

# A Taste of Elegance

CATERING & EVENTS

<b>Brides Name:</b>		<b>Phone:</b>	
<b>Grooms Name:</b>		<b>Phone:</b>	
<b>Billing Address:</b>			
<b>Email:</b>		<b>TIME OF EVENT:</b>	
<b>Venue:</b>	<b>Elegance Estates</b>	<b>Staff Arrive:</b>	
<b>Event Date:</b>		<b>Ceremony:</b>	
		<b>Cocktail Hour:</b>	
<b>NUMBER OF GUEST:</b>		<b>Introductions:</b>	
		<b>Dinner:</b>	
		<b>Toast:</b>	
		<b>Cake:</b>	
<b>TOTAL:</b>		<b>Guest Leave:</b>	
<b>Vendors:</b>		<b>Staff Leave:</b>	

## PRE- CEREMONY-

**Bridal Suite-** Cheese Tray & Mimosas

## COCKTAIL HOUR:

**Pink Lemonade & Spa Water Station**

**Cheese & Fruit Display** with Crackers

**Crab Dip Martinis** with Garlic Bread- **Passed**

## BUFFET MEAL

### **Cranberry House Salad**

Romaine Lettuce, Baby Field Greens, Feta, Cranberries,  
Candid Pecans tossed in a White Balsamic

### **Green Beans with Sea Salt & Olive Oil**

### **Mashed Potato Martini Bar with**

Bacon, Cheese & Sour Cream

### **Tuscan Chicken Breast**

with roasted red peppers and spinach

### **Beef Carving Station with Horse Radish**

**Cajun Creole Pasta** with Shrimp & Scallops

### **Rolls & Butter**

## Non-Alcoholic Package

Coke, Diet Coke, Sprite, Ginger Ale, Wine glasses, Acrylic Cups, Ice, Ice Bins, Beverage Napkins, Cranberry Juice, Orange Juice, Tonic Water, Limes & Cherries

We will provide Bartender

Client to provide own Alcohol

INCLUDED IN  
CATERING & VENUE PACKAGE:

- Real China Plates
- Silverware
- Water Glasses
- Champagne Flutes- Client to provide Champagne
- Cocktail Plates
- Cake Plates and forks
- No cake cutting fee
- Decorative Charger Plates in Black, Silver, Gold, White & Navy
- Linen Napkins
- Linen Tablecloths in Any Color (s)
- Supervisor, Wait Staff, Kitchen Staff and Bartender

**50 Guest Minimum**

Approved Menu Signature:

Date:

**CHOICE OF:** 2 Appetizers, 1 Salad, 1 Vegetable, 1 Starch, 1 Pasta, 1 Chicken Entree,  
1 Beef Entrée & Rolls & Butter

**Two Appetizers:**

- **Baked Bourbon Meatballs**
- **Crab Dip Martinis** with Garlic Bread
- **Cheese & Fruit Display** with Crackers
- **Coconut Shrimp**
- **Mini Chicken Cordon Bleu**

**One Salad:**

- **Garden Salad** Iceberg and Romaine Lettuce blend topped with Cherry Tomatoes, Onions, 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

**One Starch-**

- **Garlic Mashed Potato Martini Bar** with Cheese, Bacon & Sour Cream
- **Baked Mac & Cheese**
- **Wild Rice Pilaf**
- **Sweet Potatoes**

**One Pasta:**

- **Cajun Creole Pasta** with Shrimp
- **Pesto Pasta** with Diced Tomatoes
- **Spinach & Roasted Red Pepper Orzo Pasta**

**One Vegetable:**

- **Green Beans** with Olive Oil & Sea Salt
- **Broccoli, Cauliflower & Carrot Medley** with Olive Oil & Sea Salt
- **Zucchini, Squash and Cherry Tomato Medley** with Olive Oil & Sea Salt
- **Honey Glazed Carrots** with Brown Sugar & Butter

**One Chicken:**

- **Baked Bourbon Chicken Breast**
- **Madeira Chicken Breast** with Mozzarella, Mushrooms & Asparagus
- **Tuscan Chicken Breast** with Red Peppers & Spinach
- **Italian Grilled Chicken Breast**

**One Beef:**

- **Beef Tenderloin with** Au Jus
- **Beef Carving Station** with Horseradish