



A LA CARTE MENU

ELEGANT CATERING - 2026

HORS D'OEUVRES

	<u>50 Pieces</u>	<u>100 Pieces</u>
Ahi Tuna w/ Wasabi	\$125.00	\$245.00
Asian Meatballs	\$69.50	\$130.00
BBQ Ribs	\$125.00	\$245.00
BBQ Shrimp Wrapped in Bacon	\$136.00	\$272.00
Chicken Satays w/ Teriyaki Sauce	\$125.00	\$245.00
Crab Cakes w/ Remoulade Sauce	\$130.00	\$255.00
Crostini – Mediterranean Olive (on side)	\$99.00	\$189.00
Crostini – Tomato Basil (on side)	\$99.00	\$189.00
Deviled Eggs	\$69.50	\$130.00
Franks w/ Mustard in Puff Pastry	\$83.00	\$158.00
Golden Ravioli w/ Marinara	\$97.00	\$190.00
Hot Banana Peppers w/ Sausage	\$151.00	\$299.00
Mini Reubens	\$199.00	\$390.00
Mini Taco w/ Salsa & Sour Cream	\$91.00	\$180.00
Phyllo Triangles w/ Assorted Fillings	\$132.00	\$257.00
Scallops Wrapped in Bacon	\$145.00	\$285.00
Stuffed Mushrooms – Vegetarian	\$145.00	\$285.00
Stuffed Mushrooms – Crab Meat	\$180.00	\$355.00
Stuffed Mushrooms – Sausage	\$132.00	\$257.00
Swedish Meatballs	\$69.50	\$130.00
Fried Zucchini Bites	\$65.00	\$127.00
Shrimp Cocktail w/ Cocktail Sauce	\$2.20 Each	
Smoked Salmon	\$208.00 Per Side	

****ALL MENU PRICING IS SUBJECT TO CHANGE DUE TO MARKET****



SOUPS

\$13.65 / QUART



Broccoli & Cheddar

Wedding

Chicken Noodle

Vegetable

French Onion

Tomato Parmesan

Black Bean

Chicken Tortilla

****SUBJECT TO CHANGE BASED ON AVAILABILITY. CALL TO INQUIRE ABOUT AVAILABILITY****

GRAZING BOARDS

ALL BOARDS SERVE UP TO 24 GUESTS

APPETIZER PLATTER **\$240.00**

Sesame Crusted Ahi Tuna, Peppadew Ajvar Meatballs, Chicken Satays with peanut sauce, roasted peppers (sweet & hot) with Asiago, Winter Caprice Salad, Blackened Shrimp Skewers. Over 144 pieces.

WINGS & MORE WINGS **MARKET PRICE**

24 Mild, 24, BBQ, 24 Hot, and 24 Dry Rub with Ranch and Celery.

BBQ MEAT LOVERS BOARD **\$210.00**

Brisket, Pulled Pork, Smoked Turkey, Hot Sausage, Pickled Onions, and Pickles with 2 BBQ Sauces (Carolina Gold & Sweet BBQ). Includes 2 Dozen Buns.

SLIDER BOARD (BUILD YOURSELF) **\$181.00**

Roasted Ham & Turkey, Slider Buns, French Bread, Onions, Tomato, Pickles, Cheese, Mayo & Mustard.

CHARCUTERIE BOARD **\$199.00**

Pistachios, Cashews, Bleu Cheese, Cheddar Cheese, Chipotle Cheese, Fontina Cheese, Salami, Pepperoni, Soppressata, Dried Apricots, Banana Chips, Pineapple, Olives, Grapes, Jam, Honey, Apricot, Orange, Almond Crackers, Rosemary Pistachio Crackers, and Cracked Pepper Crackers.

FILET GRAZING BOARD **\$274.00**

Grilled Filet, Asparagus, Roasted Carrots, Sea Salt Potatoes, Bleu Cheese, Roasted Garlic, Balsamic Scallion Gremolata, Baguette and Mushrooms.

SALMON & COBB GRAZING BOARD **\$257.00**

Smoked Salmon, Hard Boiled Eggs, Bacon, Vine Ripe Tomatoes, Watermelon Radish, Bleu Cheese, Oranges, Pickled Red Onion and Artichoke Pieces.

VEGETABLE GRAZING BOARD **\$119.00**

Cucumbers, Peppers, Carrots, Broccoli, Cauliflower, Tomatoes, Watermelon Radish, Hummus & Spinach Dip.

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BREAKFAST

	<u>25 PIECES</u>	<u>50 PIECES</u>
French Toast	\$56.00	\$109.00
Pancakes	\$56.00	\$109.00
Waffles	\$56.00	\$109.00
	<u>50 PIECES</u>	<u>100 PIECES</u>
Bacon	\$92.00	\$180.00
Sausage Links/Patties	\$92.00	\$180.00
	<u>HALF PAN</u>	<u>FULL PAN</u>
French Toast Casserole	\$68.00	\$130.00
Shredded Hash Browns	\$41.50	\$82.00
Home Fries	\$41.50	\$82.00
Potato Casserole	\$60.50	\$120.00
Scrambled Eggs	\$46.50	\$90.00
Western Eggs	\$69.00	\$130.00
Yogurt Parfait	\$8.99 per person	

FLATBREAD PIZZAS

****SERVED AT ROOM TEMPERATURE****

Cheese	\$15.50
3 Flatbreads cut into triangles (24 pieces) with homemade sauce, garlic, basil and a blend of Asiago, Parmesan, and Mozzarella Cheeses	
Margherita	\$18.50
3 Flatbreads cut into triangles (24 pieces) with fresh slices of tomato, garlic, basil and a blend of Asiago, Parmesan, and Mozzarella Cheeses	
Meat Lovers	\$18.50
3 Flatbreads cut into triangles (24 pieces) with homemade sauce, sausage, pepperoni, bacon, red onion and assorted cheeses	
BBQ Chicken	\$18.50
3 Flatbreads cut into triangles (24 pieces) with BBQ sauce, chicken, jalapenos, red onion & assorted cheeses	
Pepperoni	\$18.50
3 Flatbreads cut into triangles (24 pieces) with a blend a cheeses and pepperoni	
Grilled Vegetables	\$18.50
3 Flatbreads cut into triangles (24 pieces) with garlic, basil, assorted vegetables and a blend of Asiago, Parmesan, and Mozzarella cheeses	

HOMEMADE CHIPS & DIPS

HOME-MADE PITA CHIPS

\$12.00/BAG (2LB BAG SERVES ABOUT 20 GUESTS)

CORN TORTILLA CHIPS

\$12.00/BAG (2LB BAG SERVES ABOUT 20 GUESTS)

HOME-MADE DIPS – ALL ARE 16OZ (SERVES ROUGHLY 10 GUESTS)

Spinach Artichoke	\$11.00	Buffalo Chicken	\$11.00	Hummus	\$11.00
Beer Cheese	\$11.00	Creamy Crab	\$13.00	Ranch	\$9.00
Black Bean	\$11.00	Guacamole	\$11.00	Salsa	\$9.00

TRAYS



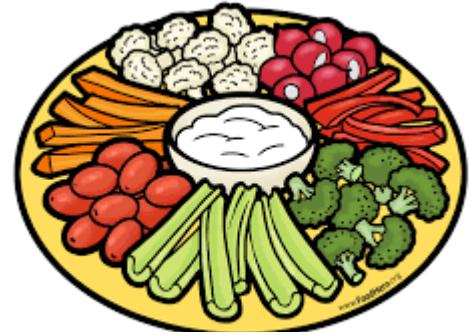
Meat & Cheese Tray

Variety of 4 cheeses, Salami, Pepperoni, and honey mustard Dip

12 inch (serves 12-15) \$49.00

16 inch (serves 20-25) \$59.00

18 inch (serves 30-35) \$79.00



Vegetable Tray

Array of Fresh Vegetables Served with Ranch Dip or Hummus

12 inch (serves 12-15) \$49.00

16 inch (serves 20-25) \$59.00

18 inch (serves 30-35) \$79.00



Fruit Tray

Pineapple, Watermelon, Honeydew, Cantaloupe, Grapes, and Fruit Dip

12 inch (serves 12-15) \$54.00

16 inch (serves 20-25) \$64.00

18 inch (serves 30-35) \$92.00



Grilled Vegetable Tray

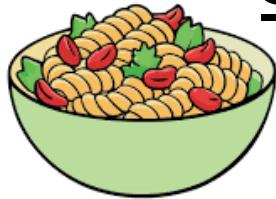
Grilled Zucchini, Squash, Peppers, Carrots, Mushrooms and Asparagus with Hummus Dip

12 inch (serves 12-15) \$109.00

16 inch (serves 20-25) \$119.00

18 inch (serves 30-35) \$144.00

SALADS & DRESSINGS



HALF PAN – SERVES UP TO 20 GUESTS



FULL PAN – SERVES UP TO 40 GUESTS

Tossed Salad

Half pan \$36.00

Full Pan \$68.00

Mixed Greens with Tomatoes, Peppers, Cucumbers, and your choice of Dressing

Greek Salad

Half pan \$55.00

Full Pan \$104.00

Romaine Lettuce with Feta Cheese, Tomato, Onions, Olives, and Balsamic Vinaigrette

Caesar Salad

Half pan \$55.00

Full Pan \$104.00

Romaine Lettuce with Asiago Cheese and Croutons with Caesar Dressing

Antipasto Salad

Half pan \$92.50

Full Pan \$179.00

Mixed Greens with Roasted Red Peppers, Artichokes, Onions, Salami, Pepperoni, Peppers, Pepperoncini, & Asiago Cheese

Spring Salad

Half pan \$42.50

Full Pan \$80.00

Mixed Greens with Seasonal Fruit, Feta Cheese, Candied Walnuts & Raspberry Vinaigrette dressing

Broccoli Salad

\$8.50 per pound

Broccoli, Bacon, Shredded Cheese, Onion & Sweet Mayo

Potato Salad

\$6.50 per pound

Red-Skinned Potatoes, Eggs, Onions, & Celery Mixed with Mayo

Macaroni Salad

\$6.50 per pound

Macaroni Noodles, Egg, & Celery; Mixed with Mayo

Classic Pasta Salad

\$6.50 per pound

Pasta, Cheese, Peppers, Broccoli, Cauliflower; Mixed in a Red Italian Sauce

Pesto Pasta Salad

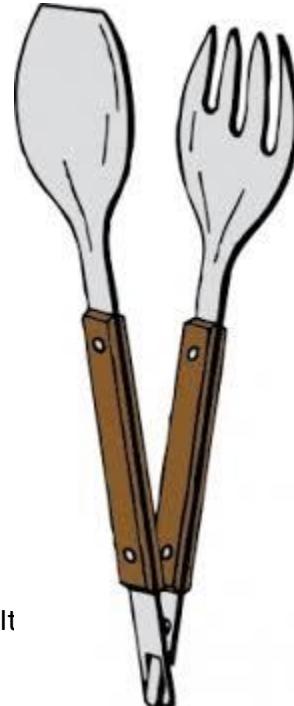
\$6.50 per pound

Pasta, Asiago Cheese, Roasted Red Peppers, Spinach, Garbanzo Beans, & Pesto It

Fruit Salad

\$8.50 per pound

Freshly cubed pieces of fruit including pineapple, watermelon, honeydew, cantaloupe, and grapes



Egg Salad \$8.50 per pound

Egg, Mustard & Mayo

Chicken Salad \$11.00 per pound

Our Farm-Fresh Chicken with Celery, Grapes & Mayo

Tuna Salad \$10.00 per pound

Tuna, Celery & Egg Mixed with Mayo

Ham Salad \$11.00 per pound

Cold Ham, Relish, Chopped Celery & Onion Mixed with Mayo

Coleslaw \$6.50 per pound

Chopped Cabbage Mixed with Our Creamy Slaw Dressing

Bacon Ranch Macaroni Salad \$6.50 per pound

Pasta Salad with made with real macaroni noodles, bacon pieces and cheddar cheese



Salad Dressings: \$11.00 per Quart

- Ranch Dressing
- Italian Dressing
- Balsamic Vinaigrette
- Raspberry Vinaigrette
- Caesar Dressing



SANDWICHES & WRAPS

MINI SANDWICHES COME AS EITHER SANDWICHES OR WRAPS – WHOLE INDIVIDUAL SANDWICHES - \$8.45

Chicken Cobb \$53.50 Per Mini Dozen

Farm Fresh Chicken, Bacon, Avocado, Baby Swiss Cheese, Lettuce & Tomato served on a Pita Bread

Ham & Swiss \$53.50 Per Mini Dozen

Ham, Swiss Cheese, Lettuce, Tomato, Honey Mustard, served on a Pretzel Bun

Turkey \$53.50 Per Mini Dozen

Turkey, Havarti Cheese, Lettuce, Tomato, Pesto mayo served on a Focaccia Bread

Deli Club \$53.50 Per Mini Dozen

Turkey, Ham, Crisp Bacon, Lettuce, Tomato, and Mayo on White Bread

Italian \$53.50 Per Mini Dozen

Ham, Salami, Pepperoni, Cheese, Lettuce, Tomato, and Pesto Mayo on Italian Bread

Roast Beef \$53.50 Per Mini Dozen

Slow-Cooked Roast Beef, Cheddar Cheese, Tomato, & Lettuce with a horseradish on an Artisan Roll

Chicken Salad \$53.50 Per Mini Dozen

Farm-Fresh Chicken, Celery, Grapes with Mayonnaise, Lettuce, Tomato on a Croissant

Tuna Salad \$53.50 Per Mini Dozen

Tuna, Celery, Egg with Mayonnaise dressing, Lettuce, and Tomato on a Croissant

Egg Salad \$53.50 Per Mini Dozen

Egg, Mustard, Mayonnaise, Lettuce & Tomato on a Croissant

Tomato Mozzarella \$53.50 Per Mini Dozen

Layers of Fresh Mozzarella Cheese, Tomato, Lettuce & Fresh Basil Dressing on a Pita Bread

Veggie Wrap or Sandwich \$53.50 Per Mini Dozen

Variety of Garden Vegetables made in either a wrap or a sandwich

Sliced Turkey Breast

Half Pan: \$75.00

Full Pan: \$145.00

Oven Roasted Turkey Breast with Gravy

Herb Roasted Chicken

16 Pieces: \$75.00

32 Pieces: \$145.00

Grilled Chicken Breast cooked to perfection with blends of rosemary, sage, parsley, salt & pepper

Garlic Lemon Chicken

16 Pieces: \$75.00

Full Pan: \$145.00

Grilled Chicken Breast roasted with Garlic, Lemon, and Herbs

FISH

Salmon

16 Pieces: \$136.50

32 Pieces: \$273.00

Salmon seared to perfection in either our Maple Glaze, Lemon Herb Butter, or Rosemary garnishes

English Cod

16 Pieces: \$150.00

32 Pieces: \$295.00

Cooked in a lemon-wine sauce, coated with crispy, buttery bread crumbs!

Fried Fish

16 Pieces: \$150.00

32 Pieces: \$295.00

English Cod dipped in beer batter and fried into a crispy golden masterpiece!

Halibut

16 Pieces: \$150.00

32 Pieces: \$295.00

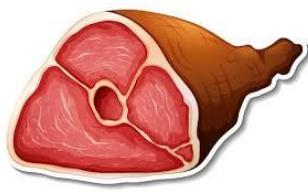
Juicy, snow-white Halibut pan seared with Lemon & Butter

Crab Cakes

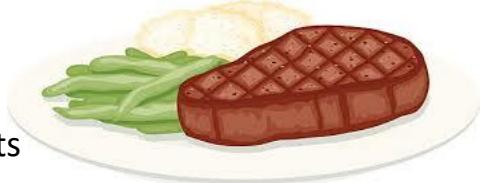
16 Pieces: \$150.00

32 Pieces: \$295.00

Golden-fried crab cake with a crispy exterior and tender, flaky interior, made with fresh lump crab meat and topped with our zesty Bistro Sauce.



PORK & BEEF

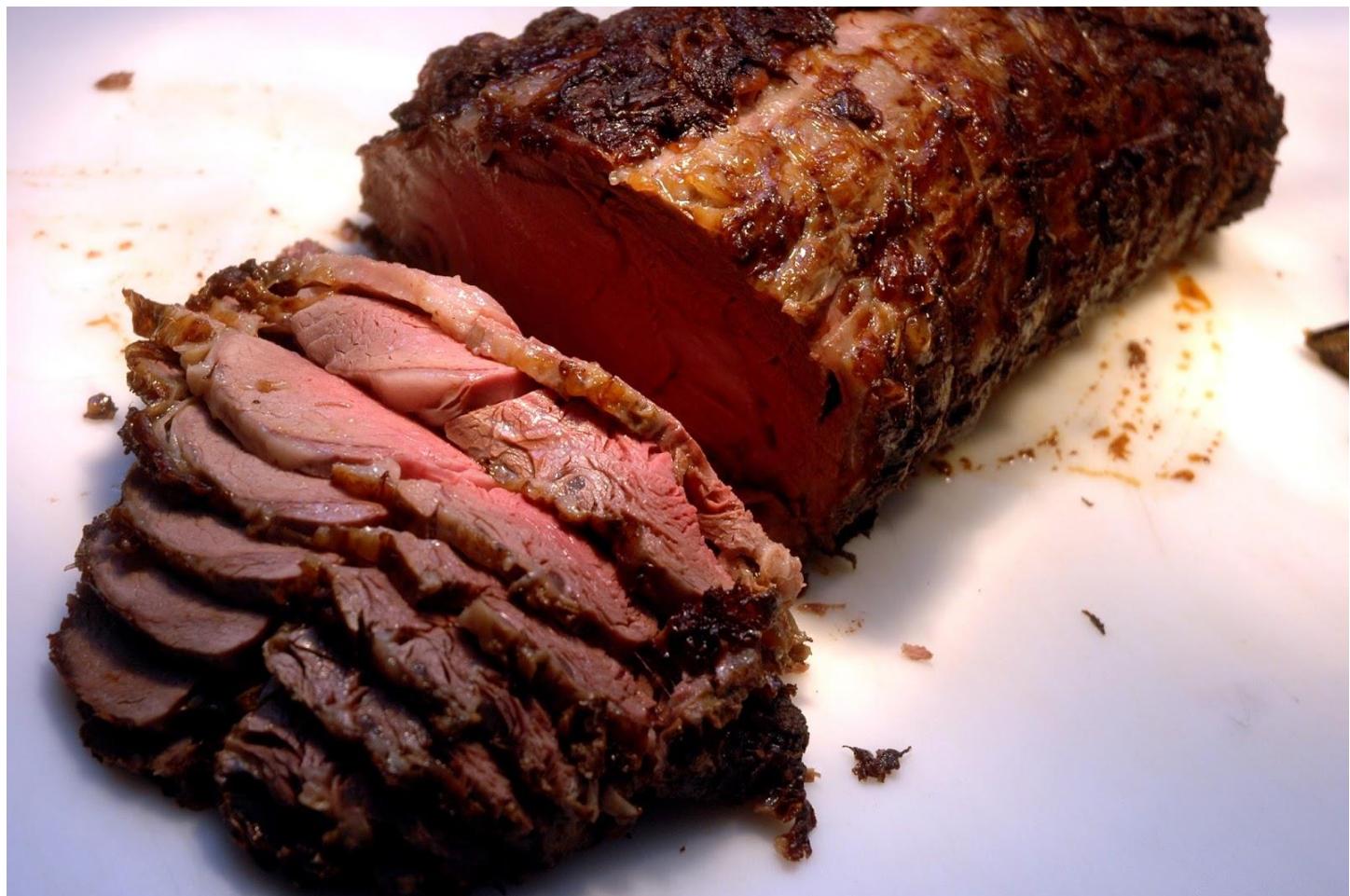


Half Pan – Serves up to 20 guests

Full Pan – Serves up to 40 guests

Pork Normandy	Half Pan: \$75.00	Full Pan: \$145.00
Pulled Pork in an Apple Brandy Sauce topped with Grilled Apples		
Roasted Pork Loin (Choice of Sauce)	Half Pan: \$75.00	Full Pan: \$145.00
<ul style="list-style-type: none">• Mushroom Sauce• Port Wine Mushroom Sauce• Roasted Basil Tomato Sauce• Pork Gravy		
Medallions of Pork	Half Pan: \$75.00	Full Pan: \$145.00
Pork Medallions in a Dijon Mustard Sauce		
Pork Napoleon	Half Pan: \$75.00	Full Pan: \$145.00
Sautéed Pork Medallions Topped with Spinach and Tomato in a Marsala Sauce		
Oven Roasted Ham	Half Pan: \$71.00	Full Pan: \$140.00
Slow-Roasted Ham Served in its Own Juices		
Hot Sausage w/ Peppers	Half Pan: \$75.00	Full Pan: \$145.00
Our Own Seasoned Sausage Served in a Marinara Sauce with Peppers & Onions		
Pulled Pork	Half Pan: \$97.00	Full Pan: \$190.00
Slow-Cooked Smoked Pork with a Golden BBQ Sauce		
Braised Swiss Steak	Half Pan: \$97.00	Full Pan: \$190.00
Served in a Brown Sauce		
Sliced Top Round of Beef	Half Pan: \$97.00	Full Pan: \$190.00
In a Mushroom Brown Sauce		
Salisbury Steak	Half Pan: \$89.00	Full Pan: \$175.00
In a Mushroom Brown Sauce		
Sautéed Tenderloin	Half Pan: \$175.00	Full Pan: \$340.00
In a Port Wine Sauce		
Meatloaf	Half Pan: \$89.00	Full Pan: \$175.00
Served with Gravy		

Pot Roast	Half Pan: \$101.00	Full Pan: \$199.00
Slow-Cooked Pot Roast served with choice of Gravy or Au Jus		
Beef Brisket	Half Pan: \$115.00	Full Pan: \$225.00
Slow-Cooked Brisket Topped with a Rich BBQ Sauce		
Italian Roast Beef	Half Pan: \$101.00	Full Pan: \$199.00
Slow-Cooked Beef with Onion & Tomato in an Italian Au Jus		
Stuffed Cabbage	Half Pan: \$89.00	Full Pan: \$175.00
Ground Beef & Rice Wrapped with Cabbage & Topped with Red Sauce		
Stuffed Peppers	Half Pan: \$89.00	Full Pan: \$175.00
Slow-Roasted Bell Peppers Filled With Beef & Rice, Smothered in a Red Sauce		
Prime Rib	24 Pieces: \$550.00	
Garlic Crusted Prime Rib of Beef, Slow Cooked to perfection		



PASTA

Garlic Cheese Springs	Half Pan: \$66.50	Full Pan: \$129.00
Oil & Butter springs with Romano and Parmesan cheese		
Penne Alfredo	Half Pan: \$77.00	Full Pan: \$150.00
Penne with Home-Made Alfredo Sauce		
Penne Marinara	Half Pan: \$48.00	Full Pan: \$91.00
Penne Topped with Parmesan Cheese and Tomato Sauce		
Penne Ontario	Half Pan: \$77.00	Full Pan: \$150.00
Tomato and Alfredo Sauce		
Pasta Primavera	Half Pan: \$67.50	Full Pan: \$130.00
Fresh Vegetables in a Light Basil Sauce		
Shrimp Scampi	Half Pan: \$108.00	Full Pan: \$210.00
Sautéed Shrimp in Garlic Scampi Sauce Over Pasta		
Stuffed Shells	Half Pan: \$78.00	Full Pan: \$150.00
Pasta Shells Stuffed in Our Own Cheese Blend, Topped with Marinara Sauce		
Lasagna (Vegetarian)	Half Pan: \$67.50	Full Pan: \$130.00
Lasagna (Cheese)	Half Pan: \$67.50	Full Pan: \$130.00
Lasagna (Meat)	Half Pan: \$78.00	Full Pan: \$150.00

SIDES/STARCHES/VEGETABLES

	HALF PAN	FULL PAN
Asparagus	\$49.00	\$95.00
Baked Beans	\$42.00	\$80.00
Baked Butternut Squash	\$50.00	\$95.00
Broccoli & Cheese Casserole	\$48.00	\$91.00
Brussel Sprouts	\$42.00	\$80.00
Cabbage & Noodles	\$48.00	\$91.00
Dilled Carrots	\$42.00	\$80.00
Escalloped Potatoes	\$53.50	\$103.00
Fingerling Potatoes	\$70.00	\$137.00
Garlic Mashed Potatoes	\$42.00	\$80.00
Garlic Roasted Potatoes	\$42.00	\$80.00
Green Bean Almondine	\$42.00	\$80.00
Green Bean Casserole	\$42.00	\$80.00
Green Beans	\$37.00	\$70.00
Herb Roasted Red Skinned Potatoes	\$39.00	\$76.00
Home-Made Stuffing Balls	\$48.00	\$91.00
Honey Glazed Carrots	\$42.00	\$80.00
Macaroni & Cheese	\$42.00	\$80.00
Mashed Potatoes	\$42.00	\$80.00
Mushroom Risotto	\$75.00	\$145.00
Parsley & Butter Potatoes	\$37.00	\$70.00
Pierogis & Onions	\$48.00	\$91.00
Red Skinned Mashed Potatoes	\$43.00	\$79.00
Rice Pilaf	\$37.00	\$70.00
Roasted Potatoes	\$37.00	\$70.00
Roasted Vegetables	\$42.00	\$80.00
Smashed Potatoes	\$45.00	\$86.00
Steamed Broccoli	\$47.00	\$90.00

Half Pan serves up to 20 and a Full Pan serves up to 40 depending on Portion Size

COOKIES & SPECIALTY BAKED GOODS



Bread Pudding Brownies

Half Pan: \$40.00
\$3.30 each

Full Pan: \$78.00
\$21.00 per Dozen



Cake Pops Call for Pricing & Flavors

Cake Roll \$14.00 per Roll

Cookies \$9.00 per Dozen

Cupcakes Call for Pricing & Flavors

Pumpkin Roll \$14.00 per Roll

Hamburger Buns **Sausage Buns** **Hot Dog Buns** **Soft Slider Buns** **Cornbread** **Bread & Butter**

\$5.00 per Dozen
\$5.00 per Dozen
\$5.00 per Dozen
\$5.25 per Dozen
\$5.00 per Dozen
\$5.00 per Dozen



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Placing an Order

Our Account Executives are available to assist you Monday through Friday from 8:00AM to 4:00PM by Phone: (724)-925-6309 or Email: info@elegantcatering.us

Delivery Service Options Available

1. Orders may be called in and picked up at the Deli at scheduled time with no additional charges.
2. Orders may be dropped off at scheduled time and location for a drop-off fee starting at \$20.00 based on location and mileage. Weekends delivery starts at \$50.00 Holiday deliveries start at \$75.00. **Minimum of 10 guests for delivery.**
3. Orders may be full service orders. This will include cost of your order plus a staffing fee, service charge and sales tax. Our staff will remain at the location and set up the food, keeping all items replenished, then clean up at the end of the meal. To inquire about our staffing charges, please give us a call at (724)-925-6309. We offer a professional staff of bartenders, servers, and chefs.
4. There will be an additional charge of \$50.00 if a pickup of equipment is required after an event.
5. Traffic, parking, construction, weather and other issues beyond our control may delay delivery. Please provide a 30-minute window of time when delivery can be accepted.

Serving Equipment

1. Disposables and China, Flatware and Glassware are available for an additional fee.

Additional Notes:

1. We are a Full Service Caterer and can provide a wide range of services including Rental Equipment and Supplies, Linens, a Professional Staff of Bartenders, Servers and Chefs, etc.
2. We make every effort to honor special requests when the customer gives advanced notice.
3. **All orders must be paid in full 14 days prior to their event. All orders over \$1,000 must be paid by cash or check.**
4. Local sales tax is added to all orders
5. Additional charges may apply for after hours (before 8:00AM and after 4:00PM) and on weekends and holidays. Please call to inquire about these charges.