



Check out my reviews Google me ;-)
<http://bit.ly/1ThCzyM>

Thank you for your time in reviewing my menu. I am a highly accomplished, award winning celebrity chef, caterer and I welcome the opportunity to create custom menus. I'm French trained and fully versed in Greek, Mediterranean, Peruvian, Asian, Pac Rim, Italian, Thai, Tex Mex, Cuban, Venezuelan and Brazilian.

Sincerely,
Celebrity Chef Elisa Eliot
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Menu Prices

Passed Hors d'oeuvre formats **\$28.00pp** Pick any 11 items from my hors d'oeuvre menus.

Passed and Hors d'oeuvre buffet formats **\$33.00pp** Pick any 5 items to pass and 7 items for your buffet from my hors d'oeuvre menus.

Passed Hors d'oeuvre Corporate Formats ****Formats 2 hours or less, for 100 guests or more, please call for best pricing.**

Passed hors d'oeuvre and dou protein Buffet Menu **\$28.00pp** (4 hors d'oeuvre, dou protein buffet, dessert shots)

Passed hors d'oeuvre and dou protein Buffet Menu without dessert shots **\$25.00pp** (4 hors d'oeuvre, dou protein buffet)

Dou protein Buffet Menu with dessert ,without appetizers (Duo protein buffet and dessert, cakes, cupcakes) **\$23.00pp**

Passed hors d'oeuvre and trio protein Buffet Menu **\$33.00pp** (4 hors d'oeuvre, Trio protein buffet, dessert shots)

Plated Menus start at **\$33.00pp** (4 hors d'oeuvre, salad course, dou protein selections, dessert shots)

Brunch and Specialty Menus are also **\$28.00 pp**

Staffing and Rentals are additional to menu prices. See last page for those.

Passed Hors d'oeuvres

If you see this ** an additional \$2.50 menu charge applies

Potato Pancake topped with smoked salmon and crème fraiche w/chive

Potato Pancakes "loaded" topped with Smoked Gouda, bacon, sour cream and chives

Award winning dish, **Asian Glazed Salmon** on a wonton crisp with micro greens and wasabi ginger drizzle or petite course served in bamboo boats

Jumbo lump crab cakes with cilantro aioli ******

Thai Lolly Pop Lamb chops, Grilled and topped with sweet and spicy Thai chili Sauce, cilantro **

Chicken Lolly Pops, Italian with basil pesto and balsamic glaze or Peruvian spicy chicken with a mango glaze

Bacon wrapped lobster Medallions with Hollandaise drizzle **

Tuna Tar tare on Wonton, with spicy aioli, wasabi drizzle and sweet Asian drizzle

Salmon Lomi Lomi, Polynesian style raw salmon with tomato, scallion and soy sauce served on top of a wonton chip

Naked vegetarian summer rolls, endive filled with mung bean noodles, avocado, cilantro and sweet chili sauce, service with an avocado crème and sweet thai chili

Crispy Hot phyllo pastry stuffed with;

Chicken and Swiss Cheese with apricot drizzle

Greek braised beef with feta cheese and tzatziki

Pear Three Cheese, cream cheese, ricotta and mozzarella, topped with balsamic glaze

Lobster Rolls with Hollandaise**

Bacon Wrapped Beef tenderloin skewers served with garlic hollandaise**

Melon wrapped prosciutto with fresh mint

Tomato, basil and mozzarella Caprese skewer topped with balsamic glaze

Kosher cocktail Franks with ketchup, maple syrup (yep!) , sierracha aioli

Mini Hotdogs in mini buns, One bite wonders, we bake our own buns

Topped with spicy relish, ketchup and mustard

Chicago style

Chili and cheese with pickled onion garnish

Cocktail Meatballs with Stroganov sauce, Greek feta and beef meatballs topped with house made cucumber tzatziki sauce other flavors available, Thai Turkey with masaman curry sauce, Drunk Beef Burgundy and Polynesian Chicken with

pineapple sauce

Assorted Sushi Platters with California rolls, smoked salmon rolls and spicy ahi rolls. We roll our own! Fresh awesome presentation.

Jumbo Shrimp Cocktail, again, bragging rights here, we know how to buy and cook great jumbo shrimp, 13-15 size. With cocktail dipping sauce and tabasco avocado aoli **

Asian Dumplings, chicken or veggie with sweet Thai Chili Sauce and Dumpling Sauce

Chicken Croquette house made, topped with chipotle apricot sauce or chimichurri aioli

Caribbean beef skewers with apricot curry sauce

Italian Chicken Skewers with balsamic glaze and basil pesto,

Ceviche in a cone Mahi Mahi & Avocado w/a plantain scoop and mini fork **Cone Presentation

Tequenos with guacacasa, a Venezuelan pastry wrapped cheese and served with a chunky avocado sauce

Boletas de yucca con queso, a delicious Latin treat of fried yucca, stuffed with cheese and topped with guava sauce

Boletas de yucca con queso and chorizo, topped with chimichurri aioli

Arepas con Pollo Adobado, a delicious mini arepa, bite sized and stuffed with spicy chicken.

Arepas con Ropa Viejas and topped with cilantro aioli

Palmiers, are delicious bites wrapped in puff pastry and served golden brown

Sundried tomato palmier topped warm brie and fresh basil chiffonade and balsamic glaze

Black Olive Tapenade palmier topped with warm brie and tomato

Apricot palmier topped with warm brie and fresh strawberries

Coconut Shrimp with Coconut Lime Dipping sauce**

Housemade Hummus, tabbouleh and Israeli salad served with warm thick & soft pita individual servings in shot glasses,

Sliders

American Kobe Beef with pickles, ketchup and mustard on Hawaiian buns

American Kobe Beef with bacon, smoked gouda and bbq sauce on Hawaiian buns

Philly Cheese Steak Sliders

Chicken and Swiss with Barbeque Sauce

Cuban Frita Sliders with Latin seasoned American Kobe beef shoe string potatoes and sweet paprika sauce on Hawaiian

buns

The following appetizers are great for **Hors d'oeuvre buffets** but we can make the perfect for passing too.

Assorted Sushi Platters with California rolls, smoked salmon rolls and spicy ahi rolls, awesome presentation of stay cold hammered copper platters.

Petite Course, Carving Station items, set as a petite course

Juicy and marinated grilled Flank Steak, skirt steak or Peppercorn Beef Tenderloin**

Juicy Grilled Chicken or Turkey Breast sliced. Served with 2 sauce choices. Choices are

Demi glaze, au jus, signature fresh chimichurri sauce, Béarnaise sauce and Garlic Hollandaise select 2 sauces,

Served with our signature Pullman bread and smoked herb butter

Flat Breads Station, displayed under heat lamps on wooden boards

Brie, goat and mozzarella cheeses with toppings, sautéed onion, tomato and basil brochette, spinach, cranberry goat cheese

Jumbo Shrimp Cocktail on Ice block presentation with cocktail sauce and tabasco.*** Market price great opportunity to logo

Cheese Courses, beautiful platter presentation

Brie with walnuts and truffle honey, served sliced croissant; comes with seasonal fresh fruit

Salted Caramel Baked Brie with dulce de leche and wrapped in golden puff pastry and topped with white Hawaiian sea salt flakes

Cheese Board with smoked gouda, brie and herb pecan rolled goat cheese with flat Breads, crackers, fresh fruit and chutney.

Italian Cheese board, crumbled Parmesan Reggiano, mini mozzarella and marscapone with basil pesto, served with crusty Italian bread; comes with grilled veggies antipasto and green olives

Brazilian Charcuterie Board, 3 meats prosciutto, Cured Saucisson Sec, sopressata, manchego cheese, pecan herb crusted goat cheese, macerated grapes, balsamic glazed onion and peppers, ciabatta bread, flat breads, pickles and olives

Entrée Buffets

Buffet Duo plus 2 sauces and **Trio Protein choices** plus 3 sauces

Chicken and Flank Steak or Chicken and Salmon are the suggested proteins duo protein buffets

Trio protein buffet * additional \$4.00 pp

Carving Station

Juicy and marinated grilled Flank Steak or with demi glaze, au jus, horseradish sauce, chimichurri sauce or Béarnaise

*Peppercorn Beef Tenderloin * Additional \$5.00

Chicken Francaise or Marinated Grilled & Juicy Chicken with your sauce choices of a Brie Béchamel, Garlic Hollandaise, Béarnaise, sundried tomato garlic, marinara, chimichurri sauce or Marsala. (please pick two)

Brown Sugar Cured Salmon with a maple aioli, or orange ginger sauce (please pick one)

*additional choices include Marinated & grilled, Asian glazed, Mojo lime, steak house seasoned & almond crusted

*Branzini, Sea Bass, Cod, Mahi mahi, grouper, shrimp and Snapper available at *market price*

Served from Chafers

Starch selection pick 2

Scalloped Potatoes

Rice Pilaf, amazing... we start by butter toasting risso pasta and basmati rice and then we add chicken stock for simple and rich flavor.

Or Pasta Dish, any style you wish, marinara, alfredo, al la vodka

Brown Rice with Sautéed onion bits and butter

And comes with the following

Assorted Hot Veggies include, Grilled Plank Veggies, zucchini, yellow squash and red pepper, steamed broccoli, carrots julienne and green beans

Hummus Platter topped with caramelized garlic, lemon olive oil and pita wedges

Salad with cucumber, cherry tomatoes, shaved cabbage & carrots with 2 house made dressing choices, buttermilk garlic, balsamic dressings

Freshly Baked House Bread with our signature compound butter

Layered Dessert Shots, served in the mini plastic shot glasses with mini forks (Chef's Selections)

Key Lime Pie

Chocolate Brownie Mousse

Triple Layer Chocolate Shots, dark, milk and white chocolate ganache mouse layers

Chocolate naughty, named by one of my guests, lol. A chocolate cream shot served with a chocolate chip cookie bite

Tiramisu

Italian Canoli

Stations *Live Action and Self-Serve

Sushi and Sashimi served on our iced copper platters for iced cold sushi (self-serve or Live Action) sauces include, soy, gluten free soy, spicy mayo, sweet eel sauce, sirachi and wasabi

Award winning dish, **Asian Glazed Salmon** served with Asian dressed mixed greens and wasabi ginger drizzle and wonton crisps, jasmine rice with wasabi butter *2013 Delish Award winning dish featured above

Pasta Toss, Mama Mia; Grandmas's meatballs, really my grandmother's recipe, marinara, scampi with olive oil and sautéed garlic, pink sauce and alfredo. 2 choices of pasta, fusilli gigantic, tortellini and Add ins included, fresh spinach, sautéed onions, mushrooms, fresh tomato & basil, broccoli, lemon and bacon. Mama Mia comes with a big Italian Salad, Rustic crunchy Italian bread from Doris's and basil mascarpone cheese.

Crepe Station Create your own sweet and savory add in's

Savory choices include; Beef bourguignonne, chicken in cream sauce with sherry, grilled chicken slices, 3 cheeses, Swiss, cheddar and goat and assorted veggie selection of diced tomato, fresh spinach, sautéed onions, mushrooms, fresh broccoli

Sweet choices include; fresh strawberries, Nutella, whipped cream, chocolate sauce, caramel sauce

The Tortilla Factory, featuring freshly pressed toasted flour tortillas and delicious Tex Mex fix'n, fajitas, beef and chicken, freshly made salsa's, charred jalapeno tomatillo, cast iron charred onions, peppers with jalapenos and cilantro, guacamole, sour cream and queso fresco; the works

Enchiladas, Tex Mex Style , stuffed with chicken guisada, carne asada or gooey cheddar cheese, Served with house made red chili sauce, cream sauce and charred tomatillo sauce and topped with queso fresco.

Tortilla Chips and Salsa Station & Queso

Entrées Plated –

Let's create together! Honestly every menu items and sauce combination is on the table for creative collaboration.



Specialty Menus **Polynesian Luau Buffet**

Please select 4 appetizers of your choice my hors d' oeuvre section

Carving Station,

Includes Juicy and marinated grilled Apricot Ginger Flank Steak
Ham & Pineapple Skewers
Huli Huli Chicken, pineapple and soy sauce marinated

Sauces, pick 3; Pineapple cilantro soy sauce, Duck Sauce, Sesame, soy chili sauce

Served from Chafers

Starch selection pick 2

Roasted Sweet Potato with Grilled Pineapple
White Rice

Egg Rolls – vegetable or vegetable and pork
Special Fried Rice with Jumbo Shrimp and Pork

Assorted Hot Veggies include, Grilled Plank Veggies, zucchini, yellow squash and red pepper, steamed broccoli, carrots jullien and green beans

Salmon Lomi with tomato, lime and red onion with Fried wonton chip

Salad with cucumber, cherry tomatoes, shaved cabbage & carrots with 2 house made dressing choices, Banana Lime Vinaigrette, Classic Red Wine Vinaigrette

Hawaiian Rolls with sweet coconut butter

Dessert Shots, served in the mini plastic shot glasses with mini forks

Coconut Haupia Pie

Pani Po Po served warm

Macadamia White Chocolate Cream Brulee Shots

Latin Fusion Buffet

Please select 4 appetizers of your choice my hors d' oeuvre section

Chorasco Carving Station, Flank Steak, Grilled Mojo Chicken and Sausages

Includes Juicy and marinated grilled Lime & Garlic Flank Steak

Mojo marinated Grilled & juicy chicken

Assorted Chorizo and Sausages

Sauces, pick 2; Our Signature chimichurri, Garlic Mojo Sauce, Enchilada, Salsa Duo green and red, Tequilla Lime sauce

Served from Chafers

Starch selection pick 2

White Rice and Black Beans, of course this counts as one, lol.

Arepas with cheese and avocado sauce on the side

Plantains sweet and tostones

Yellow Rice, veggie paella,

*seafood paella, *chicken or *chicken and sausage paella *additional 3.00pp

Assorted Hot Veggies include, Grilled Plank Veggies, zucchini, yellow squash and red pepper, steamed broccoli, carrots jullien and green beans

White Fish Ceviche with tomato, lime and red onion

Salad with cucumber, cherry tomatoes, shaved cabbage & carrots with 2 house made dressing choices, Banana Lime

Vinaigrette, Classic Red Wine Vinaigrette

Freshly Baked House Bread with our signature compound butter

Dessert Shots and Spoons

Key Lime Pie

Dulce De Leche Crème and Lady Finger

Flan dessert Spoons

Classic Brunch Menu

Carving Station

Flank steak, grilled chicken and turkey breast served with 2 sauces of your choice Brie Béchamel, Garlic Hollandaise, Béarnaise, sundried tomato garlic, horseradish sauce, demi glaze, chimichurri sauce or Marsala, (please pick two)

Egg Benedict, a classic poached eggs over English muffins and Canadian bacon with hollandaise.

Bacon and Breakfast sausage links

Hash Browns

Champagne Fruit Parfait, Fresh fruit with yogurt and granola served in in champagne flute glasses

Pancakes (GF) So yummy even those who does need gluten free will love them, Banana or apple with side toppings, maple syrup, chocolate chips and whipped cream

Biscuits with butter and jams

Salad Bar Station:

Mixed Greens Salad with add ons of cherry tomatoes, cucumber, red onion, croutons, carrots, garbanzo beans, broccoli, red cabbage and Ranch, Balsamic and Cesar Dressings

Desserts –

Cream Puffs with Chocolate Fondue

Rugalach, fresh from the oven, chocolate, raspberry or apricot

Chocolate Chip Cookies

Dessert Shots- assorted

***** Live Omelet & Egg Station, Egg at your guests' request available in exchange for carving station or for an additional \$12.00pp**

Eggs scrambled, sunny side up, over easy, egg whites and omelet with add on sides of crumbled bacon, fresh veggies, spinach, tomatoes, onions, sautéed onions, scallions and mushrooms, 5 assorted cheeses and condiments

Brunch Menu Kosher Style

Omelet & Egg Station, Egg at your guests' request

Eggs scrambled, sunny side up, over easy, egg whites and omelet with sides of fresh veggies, spinach, tomatoes, onions, sautéed onions, scallions and mushrooms, Assorted cheeses and condiments

Blintzes – we made our own.

stuffed with your choice of either, Strawberry jelly and cream cheese, served with an orange marmalade sauce or spinach, onion, feta cheese, served with hollandaise

Potato pancakes house made, Served with homemade apple sauce and crème fraiche

Pancakes (GF) So yummy even those who does need gluten free will love them, Banana or apple with side toppings, maple syrup, chocolate chips and whipped cream

Champagne Fruit Parfait, Fresh fruit with yogurt and granola served in in champagne flute glasses

Bagels and Bread Assortment with

Smoked salmon and white fish Platters with Lettuce tomato red onion and capers

Gravlox , Whole salmon fillet presentation. House cured with brown sugar, orange and kosher salt and dill. Served with dill aioli
Assorted Bagels House made Veggie cream cheese and plain cream cheese

Salad Station:

Tuna Apple Salad,

Hummus Platter topped with caramelized garlic, lemon olive oil with cucumber slices and pita wedges

Quinoa Salad with tomato, cucumber, mint and lemon (GF)

Mixed Greens Salad w/cranberries and strawberry balsamic

Desserts –

Cream Puffs with Chocolate Fondue

Rugalach, fresh from the oven, chocolate, raspberry or apricot

Chocolate Chip Cookies

Dessert Shots- assorted

- **Non Alcoholic Beverage Mixer Package \$5.00pp** with coolers, serving equipment (not furniture) sodas, mixers, juices, ice, garnishes, disposable cups. Two 6 ft tables with linen for bar set up is an additional \$60.00
- **Staffing** rates are \$30.00 per hour for servers and \$45.00 per hour for chefs and bartenders.

- **Buffet tables and linen** for rent \$90 for 3 6 foot tables with linen black or white linen

- **Alcoholic Beverage Stations \$28.00pp** with disposable glassware, ice **Glassware add \$3.00 pp**
Coke, diet coke, sprite, club soda, tonic, ginger ale, water, orange juice, cranberry juice, pineapple juice, lime juice, mint, limes, lemon sweet and sour, olives, garnishes and specialty house syrups.
Wines: Chardonnay, Chablis, Cabernet, Malbec, Merlot
Beer: Bud Light, Budweiser, Corona, Heineken,
Liquor Tito's Vodka, Kettle one, Tanqueray, Johnny Walker Black, Jose Cuervo tequila, Crown Royal Whiskey, Jack Daniels bourbon, Bacardi rum light, Amaretto, Baileys Irish Cream, Kahlua
- Comes with Liquor liability insurance for your event
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- **Rentals packages I use Event Outfitters for my events. Going directly to**
 - **Dinner China Package includes, water goblet, wine glass, dinner plate, dinner fork, dinner knife, b & b plate \$4.50 pp**
 - **Dessert plate, forks, coffee cups and saucers, spoon available \$3.00pp**
 - **Bar glassware add \$4.00 pp Martini, champagne or 1 specialty glass of your choice and wines, old fashions and rocks**

- **Credit Cards accepted**
- The above prices are not Holiday Rate prices. For Holidays, Thanksgiving, Christmas Eve, Christmas Day, News Year's Eve, New Year's Day Staffing rates are double and menu, rental and other service rates may increase.

Policies

A signing deposit to hold the date is required at the time the contract is signed and is non-refundable. A 60% deposit is required at the time the contract is signed. Final balance is due on the event date.

For Cancellations more than 31 days prior to the event date, the deposit is fully refundable, but the signing deposit is non-refundable. Cancellations 16-30 days prior to the event date incur a 50% fee of deposit. Cancellations with-in 15 days of event date incur a 100% fee of deposit