

Elite Cuisine

The Premier Dining Services Company

CORPORATE CATERING MENU



SALAD BAR & FUSION TACOS



Delicious!

SALAD OPTIONS (Choose 1)

- *Asian Spring Mix Salad*
- *Cold Noodle Salad*
- *Chef*
- *Chicken BLT*
- *Chipotle Chicken*
- *Cobb*
- *Executive Chicken Caesar*
- *Greek*
- *Italian*
- *Spinach & Strawberry*

TACO OPTIONS- All marinated in Korean BBQ Sauce (Choose 1)

- *Beef*
- *Chicken*
- *Pork*

\$12.99/guest with Assorted Chips & Dessert
\$6.99/guest for just Salad Bar
Add \$2.00 for each additional Salad Choice
(Minimum 12 guests)

SALAD BAR & SLIDERS



Delicious!

SALAD OPTIONS

- *Black & Blue*
- *Chef*
- *Chicken BLT*
- *Chipotle Chicken*
- *Cobb*
- *Executive Chicken Caesar*
- *Greek*
- *Italian*
- *Spinach & Strawberry*

SLIDER OPTIONS

- *BBQ Pulled Pork*
- *BBQ Pulled Chicken*
- *Mini Cheeseburger*
- *Roast Beef & Au Jus*
- *Asst. Dollar Roll Sandwiches (Cold)*

\$12.99/guest with Assorted Chips & Dessert
\$6.99/guest for just Salad Bar
Add \$2.00 for each additional Salad/Slider Choice
(Minimum 12 guests)

Elite Cuisine L.L.C.
The Premier Dining Service Company



Elite Cuisine Catering Menu

BREAKFAST.....	3-4
GOURMET BOX LUNCHES	5
GOURMET SALADS.....	6
COLD LUNCH BUFFETS.....	7
HOT LUNCH BUFFETS.....	8-9
ELITE SIGNATURE PIZZA.....	10
DESSERTS/SNACKS.....	11
COFFEE/DRINKS.....	12
HORS D'OEUVRES.....	13
CUSTOMIZED EVENTS.....	14
GENERAL INFORMATION.....	15



Look for the “Better Choices” Apple Logo for the healthier selections throughout our menu!

Breakfast - Great Beginnings



Favorites

Continental Breakfast

\$6.29 guest

A Chef's selection of muffins, scones, pastries and bagels served with plain or strawberry cream cheese and jelly. Served with a bowl of fresh seasonal fruit.

Mini Quiche Loraine

\$8.99 guest

Individual portions of Quiche Loraine, served with shredded hash-brown potatoes and a bowl of fresh seasonal fruit. *(Additional quiche fillings always optional)*

Petite Breakfast

\$5.99 guest

An assortment of mini-pastries, scones and muffins served with a bowl of fresh seasonal fruit.

Extras

Extra's & Etc.

We can provide buffet servers, table-side service, china service, table coverings, and décor for additional charges.



**Don't Forget your
Beverage Order!**



Better Choices

Fast Elite Continental Breakfast

\$8.99 guest

An assortment of fruit filled individual Dannon Oikos Greek yogurts and Dannon Light yogurts. Served with a basket of protein bars, power bars and Clif bars, and an arrangement of seasonal whole fruits and juices.



Egg White Flatbread Sandwich

\$5.99 guest

Egg white, mozzarella cheese, fresh spinach and a slice of lean ham on Flatbread. Served with a bowl of Fresh Seasonal Fruit.



Fresh Fruit

\$3.49 guest

Chef's Selection of cut seasonal fresh fruit and melons, garnished with fresh strawberries. Add our fruit flavored yogurt dip for \$.49/guest.



Mini Fruit Parfait

\$2.59 guest

French Vanilla or Strawberry Yogurt filled with fresh blueberry or strawberry, topped off with granola



Hot Buffets

Country Breakfast Buffet

\$ 8.99 guest

Scrambled eggs your way (plain, cheese, or southwest), biscuits and gravy, shredded hash-brown potatoes or home-style fries, crispy smoked bacon and sausage patties. Served with a bowl of fresh seasonal fruit.



Good Morning Buffet

\$7.99 guest

Farm fresh scrambled eggs (plain, cheese or southwest), crispy smoked bacon, sausage patties, fresh baked breads, pastries and bagels. Served with a bowl of fresh seasonal fruit.

Bistro Morning Grill

\$6.99 guest

Choice of biscuit, English muffin or bagel breakfast sandwiches with egg, cheese, bacon or sausage, and a bowl of fresh seasonal fruit.

Cheese Blintzes

\$5.99 guest

Hand-rolled sweetened cheese crepes, served with seasonal berries.

Southwest

Breakfast Burritos

\$7.99 guest

Hand rolled breakfast burritos: A flour tortilla hand wrapped around fluffy scrambled eggs with cheddar cheese, sausage, green peppers and onions. Served with shredded hash-brown potatoes, salsa and sour cream. Served with a bowl of fresh seasonal fruit.

Breakfast – Baker’s Dozen

Dozens of great baked breakfast selections to start your day!



Muffins/Danish

Freshly Baked Muffin Tray

- Double Chocolate
- Apple Cinnamon
- Blueberry

Regular *\$23.99 per dozen*
Mini *\$18.99 per dozen*

Fresh Baked

Assorted Mini Danish Tray

Enjoy an assortment of Danishes

- Fruit Filled
- Maple Pecan

\$18.99 per dozen

Fresh Breads

Assorted

Breakfast Breads Tray

- Blueberry
- Banana Nut
- Cranberry
- Zucchini

(15 Slices per loaf) *\$12.99 per loaf*

Assorted Breakfast Basket

An assortment of :

- Muffins
- Scones
- Bagels and cream cheese (reg only) or Mini Danish.
- Cinnamon Rolls

\$23.99 per dozen

Scones

Assorted

Freshly Baked Scones

An assortment of:

- Apple Cinnamon
- Raspberry White Chocolate
- Blueberry

Regular *\$23.99 per dozen*
Mini *\$18.99 per dozen*

Extras

Extra’s & Etc.

We can provide buffet servers, table-side service, china service, buffet table coverings and décor for additional charges.



Gourmet Box Lunches -and "No Box" Mix & Match

Chicken & Turkey

Hand Carved Oven-Roasted Turkey Breast Sandwich

Oven-roasted seasoned turkey breast with swiss cheese on a bed of mixed field greens, with fresh sliced tomatoes served on ciabatta bread with pesto mayo.



Hand Carved Oven-Roasted Turkey Sandwich on Ciabatta

Turkey Club on Multi Grain Hoagie

Oven roasted turkey, swiss cheese, hickory smoked bacon, lettuce and tomato on a freshly baked multigrain hoagie with chipotle mayo.

Zesty Herb Chicken

Baked italian seasoned chicken breast, lettuce, tomato, red onion and cucumbers heaped on freshly baked ciabatta bread with our own italian herb spread.

Chicken Salad

Our own special recipe: baked Italian seasoned chicken breast mixed with hardboiled eggs, sweet pickle relish and seasonings made with low-fat mayonnaise, served on ciabatta bread with lettuce and tomato.

Chicken Caesar Wrap

Grilled chicken and crisp romaine lettuce tossed with fresh shaved parmesan cheese and rolled in a spinach tortilla wrap. Served with house-made caesar dressing.

Oven Roasted Turkey Wrap

Diced oven roasted turkey, tomato, green onions, and cucumber tossed with chopped romaine lettuce. Served with a chipotle ranch dressing in a whole wheat tortilla wrap.



Better Choices

Garden Fresh Vegetable Wrap

Zucchini, squash, red onion, green & red bell peppers, topped with baby spinach and sliced tomato, wrapped in a wheat tortilla wrap.



Slim Sammy

Oven roasted turkey breast served with fresh green leaf lettuce, sliced tomato served on a deli thin.



Garden Turkey Breast

Oven roasted turkey breast served with garden fresh sliced tomato, cucumber, red onion, placed on a bed of baby spinach leaves and served on a deli thin.



Kicken Chicken

Grilled sliced chicken breast served on a bed of mixed field greens with sliced tomato and banana peppers served on a deli thin.



Albacore Tuna Salad

Our own special recipe, Albacore tuna mixed with low-fat mayonnaise, served on ciabatta bread with lettuce and tomato.



Oven-Roasted Turkey Wrap

Beef

Roast Beef & Pepper Jack

Roast beef, pepper jack cheese, lettuce, tomato, pepperoncini and our own creamy horseradish sauce layered on our fresh ciabatta bread.

Classic Favorites

Traditional Italian Combo

Salami, ham, roast beef, pepperoni, provolone cheese, lettuce, tomatoes, red onions, and pepperoncini topped with red wine vinegar & olive oil. Served on a milano roll.

Smoked Ham & Swiss Cheese on Multigrain Hoagie

Hickory smoked ham, swiss cheese spicy mustard with lettuce and tomato served on a multigrain hoagie.

Turkey & Smoked Gouda

Hand-Carved turkey, smoked gouda cheese, spinach, cucumber and tomato on multigrain hoagie with a creamy honey mustard sauce.

Options

Add a Side for \$1.29/guest

Choose from fresh signature pasta salad, house-made pub chips, potato salad, whole fruit, fresh fruit salad, creamy coleslaw, broccoli salad or marinated vegetable salad.

Also available on these breads:

Ciabatta-artisanal bread with firm crust and soft interior, multigrain hoagie, butter croissant, milano roll, or whole wheat deli thins.

All sandwiches/Wraps served with chips and a cookie. \$9.49 Catered/\$8.09 C&C*

*Cash and Carry - For a discount from the Catering Pricing you can order, pay and pick up at the Cafe' whenever you like. These Selections also available served Platter style. \$25 Delivery Fee on orders under \$75.

Gourmet Salads



Chicken

Executive

Chicken Caesar Salad

Oven roasted chicken breast tossed with crisp romaine lettuce, grated parmesan cheese, freshly made seasoned croutons served with a creamy caesar dressing.

Chicken Chipotle Salad

Oven roasted chicken breast, spicy black bean corn relish, cheddar and pepper jack cheese served on mixture of romaine and iceberg lettuce with a chipotle ranch dressing.

Elite

Chicken Breast Salad

Oven roasted chicken breast, on a bed of mixed field greens, with marinated veggies, shredded parmesan cheese, dried cranberries, and freshly made seasoned croutons, served with a balsamic vinaigrette.



Elite Chicken Breast Salad

Chicken BLT Salad

Oven roasted chicken breast, with hickory bacon, cherry tomatoes, diced cucumber, and shredded cheddar cheese served on a bed of iceberg and romaine lettuce with ranch dressing.



Better Choices

Spinach & Strawberry Salad



Fresh baby spinach and romaine lettuce, ripened strawberries, shredded jack cheese, sliced almonds, with a red wine vinaigrette dressing. *Served with oven roasted chicken - \$7.99 without chicken..*

Hand Carved



Oven Roasted Turkey Salad

Thinly sliced oven roasted turkey placed on a bed of baby spinach served with dried cranberries, diced green apples, bleu cheese, pecans, and raspberry vinaigrette dressing.



Hand Carved Oven Roasted Turkey Salad

Light

Chicken Salad



Oven roasted chicken salad made with low-fat mayonnaise, placed on top of a bed of mixed field greens served with marinated grilled vegetables and pita bread.

Beef

Black & Bleu Steak Salad

Thinly sliced seasoned steak served on a bed of tossed greens, diced red and green bell peppers, red onion, tomatoes topped with crumbled blue cheese. Preferred dressings, balsamic vinaigrette, ranch or creamy bleu cheese.

Traditional Favorites

Traditional Chef's Salad

Shaved turkey, hickory smoked ham, julienned cheddar and Swiss cheese with sliced hard boiled eggs, tomatoes, and cucumbers, placed on a bed of crisp iceberg and romaine lettuce and served with ranch dressing.

Traditional Greek

Chopped romaine served with greek-style vinaigrette, topped with diced tomato, feta cheese, Kalamata olives, pepperoncini and diced cucumber. *Served with oven roasted chicken - \$7.99 without chicken.*

Cobb Salad

Grilled marinated and diced chicken breast served on a bed of mixed field greens served with chopped hard boiled eggs, diced red onion, hickory smoked bacon crumbles, diced tomato, topped with blue cheese and served with your choice of dressing.

Italian Salad

Tossed Salad greens filled with pepperoncini, artichokes, red onions parmesan and mozzarella cheese served with a sweet italian dressing. *Served with oven roasted chicken - \$7.99 without chicken..*



Black & Bleu Steak Salad

Box Salads \$9.49 guest catered/\$8.09 guest C&C Served with a dinner roll and cookie. Add a side for \$1.29

Salad by the Bowl- Serve 8-10 ppl \$29.99 without meat....serves as a side salad

*Cash and Carry - For a discount from the Catering Pricing you can order, pay and pick up at the Cafe' whenever you like. *Substitute Salmon for \$2.99/guest.*

Cold Lunch Buffet Platters



Elite Platters

Elite Deli Luncheon

\$15.99 guest

This executive level platter includes, boiled shrimp with cocktail sauce, tender sliced steak, oven roasted turkey, hickory smoked ham, alongside a provolone, cheddar, swiss, and pepper jack cheese platter, and a relish tray. Your choice of caesar or pasta salad, fresh fruit bowl and gourmet cookies. Served with fresh baked breads.



Elite Deli Luncheon

For the Group Deli Buffet

\$13.99 guest

This bountiful buffet includes sliced roast beef, shaved oven-roasted turkey, hickory smoked ham, alongside a provolone, cheddar, swiss, and pepper jack cheese platter, and a relish tray. Choose pasta salad or italian style salad as your side, assorted chips and a dessert assortment of brownies, gourmet cookies and dessert bars. Served with an assortment of fresh baked breads.



Better Choices Platters

Better Choices



Sandwich Platter

\$11.29 guest

Petite sandwich combo that includes our signature low-fat chicken salad, and our oven roasted turkey breast with smoked gouda. Served on an assortment of our fresh baked bread. Choose pasta salad or italian style salad as your side, and an assortment of 40% less fat Kettle Chips and Sunchips.

Fresh Fruit Platter



\$3.49 guest (Minimum Order - 12)

A seasonal assortment of freshly sliced melons, grapes, ripened strawberries, and golden pineapple (selection availability by season). Add our fruit flavored yogurt dip for \$.49 /guest.

Vegetable Platter



\$3.49 guest (min order 12)

A seasonal assortment of vegetables accompanied by buttermilk ranch dressing.

"Classic" Platters

Gourmet Sandwich & Wrap Platter

\$12.99 guest

Our gourmet sandwiches include our oven roasted turkey with Swiss cheese, roast beef with pepper jack cheese, and hickory smoked ham with sliced swiss cheese, served on a variety of ciabatta, milano, and multi-grain hoagies, and topped with lettuce and tomatoes. Our wraps include our signature chicken salad and tuna salad. Served with chips, and your choice of fresh salad and brownies.

Petite Sandwich Collection

\$12.29 guest

Petite sandwich assortment of our signature chicken salad, sliced oven roasted turkey breast and hickory smoked ham, served on fresh baked dollar rolls. Includes choice of pasta salad, potato salad, or italian salad, chips and dessert bars and cookies.

Extras

Extra's & Etc.

We can provide buffet servers, table-side service, china service, buffet table coverings and décor for additional charges.



Service includes: service ware, buffet table cloths, plates and napkins, set up and clean up.
8-person minimum unless noted otherwise-Add Soup for \$1.79 guest (Choice of Featured Soups of the Day)

Hot Lunch Buffets



"Elite" Buffets

Grilled Salmon - Teriyaki or Lemon-Garlic Herb***

\$17.99 guest (choose one)

Your choice of Teriyaki or Lemon - garlic herb Salmon fillets.

Chicken Picatta***

\$14.99 guest

Sautéed seasoned chicken breast served in a white wine caper sauce.

Chicken Marsala***

\$14.99 guest

Seasoned chicken breast sautéed with mushrooms and sweet Marsala wine.

Chicken Asiago***

\$14.99 guest

Baked Chicken with Asiago cheese and Italian Bread Crumbs; served with a Creamy Herb De Provence Sauce.

Pecan Encrusted

Pork Tenderloin ***

\$15.99 guest

Marinated pork tenderloin encrusted with chopped pecans & fresh herbs.

Bar-B-Q Beef Brisket***

\$16.99 guest

Tender hickory smoked brisket thinly sliced and served with our own special BBQ sauce.

(optional Pulled Pork \$12.99/guest)

*** Served with dinner rolls, your choice of 2 Buffet Side Selections and a dessert.



Better Choices Buffets

Better Choices -



Oven Roasted Turkey

\$15.99 guest

Oven roasted turkey breast served with brown rice pilaf, steamed fresh seasonal vegetables, wheat rolls, and a seasonal fresh fruit tray for dessert.

Grilled Teriyaki

Pork Loin***



\$15.99 guest

Pork Loin marinated in a ginger and garlic Teriyaki glaze and grilled. Your choice of two buffet side selections.

Cajun Tilapia***



\$14.99 guest

Tilapia lightly breaded and infused with flavorful Cajun spices. Your choice of two buffet side selections.

Honey Glazed ***



Slowed Roasted Salmon

\$17.99 guest

Hand rubbed honey glazed salmon filets. Slow roasted to perfection. Your choice of two buffet side selections.

Classic Favorites

The Back Yard BBQ***

\$14.99 guest

A combination of grilled breast of chicken, brats and sirloin burgers served with fresh buns, lettuce, sliced tomatoes, diced onions and pickles.

Slow Roasted Pot Roast***

\$14.99 guest

Slow roasted beef top-round, cooked until fork tender, served in natural juices.

Buffet Side Selections

- Red skin garlic mashed potatoes with gravy
- Fresh Green Beans Almondine
- Roasted rosemary red potatoes
- Chef Selection of Seasonal fresh vegetables
- Long grain Wild rice
- Roasted Corn O'Brien
- Harvest Rice Pilaf
- Creamy Cole Slaw
- Sweet & Smoky Baked Beans
- Tossed Garden salad
- Bowl of Seasonal Fresh Fruit



All buffets self-serve style - 10 person minimum

Set up buffet style, with our specialty breads, a choice of two sides And a dessert assortment of brownies, cookies and bars.



Hot Lunch Buffets (Cont.)



Italian

Taste of Italy**

\$15.99 guest

Italian inspired cheese ravioli served with marinara and fresh basil, and grilled chicken pasta served in a roasted garlic, olive oil and parmesan cheese sauce.

Pasta Bar**

\$17.99 guest

Select one pasta (Bowtie, Penne or Linguine), to be served with two meats - sliced chicken breast, and italian sausage, and two sauces - alfredo sauce and tangy marinara sauce. Includes italian vegetable medley, garlic breadsticks. and your choice of salad.

Home Style Lasagna**

\$14.99 guest

Hearty layers of noodles, beef sauce, ricotta, and mozzarella cheese.



Chicken Fettuccini**

\$14.99 guest

Pasta al dente, grilled chicken breasts and creamy parmesan Alfredo sauce.

Asian

Orange Chicken

\$14.99 guest

Asian style chicken served with choice of steamed white rice, fried rice or lo mein noodles, crab rangoon, and fortune cookies.

BBQ Teriyaki Beef

\$14.99 guest

Asian style beef and vegetable dish, served with choice of steamed white rice, fried rice or lo mein noodles, crab rangoon, and fortune cookies.

Personalize Your Events!

Personalized Events

These buffets are just a small sample of what we can provide. Call to have us create a special menu for your event.

South of the Border

Taco Buffet

\$15.99 guest

Spicy beef or chicken tacos, soft or hard shells and cheese enchiladas served with mexican rice, refried beans, chips & salsa and cinnamon crisps.



Fajita Buffet

\$16.99 guest

Mesquite grilled chicken, and steak, with sautéed peppers and onions. Served with soft tortillas and tortilla chips, refried beans, rice, fajita toppings and cinnamon crisps.



Extras

Extra's & Etc.

We can provide buffet servers, table-side service, china service, buffet table coverings and décor for additional charges



***Served with a fresh baked garlic bread stick and choice of our Italian style salad or Traditional Garden salad and a dessert assortment of brownies, cookies and bars.*

Elite Cuisine's Signature Pizza

16" Thin crust pizzas topped with the finest ingredients -
Baked to perfection & delivered piping hot!



Traditional

Lots - O - Meat

Sweet Italian sausage, Hormel sliced pepperoni & hickory smoked bacon. Prepared with a sweet basil tomato sauce and smothered with creamy mozzarella cheese.

\$17.99 ea. Catered

\$14.99 ea. C&C

Pepperoni Lovers

Hormel sliced pepperoni . Prepared with a sweet basil tomato sauce and smothered with creamy mozzarella cheese.

\$15.99 ea. Catered

\$13.99 ea. C&C

Supreme

Sweet Italian sausage, Hormel sliced pepperoni, onions, green peppers, mushrooms, & olives. Prepared with a sweet basil tomato sauce, and smothered with creamy mozzarella cheese.

\$17.99 ea. Catered

\$14.99 ea. C&C



Better Choices

Veggie Lovers



Mushrooms, onions, green peppers and black olives. Prepared with a sweet basil tomato sauce, and smothered with creamy mozzarella cheese.

\$15.99 ea. Catered

\$13.99 ea. C&C

Cheese

Provel, mozzarella & romano cheeses. Prepared with a sweet basil tomato sauce, and smothered with creamy mozzarella cheese.

\$13.99 ea. Catered

\$11.99 ea. C&C

Specialty

Create Your Own!

Create your own exciting pizza. May we suggest-

- Buffalo Chicken Pizza
- Chicken Alfredo Pizza

\$17.99 ea. Catered

\$14.99 ea. C&C

Pizza Buffet

Elite Pizza Buffet

Fresh from the Oven

\$11.99 guest (four guest minimum)

Choice of Pizzas -1 per every 4 guests
Choice of Salad - Classic Caesar, garden salad, italian style salad or Fresh Fruit Salad and a dessert assortment of brownies, gourmet cookies and bars.

Options

**Each additional topping
\$1.99/pizza.**

- Grilled Chicken
- Buffalo Chicken
- Smoked Ham
- Sweet Italian Sausage
- Hormel Pepperoni
- Hickory Smoked Bacon
- Red Onions
- Green Bell Peppers
- Banana Pepper
- Mushrooms
- Black Olives
- Golden Pineapple
- Roma Tomatoes

One pie serves approximately three to four guests



Desserts/Snacks

A Great Addition for Any Meal, Mid-Morning or Mid-Afternoon Meeting



Cookies/Brownies

Freshly Baked

Spunkmeyer Cookies

- Chocolate Chip
- White Chocolate with Macadamia Nuts
- Oatmeal Raisin
- Peanut Butter
- Triple Chocolate
- M&M
- **Gluten Free Gingersnap**

\$19.99 per dozen

Home-style Brownies

- Chocolate Nut
- Chocolate Fudge and Candy Topping *\$24.99 per dozen*

Assortment of Dessert Bars

- Mini Cheesecakes
- Rice Krispy Squares
- Lemon Bars
- Seasonal Selections *\$24.99 per dozen*

Bite Size

Cream Puffs & Éclairs

An Assortment of mini cream puffs and chocolate éclairs
\$8.99 per dozen



Cakes/Pastries

Specialty Cakes*

*Call for pricing**

Please call to specify your selections from an assortment of cake flavors, fillings and icing.

Party Cakes*

- Full sheet cake feeds 50
 - Half Sheet feeds 25
- *Price determined by size of order, size of cake, wording that you would like on your cake and even photos on cakes.

Mini Cheesecake Bites

- Assortment of Flavors -
- Chocolate
 - Strawberry
 - Lemon
 - Chocolate Chip
 - Mocha
 - New York Style *\$24.99 per dozen*

Other Favorites

- Nature Valley Granola Bars assorted Flavors *\$1.49 ea.*
- Popcorn *\$.89/guest*
- Sliced Fresh
- Seasonal Fruit Tray *\$3.49/guest*
- Fresh Fruit & Cheese Board *\$5.99/guest*
(Add our fruit flavored yogurt dip for \$.49 /guest)
- Yogurt Covered Pretzels *\$9.99/pound*
- Peanut Butter Stuffed Pretzel Bites *\$9.99/pound*
- Snackwell Cookies *\$1.49 ea.*
- Fresh Whole Fruit *\$1.49/piece*
- Granola Bars. *\$1.49 ea.*
- Individual Bags of Chips *\$1.19 ea.*
- Assorted Fruit Yogurts *\$1.89 ea.*
- Yogurt Parfaits - mini *\$2.59 ea.*
- Hummus and Pita Bread *2.69 ea.*
- Soft Pretzel Sticks *\$11.99/Dozen*
- Home-Made Chips *\$8.99 Pound*
- Mixed Nuts *\$15.99 Pound*

Extras

Extra's & Etc.

We can provide buffet servers, table-side service, china service, buffet table coverings and décor for additional charges.



**\$12.49 delivery fee*

Coffee and Beverage Services



Coffee

Hot Beverages

- Kaldi's Coffee, regular or decaffeinated **\$13.99/pump pot**
\$18.99/gallon
- Hot Chocolate **\$11.99/pump pot**
\$15.99/gallon
- Numi Teas **\$1.89 ea.**

Cold Beverages

Cold Beverages

- Freshly Brewed Ice Tea
\$14.99/gallon **\$8.99/pitcher**
- Lemonade **\$16.99/gallon**
\$9.99/pitcher
- Strawberry Lemonade
\$19.99/gallon **\$12.49/pitcher**
- Ice Water **\$2.00/pitcher**
- Chilled Orange Juice or Cranberry Juice **\$16.99/gallon**
\$9.99/pitcher
- Sweet Tea **\$14.99/gallon**
\$8.99/pitcher

Infused Water Station

\$1.79 guest

Water naturally flavored with Sliced lemons, limes, oranges, strawberries, cucumber or mint.



How much will you need?

- **Pitcher** : One pitcher serves 6 to 8 people (Juice or ice water)
- **Pump Pot**: One pump pot of coffee serves 6 to 8 people

Gourmet Coffee Bar

2 Hour Event - 20 guest minimum

Gourmet Coffee Bar

\$4.99 guest

- Starbuck's Regular
- Starbuck's Decaffeinated
- Whipped Cream,
- Shaved Chocolate
- Pirouettes
- Cinnamon Sticks
- Sugar Cubes
- Flavored Syrups

Individual Drinks

Individual Drinks

- Fruit Juice (Bottled 15oz) **\$2.29 ea.**
- Milk (Whole, Skim, 2% or Chocolate) **\$2.49 ea.**
- Iced Tea Bottled (16oz) **\$2.29 ea.**
- Canned Soda(12oz) **\$1.39 ea.**
- Sparkling Water **\$2.49 ea.**
- Bottled Water (20oz) **\$1.79 ea.**

Extras

Extra's & Etc.

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NUMi[®]
ORGANIC TEA

Hors D'oeuvres / Appetizers for Meetings and Cocktail Parties



Chicken

Chicken Sate with Thai Peanut Sauce

Roasted chicken skewers with spicy Thai peanut sauce.



Mini Thai Pizza

Wonderful slightly spicy peanut sauce on crispy flat bread with scallion, garlic, ginger and marinated chicken.

Beef

Mini Beef Wellington

Beef Tenderloin cooked with shallots and fresh sliced mushrooms served with demi glaze and wrapped in a puff pastry.

Meatballs

Italian meatballs baked in marinara sauce.

Seafood

Cocktail Shrimp Platter with Bloody Mary Cocktail Sauce

Fresh shrimp with a spicy cocktail sauce.

BETTER CHOICES

Antipasto Served with Crostini & Tapenades



Marinated mushrooms, roasted peppers and fresh olive puree served with toasted bread points.



Antipasto Table

Spinach & Artichoke Dip

Creamy spinach and artichoke dip served with chips or pita bread.

Spanakopita



(Feta & Spinach Stuffed Phyllo Dough)

Classically Greek and great vegetarian option! Feta cheese and sautéed spinach wrapped in Phyllo pastry.

Chorizo & Cheddar Stuffed Mushrooms



Roasted mushrooms stuffed with spicy chorizo and cooling cheddar cheese.

Classic Favorites

Goat Cheese, Caramelized Apple & Onion Tartlet

Mini puff pastry tart shells, topped with sweet onions and earthy goat cheese paired with balsamic reduction.

Assortment of Cold Canapés/Finger Sandwiches

Speak with your catering manager to discuss seasonal options.



Imported & Domestic Cheese Platters Served with Candied Pecans & Dried fruits

A great variety of cheese served with fruit and classic accoutrement.

Toasted Ravioli

A St. Louis original, crisp breaded ravioli served with marinara dipping sauce.

Baked Brie in Puff Pastry with Fruit Sauce

Creamy French Brie cheese served warm in a flaky pastry with fresh fruit sauce.

Please contact us for additional options and pricing, due to ingredient seasonality.
We look forward to creating something special for your event!

Elite Cuisine L.L.C.

The Premier Dining Service Company



Fully Customized Catering Events Make your Meeting or Event Elite!

Elite Cuisine has the professional capabilities to provide catering and event planning services regardless of the size of your party or event.

The items on our catering menu are only a small sample of what we can provide. We can create much more and will provide customize catering and event planning to meet your needs.

To plan your customized event or meeting contact Chef Douglas at 314.277.8131 today!

- **SUMMER PICNIC/BBQ**
- **THE BIRTHDAY PARTY**
- **THE PROMOTION PARTY**
- **THE HALLOWEEN PARTY**
- **THE HOLIDAY PARTY**
- **THE AWARDS DINNER**
- **THE RETIREMENT PARTY**



General Information

We can provide buffet servers, table-side service, china service, buffet table coverings and décor for additional charges. Don't see it below? Not a problem – please call us, we're happy to help!



Furniture/China/Linens

China Service

(includes ceramic or glass plates, glassware, silverware, and linen napkins) \$3.99/guest

Additional Table Linens and Skirting

(Market Price)

Equipment and Furniture Rentals

High top tables, event partitions, chairs and so on... (Market Price)



Bar Service

Bar Setup and Storage

Let Elite order and serve your adult beverages on site. Please note, not able facilitate cash bars. Open bars or tickets only.

Bartenders and Wait Staff

\$25/hour for Bartenders
\$20/hour for Wait Staff
(minimum 4 hours) per staff.

Special Event Equipment Rental

Popcorn Machine

(Please call for a specialized quote)

Chocolate Fountain

(Please call for a specialized quote)

Tents

(Please call for a specialized quote)

Specialty Services

Carving Stations \$30/hour



Ice Carvings (Market Price)



Action Stations \$30/hour





Beers by the Glass \$4.29

Bud Light

Budweiser

Bud Select

Michelob Ultra

Michelob Amber Bock

Shock Top Belgian White

Wine by the glass \$4.29

House Wine Woodbridge Robert Mondavi carry:

Chardonnay

Pinot Grigio

White Zinfandel

Pinot Noir

Merlot

Cabernet Sauvignon

Mixed Drinks House Liquor \$5.29 each.



Beers by the Case \$115.00 per Case

Bud Light Platinum

Bud Light Lime

Michelob Ultra Cider (Gluten Free)

Michelob Golden Light

Rolling Rock

Shock Top Raspberry Wheat

Shock Top Lemon Shandy (Seasonal)

Shock Top Pumpkin Wheat (Seasonal)

Goose Island Honker's Ale

Goose Island 312 Urban Wheat

Goose Island 312 Urban Pale Ale

Goose Island IPA

Goose Island Oktoberfest

Red Hook Longhammer

Red Hook Audible Ale

O'Fallon Pale Ale

O'Fallon 5 Day IPA

O'Fallon Wheach

O'Fallon Pumpkin (Seasonal)

Stella Artois

Bass Pale Ale

Beck's Pilsner

Beck's Premier Light

Beck's Dark Lager

Kegs \$279

Bud Light

Bud Select

Budweiser

Kegs \$329

Bud Light Lime

Michelob Amber Bock

Michelob Ultra

Michelob Golden Light

Rolling Rock

Shock Top Belgian White

Shock Top Lemon Shandy (Seasonal)

Shock Top Pumpkin Wheat (Seasonal)

Goose Island 312 Urban Wheat

Goose Island 312 Urban Pale Ale

Goose Island IPA

Goose Island Oktoberfest (Seasonal)

Kegs \$379

Stella Artois

Bass Pale Ale

O'Fallon 5 Day IPA

O'Fallon Wheach

O'Fallon Pumpkin (seasonal)

Urban Chestnut Zwickel

Urban Chestnut Winged Nut

Urban Chestnut Schnickelfritz

Six Row Whale