



The Wedding Menu Collection

2024

Elegant Catering | (724)-925-6309 | info@elegantcatering.us



Elegant Catering

This is your special day! Our goal is to create a menu that fits your vision. We offer buffets, sit downs, family style or stations; such as pasta bars to carving stations. We can create a menu that fits your theme, culture and taste buds. Have a special dietary or allergy request? We have you covered.

We will take care of every detail for you, from the food, professional waitstaff, morning of coordination, bartending services and rental needs. We will help plan and coordinate every step for your big day!

The Bridal Shower Menu



Sandwiches & Salad

\$16/person

Spring Salad
Fresh Fruit
Assorted Sandwiches
Choice of Side: Pasta
Salad, Potato Salad,
Macaroni Salad

Salad Bar

\$18/person

Mixed Salad Greens
Grilled Steak
Grilled Chicken
10 Assorted Toppings
Bread & Butter
Chips & Salsa

The Early Bird

\$16/person

Bacon OR Sausage
Scrambled Eggs
French Toast Casserole
Potato Casserole

Pasta Lunch

\$17/person

Tossed Salad w/ dressing
Bread & Butter
Penne Marinara
Roasted Vegetables

Taco Fiesta

\$18/person

Ground Beef
Assorted Toppings
Soft Shells
Hard Shells
Chips & Salsa

Waffle Bar

\$18/person

Malted Waffles Station
Bacon OR Sausage
Popped redskin potatoes
Fruit salad

**Require staffing*

All disposable paper products are included

All The Details

Your wedding is one of the biggest moments of your life! Our predesigned menus are created to simplify your decisions.

Elegant Catering will put together a quote for the food and service. The proposed price will be based on your chosen menu, estimated number of guests, method of dinner service, service charge and staffing fee.

Every wedding should include:

- Hors D'oeuvres- stationed, passed, or both
- The Wedding Meal- served either buffet, plated, stationed or family style.
- Professional Waitstaff

Elegant Catering offers:

- Complimentary tastings for up to 6 guests
- Consultations via in person, over the phone or through email

Elegant Table Displays

It all starts from the presentation!

All displays that are unstaffed, will be served on disposable trays or boards. All staffed events will be prepared on real trays, or boards. We require that table displays have a minimum of 20 people.

Seasonal Fresh Fruit Display

\$5.95/Person

Fresh cut fruit served
with our fruit dip

Italian Platter

\$21.95/Person

An abundance of cured meats, cheeses, breads, olives, marinated mushrooms, vegetables. Served with spinach artichoke dip and honey mustard. Garnished with cherry tomatoes and pepperoncinis.

Charcuterie Table

\$21.95/Person

Pistachios, Cashews, Blue Cheese, Cheddar Cheese, Chipotle Cheese, Fontina Cheese, Salami, Pepperoni, Soppressata, Dried Apricots, Banana Chips, Pineapple, Olives, Grapes, Jams, Honey and Assorted Crackers. (Items may vary depending on availability)

Chips & Dip Display

\$5.95/ Person

Includes our traditional salsa, hummus, and spinach artichoke dip. Served with our homemade Pita chips
Add Buffalo Chicken Dip
+\$2.00/person

Smoked Salmon Platter

\$150 per side

Thinly sliced smoked Salmon, hard boiled eggs, bacon, vine ripe tomatoes, & pickled red onion

Seasonal Fruit & Cheese Display

\$8.95/Person

Fresh cut fruit, served with a variety of cheeses and assorted crackers. Served with fruit dip and honey mustard dip

The Wedding Menu



Wedding Package #1

Choose One

Chicken Marsala
Stuffed Chicken Breast
Chicken Parmesan
Baked or Fried Chicken

Choose One

Penne Alfredo
Penne Marinara

Choose Two

Parsley & Butter Potatoes
Green Beans
Seasonal Roasted Vegetables
Mashed Potatoes

Includes Tossed Salad with 2 dressings of choice and Bread & butter
\$31.75/person

Add On

Meat & Cheese Display \$2.00/person	Sliced Top Round Of Beef \$4.00/person
Vegetable Display \$2.00/person	Braised Swiss Steak \$4.00/person
	Stuffed Shells \$3.00/person

Wedding Package #2

Choose Three

Vegetable Display
Meat & Cheese Display
Swedish Meatballs
Stuffed Mushrooms
Assorted Flatbreads

Choose Two

Top Round of Beef
Beef Bordelaise
Pot Roast
Chicken Romano
Roasted Pork Loin
Chicken Marsala

Choose Three

Penne Marinara
Garlic Roasted Potatoes
Smashed Potatoes
Rice Pilaf
Roasted Vegetables
Green Bean Almondine

Includes Tossed Salad with 2 dressings of choice and Bread & butter
\$41.75/person

Wedding Package #3

Choose Three

Vegetable Display
Meat & Cheese Display
Stuffed Banana Peppers
Stuffed Mushrooms
Bruschetta
Assorted Flatbreads
Fruit Display
Chicken Satays

Choose Two

Chicken Piccata
Chicken Romano
Chicken Alfredo
Roasted Pork Loin
Filet Medallions in Au Jus
& Mushrooms
N.Y. Strip Steak

Choose Three

Penne Marinara
Garlic Roasted Potatoes
Smashed Potatoes
Rice Pilaf
Roasted Vegetables
Green Bean Almondine

Includes Tossed Salad with 2 dressings of choice and Bread & butter
\$43.95/person

Wedding Package #4

Choose Three

Vegetable Display
Meat & Cheese Display
Stuffed Banana Peppers
Stuffed Mushrooms
Bruschetta
Fruit Display
Chicken Satays
Assorted Flatbreads

Choose Two

Beef Brisket
Pulled Pork
Hot Sausage
Roasted Chicken
BBQ Chicken
BBQ Ribs
BBQ Pork Loin
Honey Baked Ham

Choose Three

Mac & Cheese
Baked Beans
Country Beans
Dill Carrots
Roasted Potatoes
Baked Potato
Sweet Potato
Roasted Vegetables

Includes Tossed Salad with 2 dressings of choice and Bread & butter
\$45.95/person

*See our "Custom Menu" for other items to add on or for substitutions.
All packages include hard disposable plates, salad plates, real water glasses,
silverware, salt & peppers shakers and napkins.*

+6% Sales tax and 22% service charge

\$900 Staffing Fee up to 125 guests. Over 125 guests is additional fee.

Custom Menu

The custom menus can be served buffet, sit down, family style or stationed. You can use these choices to add / substitute to the packages above. Please note these may inquire pricing increases.

Appetizers

Fresh Fruit		Ahi Tuna
Vegetables & Dip	Fried Mac 'n' Cheese Balls	Asian Meatballs
Cheese Display	Smoked Salmon	Assorted Mini Quiche
Swedish Meatballs	Slider Sandwiches	BBQ Shrimp & Bacon
Stuffed Mushrooms	BBQ Ribs (Single)	Boom Boom Shrimp
Flatbreads	Hot Banana Peppers w/ Sausage	Shrimp Cocktail
Bruschetta	Wings	Crab Cakes
Homemade Chips w/ Dip	Caprese Skewers	Roasted Peppers w/ Asiago
Bacon Wrapped Scallops	Cucumber & Salmon Slices	Zucchini Roll Ups

Main Dishes

Chicken Marsala	Roasted Pork Loin	Stuffed Shells
Chicken Romano	Pork Napolen	Lasagna
Chicken Piccata	Pork Normandy	Top Round
Stuffed Chicken Breast	Dijon Pork	Beef Bordelaise
Lemon Chicken	Grilled Pork w/ Pineapple Salsa	Filet Medallions
Chicken Parmesan	Pork OR Beef Meatballs	Pot Roast
Hunter Chicken	Maple Glazed Salmon	NY Strip Steak
Sliced Turkey	English Cod	Crab Cakes
Baked Ham	Hot Sausage w/ Peppers & Onions	Swiss Steak
Fried Chicken	Pulled Pork	Stuffed Cabbage
Baked Chicken	Beef Brisket	Stuffed Peppers
Chicken Curry	Chicken Kabobs w/ Peppers &	Eggplant Parmesan
Chicken Cordon Bleu	Onions	
Ravioli w/ Marinara		
Ravioli w/ Alfredo		

Starches

Mashed Potato
Garlic Mashed Potato
Smashed Potato
Rosemary Potato
Garlic Roasted Potato
Fingerling Potato
Tri Color Potato
Baked Potato
Scalloped Potato

Sweet Potato
Sweet Potato Casserole
Penne Marinara
Penne Alfredo
Penne Ontario
Penne Garlic & Oil
Rice Pilaf
Cabbage & Noodles

Wild Rice
White Rice
Mac & Cheese
Stuffing
Pierogies & Onions
Mushroom Risotto
Parmesan Risotto
Sun-Dried Tomato
Risotto
Sweet Pea Risotto

Vegetables

Green Beans
Green Bean Almondine
Green Bean Casserole
Roasted Vegetables
Grilled Vegetables

Honey Dijon Glazed Carrots
Dill Carrots
Corn on the cob
Corn O'brien
Brussel Sprout

Broccoli
Asparagus
Lima Beans
Cauliflower
California Blend

Salads

Caesar Salad
Greek Salad

Spring Salad
Antipasto Salad
Chopped Salad

Pear Salad
Beet Salad
Asian Salad

Breads

Artisan Bread
Dinner Rolls

Cornbread
Crostinis

Flatbreads
Garlic Bread

*Not Listed but can include family recipes and special dietary needs. Ask your event coordinator about the special dietary requests. +6% Sales tax and 22% service charge
\$900 Staffing Fee up to 125 guests. Over 125 guests is additional fee.*

Stations

Pasta Station \$18.95/\$24.95 Per Person

This is a staffed station with pasta made to order, 2 different noodles, marinara sauce, alfredo sauce, pesto & garlic sauce; with a wide selection of toppings. Add meatballs, chicken, sausage, or shrimp for an additional charge

Carving Station MARKET PRICE

This is a staffed station with your choice of ham, turkey, prime rib, roasted pork, filet, N.Y strip or beef brisket

Asian Station \$18.95/\$24.95 Per Person

This is a staffed station with dishes made to order. Includes white & fried rice, noodles, sweet & sour sauce, sesame terriyaki sauce, stir fry sauce and a wide variety of toppings. Add shrimp, chicken or steak for an additional charge.

Taco Station \$16.95 Per Person

Hard & soft taco shells, taco meat and a wide variety of toppings. Includes our homemade pita chips & salsa. Add chicken, steak, or shrimp for an additional charge.

Salad Station \$9.95 Per Person

Choose 3 salads from the custom menu. Includes an assortment of breads.

Salad Bar \$17.25/Person

Fresh mixed greens with a wide variety of toppings to choose from, bread & butter, and assorted dressings. Add chicken, shrimp or steak for an additional charge.

Baked Potato Bar \$9.95/ Per Person

Baked white and sweet potatoes with a wide variety of toppings

Slider Station \$12.95/ Per Person

Choose three sliders; brisket, pulled pork, fried chicken, hamburger or mini hotdogs

Antipasto Station \$15.95/ Per Person

Beautiful display of cured meats, olives, pepperoncini, mushrooms, peppers, artichokes, various cheeses and vegetables. Includes assorted breads.

Late Night Snacks

Pretzel Bar

\$5.95/person

A combination of fried pretzel sticks, bite size pretzel balls and big pretzels. Served with beer cheese, honey mustard & nacho cheese

Taco Bar

\$7.95/person

Mini Tacos served with salsa, sour cream and nacho cheese

Nacho Bar

\$7.95/person

Our homemade pita chips served with ground meat, nacho cheese, salsa, sour cream.

Chips & Dip Bar

\$5.95/person

Our homemade pita chips with, spinach artichoke dip, hummus and salsa

Add Buffalo Chicken Dip
+2.00/person

Beverage & Bar Services

One Bar \$9.00/Person

Two Bar \$12.00/Person

Includes ice, Cranberry juice, Orange juice, Club soda, Tonic water, Lemons, Limes, Pepsi products, Water, Beverage napkins, Stirrers, 9oz and 12oz disposable cups, real wine glasses. If you have any special requests, please ask your event coordinator.

Additional Beverage Add Ons \$4.95/person

Coffee, Iced Tea (Sweetened or Unsweetened), Lemonade, Flavor Infused Water, Hot Cocoa, or Hot Apple Cider.

Other Wedding Services

- Customized Floor Plan & Table Layout
- Morning Of Coordination
(Decoration Setup, Linen Setup,
Vendor Arraignments & Cookie
Table Setups **LIMITED DATES
AVAILABLE*)
- Rentals- Call today for a pricing
quote!

*Tents, Tables, Chairs, China, Glassware,
Restroom Trailers, Etc.*

Planning Your Wedding

Planning Your Menu

There are two ways to plan your reception dinner; by choosing a predesigned menu, or building your own designed menu with our wedding coordinator and head chef. Once you decide on the initial menu, your proposal will be created and your tasting will be scheduled.

Tasting Day.

We encourage you to come with an empty stomach! You will get to taste a variety of items you selected. We encourage your to bring a few guests- we prepare for up to 6 guests. We recommend bringing some of your closest friends or family that will help you make decisions for your special day.

Scheduling Your Wedding

Following your tasting, within 10 days, a 25% deposit is required to secure your date. Our communication will continue every time you want to update something or if you have questions. We will revise your proposal up to 3 weeks prior to your wedding date. Your final payment is due at that time. Please refer to your wedding checklist for the items we will need from you at your 3 weeks mark.

The Morning After Brunch Menu

Package #1 \$14/person

Waffles w/ Cinnamon Glaze
& Syrup
Scrambled Eggs
Bacon

Package #2 \$9.95/person

Assorted Pastries, Muffins, Yogurt,
Fruit & Choice of Orange Juice or
Apple Juice

Package #3 \$14/person

Italian, Ham & Swiss and Turkey
Wraps
Tossed Salad w/ dressing
Chips & Salsa

Recommended Vendors

Photographers/ Videographers

StudioKat Photography

Studiokatphotography@gmail.com

studiokatphotography.com

724-787-9135



ASH Photography By: Allison Hoover

ashphotostudio13@gmail.com

ashphotostudio.com



Florist

The Copper Petal

thecopperpetal1@gmail.com

724-600-4505

thecopperpetal.com



Recommended Vendors

Entertainment

Powerbomb Entertainment
mymoxieevent.com
724-691-4000

Bakeries

Cheese Cakes by Leyna
Facebook: Cheese cake by Leyna
724-396-2819

Cookie Sensations by Jen LLC
724-542-4424
CookieSensations@gmail.com
cookieSensationsbyJen.com

Tasty Bakery
412-449-9751
tastybakerypa@gmail.com
tastybakerypa.com



We have the tools and resources to help make your dream wedding a reality! We believe that "DETAILS MAKE THE DIFFERENCE!"

Let's start planning today!

We do ask for a deposit of 25% of the proposal to book your event as well as the hall fees, if your venue requires them.

*Catering prices are subject to change due to market conditions. Our staff will notify you if there are pricing changes.

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