

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

\$21.95pp

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

\$23.95pp

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

\$26.95pp

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

\$29.95pp

Our Chefs are always creating delicious new seasonal flavors!

Check in anytime for a brand-new taste!

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

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

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 & SCALLOPS

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

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

Stations

Add on Buffet- \$3.95 & Stand-Alone Station- \$5.95pp

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*

Brunch

BRUNCH #1 - \$21.95PP

Eggs Frittata with cheese

Home Fries with Peppers & Onions

Biscuits & Country Gravy

Fresh Fruit

Sausage Links or Maple Bacon

Assorted Muffins & Pastries

BRUNCH #2 - \$25.95PP

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