

# A Taste of Elegance

CATERING & EVENTS

## DESIGN YOUR OWN ELEGANCE

A Taste of Elegance prides itself on being the most flexible caterer in the Central and Northern Virginia areas. We strive to provide you with as many options as possible, so that our food can satisfy your tastes. Some typical pricing scenarios are as follows:

*All entrees are available in:*

*Casual **Buffet Style**, Intimate **Family Style** or Elegant **Plated Style***

1 SALAD, 1 VEGETABLE, 1 STARCH, 1 CHARMING ENTREE,  
1 PASTA, ROLLS & BUTTER

*\$22.95pp*

1 SALAD, 1 VEGETABLE, 1 STARCH, 1 CHARMING ENTREE,  
1 CARVING STATION, ROLLS & BUTTER

*\$24.95pp*

1 SALAD, 1 VEGETABLE, 1 STARCH OR MARTINI BAR, 1 CHARMING  
ENTREE, 1 PASTA, 1 ELEGANT ENTREE, ROLLS & BUTTER

*\$28.95pp*

1 SALAD, 1 VEGETABLE, 1 STARCH OR MARTINI BAR, 1 CHARMING  
ENTREE, 2 ELEGANT ENTREES, ROLLS & BUTTER

*\$33.95pp*

*Our Chefs are always creating delicious new seasonal flavors!*

*Check in anytime for a brand-new taste!*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

# Salads

## GARDEN SALAD

*An Iceberg and Romaine Lettuce blend topped with Cherry Tomatoes, Croutons, Shredded Carrots and Cucumbers with Ranch or Italian Dressing*

## CAESAR SALAD

*Crisp Romaine Lettuce with Parmesan Cheese and Croutons tossed in a Classic Caesar Dressing*

## STRAWBERRY HOUSE SALAD

*Baby Field Greens, Sliced Strawberries, Candied Pecans and Feta Cheese tossed in a Home-made Raspberry Vinaigrette*

## CRANBERRY HOUSE SALAD

*Baby Field Greens with Cranberries, Feta and Candied Pecans tossed in a white balsamic Vinaigrette*

## PASTA SALAD

*Penne Pasta, Diced Tomatoes, Cucumbers, Sliced Olives and Cubed Cheese tossed in a Zesty Italian dressing*

## GREEK SALAD

*Romaine Lettuce, Diced Tomatoes, Cucumbers, Olives and Feta Cheese tossed in a creamy Greek Dressing*

## CAPRESE SALAD

*Fresh Mozzarella, Sliced Tomatoes, Olive Oil, Basil and Balsamic Vinegar*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## Vegetables

### GREEN BEANS

*with slivered Almandines*

### GREEN BEANS

*with Sea Salt and Olive Oil*

### GREEN BEANS

*with Bacon*

### BROCCOLI, CAULIFLOWER AND CARROT MEDLEY

### ZUCCHINI, SQUASH AND CHERRY TOMATO MEDLEY

### BROCCOLI FLORETS

*drizzled in Sea Salt and Olive Oil*

### BROCCOLI AU GRATIN

### SWEET CORN

### HONEY GLAZED CARROTS

### ASPARAGUS

*(Additional Charge of \$2.25)*

### ROASTED ROOT VEGETABLES

*(Additional Charge of \$2.25)*

## Starches

### ROSEMARY BABY NEW POTATOES

### CHEESY SCALLOP POTATOES

### GARLIC INFUSED MASHED POTATOES

### WILD RICE PILAF

### BASMATI RICE

### BAKED MACARONI & CHEESE

### PASTA MARINARA

### PESTO PASTA WITH DICED TOMATOES

### PENNE ALFREDO PASTA

### SPINACH & CHEESE TORTELLINI

### SWEET POTATOES

### ORZO WITH SPINACH & RED PEPPER

### CAJUN CREOLE PASTA WITH SHRIMP

## Martini Bars

### SMASHED POTATO MARTINI

*with Bacon, Cheese & Sour Cream*

### SWEET POTATO MARTINI BAR

*with Brown Sugar, Candid Pecans & Marshmallows*

### CHEESY SCALLOP POTATOES

*with Bacon, Cheese & Sour Cream*

### BAKED MACARONI & CHEESE

*with Peas, Broccoli Florets & Bacon*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

## Charming Entrees

ITALIAN GRILLED CHICKEN BREAST

TUSCAN CHICKEN BREAST

*with Spinach & Red Peppers*

CHICKEN CACCIATORE

*Slow roasted tomatoes, mushrooms and onions*

BAKED BOURBON CHICKEN BREAST

BRUSCHETTA STUFFED CHICKEN BREAST

*Topped with tomato, basil and parmesan cheese*

CHICKEN MARSALA

*Mushrooms in Home-made Marsala Sauce*

STUFFED SPINACH & ARTICHOKE CHICKEN BREAST

MADEIRA CHICKEN BREAST

*with Mozzarella Cheese, Asparagus and Mushrooms*

CHICKEN CORDON BLEU

## Elegant Entrees

SALMON SEASONED WITH

*Lemon, Butter & Old Bay Hollandaise Sauce Cajun Creole Sauce Blackened*

STUFFED FLOUNDER WITH CRAB MEAT

*In a Creamy Champagne Sauce*

STUFFED TILAPIA WITH CRAB MEAT

*In a Creamy Champagne Sauce*

BEEF TENDERLOIN SEASONED WITH

*Au Jus Sautéed Mushrooms and Onions Balsamic Glaze Parmesan Butter*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# Stations

*Add on Buffet- \$4.95pp & Stand-Alone Station- \$6.95pp*

## CARVING STATIONS

*Virginia Honey Ham*

*Beef Round with Au Jus and Horseradish*

*Pork Tenderloin*

*Roasted Turkey Breast*

## PASTA STATION

*Penne Pasta*

*With your choice of two sauces - Alfredo, Marinara, Pesto or Vodka Cream Sauce  
Toppings- Mushrooms, Diced Chicken, Meatballs, Black Olives, Broccoli Florets, Diced  
Tomatoes and Parmesan Cheese*

## FAJITA STATION

*Tortillas grilled with Shredded Beef, Shredded Chicken and Cheeses, Fresh Cilantro,  
Tomatoes, Spicy Salsas, Shredded Lettuce, Olives, Jalapeños and Sour Cream*

## BAKED POTATO STATION

*Idaho Baked Potatoes with shredded Cheeses, Bacon, Chives, Mushrooms,  
Broccoli florets and Sour Cream*

## SALAD BAR STATION

*Crisp Iceberg Lettuce, Romaine Lettuce, Cherry Tomatoes, Shredded Carrots, Onions,  
Mushrooms, Olives, Cucumbers, Croutons, Cheese, Diced Chicken, and Bacon Bits  
Served with Ranch and Italian Dressing*

## RICE STATION

*White Rice with toppings of Peas, Baby Corn, Carrots, Onions, Soy Sauce, Broccoli  
Florets, Sweet Chili, Diced Chicken and Shrimp*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# Brunch

## BRUNCH #1 - \$24.95PP

*Eggs Frittata with cheese*

*Home Fries with Peppers & Onions*

*Biscuits & Country Gravy*

*Fresh Fruit*

*Sausage Links or Maple Bacon*

*Assorted Muffins & Pastries*

## BRUNCH #2 - \$27.95PP

*Scrambled Eggs with Cheese*

*Home Fries with Peppers & Onions*

*Fresh Fruit*

*Sausage Links or Maple Bacon*

*Assorted Muffins & Pastries*

*Ham Carving Station or Waffle Station*