



Elyse's Catering, Inc.
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www.elysescatering.com

∞ Buffet Dinner Selections ∞

∞ ENTREES ∞

Please select two of the following entrées (for 25 guests and up – under 25 guests, please select ONE entrée). All entrées are accompanied with a fresh tossed green salad and assorted homemade breads with butter pats.

Caramelized Raspberry Onion Chicken-Pan fried tender breasts of chicken served with caramelized onions, topped with a raspberry and rosemary sauce.

Chicken Santiago-Breast of chicken tenderized and filled with sundried tomatoes, green chilies, Mexican herbs and Jack cheese. Topped with Pico de Gallo.

Herb Stuffed Chicken Breast- Breast of chicken tenderized and filled with ricotta cheese, spinach, and herbs baked and served with a light lemon white wine sauce.

Swiss Breast of Chicken-Tender strips of chicken, sautéed mushrooms, smothered in a creamy mushroom sauce, topped with Swiss cheese and baked until golden brown.

Apple Crown Pork Roast- Loin of pork stuffed with Granny Smith apples, raisins, stuffing, and herbs laced with apple jack brandy and baked until golden brown.

Classic Baron of Beef- Cooked until medium and served with au jus, gravy and horseradish.

Sirloin Tips with Mushrooms-Tender cuts of beef simmered in a red wine sauce and fresh mushrooms.

Swiss Steak-A tenderized, thick cut of beef that has been browned, and then smothered with chopped tomatoes, onions, carrots, celery, beef broth, and seasonings. Simmered until tender.

Margarita Salmon-Fresh King Salmon marinated in tequila, limejuice, and garlic. Then cooked to perfection. Served with Walla Walla sweet onion chutney.

∞ SIDE DISHES ∞

You may choose two side dishes to go along with your entrées. Please select one of the following dishes from Menu A and one dish from Menu B.

MENU A

Baked Lemon Pilaf- Enriched long grain white rice, Parmesan cheese, lemon zest and fresh herbs baked until golden brown.

Baked Potato Bar- Baked Idaho russet potatoes wrapped in foil; topped with your choice of green onions, bacon bits, butter, sour cream and grated cheddar cheese.

Buttered Egg Noodles -Broad egg noodles served with butter and chopped parsley.

Garlic Mashed Potatoes-Idaho russet potatoes whipped until smooth with milk, roasted garlic and sour cream.

Rice Pilaf-Enriched long grain white rice, shredded carrots, green onions, sliced mushrooms and green peas.

Scored Red Potatoes-Red potatoes roasted with fresh parsley and herb butter.

Twice Baked Potatoes- Idaho russet potatoes baked until tender, scooped out and mashed then piped back in and topped with cheddar cheese. Served with chopped green onions.

MENU B

Broccoli Florets-Tender heads of broccoli laced in light lemon butter.

Gingered Carrots-Tender glazed carrots with brown sugar and fresh ginger.

Green Beans with Almonds- Blanched green beans tossed with almonds.

Winter Vegetable Medley-Broccoli, cauliflower florets, and sliced carrots blanched and tossed with lemon butter.

∞ DESSERT ∞

Please select one of our delicious desserts for you and your guests.

Apple Tarts-Seasonal apples baked in a shortbread crust, drizzled with caramel and topped with whipped cream.

Bread Pudding- Our homemade cinnamon rolls baked in cream and eggs with raisins and walnuts. Whiskey caramel sauce drizzled over the top.

Carrot Cake-Our whole-wheat carrot cake bursting with walnuts and frosted with our own rich and creamy cream cheese frosting.

Chocolate Hazelnut Tarts- Shortbread tarts filled with hazelnut chocolate mousse and drizzled with caramel.

German Chocolate Cake- Sweet German chocolate cake with old fashion coconut and pecan frosting.

\$32.95 per person++

We request a minimum of 25 guests. Price includes food service only. Serviceware, linens, delivery, pickup and state sales tax of 8.5% are additional. On site service is available at \$25.00 per hour per server plus 20% gratuity. Custom menus are available upon request.

Food services provided by Elyse's Catering, Inc.