossed w/ toasted walnuts dried cherries and gorgonzola cheese with a port wine reduction

Tossed Salad - fresh mesculin greens with radicchio, cherry tomatoes, carrots and scallions

## ***Intermezzo***

Lemon Sorbet

## ***Entrees (Choose Two)***

Canard - Crisp Long Island duck breast w/ grand manier sauce and sweet asparagus risotto

Coquille - Sea scallops and shrimp in a buere blanc cream sauce w/ shitake mushrooms over puff pastry

Boeuf Wellington - Fillet Mignon and mushroom duxelle, baked in a puff pastry, served with a cognac demi glaze

Salmon - Fresh poached salmon with a champagne hollandaise sauce, garnished with fried capers

Tournados of beef - with bordelaise peppercorn sauce

Veal or Chicken Cordon Bleu - Stuffed with ham and swiss cheese, lightly breaded then pan fried and

served w/ sauce volute

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