

Roasted Acorn
Squash with
Maple-Bacon
Drizzle

Shaved
Brussels Sprout
and Chestnut
Salad

French Green
Beans with
Crispy Almond
Breadcrumbs

Buttermilk-
Boursin Mashed
Potatoes

THE ELEGANT MENU

celebrates the season's bounty with crowd favorites taken up a notch.

Elegant Catering Designs, LLC has designed a comprehensive listing of our Hors D'oeuvres, Chef stations, Platters, Soups, Salads, Entrees, Side dishes, and Desserts. This collection of unique menu selections represents a wide variety of ethnic and regional fare. In addition to events and special occasions, Elegant Catering Designs has become one of Denver's premier Corporate/Special Events/ caterers. Every year we help more than 250 couples focus on the moment of matrimony, not on the details and worries of wedding coordination. With a custom designed menu that will impress your family and friends, Elegant Catering Designs will deliver success for what is important in feeding your guest. Elegant's event designers are available to coordinate the many details associated with developing our client's important occasions. Our services include menu design, floral arrangements, bar services, staffing requirements, theme and décor consultations and any entertainment needs.

Hors D'oeuvres (all-100 min. count and up)

Hors D'oeuvres \$195/ea

- Roasted pepper and pesto sauce crosstini
- Crab stuffed mushroom
- Boursin stuffed mushroom
- Deviled eggs
- Currant and pinenut meatballs
- Swedish meatballs
- Italian meatballs
- Tomato, mozzarella, & basil skewer
- Asian chicken wings
- Baby grilled cheese on sourdough
- Buffalo style chicken wings
- Trio fruit skewers
- Potstickers with Ponzu: vegetarian,pork
- Southwestern empanadas with ancho sour cream
- Assorted bouchees: salmon and cream cheese, chicken and apple, roasted pepper & pesto
- Mexican egg roll with roasted chili salsa
- Andouille sausage and bell pepper skewersrs

Hors D'oeuvres \$2.25/ea

- Wild Mushroom won-tons with Asian mustard
- Goat cheese won-ton with cranberry glaze
- Asparagus wrapped with prosciutto and smoked provolone
- Indonesian beef tenderloin satay
- Tandori chicken satay with a yogurt mint sauce
- Vietnamese spring rolls with nuoc mam
- Smoked trout quesadilla with a tomato chive salsa
- Blue corn and crab fritters with voodoo sauce
- Puff pastry shells: roasted chicken salad with pistachios & cranberries, thai shrimp salad,
- Poached pear on a skewer with a maytag bleu cheese sauce
- Spicy chicken quesadilla with pico de gallo
- Roasted vegetable and potato samosas with roasted corn sauce
- Baby artichoke heart with tomato concassé, roasted garlic, and basil mayonnaise
- Goat cheese crosstini with sweet basil, sun-dried tomato and extra virgin olive oil
- Coconut chicken satay with teriyaki plum dipping sauce
- Thai chicken and bell pepper skewer
- Artichoke, fresh mozzarella & basil skewer
- Fried plantain chip: with jerk chicken salad or cajun crab salad
- Pesto chicken pinwheel on sun-dried tomato tortilla with a pesto cream cheese with black olives and fresh spinach
- New potato with chevre and herbs...

- Barbecue shrimp on cajun sweet potato flapjack
- Wild mushroom strudel with goat cheese, accompanied by a cranberry citron glaze
- Black-bean and chicken & pepper jack flautas with a salsa fresco
- Phillo tartlets (choices) Baked brie with walnuts and brown sugar or asparagus and St. Andre Goat cheese with sun-dried tomato and scallion or Spicy Italian sausage and provolone
- Cucumber boat with southwestern gazpacho
- Corn cake with southwest black beans and queso blanco
- Yucatan taco with chipotle chicken and napa cabbage, or blackened shrimp
- Oxacan style chile relleño with avocado dip
- Polenta pancake with spiced cinnamon apples
- Spanikopita triangles
- Bacon wrapped Dijon chicken skewers
- Mini round pizza our grilled margherita pizza with tomatoes, fontina cheese & fresh basil
- Spiral of mozzarella with sun-dried tomato & fresh basil served on a toasted baguette croustade
- Breaded Eggplant Roulade - breaded eggplant stuffed with goat cheese, roasted red bell pepper, and daikon sprouts.
- St. Louis toasted Ravioli - Sprinkled with parmesan and warm marinara dipping sauce

Hors D'oeuvres \$2.50/ea

- Bacon wrapped shrimp with chipotle b.b.q.
- Prosciutto wrapped shrimp with basil
- Blackened rare ahi tuna on a gaufrette potato with wasabi mayo
- Crab cocktail with lemon citron cocktail sauce
- Smoked duck and wild mushroom strudel with sundried cherry chutney
- Jumbo shrimp, Asian sausage, & water chestnut wontons with a spicy sweet & sour sauce
- Crawfish tartlet topped with melted gruyere
- Lemon-caper skewered shrimp
- Cajun shrimp skewers
- Grilled chicken with brie and apple chutney on french bread
- Miniature buffalo burger w/ carmelized red onions and melted white cheddar on a sesame bun
- Blini with smoked salmon cream cheese, and dill
- Jumbo shrimp cocktail w/ saauce
- Tenderloin carpaccio with boursin and capers
- California rolls with wasabi, ginger and soy
- Spicy tuna rolls with wasabi, ginger and soy
- Oysters on the half shell
- Authentic southern ham biscuits with honey mustard
- Toasted Mini BLT sandwiches
- Sauteed scallop with sun dried tomato puree on a Parmesan crisp
- Coconut shrimp with mango coulis
- Smoked trout quesadillas with chive and tomato salsa
- Sweet potato pancake with smoked salmon
- Dungeness blue crab cakes with Paul Prudhomme tartar sauce
- Tex-Mex tenderloin crostini
- Shrimp ceviche in a tortilla cup
- New potato with caviar and cream
- Savory cheesecake in the following flavors:
 - Smoked salmon
 - Crab and wild mushroom
 - Goat cheese and scallion
 - Tiger prawns with chimichurri sauce
 - Applewood bacon wrapped stuffed with figs and almonds
- Pancetta wrapped fig stuffed with gorgonzola
- Turkey, cucumber, sprouts, and brie
- Flank steak with roasted onions and honey dijon mayonnaise

Cocktail finger Sandwiches \$1.50/each

Choose from the variety of options below. Served on freshly baked dollar rolls

- Caribbean pork with Jamaican barbecue sauce
- Salmon salad with lemon, dill and roma tomato

Platters

Country Cheese and Fruit Display \$4.25/pp

Seasonal grapes, grilled pears and candied walnuts served with block and wedge imported and domestic cheeses. Served with Lavosh crackers, baguettes.

Elegant Cheese Display \$3.25/pp

A selection of Swiss, smoked cheddar, dill havarti, smoked gouda, jalepeño jack, served with assorted crackers.

Large Baked Brie en Croute \$54.

Served with water crackers and lavosh. Select one of the following flavors: chili infused honey, savory spinach, mushroom and scallion, red raspberry.

Lobster Ceviche \$7.75/pp

With plantain chips and fresh avocado.

South Pacific Shrimp Salad \$4.75/pp

With an assortment of taro & vegetable chips

Fresh Crudite Display \$2.75/pp

Lightly grilled red and yellow bell peppers, zucchini, green beans, asparagus, Jicama, carrots, tomatoes, cucumbers and sugar snap peas, served with red bell pepper avocado dip.

Seasonal Fresh Fruit \$3.25/pp

A decorative arrangement of pineapple, berries, melons and seasonal fresh fruit.

Shepherd's Bread \$30./each

A large toasted boule, hollowed, then filled with your choice of spinach, tomato and sour cream dip or crab and artichoke dip. Served with sliced baguette, crackers and Lavosh.

Bakery Displays

Continental Basket \$1.50/pp

Lavosh, challah rolls, and cranberry walnut bread

Breakfast Sweet Breads \$3.25/pp

International Bread Basket \$1.75/pp

Fresh baked petite baguette, jalapeño cheddar, and calamatta olive breads

Tuscan Basket \$1.75/pp

Ciabatta, focaccia, calamatta olive bread, and grissini bread sticks

Dinner Roll Assortment \$1.25/pp

Sesame, wheat, plain and pumpernickel rolls

Displays

Whole Poached Salmon \$4.50/pp

Glazed with cucumbers and dill then artistically displayed garnished with capers, red onion, chopped eggs, and fresh chives. Served with assorted water crackers and biscuits. 40 person minimum.

Seafood Display \$7.25/pp

This seafood lover's favorite includes oysters on the half shell, shrimp and crab cocktail. Served with lemon, horseradish, cocktail sauce and crackers. 5 pieces/person.

Asian Salmon \$4.50/pp

Side of sake poached salmon served chilled on a bed of napa cabbage and bok choy slaw.

Bruschetta Station \$3.75/pp

A selection of unique dips and spreads that include: chipotle goat cheese, chilantro pesto cream cheese, tomato and olive caponata. Served with our flavorful herbed and lightly grilled bruchetta.

Antipasto Display \$4.75/pp

An assortment of peppers, olives, artichoke hearts, imported salami, provolone, mozzarella, roasted red & yellow pepper.

Potato Station \$4.75/pp

Available as either mashed potatoes served in a martini glass or as a jumbo Idaho potato. Both are presented hot with a wonderful display of the following toppings; crispy bacon bits, sour cream, whipped butter, scallions, broccoli and cheddar cheese.

International Dipping Bar \$4.75

Tri Color Tortilla Chips, Plantain Chips, Grilled Bruschetta Toasts, Pita Points and Taro Chips. Mango Salsa, Pico de Gallo, Guacamole, Black Bean Salsa, Mediterranean Hummus, Black Olive Tapenade, Yellow Pepper Pesto

Sushi Station \$6.50/pp [3 pieces per guest]

Nigiri-sushi, tuna, fresh salmon, assorted sushi rolls, California rolls, spicy tuna rolls, avocado rolls, with eel and eel sauce, and other favorites. Served with pickled ginger, soy, wasabi, and chopsticks on frozen black granite. Option: Our talented sushi chef will prepare some of this sushi in front of your guests and also spend a bit of time with your guests (as they work) educating them on the art of eating sushi (\$25.00 pp)

Chef Stations

Cocktail Party portions, 4 oz. or 2 sandwiches/person

Gourmet Carving Station \$4.75/pp

Choose from: hickory smoked ham, beef top round, oven roasted turkey, marinated and grilled southwestern flank steak, or boneless pork loin roast. Served with our dinner roll assortment, horseradish sauce, dijon mustard, herb mayonnaise, and whipped butter.

Colorado Carving Station \$7.50/pp

Choose from: chateau of beef marinated in cracked black pepper and molasses, grilled to a perfect medium rare, or ancho rubbed pork tenderloin. Served with our ciabatta rolls, jalapeno cheddar bread, and honey wheat rolls, horseradish sauce, honey mustard, mayonnaise and whipped butter. (with the pork, add mango salsa)

Elite Carving Station \$12.95/pp

Choose from: beef tenderloin, herb crusted prime rib or tenderloin Wellington. Served with our dinner roll assortment, sauce bernaise, horseradish sauce, dijon mustard, herb mayonnaise and whipped butter. (with the tenderloin Wellington add a green peppercorn goat cheese demi glace)

Wild Mushrooms Provencale \$3.95/pp

Sauté station with shittake, portabella and oyster mushrooms prepared with olive oil, garlic and white wine. Served with Burschetta and fresh Parmesean.

Gourmet Pasta \$6.50/pp

Gourmet five-blend and penne pasta sautéed to order with a fresh basil marinara or a chardonnay cream. Includes the following accompaniments: Parmesan, sautéed mushrooms, black olives, artichoke hearts, green onions, garlic and crushed pepper flakes. Add grilled Italian chicken or link sausage for \$2./pp. Add sautéed shrimp or blackened scallops for \$3.50/pp.

Performance Stations

Satay Grilling Station (Three Satays per person) \$6.50/pp

Szechuan beef, Asian chicken satay, and sesame salmon grilled before your eyes. Dipping sauces: peanut and thai aioli.

Signature Hoisin Chicken Station \$5.50/pp

Sliced chicken breast, bok choy, snow peas, mushrooms, carrots, sesame oil, lo mein noodles, prepared for your guests in giant black wok on the station. Served in chinese-to-go boxes with chop sticks!

Performance Stations (cont.)

Pad Thai Station With "Pizzaz" \$7.50/pp

Prepared for your guests in two giant black woks on the station and served in chinese-to-go boxes with chop sticks. A sumptuous thai noodle dish served with spicy chicken and shrimp tossed with sprouts, eggs, peanuts, thai basil and cilantro. Your chef will prepare a variety of unique dishes using an array of bowls brimming with vegetables including: snow peas, broccoli, green beans, bamboo shoots, bok choy, carrots, bell peppers and bean sprouts.

Tenderloin au Poivre Saute Station \$11.95/pp

Medallions of tenderloin flamed in brandy and served with sautéed shittake mushrooms. With Yukon gold smoked cheddar mashers. (3 ounces of tenderloin per guest).

Northern Italian Station \$9.95/pp

Penne pasta prepared on the station with a chiffonade of wild mushrooms, prosciutto, sundried tomatoes, caramelized onions and pinenuts with a marsala creme garnished with fresh basil. Accompanied by caesar salad with shaved parmesan, housemade dressing, and herbed croutons. Rustic Italian breads with balsamic infused olive oil with fresh basil and roma tomatoes.

Gourmet Grilled Fajita Grilling Station \$9.95/pp (2 Fajitas Per Person)

Marinated strips of flank steak, and chicken breast seasoned and char-grilled on the station. Red and green sweet peppers, assorted chilies, purple and yellow onions. Accompaniments: hand-made guacamole, sour cream, salsa fresca, zesty corn salsa, shredded lettuce, shredded jack and cheddar, fresh lime, served with 6 inch fluffy flour tortillas.

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# *Elegant Catering Designs, LLC*

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***Salads Soups, Dinner***



## Salads \$2.50/pp

- Chilled mixed green salad with carrots, cucumber, cherry tomato and black olive.
- Spinach salad with boiled eggs, red onions, black olives, tomatoes and croutons.
- Caesar salad with shaved parmesan & garlic croutons.

### Salads \$3.50/pp

- Field greens with red bell, jicama, & grape tomatoes
- Fresh mozzarella, red and yellow tomatoes, and balsamic syrup on field greens.
- Toasted pumpkin seeds, dried cranberries, white cheddar cheese on romaine & spinach
- Spinach salad with shittake mushrooms, cashews, mandarin oranges and

### Salads \$4.50/pp

- Artichoke hearts, kalamata olives, feta, roma tomatoes, grilled red onions, with field greens and a roasted tomato fresh oregano vinaigrette
- Roasted red peppers, spiced candied walnuts, goat cheese, mesclun greens with herb vinaigrette
- Gorgonzola, grilled pears, mesclun greens and roasted shallot vinaigrette
- The wedge salad. Chilled wedge of iceberg with Maytag bleu cheese crumbles and beef steak tomatoes with balsamic vinaigrette
- Southwestern caesar with corn, roasted bell peppers, and grape tomatoes

### Salad Dressings

- Four-peppercorn ranch
- Vidalia onion buttermilk sour cream
- Bleu cheese
- Ancho chipotle smoked bacon
- Caesar
- Smoked jalapeño caesar
- Sun-dried tomato, roasted garlic and goat cheese ranch

### Vinaigrettes

- Balsamic
- Burnt orange citrus vinaigrette
- Roasted shallot
- Wild berry
- Raspberry
- Honey spiced dijon and herb
- Asian soy and ginger
- Brown sugar roasted shallot and sun-dried dates
- Roasted tomato fresh oregano
- Mandarin

## Soups

### **Served Chilled \$3.50/pp**

- Southwest gazpacho
- Avocado with red pepper coulis
- Seasonal fruit in a spicy ginger broth
- Vichyçoisse

### **Served Hot \$3.50/pp**

- Tomato and leek bisque
- Cuban black bean with condiment trio
- Roasted butternut squash bisque
- Corn and crab chowder
- Acorn squash with green apple

## Vegetables

Vegetables \$2.00/pp

- Green beans amandine
- Carrots Vichy
- Steamed broccoli
- Sugar snap peas

Vegetables \$2.50/pp

- Italian medley: zucchini, yellow squash and peppers
- Curried cauliflower
- Harvest medley: sugar snap peas, carrots, and red peppers
- Green bean, roasted corn, and confetti red bell pepper
- Vegetable stir-fry

Vegetables (cont.)

Vegetables

\$3.50/pp

- Asparagus, steamed or sautéed
- Green bean and baby carrot, and red bell pepper
- Farm fresh roasted vegetable display
- Baby vegetables (seasonal pricing)
- Duo: basil and parmesan stuffed tomato & grilled asparagus
- Haricot verts with red peppers
- Baby carrots, braised leek, and artichoke

### Sides

#### **Sides \$2.50/pp**

- Wild rice pilaf
- Provencale new potatoes
- Garlic and cheddar mashed potatoes
- Linguine with herbs & olive oil
- Farfalle with pesto olive oil and parmesan
- Wasabi, chive, & ginger mashed potatoes
- Garlic mashed potatoes with fried leeks
- Cilantro lime rice
- Red skin-on mashed potatoes
- Moroccan curried pecan cous cous
- Lemon scented basmati
- Trio orzo with confetti vegetables
- Yukon gold smoked cheddar mashed potatoes

#### **Sides \$3.50/pp**

- Orzo with wild mushrooms and yellow peppers
- Herbed spaetzel
- Potato gratin dauphinois or
- Southwestern sweet potato dauphinois
- Maytag bleu twice baked potatoes
- Grilled polenta
- Penne pasta with a chiffonade of wild mushrooms, sun-dried tomatoes, caramelized onions and pinenuts with a marsala crème
- Chipotle penne pasta with roasted red peppers, purple onions, and spicy grana crème
- Wild mushroom risotto cakes with chive crème fraiche
- Farfalle pasta with asparagus tips, purple onions, and mushrooms in a roasted tomato pesto
- Twice-baked potato

## Chicken Entreés

### **Mediterranean \$6.50/pp**

Grilled medallions, artichokes, wild mushrooms, and a lemon white wine sauce.

### **Picatta \$5.95/pp**

Pan-fried medallions with a white wine, lemon and caper sauce.

### **Marsala \$5.95/pp**

Sautéed breast with a mushroom and marsala sauce.

### **Portuguese \$6.50/pp**

Grilled Chicken Breast Medallions served in a white wine jus with diced tomatoes, scallions, and prosciutto ham, Finished with smoked cheddar.

### **Champagne Chicken \$6.95/pp**

Seasoned chicken breasts, oven roasted and finished with confetti squashes & peppers and a champagne vin blanc.

### **Poulet Vin Blanc \$6.95 pp**

Twin medallions of chicken breast with a vanilla bean vin blanc and sliced almonds.

### **Pecan \$7.50/pp**

Pecan encrusted with a port wine pear sauce.

### **Pumpkin Seed Pesto \$7.50/pp**

Encrusted medallions with a blood orange butter sauce.

### **Southwest \$7.50/pp**

Medallions of chicken breast encrusted in tri-color tortilla chips and an avocado crème.

### **Vermont Chicken Roulade \$7.50/pp**

Chicken breast stuffed with a country sun-dried cherry and scallion stuffing, served with a chardonnay crème sauce.

### **Chicken Scaloppine \$8.50/pp**

Chicken breast with lemon, capers, and artichoke on a bed of sautéed spinach.

## Seafood Entreés

Rocky Mountain Ruby Red Trout \$8.50/pp

With fresh herbs, white wine, lemon and cracked pepper, served with a roasted red pepper coulis.

### **Salmon Fillet \$8.50/pp**

- Dilled honey and grained mustard glaze.
- Grilled oriental ginger soy sauce.
- Campfire grill with jicama, carrot, pablano, and bermuda onion slaw & a chipotle honey barbecue glaze
- Black and white sesame salmon with thai aioli
- Pan-seared with a lemon currant sauce.

### **Salmon En Crouete \$9.50/pp**

Salmon, spinach, and boursin cheese wrapped in flaky pastry with a lemon dill sauce.

### **Spanish Paella \$10./pp**

With mussels, shrimp, scallops, chicken and spicy sausage.

### **Herb Crusted Halibut \$3.50/pp**

On roasted red pepper coulis.

### **Plantain encrusted Halibut \$13.50/pp**

With japanese bread crumbs and blood orange butter sauce.

### **Grilled Mahi Mahi \$12.50/pp**

Served with a vanilla bean saffron sauce. Oven Roasted Sea Bass

Marketprice

Served on a roasted tomato and leek coulis.

## Beef Entreés

### **Grilled Sirloin Medallions \$10.50/pp**

Garlic rubbed medallions, served with roasted shallot demi-glace or a pommery mustard sauce.

### **Grilled Flank Steak \$8.50/pp**

Szechuan rubbed, served with a garlic ginger glaze or Marinated in cracked black pepper and molasses and served with a wild mushroom demi glace.

### **Chateau of Beef \$10.50/pp**

Sliced and served with a golden raisin cognac suace.

## **BEEF Continued...**

### **Grilled New York Strip \$15.50/pp**

Served with natural jus, & sautéed mushrooms.

### **Grilled Rib Eye \$15.50/pp**

Marinated for 24 hours and served with caramelized onions & horseradish creme.

### **Grilled Filet Mignon \$17.50/pp**

Served with a green peppercorn goat cheese demi.

### **Pepper Crusted Tournedos \$17.50/pp**

Served with whole roasted garlic jus.

### **Grilled Tenderloin Steaks**

Served with a Classic Red Wine Sauce, 6 oz. steaks \$17.50/pp, 8 oz. steaks \$21.50/pp

## **Pork/Game/Lamb Entreés**

### **Boneless Pork Loin \$7.95/pp**

Marinated in black pepper and garlic and grilled with rosemary and balsamic vinegar.

### **Pork Tenderloin \$9.25/pp**

With a teriyaki glaze and Asian chiles.

### **Herb Roasted Game Hen \$12.95/pp**

Stuffed with cranberry and wild rice.

### **Mediterranean Lamb Chops \$15.50/pp**

Grilled and served with charred tomatoes and calamata olive relish.

### **Duck Breast \$16.50/pp**

Marinated in fresh herbs, then grilled. Served with a sundried cherry and scallion pinot noir reduction.

### **Buffalo Rib Eye \$22./pp**

Grilled and served with wild mushroom bordelaise.

### **Lamb Chops \$25.50/pp**

Colorado lamb two double chops with a classic red wine demi and grilled radicchio.

### **Colorado Mixed Grill**

Petite portions of duck, pheasant, and elk prepared with regional spices. Market price.

## Pasta Entrees

### **Penne and Vegetable Gratin \$5.50/pp**

A delicious combination of penne, artichoke hearts, spinach and red peppers tossed in alfredo and baked to perfection.

### **Chicken Formaggio \$8./ pp**

Grilled breast of chicken tossed and baked with penne, red peppers, bacon, parmesan, basil and cream.

### **Home Baked Lasagne \$8./pp**

Your choice of beef, vegetable, or chicken and spinach.

### **Shrimp Provencale \$12.95/pp**

Shrimp sautéed with shallots, white wine and herbs de Provence served over farfalle pasta tossed in a classic vin blanc and topped with pine nuts and green onions.

### **Lobster Ravioli \$11.95/pp**

Served with diced Roma tomato, fresh basil and a chardonnay coulis then topped with parmesan.

### **Wild Mushroom Supreme Ravioli 9.95/pp**

Porcini, portabello, shiitake, oyster, & domestic mushrooms, ricotta & parmesan cheeses, sherry, white wine, herbs & spices. Served with a marsala cream sauce and garnished with diced scallions.

### **Spinach Ravioli \$7.95/pp**

Filled with Italian cheeses. Served with a roasted tomato pesto sauce.

### **Bow-tie Salmon \$11.95/pp**

Flaked salmon tossed with farfalle pasta, julienne vegetables, fresh dill and a dijon cream sauce.

### **Ziti con Salciccia \$8.95/pp**

Grilled spicy Italian sausage, red and green pepper julienne, onions and fresh tomatoes tossed with marinara then topped with romano and baked.

### **Tortellini ala Melanzanne \$7.95/pp**

Cheese tortellini with a tomato cream sauce then topped with scallions.

## Vegetarian Entreés

### **Eggplant Parmesan \$6.25/pp**

On fresh basil marinara.

### **Grilled Vegetable Skewers \$6.50/pp**

On a bed of saffron cous cous.

### **Portabella Mushroom \$6.50/pp**

Stuffed with spinach, mozzarella, parmesan, garlic and fresh herbs, topped with roasted peppers, feta cheese and baked to perfection.

### **Grilled Polenta \$7.50/pp**

Polenta triangles made with sun-dried tomatoes, smoked gouda, and scallions with a charred red bell coulis.

### **Vegetarian Lasagne \$7.50/pp**

Vegetable lasagne with grilled squashes, peppers, mushrooms and asparagus. Layered with ricotta and asiago cheese. Topped with a cream sauce and fresh parmesan.

### **Butternut Squash Ravioli \$7.50/pp**

With vanilla bean vin blanc and fresh herb garnish.

### **Wild Mushroom Strudel \$8.50/pp**

with spinach and goat cheese, accompanied by a cranberry citrus glaze

### **Spanikopita \$8.50/pp**

Sautéed spinach, feta, garlic and mint baked in a puff pastry and finished with a lemon cream

### **Portabella Napoleon \$9.50/pp**

A large portabella mushroom layered with a tower of grilled peppers and squash and topped with Boursin cheese then broiled and drizzled with a balsamic reduction

## Beverages

### **Each gallon yields 15 eight ounce servings**

Real Fruit Punch \$11./gallon

ECD-Southern Tea Iced Tea \$11./gallon

Hot Tea (12 tea bags) \$12.50/gallon

Hot Chocolate \$18.50/gallon,

Freshly Brewed Coffee \$18.50/gallon

Freshly Brewed Decaffeinated Coffee \$18.50/gallon

Un Filterd Spiced Apple Cider \$18.50/gallon

Orange Juice

\$18.50/gallon Southern-

Lemonade \$15.50/gallon

Strawberry Lemonade

\$18.50/gal Canned Sodas

\$1.25/ea

Mineral Waters-3-types

Cucumber Water

Peppermint Water.

Sparkling Water \$2./ea

Bottled Juices \$2./ea



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***Desserts & more...***

## Desserts

**Elegant Catering Designs has established our reputation for delicious handmade pastries, cookies, and breads baked daily in our pastry shop. Some (Gluten-FREE!)**

**The Denver Platter \$3.25**

An assortment of petite freshly baked gourmet cookies, chocolate cream cheese brownies, seasonal fruit bars (2 per person)

**The Silver Creek Platter \$4.25**

A beautiful display of our finest petite desserts. Éclairs, turtle brownies, fresh fruit tarts, and chocolate dipped strawberries (2 per person)

**The Aspen Platter \$4.95**

Our chef's five star whole sliced desserts. A sinful display of assorted cheesecakes & tortes (1.25)

**The European Platter \$4.95**

This gourmet platter will remind you of a European bakeshop. Platter includes éclairs, fruit tarts, truffles, apple walnut cheesecake and chocolate dipped strawberries (2 per person)

**Rocky Mountain Jumbo cookie Platter \$2.50/pp**

White chocolate pecan, triple nut chunk, peanut butter, oatmeal raisin, and double chocolate (2 per person)

**Petite Cookie Platter \$1.95 pp**

An assortment of freshly baked petite cookies; featuring unique flavors made with only the finest ingredients (3 per person)

Whole Cakes Each 10-inch torte or cheesecake serves up to 12 people

**Elegant Tortes \$24.95/ea**

**Elegant Cheesecakes \$22.50/ea**

**Elegant Sheet Cakes**

Available in a wide variety of sizes and flavors. Each cake is custom made to your specifications

## Plated Individual Desserts

At Gourmet Fine Catering we specialize in spectacular desserts that will leave your guests craving more.

### **Cheesecake \$3.75/pp**

Served with your choice of sauce and garnished with fresh berries.

### **Tortes \$3.95/pp**

Served with your choice of sauce and garnished with fresh berries.

### **Apple Strudel \$4.50/pp**

With crème anglaise and fresh strawberries.

### **Tiramisu \$4.50/pp**

With a vanilla crème anglaise and seasonal berries.

### **Classic Crème Brulee \$4.25/pp**

Rich custard baked and caramelized brittle layer of sugar.

### **Mousse \$4.50/pp**

Choose from Frangelica, dark chocolate, wild berry, strawberry, white chocolate, hazelnut and your choice of sauce.

### **Fresh Fruit Tart \$4.50/pp**

With a raspberry coulis.

### **Ice Cream or Sorbet \$4.25/pp**

Your choice of flavors and the accompanying sauce and served in a florentine basket.

### **Flourless Chocolate Torte \$4.50/pp**

Served with a trio of fruit sauces and fresh whipped cream.

**Sauces:** crème Anglaise, raspberry coulis, pear cabernet coulis, mango coulis, chocolate sauce, apricot and champagne, caramel, almond and amaretto, mascarpone cream, strawberry coulis, Jack Daniels caramel, mocha kahlua custard.

## Custom Desserts

In addition to our listed desserts and baked goods, we offer a wide variety of custom-designed desserts, baked goods and cakes. Please schedule a consultation with your event designer to discuss the perfect addition to your fabulous Elegant Fine Catering meal.

### **Dessert Stations**

Elegant's Signature Crepes Suzette Performance Cooking Station \$4.75/pp

Our uniformed chefs will saute crepes suzette (with fresh orange zest & orange liqueur) for your guests on the station and serve them piping hot with gelato. Alcohol not included.

Espresso, Cappuccino, Latte, Mocha on a full service event

50 person minimum - price based on number of guests. Your own party barista will use premium coffees to blend your guests' choice of espresso drinks.

### **Bananas Foster Chef Performance Station \$4.25/pp**

Fresh sliced bananas prepared in skillets in the room in the traditional New Orleans style with Meyers Rum\* and brown sugar served for your guests over vanilla ice cream. [Rum is not included in the price]

**ECD's Coconut Ice Cream Shop \$5.50/pp**

Chocolate and Vanilla Bean Ice cream with each guest's choice of the following-hot fudge sauce, caramel sauce, crushed nuts, , fresh cookies crushed Organic berries, served in bowls (Non-Dairy available)

**Cookies in a Bowl \$3.75/pp**

Baked in the Room. Imagine this "Your own personal baker will prepare thick gooey homemade cookies in miniature ovens and serve them up in individual cookie pans to each of your guests. Chocolate chip, white chocolate macadamia nut, oatmeal raisin, served piping hot with vanilla ice cream.

**The Chocolate Fountain**

Hot flowing fountain of chocolate with skewered strawberries, pound cakes, oreo cookies, macaroons, marshmallows, pineapples, and bananas. Presented along with toasted coconut, candy sprinkles, chocolate sprinkles, and crushed butterfingers (priced based on number of guests)

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**Event Confirmation Details**

**Bar Coordination:** Elegant Catering Designs can plan and arrange

**Event Confirmation:** Upon receipt of your order, Elegant Catering Designs will confirm your selections email . Please review the confirmation thoroughly. If the order is correct, please sign it and email it back to us at: [Elegantcateringcolorado@comcast.net](mailto:Elegantcateringcolorado@comcast.net) or call (303)3670344 to set appt. there are any changes or corrections, again -please call! (303) 367-0344.

**Staffed Events:** All staffed events are to be paid in full and the guest count finalized five (10-5) business days prior to the event. The final guest count may be increased but not up to three (2) days prior to the event and the client will be billed for the additional guests . (Before event day we like to do a vision-walk -through to see where you want food service to be on the event day.)

**Special Requests:** We are happy to accommodate any special requests. Please speak with one of our event coordinators for detailed options

**Minimum Orders:** We are happy to accommodate orders of any size with the exception of menu selections that require a minimum. In addition, we require a minimum for orders with delivery on Sundays. Please call for details.