

# Touch of Elegance Catering Menu

\$20 per person based on a minimum of 25 guests.

Your package includes:

Rolls and Butter

Choice of House Salad with two dressings or Caesar Salad

And Choice of 3 Entrees:

Sliced Roast Beef With Light Demi Glace

Meatballs Marinara

Swedish Meatballs

Chicken Tenders with BBQ & Hot Mustard

Sailsbury Steak with Mushroom & Onion Demi Glace

Chicken Florentine with Pesto Cream

Italian Sausage with Peppers and Onions

Chicken Francaise

Chicken Picatta

Flounder Francaise

Beef Stroganoff Over Egg Noodles

Chicken Pillard: Italian breaded chicken cutlet

Eggplant Rollatini: with ricotta cheese, marinara,

And baked mozzarella

Chicken Marsala

Chicken Parmesan

Eggplant Parmesan

Roast Turkey with Gravy

Stuffed Cabbage

BBQ Chicken or Fried Chicken

Rosemary Lemon Chicken

Sliced Ham with Pineapple Sauce

Sliced Pork Loin BBQ or Pan Gravy

Buffalo Chicken Wings

Chicken Cordon Bleu

Pulled BBQ Pork

Stuffed Pork Loin: w/cornbread and sundried  
cranberry stuffing, cranberry demi glace.

## Choice of Two Sides

Penne with Vodka Sauce

Baked Ziti

Bowtie Pasta with Pesto Cream Sauce

Mashed Potatoes With Gravy

Bowtie Pasta with Broccoli Alfredo

Stuffed Shells

Rice Pilaf

Mediterranean Vegetable Blend

Roasted Potatoes

California Vegetable Blend

Green Bean Almandine

Baked Macaroni and Cheese

Cavetelli with Broccoli, Garlic and Oil

Penne Pomadora, Diced Tomato, Garlic, WW Sauce

Homemade Savory Stuffing

Pineapple Stuffing

# Additional Options

At an Additional Charge



## Salad Substitutions



Italian Salad: Romaine Lettuce with roasted red peppers, Artichoke hearts, broccoli, grape tomatoes, fresh mozzarella cheese and balsamic vinaigrette .

Greek Salad: Romaine Lettuce with kalamata olives, feta cheese, cucumbers, grape tomatoes, red onions and Greek Vinaigrette.

Festive Salad: Mescaline Greens with roasted candied walnuts, sun -dried cranberries, grape tomatoes, gorgonzola blue cheese, raspberry vinaigrette.



## Entrée Substitutions



Tenderloin Kabobs: Marinated Filet Mignon skewered with peppers, onions, broccoli, and grape tomato, grilled to perfection.

Chicken Longwood: Stuffed Chicken Breast with prosciutto, mozzarella cheese, roasted red peppers, and spinach. Lightly breaded, fried and sliced, served with a Thai Sweet Chili Sauce.

Pan seared Lemon Pepper Fresh Salmon: with champagne dill burre blanc

Coconut Crusted Tilapia: Served over sautéed spinach with roasted garlic tomatoes, Thai Sweet Chili Sauce.

Stuffed Flounder: With jumbo lump crab meat stuffing, broiled and laced with a white wine lemon burre blanc.

Sliced Tenderloin of Filet Mignon: Served with a choice of sauces: Béarnaise, Wild Mushroom Demi Glace, or Peppercorn Brandy Cream Sauce.

Stuffed Shrimp: With jumbo lump crab meat stuffing.

Skewered Shrimp Scampi: w/garlic, white wine, lemon and butter

Stuffed Pork Roulade: With spinach, prosciutto, roasted red peppers, and mozzarella cheese, Roasted, sliced and laced with a light jus lie.

Chicken Marsala Florentino: Sautéed chicken breast with mushrooms, spinach and marsala demi glace, baked with mozzarella cheese.

Steak Au Pouix: Sliced peppercorn crusted NY Strip Steak with peppercorn brandy cream sauce.

Philadelphia Strip Steak: Sliced Strip Steak topped with a caramelized onion and brandied provolone cheese sauce.

Roast Prime Rib Au Jus: With a side of horseradish sauce.

Chicken Italiana: Pan fried chicken cutlet w/broccoli rabe and mozzarella cheese.

## Side Dish Substitutions

Vegetable Stir Fried Rice

Fire Roasted Vegetable Ravioli: w/a spinach, artichoke and roasted red pepper pomadora sauce.

Meat and Cheese Lasagna: Homemade pasta sheets, four cheeses

Venetian Pasta: Chicken, broccoli, roasted red peppers. Diced tomato, bowtie pasta, light alfredo sauce.

Tri-Colored Tortellini Primavera: With seasonal vegetables and light alfredo sauce.

Tortellini Michelango: With prosciutto, peas, diced tomatoes, mushrooms, broccoli, and pink vodka sauce.

Green Beans with macadamia nuts, sun - dried cranberries, brown sugar butter sauce.

Cheddar and bacon stuffed twice potatoes.

Orchiette Pasta w/ sausage and broccoli rabe, garlic, oil, white wine, diced tomato pomadora

## Desert Substitutions and Add-ons



Chocolate Fountain with strawberries, marshmallows, Oreo cookies and pretzel rods.

## Paper Supply Substitution

Masterpeice synthetic china with reflections forks and knives, napkins, soda and beer cups, wine cups, and coffee cups available.

## Coffee Service

100% Columbian Douwe Edgberts Coffe - Regular and Decaf.

Hot Tea - Regular and Decaf

Includes sugar, Sweet n Low, Equal, Creamers, coffee stirrers.



## Hot Hours d' Oeuvres

Teriyaki Asian Meatballs	Brie with raspberry and almond wrapped with phillo
Coconut Crusted Shrimp, Raspberry Horseradish	Mozzarella Sticks
Mini Beef Wellington	Skewered Jerk Chicken with Cajun Aioli
Mini Quiche	Mini Ruben
Scallops, wrapped with Bacon	Spring Rolls
Firecracker Shrimp, wrapped with Bacon	Pigs in a blanket
Broccoli Cheddar Bites	Broiled Baby Jumbo Lump Crab Cakes
Spinach con Queso dip / Tortilla Chips	Lamb Chops Mint jus lie
Battered Corn Nuggets	Mini Chicken Cordon Bleu
Cheese Steak Sliders	Pulled Pork Spring Rolls
Spinach and Artichoke Rangoon	Sesame Pineapple Chicken w/ Teriyaki Sauce

## Cold Hour d' Oeuvres

Vegetable Crudites with ranch dip	Jumbo Shrimp Cocktail
Cheese and Crackers	California BLT: Stuffed cherry tomato w/ bacon and avocado dip
Bruchetta w/ garlic toast	Tuna Gouphrette: Sushi grade Tuna pepper crusted and seared served on homemade potato chips, wasabi soy aioli.
Skewered Fresh Mozzarella w. roasted red pepper, Prosciutto, grape tomato, balsamic	

Cold/Raw Seafood Bar Available: Shrimp Cocktail, Clams on the half shell, Oysters on the half shell, Jumbo

Lump Crab Meat, Snow Crab Claws, Chilled lobster Tail Cocktail

### Staff Always Available

Chefs, Carving Stations, Servers, DJ's, Bartenders, Ice Cream Dippers, Clowns, Magicians, Bands, Performers.