

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.

Enjoy peace of mind with thoughtful details built in: complimentary meals for up to 10 vendors, one complimentary tasting (*with a booked venue*), plus all plates, silverware, and glassware provided.

BUFFET 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

***50 person minimum**

Buffet Style subject to \$495 equipment fee

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

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PLATED STYLE

DUAL ENTRÉE

1 SALAD, 1 VEGETABLE, 1 STARCH, 4 OUNCE CHICKEN & CHOICE OF 5 OUNCE BEEF OR SALMON, ROLLS & BUTTER

\$35.95pp

GUEST CHOICE OF ONE 8 OUNCE ENTRÉE

1 SALAD, 1 VEGETABLE, 1 STARCH, CHOICE OF ENTRÉE (8 OUNCE CHICKEN, 8 OUNCE BEEF OR 8 OUNCE SALMON), ROLLS & BUTTER

\$35.95pp

FAMILY STYLE

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

\$22.95pp

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

****50 person minimum***

Plated & Family Style subject to \$895 equipment fee

**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

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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

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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

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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*

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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

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