

# *Elite Gourmet Catering*

**at: *The Washington***  
***The Eastonian***  
***The Mount Bethel Banquet Facility***  
***The Bangor Elks Club # 1106***  
***The Event Theatre***  
***Nights of Columbus***  
***Evergreen Lakes Pavilion***

*Thank you for considering the elite gourmet to cater your upcoming wedding at your chosen venue. To start you on the journey of planning your special day, we would like to invite you to a tasting of menu items of your choice. At that time we will go over every last aspect of your wedding day to ensure it is memorable in every way. Your menu can be custom designed to meet your needs.*

*Upon arrival at your venue, your wedding party can relax and freshen up in a beautifully decorated private room. While you are waiting to be announced to your guests, you can enjoy a selection of appetizers, along with drinks of your choice that our staff will be happy to serve you.*

*We will make every effort to see that your wedding runs smoothly during your time at your chosen venue. Our goal is to make the dream of your special day come true. Please don't hesitate to call on us, at any time, with questions or concerns.*

## **The Elite Traditional Buffet**

### ***Hot Appetizers (Choose Two)***

Franks in a Blanket ♦ Mini Eggrolls ♦ Mozzarella Sticks  
Swedish Meatballs ♦ Broccoli & Cheese Bites  
Chicken Cordon Bleu Nuggets ♦ Meatballs Marinara

### ***Salad***

Tossed Garden Salad

### ***Entrees (Choose Three)***

Baked Chicken ♦ Fried Chicken ♦ Lemon Pepper Chicken  
Baked Virginia Ham w/ Pineapple & Brown Sugar Glaze

Roast Turkey w/ Gravy ♦ Pot Roast w/ Gravy  
Kielbasa w/ Perogies & Onion ♦ Chicken Cacciatore

### ***Elite Gourmet Catering 610-588-8377***

Assorted selection of cheese w/ fresh fruit garnish &  
vegetable crudité's w/ ranch dip and crackers

#### ***Starch (Choose Two)***

Rice Pilaf ♦ Baked Ziti ♦ Oven Roasted Potatoes  
Buttered Noodles ♦ Bread Stuffing ♦ Candied Sweet Potatoes  
Red Smashed Potatoes

#### ***Vegetables (Choose One)***

Buttered Green Beans ♦ Corn ♦ California Blend  
Baby Carrots Buttered or Glazed

Includes: Dinner rolls, butter, coffee & tea  
also linens, china, silverware & water goblet

*\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness*

## **The Elite Majestic Buffet**

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

Mini Quiches ♦ Franks in a Blanket ♦ Meatballs Marinara  
Chicken Cordon Bleu Nuggets ♦ Broccoli & Cheese Bites  
Mozzarella Sticks ♦ Cheese Puffs ♦ Sausage Stuffed Mushrooms  
Mini Eggrolls ♦ Swedish Meatballs ♦ Phyllo Spinach & Cheese

#### ***Salad (Choose 1)***

Tossed Garden Salad ♦ Classic Caesar Salad

#### ***Entrees (Choose Three)***

Linguini w/ red or white clam sauce ♦ Chicken parmesan  
Roast Pork Loin w/ mushroom sauce ♦ Beef and Broccoli Teriyaki  
Pepper Steak ♦ Baked Haddock  
Roast Pork Loin w/ dried fruit & apple jack sauce  
Chicken Marsala ♦ Chicken Piccata  
Carving station available as an entree, choose beef or ham  
(or any item from The Traditional Buffet)

### ***Elite Gourmet Catering 610-588-8377***

Assorted selection of cheese w/ fresh fruit garnish &  
vegetable crudité's w/ ranch dip, crackers

#### ***Starch (Choose Two)***

Rice Pilaf ♦ Tortellini w/ Pesto ♦ Oven Roasted Potatoes  
Red Smashed Potatoes ♦ Stuffed Shells ♦ Buttered Noodles  
Cavatelli w/ Broccoli ♦ Baked Ziti ♦ Penne ala Vodka

#### ***Vegetables (Choose One)***

Green Beans Almondine ♦ Buttered or glazed baby carrots  
California blend ♦ Mixed Italian vegetables ♦ Corn O'brian

Includes: Dinner rolls, butter, coffee & tea  
also linens, china, silverware & water goblet

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## **The Elite Grand Buffet**

### ***Hot Appetizers (Choose Four)***

Crab rangoons ♦ Mini Quiches ♦ Cheese Puffs ♦ Franks in a Blanket  
Scallops Wrapped in Bacon ♦ Spinach & cheese in Phyllo  
Swedish Meatballs ♦ Assorted Dim Sum ♦ Mini Eggrolls  
Chicken Cordon Bleu Nuggets ♦ Meatball Marinara or BarBQ  
Crabmeat Stuffed Mushrooms ♦ Pork Potstickers ♦ Spinach Puffs

### ***Salad (Choose 1)***

Tossed Garden Salad ♦ Classic Caesar Salad

### ***Entrees (Choose Three)***

Beef Burgundy ♦ Chicken Scarpariella ♦ Crabmeat Stuffed Flounder  
Shrimp Scampi over pasta ♦ Scallops Scampi over pasta  
Shrimp Fra Diavolo over pasta ♦ Alaskan Salmon w/ Grenebois Sauce  
Chicken Demose (prosciutto & mozzarella)  
Stuffed Pork Loin with prosciutto & mozzarella  
Carving station available as an entree, choose beef, ham, pork or lamb  
(or any item from the Traditional or Majestic Buffets)

### ***Elite Gourmet Catering 610-588-8377***

Assorted selection of cheese w/ fresh fruit garnish &  
Vegetable crudité's w/ ranch dip, crackers and assorted pinwheels

### ***Starch (Choose Two)***

Rice Pilaf ♦ Oven Roasted Potatoes ♦ Cavatelli w/ Broccoli  
Penne ala Vodka ♦ Red Smashed Potatoes ♦ Parmesan Potato Wedges  
Tortellini w/ pesto or Fra Diavolo sauce ♦ Parsley Red Potatoes

### ***Vegetables (Choose One)***

Peas w/ pearl onions ♦ Creamed spinach ♦ Green Beans Almondine  
Green & yellow squash w/ onion (seasonal) ♦ California blend ♦ Fresh Broccoli

Includes: Dinner rolls, butter, coffee & tea  
also linens, china, silverware & water goblet

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## **Elite Economy Wedding Buffet**

***Choose Two***

Chicken Cacciatore ♦ Maple Glazed Ham ♦ Roast Tom Turkey  
Rosemary Pork Loin ♦ Chicken Marsala ♦ Cajun Catfish  
Pot Roast w/gravy ♦ Seasoned Roast Chicken  
Lemon Pepper Cod Filet

### ***Elite Gourmet Catering 610-588-8377***

Tossed Garden Salad

#### ***Choose Two***

Baked Ziti ♦ Penne ala Vodka ♦ Rigatoni Bolognese  
Bowtie Pasta Marinara ♦ Stuffed Shells  
Cavatelli w/ garlic sauce

#### ***Choose One***

Baked Potato ♦ Roasted Rosemary Red Potatoes  
Red Smashed Potatoes ♦ Herbed Rice w/ Broccoli ♦ Rice Pilaf

#### ***Choose One***

Buttered Corn ♦ Glazed Baby Carrots  
Green Beans Almondine ♦ California Blend ♦ Peas w/ Pearl Onions

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*Includes:*

Includes: Dinner rolls & butter, coffee & assorted tea

## **Elite Economy Family Style**

#### ***Choose Two***

Seasoned Roast Chicken ♦ Rosemary Pork Loin  
Baked Virginia Ham w/ pineapple ♦ Chicken Piccata  
Golden Brown Turkey Breast ♦ Pot Roast w/ gravy

### ***Elite Gourmet Catering 610-588-8377***

House Garden Salad

#### ***Choose Two***

Elite Country Stuffing ♦ Rice Pilaf ♦ Red Smashed Potatoes  
Penne ala Vodka ♦ Roasted Rosemary Red Potatoes ♦ Buttered Noodles

#### ***Choose One***

Glazed Carrots ♦ Buttered Green Beans  
Peas w/ Pearl Onions ♦ Corn O'Brian ♦ Carrots, Cauliflower & Broccoli

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*Includes:*

Includes: Dinner rolls & butter, coffee & tea

## **Elite Plated Dinners**

Prime Ribs of Beef w/ Au Jus .....

Filet Mignon w/ Madeira Wine Sauce .....  
 1/2 Long Island Duckling w/ Chambord Raspberry Sauce  
 over wild rice .....  
 Baked Haddock .....  
 Alaskan Salmon w/ Grenabois Sauce .....  
 Crabmeat Stuffed Flounder .....  
 Chicken Marsala .....  
 Chicken parmesan w/ Pasta .....  
 Chicken Demose w/ Prosciutto & Mozzarella .....  
 Chicken Piccata or Francais .....  
 Roast Pork Loin w/ Rosemary, Portabella Mushrooms  
 and a Brandy Demi Glaze .....  
 Eggplant Rollatini (vegetarian) .....  
 Pasta Primavera (vegetarian) .....

***Elite Gourmet Catering 610-588-8377***

**Salad**

Tossed garden salad or classic caesar salad

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Includes: Dinner rolls & butter, coffee & assorted tea

***Starch (Choose 1)***

Baked Potato ♦ Rice Pilaf ♦ Oven Roasted Potatoes  
 Red Smashed Potatoes ♦ Twice Baked Potato

***Vegetable (Choose 1)***

Steamed Broccoli ♦ Buttered Green Beans  
 Buttered or Glazed Carrots

***Intermezzo***

Sorbet  
 (Add-ons)

***Appetizers***

Chilled Shrimp Cocktail.....  
 Antipasto Table (a selection of meats, cheeses, olives and more, beautifully  
 displayed on a round table w/ glass bowls and risers) .....

***Hors d'oeuvres (per hour)***

**Selection One** .....  
 Seasonal fresh fruit and cheese display w/ assorted crackers  
 Fresh Vegetable Crudités' w/ ranch dip

**Selection Two** .....  
 Seasonal fresh fruit and cheese display w/ assorted crackers  
 Fresh Vegetable Crudités' w/ ranch dip

***And***

(Choice of two hot hors d'oeuvres)

Mini Egg Rolls ♦ Meatball Marinara ♦ Broccoli & Cheese Bites  
Zucchini Wheels ♦ Franks in a Blanket ♦ Swedish Meatballs

**Selection Three** .....

Seasonal fresh fruit and cheese display w/ assorted crackers

Fresh Vegetable Crudités' w/ ranch dip

*And*

(Choice of three hot hors d'oeuvres)

Chicken Cordon Bleu Nuggets ♦ Sausage Stuffed Mushrooms ♦ Mini Quiches

Mozzarella Sticks ♦ Spinach & Cheese in Phyllo ♦ Cheese Puffs ♦ Mini Pizza Bagels

or any of the above hot d'oeuvres in selection two

***Intermezzo***

Sorbet .....

***Dessert***

Elite Viennese Table .....

linens, china, silverware & water goblets.....

(linens include white table clothes and any colored napkin)