

Elegant Catering

A La Carte Menu



Hors D' Oeuvres

	50 Pieces	100 Pieces
Ahi Tuna W/ Wasabi	\$114.00	\$219.00
Asian Meatballs	\$63.00	\$121.00
BBQ Ribs	\$114.00	\$227.00
BBQ Shrimp Wrapped In Bacon	\$125.00	\$249.00
Chicken Satays W/ Terriyaki Sauce	\$114.00	\$227.00
Crab Cakes W/ Remoulade Sauce	\$119.00	\$234.00
Crostini- Mediterranean Olive (On side)	\$90.00	\$171.00
Crostini- Tomato Basil (On side)	\$90.00	\$171.00
Deviled Eggs	\$63.00	\$121.00
Franks W/ Mustard In Puff Pastry	\$75.00	\$145.00
Golden Ravioli W/ Marinara	\$88.00	\$176.00
Hot Banana Peppers W/ Sausage	\$137.00	\$275.00
Mini Reubens	\$181.00	\$363.00
Mini Taco W/ Salsa & Sour Cream	\$82.00	\$165.00
Phyllo Triangles W/ Assorted Fillings	\$122.00	\$239.00
Scallops Wrapped In Bacon	\$134.00	\$262.00
Shrimp Cocktail W/ Cocktail Sauce	MARKET PRICE	
Smoked Salmon	\$190.00 PER SIDE	
Stuffed Mushrooms- Vegetarian	\$133.00	\$262.00
Stuffed Mushrooms-Crab	\$165.00	\$330.00
Stuffed Mushrooms- Sausage	\$121.00	\$239.00
Swedish Meatballs	\$63.00	\$121.00

ALL MENU PRICING IS SUBJECT TO CHANGE DUE TO MARKET.

Grazing Boards

All Boards serve up to 24 guests

Appetizers Platter

\$231.00

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, 24 Dry Rub with Ranch and Celery

BBQ Meat Lovers Board

\$192.00

Brisket, Pulled Pork, Smoked Turkey, Hot Sausage, Pickled Onions, Pickles with 2 BBQ sauces (Carolina Gold & Sweet BBQ), 2 dozen buns

Slider Board

\$165.00

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

Charcuterie Board

\$181.00

Pistachios, Cashews, Blue 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

\$247.00

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

Salmon & Cobb Grazing Board

\$231.00

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

Vegetable Grazing Board

\$104.00

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

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BREAKFAST

Bacon	50 pieces \$84.00	100 pieces \$164.00
French Toast	25 pieces \$51.00	50 pieces \$99.00
French Toast Casserole	Half Pan \$63.00	Full Pan \$120.00
Hash browns	Half Pan \$38.00	Full Pan \$76.00
Homefries	Half Pan \$38.00	Full Pan \$76.00
Pancakes	25 pieces \$51.00	50 pieces \$99.00
Potato Casserole	Half Pan \$56.00	Full Pan \$115.00
Sausage Links/Patties	50 pieces \$84.00	100 pieces \$164.00
Scrambled Eggs	Half Pan \$42.00	Full Pan \$82.00
Waffles	25 Pieces \$51.00	50 Pieces \$99.00
Western Eggs	Half Pan \$63.00	Half Pan \$120.00
Yogurt Parfait	\$7.95 per person	

Flatbread Pizzas

Served at room temperature

Cheese \$14.50

3 flatbreads cut into triangles (24 pieces) with homemade sauce, garlic, basil and a blend of Asiago, Parmesan and Mozzarella Cheese

Margherita \$17.50

3 flatbreads cut into triangles (24 pieces) with fresh slices of tomato, garlic, basil and a blend of Asiago, Parmesan and Mozzarella Cheese

Meat Lovers \$17.50

3 flatbreads cut into triangles (24 pieces) with homemade sauce, sausage, pepperoni, bacon, red onion and mozzarella cheese

BBQ Chicken \$17.50

3 flatbreads cut into triangles (24 pieces) with BBQ sauce, chicken, jalapenos, red onion & cheddar cheese

Grilled Vegetables \$17.50

3 flatbreads cut into triangles (24 pieces) with garlic, basil, assorted vegetables and a blend of Asiago, Parmesan and Mozzarella cheese

Trays

Meat & Cheese Tray

Variety of 4 cheese, salami, pepperoni and honey mustard dip

- 12 in (serves 12-15) \$45.00
- 16 in (served 20-25) \$55.00
- 18 in (serves 30-35) \$75.00

Vegetable Tray

Array of fresh vegetables served with ranch dip or hummus

- 12 in (serves 12-15) \$45.00
- 16 in (served 20-25) \$55.00
- 18 in (serves 30-35) \$75.00

Fruit Tray

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

- 12 in (serves 12-15) \$49.00
- 16 in (served 20-25) \$59.00
- 18 in (serves 30-35) \$84.00

Grilled Vegetable Tray

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

- 12 in (serves 12-15) \$99.00
- 16 in (served 20-25) \$110.00
- 18 in (serves 30-35) \$132.00

Homemade Chips & Dips

Homemade Pita Chips \$11.00 per bag

Holiday Tins \$25.00 per tin

Homemade Dips -all are 16oz

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|---------------------|---------|
| • Spinach Artichoke | \$10.00 |
| • Beer Cheese | \$10.00 |
| • Black Bean | \$10.00 |
| • Buffalo Chicken | \$10.00 |
| • Creamy Crab | \$12.00 |
| • Guacamole | \$10.00 |
| • Hummus | \$10.00 |
| • Ranch | \$8.00 |
| • Salsa | \$8.00 |

Salads & Dressings

1/2 pan-serves up to 20 guests

Full Pan-serves up to 40 guests

Tossed Salad 1/2 pan \$33.00 Full Pan \$63.00

Mixed Greens with tomatoes, peppers, cucumbers and choice of dressing

Greek Salad 1/2 pan \$50.00 Full Pan \$95.00

Romaine lettuce with Feta cheese, tomato, onions, olives, and Balsamic Vinaigrette dressing

Caesar Salad 1/2 pan \$50.00 Full Pan \$95.00

Romaine lettuce with Asiago cheese and Croutons with Caesar dressing

Antipasto Salad 1/2 pan \$85.00 Full Pan \$163.00

Mixed greens with roasted red peppers, artichokes, onions, salami, pepperoni, peppers, pepperoncini, asiago cheese

Spring Salad 1/2 pan \$39.00 Full Pan \$65.00

Mixed greens with seasonal fruit, feta cheese, candied walnuts and Raspberry Vinaigrette dressing

Broccoli Salad \$8.00 per pound

Broccoli, Bacon, Shredded Cheese, Onion and Sweet Mayo

Fruit Salad \$8.00 per pound

Fresh fruit in season; mixed in their own natural juices

Potato Salad \$6.00 per pound

Red skinned potatoes, eggs, onions and celery mixed with mayo

Macaroni Salad \$6.00 per pound

Macaroni noodles, egg, celery mixed with mayo

Classic Pasta Salad \$6.00 per pound

Pasta, Cheese, Peppers, Broccoli, Cauliflower; mixed in a red italian sauce

Pesto Pasta Salad \$6.00 per pound

Pasta, asiago cheese, roasted red peppers, spinach, garbanzo beans and pesto italian dressing

Egg Salad \$8.00 per pound

Egg, Mustard and mayo

Chicken Salad \$10.00 per pound

Our farm fresh chicken with celery, grapes and mayo

Ham Salad \$9.00 per pound

Tuna Salad \$10.00 per pound

Tuna, Celery, Egg mixed with Mayo

Coleslaw \$6.00 per pound

- **Balsamic Vinaigrette** \$10.00 Per Quart
- **Raspberry Vinaigrette** \$10.00 Per Quart
- **Ranch Dressing** \$10.00 Per Quart
- **Italian Dressing** \$10.00 Per Quart
- **Caesar Dressing** \$10.00 Per Quart

Sandwiches & Wraps

Chicken Cobb \$49.00 Per Mini Dozen

Farm fresh chicken, bacon, avocado, baby swiss cheese, lettuce and tomato served on a pita bread

Ham & Swiss \$49.00 Per Mini Dozen

Ham, Swiss cheese, lettuce, tomato, honey mustard, served on a pretzel bun

Turkey \$49.00 Per Mini Dozen

Turkey, havarti cheese, lettuce, tomato, pesto mayo served on focaccia bread

Deli Club \$49.00 Per Mini Dozen

Turkey, ham, crisp bacon, lettuce, tomato and mayo on white bread

Italian \$49.00 Per Mini Dozen

ham, salami, pepperoni, cheese, lettuce, tomato and pesto mayo on italian bread

Roast Beef	\$49.00 Per Mini Dozen
Slow cooked roast beef, cheddar cheese, tomato, lettuce with horseradish on an artisan roll	

Chicken Salad	\$49.00 Per Mini Dozen
Farm fresh chicken, celery, grapes with mayonnaise, lettuce, tomato on a croissant	

Tuna Salad	\$49.00 Per Mini Dozen
Tuna, Celery, Egg with Mayonnaise dressing, lettuce and tomato on a croissant	

Egg Salad	\$49.00 Per Mini Dozen
Egg, Mustard, mayonnaise, lettuce and tomato on a croissant	

Tomato Mozzarella	\$49.00 Per Mini Dozen
Layers of fresh mozzarella cheese, tomato, lettuce and fresh basil dressing on pita bread	

Chicken: Fried, Rotisserie, BBQ or Baked

Bone In Wings	BBQ, Hot, Mild, Butter & Garlic- One Flavor per 50 pieces
50 ct	MARKET PRICE
100 ct	MARKET PRICE

Chicken: Fried, Rotisserie, BBQ or Baked	
Breast \$3.50 each	Leg or Thigh \$2.50 each
48 Pieces Mixed	\$105.00 Breast, Leg, Thigh, and Wings
96 Pieces Mixed	\$198.00 Breast. Leg, Thigh and Wings

Chicken Romano	16 pieces \$79.00	32 pieces \$154.00
Topped with artichokes, mushrooms, asiago cheese and tomatoes in a lemon wine sauce		

Chicken Marsala	16 pieces \$70.00	32 pieces \$137.00
Onions and mushrooms in a brown marsala wine sauce		

Chicken Parmesan	16 pieces \$70.00	32 pieces \$137.00
Lightly hand breaded chicken breast with a marinara sauce and mozzarella cheese		

Chicken Dijon	16 pieces \$70.00	32 pieces \$137.00
Grilled chicken breast in a mustard cream sauce with mushrooms		
Chicken Piccata	16 pieces \$70.00	32 pieces \$137.00
Sauteed chicken breast in a lemon caper sauce with mushrooms		
Chicken Curry	16 pieces \$70.00	32 pieces \$137.00
Sauteed chicken breast in a medley of vegetables and rice topped with spicy curry dressing		
Stuffed Chicken Breast	16 pieces \$79.00	32 pieces \$154.00
Chicken stuffed with a bread and celery stuffing topped with chicken gravy		
Sliced Turkey Breast	1/2 Pan \$70.00	Full Pan \$137.00
Oven roasted turkey breast with gravy		

Pork & Beef

1/2 pan-serves up to 20 guests

Full Pan-serves up to 40 guests

Pork Normandy	1/2 pan \$70.00	Full pan \$137.00
Grilled pork in an apple brandy sauce topped with grilled apples		
Roasted Pork Loin- Choice of sauce	1/2 pan \$70.00	Full pan \$137.00
<ul style="list-style-type: none"> • Mushroom Sauce • Port Wine Mushroom Sauce • Roasted Basil Tomato Sauce • Pork Gravy 		
Medallions of Pork	1/2 pan \$70.00	Full pan \$137.00
In a dijon mustard sauce		
Pork Napoleon	1/2 pan \$70.00	Full pan \$137.00
sauteed pork medallions topped with spinach and tomato in a marsala sauce		
Oven Roasted Ham	1/2 pan \$66.00	Full pan \$132.00
slow roasted ham served in its own juices		
Hot Sausage With Peppers	16 pieces \$70.00	32 pieces \$137.00
Our own seasoned sausage served in a marinara sauce with peppers & onions		
Pulled Pork	1/2 pan \$88.00	Full Pan \$176.00
Slow cooked smoked pork with a golden bbq sauce		

Braised Swiss Steak Slow cooked swiss steak in a tomato mushroom brown sauce	1/2 pan \$88.00	Full Pan \$170.00
Sliced Top Round Of Beef Served in brown sauce	1/2 pan \$88.00	Full pan \$170.00
Salisbury Steak In a mushroom brown sauce	16 pieces \$82	32 pieces \$159.00
Sauteed Tenderloin In a port wine sauce	MARKET PRICE per tenderloin average 6#	
Meatloaf served with gravy	1/2 pan \$82.00	Full pan \$159.00
Pot Roast slow cooked pot roast served with gravy	1/2 pan \$93.00	Full pan \$176.00
Beef Brisket slow cooked brisket topped with a rich BBQ sauce	MARKET PRICE	
Italian Roast Beef slow cooked beef with onion & tomato in an Italian Au Jus	1/2 pan \$93.00	Full pan \$176.00
Stuffed Cabbage ground beef & rice wrapped with cabbage topped with red sauce	16 pieces \$82.00	32 pieces \$145.00
Stuffed Peppers slow roasted bell peppers filled with beef & rice, smothered in a red sauce	16 pieces \$82.00	32 pieces \$145.00

Pasta

Penne Marinara Topped with Parmesan cheese and tomato sauce	1/2 pan \$44.00	Full pan \$82.00
Garlic Cheese Springs Oil, Butter Springs with Romano and Parmesan Cheese	1/2 pan \$62.00	Full pan \$120.00
Penne Alfredo Penn with alfredo sauce	1/2 pan \$71.00	Full pan \$137.00
Penne Ontario Tomato and Alfredo sauce	1/2 pan \$71.00	Full pan \$137.00

Pasta Primavera

Fresh vegetables in a light basil sauce

1/2 pan \$63.00 Full pan \$110.00

Shrimp Scampi

Sauteed shrimp in garlic scampi sauce over pasta

1/2 pan \$99.00 Full pan \$184.00

Lasagna

- Vegetarian
- Cheese
- Meat

1/2 pan \$63.00 Full pan \$110.00

1/2 pan \$63.00 Full pan \$110.00

1/2 pan \$71.00 Full pan \$131.00

Stuffed Shells

pasta shells stuffed in our own cheese blend, topped with marinara sauce

16 pieces \$71.00 32 pieces \$131.00

Vegetables, Potatoes & Sides

• Baked Beans	1/2 pan \$38.00	Full pan \$73.00
• Broccoli & Cheese Casserole	1/2 pan \$44.00	Full pan \$84.00
• Cabbage & Noodles	1/2 pan \$44.00	Full pan \$84.00
• Dilled Carrots	1/2 pan \$38.00	Full pan \$73.00
• Escalloped Potatoes	1/2 pan \$49.00	Full pan \$94.00
• Garlic Mashed Potatoes	1/2 pan \$38.00	Full pan \$73.00
• Garlic Roasted Potatoes	1/2 pan \$38.00	Full pan \$73.00
• Green Bean Almondine	1/2 pan \$38.00	Full pan \$73.00
• Green Bean Casserole	1/2 pan \$38.00	Full pan \$73.00
• Green Beans	1/2 pan \$33.00	Full pan \$63.00
• Honey Glazed Carrots	1/2 pan \$38.00	Full pan \$73.00
• Macaroni & Cheese	1/2 pan \$38.00	Full pan \$73.00
• Mashed Potatoes	1/2 pan \$38.00	Full pan \$73.00
• Parsley & Butter Potatoes	1/2 pan \$33.00	Full pan \$63.00
• Pierogies & Onions	1/2 pan \$44.00	Full pan \$84.00
• Rice Pilaf	1/2 pan \$33.00	Full pan \$63.00
• Roasted Potatoes	1/2 pan \$33.00	Full pan \$63.00
• Roasted Vegetables	1/2 pan \$38.00	Full pan \$73.00
• Smashed Potatoes	1/2 pan \$41.00	Full pan \$76.00
• Homemade Stuffing Balls	1/2 pan \$44.00	Full pan \$84.00

Half pan serves up to 20 and a full pan serves 40 depending on portion size

Cookies & Specialty Baked Goods

- | | | |
|-----------------------------|----------------------------|-------------------|
| • Bread Pudding | 1/2 pan \$35.00 | Full pan \$80.00 |
| • Brownies | \$3.00 each | \$19.00 per dozen |
| • Cake Pops | Call for pricing & flavors | |
| • Cake Roll | \$13.00 a roll | |
| • Cookies | \$8.00 per dozen | |
| • Cupcakes | Call for pricing & flavors | |
| • Pumpkin Roll | \$13.00 a roll | |
| | | |
| • Hamburger Buns | \$4.50 per dozen | |
| • Sausage Buns | \$4.50 per dozen | |
| • Hot Dog Buns | \$4.50 per dozen | |
| • Soft Slider Buns | \$4.75 per dozen | |
| • Cornbread | \$4.50 per dozen | |
| • Bread & Butter | \$4.50 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 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 apply for after hours (before 8:00AM and after 4:00PM) and on weekends and holidays. Please call to inquire about these charges.