



MENUS

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Note: additional charges apply, tax, service charge, and rentals

Continental Breakfast

Continental #1

\$10.50 Per Person

Assorted Danish, Muffins and Pastries,
Butter & Preserves

Sliced Fresh Fruit Platter

Orange Juice

Freshly Brewed Coffee &
A Selection of Fine Tea

Continental #2

\$13.50 Per Person

Assorted Danish, Muffins and Pastries
Butter & Preserves

Assorted Bagels With Cream Cheese

Sliced Seasonal Fruit Platter

Orange Juice

Freshly Brewed Coffee &
a Selection of Fine Tea



Executive Continental

\$17.50 Per Person

Assorted Danish, Muffins And Croissants, Butter & Preserves

Assorted Bagels with Cream Cheese

Assorted Cereals

Spinach, Red Pepper & Feta Quiche

Sliced Seasonal Fruit Platter

Orange Juice

Freshly Brewed Coffee & a Selection of Fine Tea

Breakfast Buffets

Traditional Buffet

\$17.50 per person

Fresh Fruit Platter

Scrambled Eggs with Cheddar Cheese

Apple-Smoked Bacon & Sausage Links

Country Potatoes

Cinnamon Scented French Toast with Vermont Maple Syrup & Sweet Butter

Assorted Danish, Muffins and Croissants, Butter & Preserves

Assorted Bagels with Cream Cheese

Orange Juice

Freshly Brewed Coffee & a Selection of Teas



Executive Buffet

\$21.50 per person

Fresh Fruit platter

Scrambled Eggs with Cheddar Cheese

Apple-Smoked Bacon & Sausage Links

Country Potatoes

Cinnamon Scented French Toast with Vermont Maple Syrup & Sweet Butter

Classic Eggs Benedict

Smoked Salmon with Traditional Accompaniments

Assorted Danish, Muffins and Croissants, Butter & Preserves

Assorted Bagels with Cream Cheese

Orange Juice

Freshly Brewed Coffee & a Selection of Teas

Brunch Menu

\$27.95 per person
(Minimum 25 guests)

Assorted Breakfast Pastries with Butter & Preserves
Bagels with Cream Cheeses

Sliced Fresh Fruits & Seasonal Berries

Raisin French Toast with Vermont Maple Syrup

Scrambled Eggs

Bacon & Sausage & Country Potatoes

Hand Tossed Caesar

Shaved Grana Padano, Roasted Garlic Croutons

Wild Rice Salad

Dried fruit, Vermont maple vinaigrette

Smoked Salmon Platter Served with Traditional Garnishes

Spinach Ravioli

Tomato Mushroom Ragout

Pork Loin

White-Wine Mustard Sauce

Medley of Seasonal Vegetables

Assorted Cakes and Pastry Display

Orange Juices

Freshly Brewed Coffee & Assorted Teas

ADD

Bloody Mary Station \$8.00

Mimosa Station \$5.00

Boxed Lunch Selections

\$16.00 per person

**Choose TWO of the following sandwiches, ONE side & ONE dessert
(must have the same side and same dessert)**

Sandwich

Hickory Smoked Turkey & Fresh Spinach
Cranberry Mayonnaise on Sourdough

Black forest Ham
Butterleaf Lettuce, Red Onion & Stoneground Mustard on Wholegrain Bread

Thai Style Beef Wrap
Red Curry Rice & Tri Colored Peppers

Chili Grilled Tri-Tip
Red Bean Salad & Spicy Salsa, Homemade Cumin Scented Tortillas

Grilled Vegetable Sandwich
Sweet Chili Aioli on Roasted Garlic Sourdough

Toasted Ciabatta Cotta Salami
Red Pepper, Pickled Onions & Garlic Aioli

Blackened Chicken Wrap
Romaine Lettuce & Caesar Dressing

Side Selections

Home Fruit Salad

Whole Fruit

Granola Bar

Fresh Seasoned Potato Chips

Pasta Salad w/ Balsamic Vinaigrette

Dessert Selections

Lemon & Rosemary Poundcake

Homemade Assorted Cookies

Ghiradeli Brownies

INCLUDES 1 BOTTLED WATER

Breaks

Assorted Sodas	\$2.25 each
Sparkling Water	\$2.75 each
Ice Tea	\$2.50 each
Lemonade	\$2.50 each
Energy Drinks	\$5.00 each
Coffee & Tea	\$19.00/gallon
Selection of Lowfat Fruit Yogurts	\$2.25 each
Home Baked Cookies and Brownies	\$18.00/doz
Assorted Miniature Pastries	\$21.00/doz
Jumbo Ballpark Pretzels with Mustard Dipping Sauce	\$25.00/doz
Scones with Cream and Fruit Preserves	\$26.00/doz
Donuts	\$23.00/doz
Assorted Granola Bars	\$26.00/doz
Fresh Garden Vegetable Crudités with Assorted Dips	\$4.25 per person
Mosaic of Imported and Domestic Cheeses with <i>Fresh Fruit Garnish, Crackers & Sliced Baguettes</i>	\$5.25 per person
Mixed Nuts	\$2.50 per person
Potato Chips or Pretzels	\$2.00 per Bag
Tortilla Chips with Assorted Salsas and Guacamole	\$3.00 per person
Assorted Ice Cream Bars	\$3.00 each

BUFFET LUNCHEONS

Traditional Lunch

Select 1 Side, 1 Entrée, 1 Dessert **\$15.95**

Select 2 Sides, 2 Entrees, 1 Dessert **\$18.95**

SALAD/SIDES

Hand Tossed Caesar

Shaved Grana Padano, Roasted Garlic Croutons

Chopped Iceberg Lettuce

Blue Cheese-Black Pepper Dressing

Garlic Grilled Portobello Mushroom

Frissee, Julienne Red Onions, Citrus Vinaigrette and Crumbled Feta

Seasonal Fresh Fruit Display

Yogurt Dipping Sauce

Grilled Vegetable Platter

Classic American Potato Salad

ENTRÉE

Chicken Piccata

Lemon Caper Beurre Blanc & Mashed Potatoes

Herb Crusted Chicken

Mashed Potatoes & Sweet Red Pepper Beurre Blanc

Penne Pasta

Calamata Olives, Garlic, Roasted Red Peppers, Olive Oil and Basil

Cheese Tortellini

Broccoli and Fontina Cheese

Beef Stroganoff

Buttered Egg Noodles

Tri Colored Seafood Ravioli

served with a spicy abriata sauce

DESSERT

Assorted Cookies and Brownies

Ghiradelli Brownies

Lemon & Rosemary Poundcake

Classic New York Style Cheese Cake Squares

DELI BUFFET

\$15.95 per person

Deli Meats

Roast Beef, Honey Baked Ham, Roast Breast of Turkey

Cheese Platter

Sliced American & Imported Swiss

Relish Platter

Bermuda Onions, Sliced Tomato, Dill Spears and Olives

Salads

(Select two)

Field Green Salad with Balsamic Vinaigrette

Tomato and Cucumber Salad

Pasta Primavera Salad

Classic American Potato Salad

Dilled Cole Slaw

Tortilla Chips and Assorted Salsas

Assorted Breads and Rolls

Dessert

Assorted Cookies and Brownies

Italian Buffet

\$18.95

Hand Tossed Caesar
Shaved Grana Padano, Roasted Garlic Croutons

Summer Tomato & Fresh Mozzarella ala Caprese
Aged Balsamic Vinaigrette, Fresh Basil and Shaved Bermuda Onions

Chicken Picatta
Lemon-Caper Butter

Classic Four Cheese Lasagna

Accompaniments
Garlic Mashed Potatoes
Mixed Seasonal Vegetables

Fresh Baked Bread

Asian Inspired Buffet

\$20.95

Marinated Tofu Salad
Roasted Peanuts

Chinese Style Chicken Salad
Toasted Chukka Soba Noodles & Sesame- Ginger Vinaigrette

Entrées

Sesame Seared Breast of Chicken

Traditional Sweet & Sour Pork

Accompaniments
Steamed White Rice
Sautéed Vegetables

Fresh Baked Bread

American Barbeque

\$18.95

Entrées

Hamburgers and Hot Dogs
Includes Rolls, Lettuce, Tomatoes, Pickles and Condiments

(vegetarian burgers available upon request)

*Substitute Marinated Tri Tip and Grilled Salmon \$8.50 per person

Sides:

Classic Potato-Salad & Mixed Baby Greens Charred Tomato Vinaigrette

Boston Baked Beans with Brown Sugar & Sherry Vinegar

Dessert

Assorted Cookie & Ghirardelli Chocolate Brownies

South of the Border

\$19.95

Ground Beef and Shredded Chicken Tinga

Spanish Rice
Refried Beans

Corn Tacos Shells and Flour Tortillas

Cheese, Lettuce, Tomatoes,
Guacamole, Sour Cream

Tortilla Chips
Fresh Made Salsa

HORS D'OEUVRES

CLASSIC PLATTERS

Choice of Three
\$10.50 per person
(\$4.50 for each additional item)

Classic Hot Hors D'oeuvres

Corn Flake Chicken Wings
Spicy Buffalo Sauce

Braised Chicken Quesadilla
Spicy Tomato Sour Cream

Smoke Chicken Sate
Strawberry-Barbeque Sauce

Classic Cold Hors D'oeuvres

Roma Tomato & Garlic Crustini
Fresh Basil, Balsamic Vinaigrette

Stuffed Eggplant Rolls
Spicy Feta Cheese & Mint

Grilled Portobello Mushrooms & Garlic Crustini
Sweet Chili, Bermuda Onions

Herbed Goat Cheese & Toasted Pistachio Truffles
Red Seedless Grapes

GOURMET PLATTERS

Choice of Three
\$16.00 per person
(\$5.50 for each additional items)

Gourmet Hot Hors D'oeuvres

Dim Sum Style Pork Pearl Balls
Sweet & Sour Sauce or Chinese Hot Mustard

Angus Beef Filet Sate
Thai Peanut-Ginger Dipping Sauce

Oven Roasted Baby Lamb Chops
Tomato-Rosemary Ragout

Sun Dried Tomato Crab Cakes
Sweet Basil Aioli

Gourmet Cold Hors D'oeuvres

Black Angus Beef Carpaccio Canapés
Red Onion Aioli

Napa Cabernet Lacquered Smoked Salmon
Buttered Toast Points, Horse Radish Sour Cream

California Rolls
Wasabi-Cucumber Cream & Soy Sauce

Black Angus Beef Carpaccio Canapés
Red Onion Aioli

Traditional Platters

Balsamic Grilled Vegetable Platter
\$5.75 per person

Imported & Domestic Cheese Platters
Seedless Red Grapes, Table Water Crackers
\$6.75 per person

Anti-Pasti Platter
House Cured Olives, Pepperoncini, Prosciutto, Pepperoni Marinated Mushrooms
Pickled Vegetables, Dry Cheeses, Roasted Garlic Cloves and Crustini
\$6.75 per person

Chilled Fresh Fruit Display (In Season)
Yogurt Sauces
\$5.00 per person

Fresh Seasonal Vegetable Crudités
Roasted Garlic-Black Pepper Ranch Dip
\$5.00 per person

Tamarind Grilled Tiger Prawns with Spicy Pineapple Glaze
\$7.75 per person

Napa Cabernet Lacquered Smoked Norwegian Salmon
Buttered Toast Points and Caper Aioli
\$6.75 per person

DINNER BUFFET MENUS
All are served with Rolls and Butter

Buffet Menu #1
\$25.95

Choice of
One Main Entrée
One Salad
One Side Dish

Buffet Menu #2
\$31.95

Choice of
Two Main Entrées
Two Salads
One Side Dish

Buffet Menu #3
\$38.95

Choice of
Three Main Entrées
Two Salads
Two Side Dishes

PLATED DINNER
Served with rolls and butter
Will need dinner counts 7 days prior to the event

Plated Dinner Menu #1
\$27.95

Choice of
One Main Entrée
One Salad
One Side Dish

Plated Dinner Menu #2
\$34.95

Choice of
Two Main Entrées
One Salads
One Side Dish

Plated Menu #3
\$41.95

Choice of
Three Main Entrées
One Salad
One Side Dishes

Custom Menus Available Upon Request

MAIN ENTREES

Almond Crusted Filet of Sterling Salmon	Cinnamon Seared Pork Tenderloin(add\$3)
Filet of Idaho Red Trout	Dry Rubbed Baby Back Pork Ribs
Champagne and Herb Poached Chilean Sea Bass (add \$4) Charred Tomato Ragout w/ Kalamata Olives, Roasted Garlic, Basil	Chinese 5 Spice Braised Veal Short Ribs (add \$3)
Oven Roasted California Halibut Lemon Dill Sauce	Barbequed Beef Short Ribs
Onion Crusted Free Range Breast Chicken Wood Smoked-Sweet Chili Relish	Pan Seared Beef Tenderloin Medallions (add \$5) Dutch Cocoa-Dried Cherry Demi Glace
Classic Chicken Picatta Lemon-Caper Butter	Linguini & Black Tiger Prawns (add \$5) Braised Leeks, Chanterelle Mushrooms and Fresh English Peas
Back Yard Barbequed Bone-In Chicken	Bay Scallops & Button Mushrooms Fussilli Pasta, Smoke Tomato Marinara
Southern Fried Chicken Country Gravy	Classic Spaghetti Bolognese Parmesan-Garlic Bread
Grilled Chicken Marsala	Chicken & Penne Pasta Kalamata Olives, Roasted Red Peppers, Whole Clove Garlic, EVOO and Basil
	Fettuccini Alfredo
	Four Cheese Lasagna

Salads

Hand Tossed Caesar Salad Shaved Grana Padano, Roasted Garlic Croutons
Tomato & Cucumber Parsley Vinaigrette, Shaved Bermuda Onions
Green Apple & Celery Toasted Pecan Vinaigrette
Mixed Baby Field Greens Meyer Lemon & Dried Cherry Vinaigrette
Tomato & Mozzarella ala Caprese (add\$2) Balsamic Vinaigrette and Fresh Basil
American Style Potato Salad
Pasta Salad
Chopped Iceberg Lettuce Blue Cheese-Pepper Dressing

Sides

Classic Herb Mashed Potatoes
Wild Rice Pilaf
New York White Cheddar Scallop Potatoes
Toasted Barley Risotto (add \$2)
Sautéed Seasonal Vegetables
Grilled Asparagus (add\$2)
Basmati Rice

DESSERT

Assorted Cookies (add \$1.50)
Ghiradelli Brownies (add \$2)
Tiramisu (add \$3)
Apple Pie (add \$2.50)
Chocolate Decadence Cake (add \$2)
Assorted Mini Pastries (add \$4)
<i>Chocolate Covered Strawberries, Canolis, Eclairs</i>
<i>New York Style Cheesecake (add \$ 2.50)</i>

**CARVING STATION ADD ON
To Buffet Menu**

Dinner Rolls & Condiments ***** Chef Free \$75

Garlic Rubbed Black Angus New York Strip Steak
Sautéed Mushroom Broth and Green Peppercorn Cream
\$ 275.00 per 50 Guests

Whole Roasted Beef Tenderloin
Caramelized Onion-Blue Cheese Broth
\$ 300.00 per 50 Guest

Apple Wood Smoked Tom Turkey
Fresh Cranberry Relish
\$ 165.00 per 50 Guest

Brown Sugar & Clove Cured Pit Ham
Spicy Cinnamon-Sweet Chili Apple Sauce
\$200.00 per 50 Guest

Black Pepper Baked Boneless Pork Lion
Dried Apricot-Vermont Maple Glaze
\$ 215.00 per 50 Guest

Rosemary Roasted Leg of Spring Lamb
Mint Scented Apple Chutney
\$225.00 per 50 Guest

Slow Roasted Prime Rib of Beef
Horse Radish Sour Cream, Rosemary Scented au jus
\$.285.00 per 50 Guest

All American Backyard Barbeque

\$32.95

Sides:

Classic Potato Salad

Mixed Baby Greens
Charred Tomato Vinaigrette

Shuck-on Grilled Corn on the Cob

Boston Baked Beans with Brown Sugar & Sherry Vinegar

Jalapeno Corn Bread

Entrées

Dry Rubbed Baby Back Pork Ribs

Bone-In, Honey Based BBQ Chicken

Sweet Italian Sausage

Dessert

Assorted Cookie & Ghirardelli Chocolate Brownies

Additional Pricing

<i>Labor</i>	<i>Included</i>
<i>All menu prices include standard labor for servers and other staff. Additional charges stated below.</i>	
<i>Standard Linen</i> Assortment of colors available	\$3.75 per person and up
<i>Bartender</i> 1 bartender per 75 guests. Will be there for set up and tear down.	\$175.00 for entire event
<i>Bar Set Up</i> glassware, ice, cocktail napkins, garnishes, mixers	\$4.25 per person
<i>Carving Station Attendant</i>	\$75.00
<i>Private Tastings</i>	FREE
<i>Coffee/Tea Station Set-Up</i> Coffee Cups, Sweeteners, Regular and Decaffeinated Coffee, Assorted Herbal Teas, Served in Silver Coffee Urns	\$3.25 per person and up
<i>Other Rental Items</i> Chairs, Tables, Staging, Dance Floor, Tenting etc.	\$ ask for quote

Sales Tax and 20% Service Charge applies on all food, beverage, and rental items

Catering

POLICIES AND GUIDELINES

Deposits/Payments

A non-refundable deposit is due upon reserving the date with a signed contract. Final payment is due 7 days prior to the event. For all additional charges incurred on the day of the event an invoice will be mailed within 48 hours and will be due upon receipt. All deposit and payments are non transferable.

Event Details

Final event details are due 2 weeks prior to the event. This includes timing, menu, rentals, bar service, etc.

Guarantee Numbers

Clients are required to provide a final guaranteed number of guests and entrée choices 7 days prior to the event. This guarantee cannot be reduced. *See Also Price Per Person below. We prepare for the number of guests that are guaranteed, and you will be billed for the guaranteed number, unless more than the guaranteed number attend the event. An increase in the guarantees 48 hours or less prior to the event, may be subject to a surcharge. Once your guaranteed number is received an invoice will be generated.

Cancellation/Refunds

Should the above client decide to cancel the event, no refunds will be given on any deposits and payments made to Elegant Affair Catering, llc.

Rental Items

Any damage to rental items/equipment (i.e. broken glassware, burned, torn, or wax stained linen, broken chairs, etc.) or missing equipment shall be payable by the contracted client

Buffets/Carving Stations

All buffets and carving stations require a minimum of 25 people. Carving stations will incur additional fees for an attendant.

Alcohol Service

We do not serve alcoholic beverages to minors or to guests who appear to be intoxicated.

Children

Children's menus available upon request.

Price Per Person

Your price per person is based upon a minimum guaranteed number of guests. If your final guarantee is less than the minimum guarantee, we reserve the right to increase the per person price.

Drop off Service

This service does not require on site staff to serve or set up for food service. This service is only a drop off service. All food will be delivered in disposable dishware. You may want to consider renting all proper and appropriate equipment to keep the food warm and the quality of the food in tact. Elegant Affair Catering, llc will not be held responsible for the quality of the food after delivery. When food is delivered it should be eaten immediately.

Other

Seasonally appropriate products apply therefore, menus may be subject to change without notice.

If selecting more than one entrée the same starch and vegetable will be served unless your event is 25 or smaller.

Elegant Affair Catering, llc is not responsible for the personal property of the client and guests.

Plated dinners for over 100 must select one entrée for the group. Duets are always a nice option.