



**Elyse's Catering, Inc.**  
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## PROPOSED TO-GO MENU SELECTIONS

**(Minimum 10 People)**

### ENTREE SELECTIONS

#### **Beef Selections**

**Bacon Stuffed Tenderloin** – Beef tenderloin stuffed with dressing, onions, celery, carrots, and bacon. Served with au jus and horseradish.

**Barbequed Boneless Ribs** – Boneless ribs marinated and brushed with our own barbeque sauce, then grilled to perfection. (Pre-cooked)

**Baron of Beef** – Cooked until medium and served with au jus gravy and horseradish.

**Beef Burgundy** – A classic French beef stew made with red wine and fresh mushrooms and served over egg noodles.

**Beef Enchiladas** – Spicy ground beef, green peppers, onions and cheddar cheese rolled in a flour tortilla. Served with Spanish rice, tortilla chips, sour cream, salsa and black olives.

**Beef Encrote** – Beef tenderloin cloaked in a sour cream pastry dough stuffed with a coriander walnut filling.

**Beef Stew** – An old favorite hearty beef stew, filled with chunks of carrots, potatoes, peas, onions in a delicious gravy served over egg noodles.

**Beef Stroganoff** – Tenderloin strips of beef, sautéed onions, sliced mushrooms served over buttered noodles in a rich sour cream sauce.

**Beef Tournedos Chasseur** – Small tenderloin steaks sautéed in white wine, fresh tomatoes, mushrooms, and shallots.

**Cabbage Rolls** – Tender cabbage leaves filled with lean ground beef and steamed rice rolled and mounded braised in an excellent tomato sauce.

**Greek Moussaka** – Layers of eggplant and meat sauce covered with ricotta cheese custard and baked.

**Grilled Hamburgers** – Our 100% natural beef burgers are lean and flavorful. They are served on whole grain buns.

**Hamburgers and Hot Dogs** – Hamburgers and hot dogs served with an individual bag of potato chips and condiments.

**Homemade Meatloaf** – The ultimate comfort food! Our meatloaf is always a crowd pleaser.

**Hot Dogs** – Our 100% pure beef hot dogs are tender and juicy and sizzling with flavor. They are served on a soft white bun.

**London Broil** – Seasoned, marinated flank steak thinly sliced and cooked to perfection. Served with horseradish cream sauce.

**Roasted Prime Rib** – Cooked medium rare served in its own natural juices with horseradish and sautéed mushrooms.

**Salisbury Steak** - Ground round, seasoned and broiled, then topped with brown gravy.

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

**Stuffed Beef Tenderloin** – Sautéed onions, mushrooms, spinach, and Parmesan cheese, fill our beef tenderloin. Served with au jus and horseradish.

**Stuffed Peppers** – Blanched green peppers filled with sautéed onion, celery, ground beef and rice, and topped with a light, spicy tomato sauce. Served with rice pilaf.

**Swiss Steak** – A tenderized, thick cut of beef that has been browned, then smothered with chopped tomatoes, onions, carrots, celery, beef broth, and seasonings and simmered until tender. Served with mashed potatoes.

**Top Sirloin Steak** – Barbequed your way and served with grilled mushrooms.

### **Other Meat Selections**

**Rosemary Lamb Chops** – Grilled Lamb Chops served medium rare with scored red potatoes and mint jelly.

### **Poultry Selections**

**Barbequed Chicken** – Whole chickens quartered, marinated, and brushed with our own barbeque sauce then grilled to perfection.

**Chicken ala King** – Tender chunks of chicken, sautéed carrots, mushrooms, onions, and peas in a cream sauce. Served over white rice or noodles.

**Chicken Cacciatore** – Sautéed breasts of chicken, in garlic and olive oil with sliced mushrooms, simmered in a zesty tomato sauce served over fettuccine noodles.

**Chicken Cordon Bleu** – Tender breast of chicken, Swiss cheese and ham rolled and egg dipped in seasoned breadcrumbs baked and served with rice pilaf.

**Chicken Dijon** – Fresh breast of chicken lightly sautéed with onions, sliced mushrooms in a pungent Dijon mustard sauce served with steamed white rice or noodles.

**Chicken Enchiladas** – Sautéed chicken, toasted pecans, onions, cream cheese rolled in a flour tortilla served with Spanish rice, tortilla chips, sour cream, salsa and black olives.

**Chicken En Croute** – Bite size pieces of tender poached chicken, artichoke hearts, onions, sautéed mushrooms, tossed with white rice and fresh herbs topped with phyllo dough and baked until golden. This is a great one dish meal!

**Chicken Kiev** – Boneless breasts of chicken thinly pounded and seasoned with butter, herbs, and breadcrumbs, then fried to sear in its natural juices. Served with rice pilaf.

**Chicken Parmesan** – Seasoned and pounded chicken breasts until tender that are cloaked with breadcrumbs, pan fried, then baked with our zesty tomato sauce and covered with mozzarella cheese. Served with Pasta Aioli.

**Chicken Piccardy** – Chicken breast stuffed with spinach, leeks, mushrooms and topped with creamy dill sauce.

**Chicken Piccata** – Tender chicken breasts lightly floured and sautéed until tender and tossed with capers in a light zesty lemon wine sauce.

**Chicken Pollo** – Sautéed tender breast of chicken with garlic, fresh herbs, and fresh vegetables tossed in a Aioli sauce with penne pasta.

**Chicken Pot Pie** – Chunks of chicken and sautéed vegetables in a light cream sauce cloaked with pastry and baked until golden brown.

**Chicken Roma** – Sautéed chicken chunks served with Italian Pear tomatoes, black olives, mushrooms, onions and Italian herbs served over steamed white rice.

**Chicken Santa Fe** – Breast of chicken pan-fried with bacon, green chilies and onions in a spicy, brown gravy. Served with steamed white rice.

**Chicken Santiago** – Breast of chicken tenderized and filled with sundried tomatoes, green chilies, Mexican herbs and Jack cheese. Topped with Pico de Gallo. Served with white rice.

**Chicken Stroganoff** – Sautéed chicken strips, onions, sliced mushrooms, sundried tomatoes served over buttered noodles in a rich sour cream sauce.

**Chicken Teriyaki** – Sautéed chicken strips, sliced carrots, celery, onions, green peppers, broccoli, water chestnuts in a tangy oriental sauce served with steamed white rice.

**Cornish Game Hens** – Cornish game hens stuffed with cranberry orange dressing or pear sausage dressing and drizzled with a pungent citrus glaze.

**Coq au Vin** – A French dish of chicken braised in wine.

**Crab Stuffed Chicken Breast** – Breast of chicken and fresh crab smothered in a creamy sauce and topped with Swiss cheese. Baked until golden brown and served with white rice.

**Fried Chicken** – Southern deep-fried chicken quarters served hot or cold.

**Ginger Chicken** – Chicken quarters marinated in our ginger sesame sauce and baked until golden brown. Sprinkled with sesame seeds.

**Gorgonzola Walnut Chicken**— Sautéed breast of chicken garnished with toasted walnuts, Gorgonzola and mushrooms. Served in a light reduced cream sauce.

**Grilled Chicken** — Barbequed chicken breast served with our tangy pineapple chutney.

**Hanamaula Café Style Chicken** - A Hawaiian tradition, tender chicken chunks, marinated with fresh ginger, sake, and spices, hand dipped in flour and fired until golden brown.

**Herb Roasted Chicken** - Whole chicken quarters roasted with garlic, lemon, and herbs until tender.

**Herb Stuffed Chicken Breast** – Breast of chicken tenderized and filled with ricotta cheese, spinach, herbs baked and served with a light lemon white sauce. Accompanied with steamed white rice, wild rice or fettuccine noodles.

**Hungarian Chicken** – Breast of chicken tenderized and rubbed with herbs.

**Mexican Chicken** – Tender chicken chunks, sautéed with onions, mushrooms, green chilies and tossed with sour cream and salsa. Served over fried rice and topped with melted cheddar cheese.

**Mexican Chicken Rolls** – Breast of chicken pounded until tender, filled with green chilies, black olives, jack cheese, rolled and then cloaked in tortilla chips. Topped with enchilada sauce and garnished with avocado slices. Served with white rice.

**Oven Baked Chicken** – Split chicken quarters dipped in an egg batter, cloaked with bread crumbs and parmesan cheese, then baked until golden.

***Pecan Encrusted Chicken*** – Tender breasts of chicken seasoned with toasted pecans and pan-fried until tender.

***Roasted Chicken Thighs*** – Heavenly melt in your mouth chicken prepared with spices from Morocco. Served with steamed white rice.

***Roasted Turkey with Dressing and Gravy*** – Roasted turkey carved and arranged artfully in a stainless steel chafer.

***Savory Baked Chicken*** – Cut chicken marinated in soy sauce, garlic, pepper, parsley, and oil, then baked.

***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 served with fettuccine noodles.

## **Pasta Selections**

***Baked Ziti*** - Rigatoni noodles, sautéed onions, green peppers, mushrooms, and Italian sausage, in a zesty red sauce baked until golden and smothered with mozzarella, Parmesan and Romano cheeses.

***Bolognese Lasagna*** – Crumbled ground beef, Italian pork sausage, fresh herbs, sautéed onions, sliced mushroom, green peppers are simmered to make our zesty red sauce. Lasagna noodles are layered with our zesty Bolognese sauce, ricotta, Romano, Parmesan cheeses topped with mozzarella and provolone cheeses.

***Chicken Pesto Lasagna*** – Our chicken lasagna is layered with lasagna noodles, chicken, ricotta, Romano and Parmesan, cheeses in a zesty pesto sauce topped with mozzarella cheese.

***Jumbo Stuffed Shells*** – Ricotta and cream cheese fill these large pasta shells, which are baked in a rich tomato herb sauce garnished with fresh basil.

***Lasagna*** – Select our vegetable, chicken, Mexican, or beef lasagna layered with lasagna noodles, ricotta, and Romano or Parmesan cheeses in a rich tomato sauce topped with mozzarella cheeses.

***Penne Alfredo*** – Penne pasta in a classic Alfredo sauce. Topped with Parmesan cheese.

***Penne Pasta Primavera*** – Penne pasta and steamed vegetables tossed in our fresh tomato Provencal sauce.

***Pesto Sacchetti*** – (Pasta Purses) filled with Ricotta, Romano, Parmesan Cheese, Mozzarella, Cheddar and Jack tossed in a Fresh Basil Pesto Cream Sauce.

**Portobello Mushroom Lasagna** - Portobello mushrooms are roasted in olive and layered with lasagna noodles, ricotta cheese, basil pesto, sun dried tomatoes and pine nuts and layered into this tasty lasagna

**Raviolis with Six Cheeses in a Vodka Sauce** –Ravioli purses filled with Ricotta, Romano, Parmesan, Mozzarella, Cheddar and Monterey jack cheeses in a fresh tomato Parmesan Vodka Cream sauce.

**Spanakopita** - Light flaky Phyllo dough baked to perfection layered and filled with spinach, sautéed mushrooms, onions, garlic, feta, ricotta cheese and beaten eggs. Served hot and cut into squares.

**Stuffed Manicotti** – Sundried tomatoes, basil pesto blended with ricotta and cream cheese fill these pasta tubes, which are baked in a rich tomato herb sauce.

**Veggie Lasagna** – Our special lasagna filled with spinach, broccoli, tri-colored peppers Jicama, summer squash, zucchini layered with lasagna, ricotta, parmesan in a rich rosemary tomato sauce topped with mozzarella.

## **Pork Selections**

**Barbequed Boneless Ribs** – Boneless ribs marinated and brushed with our own barbeque sauce, then grilled to perfection. (Pre-cooked)

**Apple Crown Pork Roast** – Pork loin stuffed with granny smith apples, raisins, bread stuffing, herbs, and laced with applejack brandy, then baked until golden brown.

**Carved Virginia Ham** – Topped with a mustard glaze and accompanied with pineapple chutney.

## **Seafood Selections**

**Chili Serrano Salmon** - Fresh King Salmon glazed with Serrano chili pepper and served with a red onion and ginger chutney.

**Margarita Salmon** – Fresh King salmon marinated in tequila, limejuice, and garlic then cooked to perfection. Served with Walla Walla sweet onion chutney.

**Halibut Dijonnaise** – A fresh halibut filet seasoned and poached in a zestful Dijon mustard wine sauce, accompanied with artichoke hearts and topped with pepper jack cheese.

**Halibut Provençal** – A fresh halibut filet seasoned with fresh garlic, basil and simmered in our Provençal Sauce.

**Paella** – This Spanish dish consists of sautéed chicken, shrimp, garlic, and tomatoes and is served with saffron rice.

**Seafood Fettuccine** – Fettuccine noodles, sautéed mushrooms, green onions, fresh halibut, bay scallops, bay shrimp, and salmon are tossed in a rich garlic cream sauce that is garnished with fresh parmesan cheese and a Jumbo prawn!

## **Veal Selections**

**Veal Parmesan** – Tender slices of veal cloaked with seasoned breadcrumbs, pan fried, then baked with zesty tomato sauce and covered with mozzarella cheese. Served with penne pasta.

## **Vegetarian and Vegan Selections**

**All Veggie Paella** – A traditional Spanish dish with a vegetarian flare. Fresh tomatoes, peas, artichokes, carrots, bell peppers, Swiss chard, shoestring potatoes, black olives and parsley served over saffron brown rice or saffron Arborio rice.

**Eggplant Parmesan** – Sautéed eggplant, egg dipped and battered with a cloak of seasoned bread crumbs, Italian herbs, tomato sauce and topped with mozzarella cheese and served with penne pasta and parmesan cheese.

**Ratatouille** – Winter vegetables sautéed and simmered in a hearty tomato sauce with Mediterranean spices, served with brown rice.

**Spanakopita** – Classic spinach strudel from Greece made with feta cheese and fresh spinach. Served hot or cold.

### **Spinach and Cheese Frittata – ½ hotel pan or full hotel pan**

Sautéed spinach, onions, and mushrooms combined with beaten eggs, cottage cheese, sour cream, and jack cheese with a touch of nutmeg.

**Vegetable Paella** – This Spanish dish consists of mushrooms, garlic, and tomatoes sautéed in Marsala wine and accompanied with Capellini pasta.

**Vegetable Vermicelli** – Fresh tomatoes sautéed in a garlic sauce are lightly tossed with vermicelli and mushrooms, leeks, turnips, carrots, zucchini, yellow squash and snow peas.

## **🍷 DINNER SALAD SELECTIONS 🍷**

**Basic Leaf Salad** – Red leaf lettuce, butter lettuce, cucumbers, sliced mushrooms, sliced radish, and shredded Gruyere cheese tossed with fresh basil vinaigrette dressing.

**Bibb Lettuce** – Torn tender leaves of fresh bibb lettuce, tossed walnuts, crumbled blue cheese in an herb vinaigrette.

**Bleu Cheese Waldorf Salad** – Sliced apples, chopped celery, red onion, honeyed walnuts, and gorgonzola cheese are tossed in a creamy citrus dressing.

**Caesar Salad** – Torn romaine leaves, sliced mushrooms, fresh Parmesan cheese in a creamy anchovy dressing topped with blue cheese crumbles.

**Citrus Salad** – Hand torn romaine, mandarin oranges, avocado slices, red onion, candied pecans, crumbled bleu cheese, tossed in raspberry vinaigrette.

**Cranberry Orange Relish** – Finely chopped cranberries sweetened with sugar and flavored with oranges, apples, and walnut pieces.

**Fall Leaf Salad** – Red leaf lettuce, red flame grapes, artichoke hearts, and sunflower seeds in a rice wine vinaigrette.

**Fresh Fruit Salad** – Seasonal melons, red flame grapes and pineapple served in its own natural juices.

**Regal Vegetable Salad** – Tossed romaine and butter lettuce, artichoke hearts, water chestnuts, asparagus, tomatoes, cucumbers, radishes, bean sprouts, zucchini in Dijon vinaigrette.

**Romaine Salad** – Torn romaine leaves, cherry tomatoes, croutons, feta, in a Caesar dressing.

**Spinach Salad** – Tender spinach leaves, tossed with red onions, sliced mushrooms, bacon crumbles, chopped eggs, sunflower seeds, tomato wedges and Parmesan cheese with your choice of a hot bacon dressing or a light raspberry vinaigrette.

**Spinach Salad** – Tender spinach leaves, tossed with red onions, , toasted almonds, tomato wedges, dried cranberries and mandarin oranges served with a light raspberry vinaigrette

**Spring Greens** – Springs greens, granny smith apples, pine nuts, Gorgonzola cheese, tossed in balsamic vinaigrette dressing.

**Tomato Mozzarella Salad** – Sliced beefsteak tomatoes and fresh buffalo mozzarella served on a bed of chiffonade spinach and drizzled with vinaigrette dressing.

**Tossed Green Salad** – Fresh greens, shredded red cabbage, sliced cucumbers, sliced tomatoes, red onions with your choice of blue cheese, low fat honey mustard or ranch dressing.

**Asparagus** – Tender asparagus stalks blanched and served with lemon butter.

**Baked Beans** – White beans in brown sugar and bacon, home cooked in our savory sauce.

**Broccoli Florets** – Tender heads of broccoli laced in a light lemon butter.

**Broiled Stuffed Tomatoes** – Half of a tomato filled with broccoli and topped with mozzarella cheese, then broiled until golden brown.

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

**Green Beans with Almonds** – Blanched green beans tossed with almonds.

**Grilled Vegetables** – Zucchini squash, broccoli, mushrooms, carrots, cauliflower, leeks, yellow squash, red potatoes sprinkled with Italian seasoning, grilled and served at room temperature.

**Oven Baked Tomatoes** – Half of tomato filled with broccoli and topped with mozzarella cheese until golden.

**Sautéed Vegetables** – Sautéed shoestring carrots and zucchini with sesame seeds.

**Spring Vegetable Sauté** – Zucchini, red onions, yellow squash and mushrooms sautéed in Marsala wine with garlic.

**Sweet Potatoes** – Large sweet potatoes sweetened with brown sugar and oranges and topped with whipped marshmallow that is lightly toasted.

**Tomato Au Gratin Potatoes**- Sliced Tomatoes, sliced baby red potatoes, Chevre, parmesan cheese an a creamy rich sauce, topped with bread crumbs and baked until golden brown.

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

## 🍷 POTATO AND RICE SELECTIONS 🍷

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

**Blue Cheese Stuffed Potatoes** – Baked potatoes stuffed with blue veined cheese and chives.

**Brown Rice Pilaf** – Long grain brown rice, sautéed diced red onions, sliced mushrooms, carrots and tossed with fresh herbs

**Candied Yams** – Mashed yams sweetened with brown sugar and oranges and topped with whipped marshmallow that is slightly toasted.

**Garlic Mashed Potatoes** – Roasted garlic combined with our traditional mashed potatoes, butter, and sour cream.

**Mashed Potatoes with Pan Dripping Gravy** – Idaho russet potatoes whipped until smooth with milk and sour cream. Served with pan dripping gravy.

**Minnesota Wild Rice** – Brown rice, toasted pecans, mint, and orange zest makes this unusual side dish.

**Mushroom Scalloped Potatoes** – sliced potatoes sprinkled with fresh herbs, chopped onions, sliced mushrooms, and cream.

**Nutted Wild Rice Pilaf**— Long grain wild rice, brown rice, toasted pecans, orange zest, green onions baked until golden brown.

**Pesto Mashed Potatoes** – Fresh pesto is combined with our traditional mashed potatoes with butter and sour cream.

**Potatoes O'Brien** – Diced red potatoes, sautéed green peppers, onions, and seasonings grilled to perfection.

**Red Roasted Potatoes** – Red baby potatoes roasted in garlic and fresh herbs.

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

**Scalloped Potatoes** – Thinly sliced Idaho russet potatoes, white onions, and garlic baked in a creamy white sauce.

**Scored Red Potatoes** – Baby red potatoes scored and baked with fresh herbs, butter and chopped parsley.

**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.

**Wasabi Mashed Potatoes** – Japanese wasabi adds a zip to our traditional mashed potatoes with butter and sour cream.

## **🍞 BREAD BASKET SELECTIONS 🍞**

**Assorted Dinner Rolls** – Two inch round rolls of dark rye, sourdough, whole wheat, egg, French, or light rye served with butter pats.

**Bread Sticks** – Soft French bread sticks covered with sesame seeds and served with butter.

***Crostini Toasts*** – Italian bread cut into rounds, brushed with melted butter and sprinkled with garlic, oregano, parsley, and basil, then baked until golden brown.

***Focaccia Bread*** – Served with butter pats and our own ricotta spread.

***French Bread*** – Loaves of warm fresh bread hand sliced and served with butter pats.

***Garlic Bread*** – French bread drenched with fresh garlic herbs and whipped butter, wrapped in foil and baked until warm.

***Herb and Onion Bread*** – Our famous Herb and Onion bread grilled and served warm with butter.

***Mini Croissants*** – Flaky petite croissants served with butter.

***Warm Corn Bread*** – Freshly baked in our kitchen and served with butter pats and honey.