



MENU'S & SERVICE OFFERINGS

Like theatrical performers, we seek ways to bring the thrill of opening night to every event we cater!

Elite Catering's success is derived from balancing tradition and innovation. Our food is a combination of the familiar and the new. We are always exploring new ideas that will satisfy the client and keep it fresh...all while honoring our culinary roots and the classic techniques underlying all great cooking.

Catering is not just about amazing food. Our service team is highly trained and has a driving desire to please you and your guests. Our displays are designed to complement your personal style and with our team of organized professionals, we will bring your dreams to life!

937-559-4590

Thank you for such an amazing reception. People are still talking about the amazing food and presentation!

Lisa, DAI Bride

Everyone loved the food and a big thank you to your staff for a great event. We couldn't have done it without you.

Judy, Dayton Children's

The staff was perfection and the meal was great... everything was perfect!

Gail, Rey & Rey

Your crew was amazing. The food was spectacular.

Nothing could have been better!

Josh, Groom at Cox

Elite

**CATERING
& EVENTS**

elitecatering.com

Cocktail Hour

Stationary Displays (45min-1hour)

International Cheese Course ~5.85 per guest

Assorted Sliced Cheeses | Gourmet Block Cheeses
| Salami Flowers | Crackers | Flatbread | Red
Pepper Hummus | Apple & Pear Slices | Grapes |
Assorted Cheeseball Lollipops

Modern Canape Display ~ 7.50 per guest

Almond Goat Cheese with Raspberry on Pita
Round | Caramelized Pear and Brie Tart with
Mango Salsa | Honeyed Ricotta with Dried Apricot
Tart | Caprese Shooter Stick with Balsamic |
Deviled Eggs with Praline Bacon |
Beef Tenderloin Crostini with Horseradish Cream

Fresh Fruit Display ~ 3.85 per guest

Pineapple | Oranges | Strawberries | Grapes |
Melon | Kiwi | Strawberry Tree (seasonal
substitutions may be made)



Iced Seafood Display ~ 18.00 per guest

Jumbo Shrimp Cocktail | Oysters on the Half
Shell | Crab Louie Cocktail | Jonah Crab
Claws | Spicy Cocktail & Lemon Cocktail
Sauce

Popular Passed Hors d'oeuvre

Pre-dinner Hors d'oeuvre:	Up to 1 hour
Select # of Hors d'oeuvre:	Choice of 3-5
Cost per guest:	6.00 – 11.00

Coconut Shrimp Lollipops with Pineapple Chili
Dipping Sauce

Stuffed Mushrooms with Boursin, Spinach,
Basil Pesto and Shredded Asiago

Spinach Dip in Phyllo Cup

Smoked Salmon Kettle Chip with Onion Dip

Mini Cone with Tomato Fondue & Mozzarella

Cheesy Risotto Balls

Bacon Wrapped Stuffed Dates

Praline Bacon

Baby Lamb Chops with Charred Gorgonzola

Mini Maryland Crab Cakes with Chili Aioli

Adobo Beef Quesadillas with Fresh Pico

Apple, Mushroom, Onion, Gruyere Tart

Asian Chicken Salad on Wonton Chip

Mini Shredded Chicken Taco on Lime Display

Toothpick Burger on French Fry Cone

Blistered Tomato Bruschetta

Mini Beef Wellington with Merlot Demi

Chicken Empanada with Chipotle Cream

Asparagus wrapped with Sundried Tomato
Cream and Phyllo

Tomato Bisque Soup Shooter with Gouda
Grilled Cheese Garnish

And many more....

Sample Dinner Options

Chicken and Pasta Sample

Blistered Tomato Bruschetta Chicken
Linguini with Roasted Vegetables in White Wine Butter
Rosemary Garlic Red Potatoes
Garlic Squash and Zucchini
Fresh Green Beans
Assorted Rolls & Breads with Butter
22.35 per guest ++ Buffet | 27.85 per guest ++ Plated Duet



Chicken and Beef Sample

Mascarpone & Fig Stuffed Chicken Marsala
Chef Carved Beef Tenderloin with Horseradish Cream
Mashed Red Skin Potatoes
Assorted Roasted Vegetables
Asparagus | Red Peppers | Sugar Snap Peas | Yellow Squash | Green Beans | Baby Carrots
Assorted Rolls & Breads with Butter
25.85 per guest ++ Buffet | 30.85 per guest ++ Plated Duet

Beef and Seafood Dinner Sample

Roasted Salmon with Maple Pecan Dust
Petit Filet with Bleu Cheese Butter
Creamy Parmesan Risotto
Tri-Color Moroccan Carrots
Fresh Green Beans with Almonds
Assorted Rolls & Breads with Butter
35.85 per guest ++ Buffet | 38.85 per guest ++ Plated Duet

Upscale Beef and Seafood Sample

Braised Beef Short Ribs with Merlot Demi
Focaccia Crusted Seabass with White Wine Cream
Roasted Garlic & Cauliflower Mash
Asparagus Spears
Assorted Rolls & Bread with Butter
39.85 per guest ++ Plated Duet

Duet Plate: 2 entrée's (duet) are selected and served with a complimentary starch and vegetable for a restaurant quality presentation.

INCLUDED:

A Salad of your choice
Ice Tea and Water
Coffee Bar
Buffet Décor & Design
Clear Plastic Disposable

Add Full China

4.85 per guest ++

Includes 2 forks, knife and spoon, stemmed water glass, 6" salad plate, 10" dinner plate (pattern of your choice) as well as additional staff to manage these items.

Buffet Service Fee 22.9%

Plated Service Fee 26.9%

Dietary Restriction Meals are served at no additional fee.

Kids Meals Available

+ = service fee

+ = sales tax

Customized Menus
Available

Salad Options

Elite Signature Salad

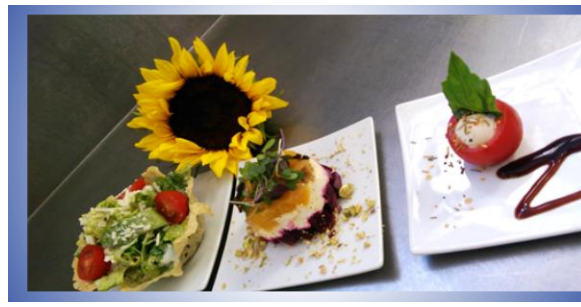
Fresh Spring Mix, Dried Cranberries, Sweet Mandarin Oranges, Sliced Strawberries, Sugared Pecans, Crumbled Feta, and Apple Cider Vinaigrette Dressing (Ask about our Fall/Winter version)

Beet and Goat Cheese Salad

Fresh Spring Mix, Roasted Red & Yellow Beets, Creamy Goat Cheese, Dried Cranberries, Crushed Pistachios, and an Orange Sherry Balsamic Vinaigrette

Wedge Salad

Crisp Iceberg Wedge, Ripe Tomato, Red Onion, Bacon, Bleu Cheese Crumbles, Buttermilk Herb, and Balsamic Reduction



Tri-Plate Salad * (add \$1.50pp)

Caprese Stuffed Capari Tomato | Caesar in Parmesan Cup | Beet and Goat Cheese Trifle

Cucumber Ring Salad

Fresh Baby Romaine, Red & Yellow Cherry Tomatoes, Focaccia Croutons, Fresh Mozzarella Balls, Crisp Carrot, and Raspberry Vinaigrette

Apple Bacon Salad

Fresh Romaine Blend, Savory Bacon, Red Grapes, Smoked White Cheddar, Homemade Croutons, Crisp Apples, and Buttermilk Herb

Grilled Peach & Mozzarella Salad

Fresh Romaine Blend, Grilled Peaches, Blueberries, Fresh Mozzarella, Focaccia Croutons, and Mango Champagne Vinaigrette (seasonal)

Fried Green Tomato Caprese Stacker

Crispy Cornmeal Crusted Green Tomato, Mozzarella, Red Tomato, Pesto Oil, and Balsamic Reduction

Crunchy Asian Salad

Shredded Cabbage, Broccoli Slaw, Dried Cranberries, Mixed Sweet Peppers, Fried Wonton Sunflower Seeds, Edamame, Cilantro, and Sesame Dressing

Caramelized Pear & Apple Salad

Caramelized Pear & Apple Rings, Fresh Spring Mix, Baby Romaine, Sugared Pecans, Crumbled Feta, and Apple Cider Vinaigrette

Table Side Soup Service

Lobster Bisque | Tomato Bisque

Focaccia Croutons, Shaved Parmesan, and Micro Herbs

Entree Options

Chicken Entrees

Stuffed Chicken Marsala

Stuffed with Chopped Fig, Silky Mascarpone Cheese, and topped with a Sweet Mushroom Marsala

Tuscan Chicken

Roasted Chicken tossed with a Creamy Spinach Cheese Sauce and garnished with Roasted Tomatoes

Goat Mac Nut Chicken

Goat Cheese and Macadamia Nut Crusted Chicken, with a drizzle of Asiago Cheese Sauce

Grilled Cilantro Lime Chicken

Marinated Chicken grilled on-site and topped with a Tropical Salsa, and Fresh Cilantro

Stuffed Chicken Parmesan

Creamy Ricotta and Fresh Mozzarella blended with Fresh Basil, and topped with a Homemade Pomodoro

Harvest Chicken

Chicken Stuffed with Savory Wild Rice and Dried Cherries, topped with Apple Brandy Cream

Beef Entrees

Chef Carved Beef Tenderloin

Served with Horseradish Cream, Caramelized Onions, and Sautéed Mushrooms on the side

Filet Mignon

Bleu Cheese Butter | Fried Onion Nest

Garlic Crusted Prime Rib

Horseradish Cream | Au-Jus

Herb Crusted NY Strip

Red Wine Braised Beef Short Ribs

Peppercorn Cream | Merlot Demi



Seafood Entrees

Scottish Salmon

Choose: Grilled | Roasted | Pan Seared

Choose: Pecan Dust | Lemon Sabayon | Almond Honey Dijon | Lobster Cream | Wellington

Red Snapper

Choose: Roasted | Pan Seared | Butterflied

Choose: Thai Coconut Red Curry Sauce | Buerre Blanc | Citrus Herb Glaze

Crab Stuffed Tilapia with Shrimp Topper

Parmesan-Focaccia Crusted Sea Bass

Choose: White Wine Butter | Lemon Sabayon | Basil Pesto

Barramundi

Choose: Roasted | Pan Seared | Poached

Choose: White Wine Butter | Cajun Cream | Rock Shrimp Scampi

Barramundi has a mild, buttery flavor, and succulent, meaty texture. This delicious, sustainable fish is naturally high in omega-3s with only half the calories of salmon.

Pasta Entrees

Pasta Alfredo

Bow Tie Pasta, Spinach, and Sundried Tomato Alfredo

Linguini with Roasted Vegetables

White Wine Butter Cream and Asiago

Gourmet Stuffed Ravioli

Choose: Mushroom Marsala Cream | Lobster Cream |
Rock Shrimp Scampi | Sage Butter | Fresh Pomodoro

Gouda Mac-n-Cheese



Vegetarian Entrees

Zucchini Boat

Breaded Zucchini stuffed with Quinoa, Spinach and Sundried Tomato Pesto with an Asiago Cheese Drizzle

Eggplant Stacker

A pool of Pomodoro with Sundried Tomato Goat Cheese sandwiched between Breaded Eggplant and topped with a Squash and Zucchini wheel

Portabella Mushroom Wellington

Portabella stuffed with mixed mushrooms, shallots and thyme and wrapped with puff pastry. Served with a Marsala Sauce

Portabella Mushroom Stacker

Roasted Portabella Mushroom, Squash, Zucchini, Roasted Red Pepper, Fried Eggplant, and Fresh Mozzarella Disks stacked and covered with a Pomodoro Sauce

Ask about our extensive Vegan Menu Options!



Other Meat Entrees

4oz. Bone-in Marinated & Grilled Pork Chop

Carved Pork Tenderloin

Choose: Brandy Apple Cream | Orange Herb Sauce

Rosemary Garlic Crusted Baby Lamb Chops

Choose: Gorgonzola | Mint Chimichurri |
Mushroom Herb Sauce

Service Style Offerings

Passed or Butlered Hors d'oeuvre = A uniformed server is moving around the event space with an eloquently appointed tray of small bites for the guests to enjoy.

- *For a cocktail hour proceeding dinner, a variety of 3-5 selections is recommended for the traditional 45 minute cocktail hour.*

Stationary Hors d'oeuvre Display = A table display of a variety of small bites for guests to enjoy. This can be a comprehensive cheese display with lots of different textures and offerings or it can be a number of hot and/or cold offerings.

- *For a cocktail hour proceeding dinner, a variety of 5-7 selections is recommended for the traditional 45 minute cocktail hour.*

Buffet Meal = A buffet usually consists of a salad, 2-3 entrée selections, and a few starch/vegetable selections in an elegant display across 16 feet of table space. Usually available for up to 1.5 hours.

- *This is popular for clients that want multiple options for their guests; both in volume and variety. This is usually the most cost effective option.*

Plated Meal = A plated meal is a pre-determined menu that is plated in the kitchen and served to each guest at their seat.

- *A duet plate option; 2 entrée's are selected with a complimentary starch and vegetable for a restaurant quality presentation. A dietary substitution plate (vegetarian, etc) is also created and served to those in need. Elite Catering can serve this style meal in 18 minutes to up to 200 guests.*
- *A choice entrée option; Up to 3 entrees (usually 1 is a vegetarian option) are selected with a common starch and vegetable on all 3. The client then lets us know how many of each plate to prepare per their guests pre-order. This style service requires meal counts per table/seat 10 days prior to the event. This style service does require a little extra time for proper table service.*

Heavy Hors d'oeuvre Menu = A variety of 9-16 different hot and cold items in a fun buffet display in 16+ feet of table space. This display is usually available for guest grazing for up to 2 hours.

- *This style service is great for casual events, different meal periods and for those clients that love to have a bunch of different items to nibble!*

Stations Menu = A variety of food stations are set up around the event space with different "mini meals" presented at each location. These stations can be themed (ie., Asian, Tropical, Southern, etc) or can be just the perfect grouping to comprise your favorite mini meal (ie., mashed potatoes, beef short rib and asparagus spears in a martini glass).

- *This style service is great for cocktail style events where mingling and great food is the focus. It provides great movement throughout a space and showcases the largest variety of menu choices.*

Family Style Menu = A menu that usually consists of 2-3 entrée selections, and a few starch/vegetable selections presented to the table in serving bowls and platters for guests to pass around the table – as you would at family dinner. The salad may be individually plated and served or served on a large platter to pass as well.

- *This style service is popular for a farm-to-table approach or for events that the "community" of the guests is the focus.*

Elite Catering 937-559-4590