

2018

Holiday Menu

ELEGANTÉ  CUISINE

Catering & Event Planning



Holiday Menu

Breakfast

Holiday Buffet

Reception

Dessert

Beverages

At Eleganté Cuisine we believe that the holidays are a time to celebrate the important things; family, friends, good fortune and, of course, food! We hope that you enjoy our featured items this year. Our 2018 Holiday menu can be combined with our everyday items to create the menu you are seeking, and as always we can custom design anything you do not see on our menu that you might be looking for.

Don't forget the décor, linen, and china! We would be happy to give you suggestions on how to style your event and provide any rentals needed to get the holidays in full swing at your home, office or anywhere else you might want to host. Our Special Event Coordinators will help you plan the perfect holiday event to exceed your expectations through cuisine, style, and design that is unique, memorable and enjoyable.

Contact us today at 847.806.0000 to connect with one of our coordinators and begin your event planning or place a catering order for your home or office.

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(847) 806-0000

1161 Pagni Drive Elk Grove, IL 60007

[Www.Elegante.net](http://www.Elegante.net)



Breakfast

Assorted Holiday Breads

Apple Spice, Cinnamon Swirl, Cranberry-Apple, Chocolate Cherry

\$11.50 per loaf

Assorted Holiday Muffins

Cranberry Eggnog, Gingerbread, Caramel-Apple, Pumpkin

\$1.85 per guest

Assorted Holiday Strudel

Apple, Hungarian Cheese, Strawberry-Rhubarb

\$25.00 each

Assorted Mini Bagels

Multi-seed, Wheat, White

\$2.50 per guest

Hot Holiday Breakfast Buffet

Scrambled Eggs, choice of Home Fries or Potatoes O'Brien, choice of Sausage Links or Bacon, Assorted Holiday Muffins, Bagels, and Condiments.

\$12.95 per guest

Add: Eggnog Pancakes for \$ 2.00 per guest

Add: Cinnamon French Toast for \$2.00 per guest

Sub: Denver Style Scrambled Eggs for \$2.00 per guest

Build Your Own Holiday Buffet

Includes your choice of one salad, one vegetable, and one starch with bread service. Includes disposable wear, utensils and napkins. Minimums apply; please ask your sales representative for details

Salads

Kale Walnut

With shaved apples, feta cheese, and red onion with walnut dressing

Cranberry Arugula

With crumbled macadamia nuts, parmigiano reggiano cheese, and roasted butternut squash with poppy seed dressing

Roasted Beet Spinach

With quinoa, goat cheese crumbles, and sliced pears with red wine vinaigrette.

Vegetables

Roasted Brussel Sprouts

Flavored with toasted pine nuts, raisins, and caramelized red onions

Sautéed Rainbow Carrots

Lightly glazed with clover honey and garnished with winter herbs and goat cheese

Blanched Green Beans

Tossed in butter and highlighted by orange zest and toasted walnuts

Roasted Cauliflower

Scented with sage and dusted with parmesan

Starches

Cornbread Stuffing Muffins

With apples, sausage, sage, and orange zest.

Oven-Baked Acorn Squash

Seasoned with holiday spices, topped with cranberry panko breadcrumbs, and melted herb butter

Sweet Potato Casserole

Sweet potato mash with bacon honey pecan granola topping

Winter Basmati Rice

Basmati rice with carrot shreds, raisins, and slivered almonds



Entrees

Slow Roasted Boneless Ham

With brown sugar and clover honey glaze.

Holiday Pork Loin

With cranberry-sage cornbread stuffing center

Turkey Breast

House brined, basted skin-on, and served with a rich pan gravy

Pan Seared Lamb Shank (\$2.50)

With a cherry veal demi topped with pistachios and herbs

Braised Beef Tips (\$1.50)

Served in a red wine reduction with roasted winter root vegetables

Mustard-Dill Salmon

Oven-baked Salmon with a mustard and dill sauce

One Entrée **\$13.95 per guest**

Two Entrées **\$16.95 per guest**

Traditional Holiday Menu

Turkey Breast
Slow Roasted Boneless Ham
served with Tossed Mixed Salad, Green Bean Casserole, Traditional or Sweet Mashed Potato, Sage Stuffing, and Bread Service

\$17.95 per guest

Holiday Reception

Hot Hors d'oeuvres

Lamb Pizette	\$2.50 per guest
Lamb served on a toasted pita round, topped with pine nuts and a mint-yogurt coulis	
Sweet Pork Skewer	\$2.25 per guest
Bacon wrapped pork tenderloin with a cranberry mango chutney	
Walnut Gruyere Goug�re	\$1.95 per guest
Walnuts and creamy gruyere cheese in a fluffy pastry puff	

Cold Hors d'oeuvres

Onion & Goat Cheese Tartelette	\$1.75 per guest
Caramelized onions served atop goat cheese in a pastry crust	
Salmon Spread	\$1.95 per guest
Salmon, capers, dill, and cream cheese combined in a spread over flatbreads	
Wilted Kale and White Bean Crostini	\$1.55 per guest
Kale, cannellini beans, and garlic over a golden crostini	
Spinach Roulade	\$1.95 per guest
Spinach, bacon, and red pepper spiraled in a puff pastry	

Platters

Antipasto Platter	\$9.95 per guest
Mortadella, capicola, pancetta, and prosciutto complimented by olives, artichokes, roasted fennel and assorted flatbreads/crackers	
Holiday Cheese Board	\$29.75 per lb.
Assortment of International and Domestic Cheeses, holiday nut mix, dried fruit, mixed olives, and gourmet crackers	
Tea Sandwiches	\$85.00 per 50 pc.
Kale/Pesto/Sundried Tomato with Monterey Jack Cheese on toasted white rounds	
Roasted Artichoke/Brie on wheat toast	
Cucumber and Dill Cream Cheese on whole wheat bread	
Brie and Spiced Apples on raisin cinnamon bread	



Dessert

Indulgence Sweets Table **\$9.00 per guest**

25 person minimum
Hand-dipped Strawberries, Brownies, Assorted Miniature French Pastries, Assorted Butter Cookies, 1 Black Forest Tort, 1 Danish Torte

Deluxe Holiday Sweets Table **\$14.00 per guest**

50 person minimum
Truffles, French Macarons, Cake Pops, Assorted Pastries, Apple & Phyllo Slices, Chocolate Covered Strawberries, Mini Mousse Shooters, Fresh Fruit Array

Holiday Cakes and Pies Display **\$6.50 per guest**

10 person minimum
Assorted Cake Squares and Pie Slices in a festive holiday display

Mini Assorted Pies **\$3.95 per guest**

25 person minimum
Cherry, Apple, or Chocolate

Beverages

Hot Chocolate Station **\$5.00 per guest**

Hot chocolate with assorted toppings; marshmallows, sprinkles, whipped cream, Nutella, caramel, cinnamon, nutmeg, orange twists

Apple Cider **\$2.00 per guest**

Hot apple cider with cinnamon

Festive Citrus Punch **\$1.95 per guest**

Choice of vodka, rum, champagne, or non-alcoholic

Eggnog **\$1.50 per guest**

Freshly made eggnog, non-alcoholic available



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