



Elite Fleet

CATERING SERVICES, INC.

wedding sample menu

\$60 per person/50 person minimum

Appetizers

ITALIAN CRUDITE DISPLAY

INCLUDE ROASTED PEPPERS, ASSORTED VEGETABLES, PEPPER SHOTS, IMPORTED & DOMESTIC CHEESES (INDIVIDUAL & SPREADABLE), HUMMUS WITH PITA WEDGES, ASSORTED FRESH FRUIT, ASSORTED CRACKERS

MINIATURE CRAB CAKES (passed)

ACCOMPANIED BY CAJUN REMOULADE

WILD MUSHROOM RISOTTO CHEESE FRITTER (passed)

BAKED FIG WITH BRIE CHEESE & PANCHETTA (passed)

MINIATURE LAMB CHOPS WITH MINT PESTO (passed)

SEARED TUNA & WASABI TERIYAKI GLAZE SERVED ON PARMESAN CRISPS (passed)

CHILLED GARLIC SHRIMP COCKTAIL (passed)

SERVED IN MARTINI GLASS

SPRING MIX SALAD DRESSED WITH RASPBERRY VINAIGRETTE

Entrees

CARVING STATION WITH CHEF SESAME COATED FILET MIGNON TENDERLOIN

ACCOMPANIED BY HORSERADISH CREAM SAUCE AND ROLLS

CHICKEN ROSA

CHICKEN BREAST PREPARED WITH BABY SPINACH, ROASTED RED PEPPERS & SAUCE ROSE SERVED OVER PENNE

GRILLED ARTICHOKEs

TOPPED WITH BALSAMIC & SHAVED PARM

ROASTED RED BLISS POTATOES

Desserts

COFFEE WITH FLAVORED CREAMS & SUGAR

BANANAS FOSTER STATION