



Special Events Catering Menu

Standard Cocktail Menu

Stationary or Butlered

A Selection of Five Hors d'Oeuvres:

Tequila Lime Chicken Wings

Meatballs: Swedish, Asian, Sweet & Sour

Deluxe Deviled Eggs

Jerked Salmon with Mango Sauce

Scallops Wrapped in Bacon

Miniature Maryland Crab Cakes, Remoulade Sauce

Skewered Beef Teriyaki

Mushrooms Stuffed with Crabmeat

Vegetarian Spring Rolls, Sweet Chili Sauce

Skewered Sesame Chicken, Honey Dijon Dipping Sauce

Seafood Martini Display: Jumbo Shrimp & Jumbo Lump Crabmeat, Spicy Cocktail Sauce

Mashed Potato Bar (served by attendant)

Creamy yukon gold mashed potatoes with an assortment of toppings including grilled sliced chicken breast with sun-dried tomato, beef chili, sautéed onions with bacon, shredded cheddar cheese, blanched broccoli florets & sour cream.

Pasta Station (served by attendant)

Your choice of Penne Pasta or cheese tortellini with your choice of vodka, marinara, or Bolognese Sauces

Served with an assortment of toppings including grilled chicken with sun-dried tomato, sautéed spinach and oyster mushrooms, sautéed shrimp and scallops.



Buffet Menu

Cold Crudité Station

A lavish display of fresh vegetables, assorted imported and domestic cheeses and seasonal fruit accompanied by a variety of dipping sauces

(Select Two Dips)

Artichoke and Spinach · Hummus · Vegetable · Creamy Blue Cheese · Low Fat Honey Mustard · Garlic Herb

Salads

(Select One)

Caesar Salad with Croutons

Spring Mixed Greens with Walnuts and Vinaigrette

Hearts of Romaine, garlic-cROUTONS and Parmesan with red wine vinaigrette

Spinach Salad, feta cheese and candied pecans served with balsamic vinaigrette

Entrees

(Select Two or Three)

Chicken Marsala served with Fresh Mushrooms & Sweet Red Peppers

Boneless Breast of Chicken stuffed with Traditional Cornbread Stuffing

Old Fashioned Honey Glazed Baked Ham

Prime Roast Rib of Beef

Creamy Seafood Alfredo over Whole Wheat Pasta

Jerked Salmon Filet served with Mango Sauce

Flounder Stuffed served with Lumped Crabmeat

Baked Salmon topped with Bing Cherry Glazed

Three Cheese Baked Ziti

Meat or Vegetarian Lasagna

Tri-Color Tortellini Primavera with a Cheese Sauce

Side Dishes

(Select Two)

Rice Pilaf, Herb Roasted New Potatoes

Garlic-Mashed Potatoes, Potato Salad

Candied Sweet Potatoes

Vegetables

(Select Two)

Collard Greens, Glazed Carrots, Green Beans Almandine

Sautéed Assorted Vegetables, Green Beans and Baby Carrots

Asparagus Brown & Wild Rice with Sun-Dried Tomatoes

Includes: Fresh Assorted Rolls, Butter and Coffee

Sweet Treats

Select (5) from the following

Assorted Cheesecakes, Mini Éclairs, Mini Cannoli, Brownies, Mini Cream Puffs,

Bread Pudding, Peach Cobbler, Banana Pudding, Chocolate Dipped Strawberries

Cup Cakes, Cake Pops or Cake Push-Ups



ABOUT US

Elegant Experience Caterers are a full service off-premise caterer providing everything you need from delivery and set-up to staffing your event with servers and bartenders. Whether it is an intimate dinner for two or an event for two hundred our menu has something for everyone at prices designed to fit your budget, which includes delicious breakfast, lunch and dinner options. Top off your luncheon or dinner with our sweet treats. Wrap your lips around delectable mouthwatering deserts that will leave your guest craving for more.

Our catering services provide disposable set-ups as well as the table linens, china, flatware and stemware to add an elegant touch to your event. We provide break down and clean up after the catering of your event is complete. No event is too small or large for our team. Contact us today to begin planning your next event. Allow our courteous and efficient staff to show your guest how much you care.

· **Terms:** Half payment is due when placing order, balance is due prior to delivery in cash, credit or debit card unless other arrangements have been made.

· **Prices effective March 1, 2014:** Subject to change without notice, based on availability.

Service rates are quoted for a 5-hour minimum. Effective March 1, 2014

Regular Days: (Non-holidays)

Wait Person..... \$125.00 (\$25.00 each additional hour)

Bartender..... \$125.00 (\$25.00 each additional hour)

Cook..... \$125.00 (\$25.00 each additional hour)

Porter..... \$100.00 (\$20.00 each additional hour)

Supervisor..... \$150.00 (\$30.00 each additional hour)

Holidays: New Year's Day, Passover (both days), Easter, 4th of July, Labor Day, Memorial Day, Rosh Hashannah (both days), Yom Kippur (both days)

Wait Person..... \$150.00 (\$30.00 each additional hour)

Bartender..... \$150.00 (\$30.00 each additional hour)

Cook..... \$150.00 (\$30.00 each additional hour)

Porter..... \$125.00 (\$25.00 each additional hour)

Supervisor..... \$175.00 (\$35.00 each additional hour)

Special Holidays: Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve

Wait Person.....\$175.00 (\$35.00 each additional hour)

Bartender..... \$175.00 (\$35.00 each additional hour)

Cook..... \$175.00 (\$35.00 each additional hour)

Porter..... \$150.00 (\$30.00 each additional hour)

Supervisor..... \$200.00 (\$40.00 each additional hour)

Complete bar set-up: 50-person minimum. Includes liquor liability insurance